C/2025/6777

23.12.2025

# 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/2025/6777)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**'Arabako Txakolina / Txakoli de Álava / Chacolí de Álava'**

**EU Reference No: PDO-ES-A0732-AM03 – 27.11.2025**

1. **Product name**

'Arabako Txakolina / Txakoli de Álava / Chacolí de Álava'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ 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 Arabako Txakolina / Txakoli de Álava / Chacolí de Álava 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.

[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).

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

*Heading*

THE CATEGORIES OF THE PROTECTED PRODUCTS HAVE BEEN SPECIFIED

*Description*

The following has been added as the first sentence in the description of the wines: 'Category 1 – Wine (white, rosé, red, white Berezia, rosé Berezia and red Berezia)'. This specifies that the wines belong to category 1, in accordance with Annex VII to Regulation (EU) No 1308/2013 (CMO), and specifies the types.

This amendment concerns point 2 of the product specification and does not affect the single document since category 1 is already specified therein.

☐ This amendment affects the single document.

*Heading*

AMENDMENT TO THE ANALYTICAL AND ORGANOLEPTIC DESCRIPTION OF THE WINES

*Description*

The 'barrel-fermented white' wine type has been removed from the description, and the following types have been included: 'Berezia blanco' [white], 'Berezia rosado' [rosé] and 'Berezia tinto' [red]. The analytical limits and organoleptic description of these wines have been laid down.

The white, rosé and red wines are no longer exclusively dry, as semi-dry, semi-sweet and sweet types have been introduced, resulting in the following changes to the analytical limits:

— in the white and rosé wines, the maximum volatile acidity of the sweet and semi-sweet wines has been increased to 1,08 g/l (18 milliequivalents per litre); and the maximum sulphur dioxide content in wines with more than 5 g/l of sugars is now 240 mg/l.

— in the red wines, the maximum volatile acidity of the sweet and semi-sweet wines has been increased to 1,2 g/l (20 milliequivalents per litre); and the maximum sulphur dioxide content in wines with more than 5 g/l of sugars is now 180 mg/l.

The organoleptic description of the three new types has been included.

This amendment affects point 2 of the product specification and point 6 of the single document.

☑ The amendment affects the single document.

*Heading*

CHANGE IN THE PERCENTAGE OF RED GRAPES IN ROSÉ WINES

*Description*

The percentage of red grapes from the varieties recommended for use in making the rosé wines has decreased from 50 % to 30 %.

This amendment affects point 3.1 of the product specification and point 7.1 of the single document.

☑ The amendment affects the single document.

*Heading*

PRODUCTION PRACTICES FOR THE NEW WINE TYPES

*Description*

The production practices are described for the three new wine types named 'Berezia'. The production practices for the now removed 'barrel-fermented' wines have also been removed.

Point 3.2 of the specification and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

*Heading*

CHANGES IN THE EXTRACTION YIELD

*Description*

The maximum extraction yield has changed, with the wording '70 hectolitres of wine per hectare' replaced by '70 litres of wine per 100 kg of 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*

ADDITION OF NEW VARIETIES

*Description*

Pinot Noir and Cabernet Franc have been included as authorised varieties. The surface area that they occupy is limited, as is the case for all authorised varieties.

Points 3.1 and 6 of the product specification and points 7.1 and 8 of the single document have been amended.

☑ The amendment affects the single document.

*Heading*

IMPROVED CHECKS

*Description*

In order to improve the traceability of production, a new register of the PDO Regulatory Board has been added: 'Register of vessels and vats made of fine woods or other materials'.

This amendment concerns point 8.c.3 of the product specification but does not affect the single document.

☐ This amendment affects the single document.

*Heading*

OTHER WINES

*Description*

The product specification already included the possibility of using the geographical name 'Álava' for wines made from overripe grapes bearing the term 'late harvest', as well as for sparkling wines.

Requirements, analytical limits and the organoleptic description have now been introduced for these two categories of wine.

This amendment concerns point 8.c.3 of the product specification but does not affect the single document.

☐ This amendment affects the single document.

*Heading*

DRAFTING IMPROVEMENTS AND UPDATING OF CERTAIN DETAILS

*Description*

Legislative references have been updated. In a correction, 'bottling' has been replaced by 'packaging' as the PDO permits packaging other than bottles. In a correction, 'Regulation' (the old name for the rules applicable to the PDO) has been replaced by 'product specification'. The details of the competent authority and delegated body have been updated. The role of the Regulatory Board in conducting checks has been deleted. The drafting has been improved.

