C/2026/743

5.2.2026

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/2026/743)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Arribes'

EU reference number: PDO-ES-A0614-AM04 – 7.11.2025

1. **Name of product**

'Arribes'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wine

☐ 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 'Arribes' 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 A NEW WINE TYPE: ORANGE WINE

[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

A new type of wine called ‘orange wine’ has been added to category 1, so information has been included on the description, production method and labelling.

This amendment concerns point 2(a) and (b), point 3(b.1), point 3(c) and point 8(b.3) of the product specification and points 6, 7.1 and 11 of the single document.

☑ The amendment affects the single document.

Heading

CHANGES TO PHYSICO-CHEMICAL PARAMETERS

Description

The maximum volatile acidity limit for white and rosé wines aged over one year has been raised.

This amendment concerns point 2(a) of the product specification and point 6 of the single document.

☑ The amendment affects the single document.

Heading

CHANGES TO ORGANOLEPTIC DESCRIPTIONS

Description

The organoleptic description of the white wines and barrel-fermented white wines has been improved.

This amendment concerns point 2(b) of the product specification and point 6 of the single document.

☑ The amendment affects the single document.

Heading

AMENDMENT TO THE RESTRICTIONS ON MAKING THE WINES

Description

The section on the winemaking restrictions for white, rosé and red wines has been reworded as regards the minimum percentage of varieties to be used in production.

This amendment concerns point 3(c.1) of the product specification and point 7.1 of the single document.

☑ The amendment affects the single document.

Heading

INCLUSION OF A NEW VARIETY

Description

The Tijonera white grape variety has been added.

This amendment concerns point 6 of the product specification and point 8 of the single document.

☑ The amendment affects the single document.

Heading

EXCEPTIONAL USE OF CERTAIN VARIETIES

Description

The use of the Palomino and Garnacha Gris grape varieties, planted before 1 January 1980 and interspersed on registered vineyard parcels, is permitted on an exceptional basis.

This amendment concerns point 6 of the product specification but it does not concern the single document.

☐ This amendment affects the single document.

Heading

REDRAFTING OF THE SECTION ON THE LINK

Description

The wording of the section on the link has been updated to include a reference to the variety that has been added and correct some mistakes, such as the names of certain authorised varieties that had been left out.

This amendment concerns points 7(a)(2) and 7(d)(2) of the product specification but it does not concern the single document.

☐ This amendment affects the single document.

Heading

IMPROVEMENT TO THE WORDING

Description

The wording has been corrected, with 'control body' being replaced by 'competent authority', as this is the entity that is mentioned.

Similarly, under 'Methodology of controls', the reference to 'competent authority' has been deleted as it is not needed.

The amendment concerns points 9(a) and 9(b.2) of the product specification but it does not concern the single document.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Arribes'

EU reference number: PDO-ES-A0614-AM04 – 7.11.2025

1. **Name(s)**

'Arribes'

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

WINE – white and rosé wines

Organoleptic characteristics

Visual appearance

— White wines:

Yellow in colour with shades ranging from grey to golden.

— 'Barrel-fermented' wine:

Colours ranging from straw yellow to golden hues.

— Orange wine:

Amber hues.

— Rosé wines:

Colours ranging from pale pink to light red.

— Aged rosé wines:

Pink, developing nuances as they age.

Aroma

— White wines:

Bold aromas (no defects) with fruity and/or floral notes. They can have traces of minerality.

— 'Barrel-fermented' wine:

Clean aromas with smoky and toasted notes blended with the fruity and floral notes specific to the variety, of medium intensity.

— Orange wine:

Fruity and/or floral aromas. Medium intensity, sometimes with hints of stone or citrus fruit.

— Rosé wines:

Bold aromas (no defects) with fruity notes predominating.

— Aged rosé wines:

Clean aromas with wood and fruit being balanced depending on the length of the ageing process.

Taste

— White wines:

Fresh with balanced acidity.

— 'Barrel-fermented' wine:

Balanced acidity, with well-structured notes of oak and medium to long finish.

— Orange wine:

More full-bodied, sometimes with hints of ripe fruit.

— Rosé wines:

Fruity, with well-integrated acidity.

— Aged rosé wines:

Well-structured with a good balance of acidity and alcohol and a 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):	11,0
Minimum total acidity:	4,0
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):	150

Additional information regarding analytical characteristics

Maximum volatile acidity:

In wines under a year old: 0,7 g/l (11,67 meq/l)

For wines older than one year: 0,7 g/l (11,67 meq/l) up to an alcoholic strength of 10 % vol. + 0,06 g/l (1 meq/l) for every degree above 10 % vol.

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

Grapevine product

WINE – Young red wines

Organoleptic characteristics

Visual appearance

Red colours ranging from violet to purple-red.

Aroma

Bold aromas with fruity and/or mineral hints.

Taste

Fruity, with well-balanced acidity.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	4,0
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):	150

Additional information regarding analytical characteristics

Maximum volatile acidity:

In wines under a year old: 0,7 g/l (11,67 meq/l)

For wines older than one year: 0,7 g/l (11,67 meq/l) up to an alcoholic strength of 10 % vol. + 0,06 g/l (1 meq/l) for every degree above 10 % vol.

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

Grapevine product

WINE – Aged red wines

Organoleptic characteristics

Visual appearance

Colours ranging from violet to red, with the possibility of orange hues typical of ageing. to high intensity.

Aroma

Bold, fruity aromas with nuances provided by the wood and/or traces of minerality.

Taste

Well-structured with woody flavours and a good balance of acidity.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,0
Minimum total acidity:	4,0
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):	150

Additional information regarding analytical characteristics

Maximum volatile acidity:

In wines under a year old: 0,7 g/l (11,67 meq/l)

For wines older than one year: 0,7 g/l (11,67 meq/l) up to an alcoholic strength of 10 % vol. + 0,06 g/l (1 meq/l) for every degree above 10 % vol.