Points 8 and 9 of the product specification and point 11 of the single document have been amended.

☑ The amendment affects the single document.

SINGLE DOCUMENT

**Designations of origin and geographical indications of wine**

**'Arabako Txakolina / Txakoli de Álava / Chacolí de Álava'**

**EU Reference No: PDO-ES-A0732-AM03 – 27.11.2025**

1. **Name(s)**

'Arabako Txakolina / Txakoli de Álava / Chacolí de Álava'

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 and rosé wines

Organoleptic characteristics:

Visual appearance:

WHITE

Colour ranging from pale to greenish to straw yellow, clear and bright, a slight presence of natural carbon dioxide may be visible.

ROSÉ

Colour ranging from pale terracotta to salmon pink, clear and bright, a slight presence of natural carbon dioxide may be visible.

Aroma:

WHITE

Medium aroma intensity with predominantly fruity notes (green apple, tropical and citrus fruits) and faint floral and herbal notes.

ROSÉ

Medium aroma intensity with predominantly fruity notes (green apple, tropical and citrus fruits), red fruit (forest fruits and cherry) and faint floral and herbal notes.

Taste:

WHITE

Initial freshness in the mouth, slightly acidic passing through, with a light pricking on the tip of the tongue. Fruity aromas dominate the aftertaste. It is of medium length, possibly with a very slight bitter aftertaste.

ROSÉ

Initial freshness in the mouth, slightly acidic passing through, with a light pricking on the tip of the tongue. Fruity aromas dominate the aftertaste. It is of medium length, possibly with a very slight bitter aftertaste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | 15 |
| Minimum actual alcoholic strength (in % volume): | 9,5 |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

Volatile acidity < 0,8 g/l except in the case of sweet and semi-sweet white and rosé wines, for which the limit is 1,08 g/l (18 milliequivalents per litre).

Sulphur dioxide < 180 mg/l for wines with a sugar content below 5 g/l, and < 240 mg/l for wines with a sugar content of 5 g/l or more.

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

*Grapevine product*

Red wines

Organoleptic characteristics:

Visual appearance:

Black cherry colour with intense violet and purplish tints, a slight presence of natural carbon dioxide may be visible.

Aroma:

Intense and fruity aroma with predominantly kitchen-garden notes (green pepper and small forest fruits) and faint floral and herbal notes.

Taste:

Initial freshness in the mouth, slightly acidic passing through, with a light pricking on the tip of the tongue. Fruity aromas dominate the aftertaste. It is of medium length, possibly with a very slight bitter aftertaste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | 15 |
| Minimum actual alcoholic strength (in % volume): | 9,5 |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

Volatile acidity < 0,8 g/l except in the case of sweet and semi-sweet red wines, for which the limit is 1,2 g/l (20 milliequivalents per litre).

Total sulphur dioxide < 140 mg/l for wines with a sugar content below 5 g/l, and < 180 mg/l for wines with a sugar content of 5 g/l or more.

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

*Grapevine product*

White Berezia

Organoleptic characteristics:

Visual appearance:

The colour may develop deeper gold tints resulting from longer ripening of the grapes or from ageing in various vessels.

Aroma:

Clear perception of primary aromas described for the young white wine type, blended with different tertiary aromas resulting from the various ageing processes used in the designation. These aromas include spice, balsamic, nuts, smoky notes, patisserie, bread, dairy, toast and mineral notes.

Taste:

Slightly acidic, well integrated with the tertiary notes from ageing.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 11,5 |
| Minimum total acidity: | 6,0 |
| 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): | 180 |

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*

Rosé Berezia

Organoleptic characteristics:

Visual appearance:

Salmon-coloured tints may appear at the rim with age.

Aroma:

Primary aromas described for young wines, blended with tertiary aromas of ageing: spice, balsamic, nuts, smoky notes, patisserie, bread, dairy, toast and mineral notes.

Taste:

Slightly acidic, well integrated with the tertiary notes from ageing.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 11,5 |
| Minimum total acidity: | 5,0 |
| 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): | 180 |

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 Berezia

Organoleptic characteristics:

Visual appearance:

Garnet, cherry, terracotta-coloured tints may appear at the rim with age.

Aroma:

Harmony between primary aromas described for young txakoli and tertiary aromas from ageing: spice, balsamic, nuts, smoky notes, patisserie, bread, dairy, toast and mineral notes.

Taste:

Appetising tannins, moderate structure.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 11,5 |
| Minimum total acidity: | 4,0 |
| 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): | 140 |

Additional information regarding analytical characteristics:

With an alcoholic strength above 13 %, the maximum volatile acidity has been established as 1,20 g/l (20 meq/l) expressed as acetic acid.

☑ 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:

—

Type of oenological practice:

Specific oenological practice

Description:

The txakolis placed on the market with the term 'Berezia' are required to have been fermented and transformed from must to wine in vessels or vats of various materials such as fine woods, ceramic or cement.

Winemaking practice:

—

Type of oenological practice:

Relevant restriction on making the wines

Description:

The Regulatory Board will encourage the planting of recommended varieties. The following authorised varieties occupy a limited surface area: Izkiriota/Gros Manseng, Izkiriota Ttippia/Petit Manseng, Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir and Cabernet Franc. In their entirety, they cannot occupy more than 20 % of the surface area of the vineyards managed by each registered winery for making the protected wine.

A minimum of 30 % of the grapes used to make the rosé wines are of the red variety recommended in this product specification.

The Regulatory Board may authorise irrigation of the vines where, due to an extreme lack of rain, the agronomic conditions require it for the proper care of the canopy. The Regulatory Board lays down the associated conditions and recommendations, with deadlines for implementation.

For the production of wines placed on the market with the name of a single variety, only recommended grape varieties can be used, and at least 85 % of the grapes used must be of those varieties.

7.2. *Maximum yields*

All wines/category/variety/type:

FOR ALL WINES

Maximum yield:

| | |
|---|---|
| Maximum yield: | 13 000 |
| Maximum yield unit: | kilograms of grapes per hectare |

All wines/category/variety/type:

FOR ALL WINES

Maximum yield:

| | |
|---|---|
| Maximum yield: | 91 |
| Maximum yield unit: | hectolitres per hectare |

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

— CABERNET FRANC

— CHARDONNAY

— GROS MANSENG

— HONDARRABI BELTZA – ONDARRABI BELTZA

— HONDARRABI ZURI – ONDARRABI ZURI

— PETIT COURBU

— PETIT MANSENG

— PINOT NOIR

— RIESLING

— SAUVIGNON BLANC

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

The area comprises land located in the following municipalities: Amurrio, Artziniega, Ayala/Aiara, Laudio/Llodio and Okondo. The Regulatory Board and relevant administration considers these areas suitable for producing the recommended and authorised grape varieties, with the necessary quality for producing wines with the specific characteristics of the wines protected by the PDO, and registered as such.

10. **Link with the geographical area**

*Category of the grapevine product*

1. Wine

*Summary of the link*

Production takes place in the northern part of Araba, with grape varieties adapted to a slightly acidic soil and Atlantic climate. This climate produces grapes with an alcoholic strength of 12° and physical, chemical and organoleptic qualities suitable for the quality of the wine. There is a direct link between the average annual sunshine of 12,11 hours from April to October, and the alcoholic strength, acidity and bitterness level. The average of 170 days of southerly winds help to air the canopy. The average temperature of 13,1 °C, with average maximum temperatures of 18,7 °C and average minimum temperatures of 7,5 °C produce round wines with low acidity, with citrus and herbal flavours.

11. **Further applicable requirements**

*Title of the requirement/derogation*

PACKAGING

Legal framework:

In national legislation

Type of further requirement/derogation:

Packaging within the demarcated geographical area

Description of the requirement/derogation:

Wines covered by the designation must be packaged and labelled exclusively in the registered wineries authorised by the Regulatory Board. This is justified because the Board has an established control procedure for the quantity and quality of the wine, from production to placing on the market. Packaging outside the production area involves transport and other operations such as filtering, clarification and chilling that could alter the characteristics of the wine.

*Title of the requirement/derogation*

LABELLING

Legal framework:

In national legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The protection of the name of the designation is extended to its various combinations, and to the names of the districts, localities and places in the area of production, preparation and packaging, linked to the words 'Txakoli', 'Chacolí', 'Chacolin', 'Txakolin' and 'Txakolina'. Numbered labels and secondary labels are authorised by the Board before use.

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

https://www.euskadi.eus/contenidos/informacion/dop_txakoli_araba/es_dapa/adjuntos/Pliego-Arabako-Tx-20241219-consolidado.pdf