☑ 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 and relevant restrictions on making them*

Winemaking practice

—

Type of oenological practice:

Specific oenological practice

Description:

— Maximum extraction yield: 72 litres per 100 kilograms of grapes harvested.

— A minimum of seven days´ maceration on skins is required when making orange wine.

— For wines featuring the term 'FERMENTADO EN BARRICA' [BARREL-FERMENTED] on the label, the maximum capacity is 600 litres.

Winemaking practice

—

Type of oenological practice:

Restriction relating to winemaking

Description:

— At least 95 % of the grapes used to make the white wines must be from the authorised varieties.

— The orange wine may only be made using white varieties, of which at least 95 % must be from the authorised white varieties.

— At least 95 % of the grapes used to make the rosé wines must be of the following varieties: Juan García, Rufete, Tempranillo, Garnacha Tinta, Mencía, Bruñal, Syrah, Bastardillo Chico, Tinta Jeromo, Mandón, Gajo Arroba, Malvasía, Verdejo, Albillo Mayor, Albillo Real, Puesta en Cruz and Tijonera.

— At least 85 % of the grapes used to make the red wines must be of the following varieties: Juan García, Rufete, Tempranillo, Garnacha Tinta, Mencía, Bruñal, Syrah, Bastardillo Chico, Tinta Jeromo, Mandón and Gajo Arroba.

For the extraction of must, only mechanical systems which do not damage or tear the solid parts of the grape bunches may be used. The use of high-speed centrifuge machines or continuous presses is expressly prohibited.

7.2. *Maximum yields*

All wines/category/variety/type

Red varieties

Maximum yield:

Maximum yield:	7 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type

Red varieties

Maximum yield:

Maximum yield:	50,4
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type

White varieties

Maximum yield:

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

All wines/category/variety/type

White varieties

Maximum yield:

Maximum yield:	72
Maximum yield per unit:	hectolitres per hectare

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

— ALBILLO MAYOR

— ALBILLO REAL

— BRUÑAL – ALBARÍN TINTO

— DOÑA BLANCA – MALVASÍA CASTELLANA

— GAJO ARROBA

— GARNACHA TINTA

— GARRO – MANDÓN

— JUAN GARCÍA

— MENCÍA

— MERENZAO – BASTARDILLO CHICO

— RABIGATO – PUESTA EN CRUZ

— RUFETE

— SYRAH

— TEMPRANILLO

— TIJONERA

— TINTO JEROMO

— VERDEJO

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

The geographical area of the 'Arribes' PDO is located in the north-west of Salamanca province and south-west of Zamora province. It includes the following municipalities:

— Province of Salamanca:

Ahigal de los Aceiteros, Aldeadávila de la Ribera, Corporario, Fregeneda (La), Hinojosa de Duero, Lumbrales, Masueco, Mieza, Peña (La), Pereña de la Ribera, Puerto Seguro, Redonda (La), San Felices de los Gallegos, Saucelle, Sobradillo, Valdenoguera, Vilvestre, Villar de la Yegua, Villar del Ciervo and Villarino de los Aires.

— Province of Zamora:

Abelón, Argañin, Badilla, Carbajosa de Alba, Castro de Alcañices, Cibanal, Cozcurrita, Fariza, Fermoselle, Formariz, Fornillos de Fermoselle, Gamones, Luelmo, Mámoles, Monumenta, Moral de Sayago, Moralina, Pinilla de Fermoselle, Pino, Salto de Castro, Santa Eulalia, Torregamones, Villadepera, Villalcampo and Villardiegua de la Ribera.

Polygons 2, 3, 4, 12, 13, 14 and 16 in the municipality of Almaraz de Duero, and polygon 1 in the municipality of Muelas del Pan.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

1. The vine growing season, from spring onwards (which starts earlier here) is enhanced in Arribes del Duero, as there is a good level of rainfall, which is advantageous to the plants. This has a major impact on the correct natural acidity of the wine, as it does not tend to be lower than 5,5 g/l.

2. The temperature pattern in Arribes del Duero ensures that the fruit ripens to perfection, thus allowing for a higher concentration of polyphenols. This alters the aromatic profile of the wines, which have a certain tendency towards overripe, jammy fruit aromas.

3. The varietal map for Arribes is very distinct and different to that of other areas. Accordingly, its wines present a very unique aromatic profile and generally have distinctive organoleptic characteristics.

11. **Further applicable requirements**

Heading of the requirement/derogation

PACKAGING AT SOURCE

Legal framework

In national legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

The wine-making process includes bottling and subsequent ageing of the wines, and thus the organoleptic and physico-chemical characteristics described in this specification can only be guaranteed if all of the wine handling operations take place in the area of production. Therefore, with a view to safeguarding quality, guaranteeing provenance and ensuring controls, and bearing in mind that the bottling of wines covered by the 'Arribes' PDO is one of the critical points in obtaining the characteristics defined in this Product Specification, this operation must be carried out at wineries located at the bottling plants within the production area.

Heading 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 year of the vintage must be featured on the label, even if the wine has not been aged.

— The term 'ROBLE' (OAK) may feature on the labelling of the rosé and red wines, provided that they have been aged for a period of at least three months in oak barrels during production.

— The term 'VINO NARANJA' (ORANGE WINE) may be used on the white wines if they meet the requirements set out in the product specification.

— The term 'FERMENTADO EN BARRICA' (BARREL-FERMENTED) may be used on any of the wines if the fermentation and must-to-wine processing takes place in oak barrels over a period lasting at least three months.

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

http://www.itacyl.es/calidad-diferenciada/dop-e-igp/listado-dop-vinicas