C/2026/713

30.1.2026

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/2026/713)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Bolandin'

EU reference number: PDO-ES-N1876-AM01 – 5.11.2025

1. **Name of product**

'Bolandin'

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 'Bolandin' 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

CHANGES TO ORGANOLEPTIC DESCRIPTIONS

[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

The amendments improve the clarity, specificity and objectivity of the organoleptic descriptors for each type of wine in the various stages of assessment (appearance, aroma and taste).

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

☑ This amendment affects the single document.

Heading

UPDATE OF CONTACT DETAILS FOR THE COMPETENT AUTHORITY

Description

The opportunity has been taken to update the competent authority's telephone number.

This amendment concerns point 9 of the product specification and does not affect the single document.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Bolandin'

EU reference number: PDO-ES-N1876-AM01 – 5.11.2025

1. **Name(s)**

'Bolandin'

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

16. Wine of overripe grapes

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

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

Colour of medium to high intensity. Tone: red in colour with shades varying from violet in young wines to brick red in aged wines.

Aroma

High intensity, with aromas of black and red fruits. Aged wines will include notes of spices and/or toasted flavours.

Taste

Full-bodied. Well-balanced. Long finish. Balanced acidity. Notes from the cask (roasted and/or toasted).

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,5
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	130

Additional information regarding analytical characteristics

Maximum volatile acidity (in grams of acetic acid per litre):

— for young wines: 0,65 (10,83 meq/l),

— for aged wines: 0,85 (14,17 meq/l).

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

Grapevine product

White wines

Organoleptic characteristics

Visual appearance

Yellow in colour, straw-coloured in young wines and golden in the case of wines fermented and/or aged in barrels. Clear and bright.

Aroma

Medium to high intensity, fruity, with notes of tropical fruit. Aged wines will develop spicy aromas.

Taste

Medium to full body. Fresh and fruity. Both young and aged wines will be well-balanced.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,5
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	170

Additional information regarding analytical characteristics

Maximum volatile acidity (in grams of acetic acid per litre):

— for young wines: 0,65 (10,83 meq/l),

— for aged wines: 0,85 (14,17 meq/l).

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

Grapevine product

White wines made from overripe grapes

Organoleptic characteristics

Visual appearance

Intense, clean and shiny yellow-golden in colour.

Aroma

High intensity. Aromas of ripe fruit (honey, ripe quince, fig, etc.). Very fruity.

Taste

Medium or full-bodied, balanced. Long finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,5
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

Maximum volatile acidity (in grams of acetic acid per litre) for:

— young wines: 0,74 (12,33 meq/l),

— aged wines: 0,85 (14,17 meq/l),

— sweet white wines made from botrytised grapes: 0,72 (12 meq/l) + 0,06 (1 meq/l) for each degree of natural alcoholic strength exceeding 10 % in volume.

☑ 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

In no event may the ageing process be deemed to have started before 1 October of the year of the harvest.

Winemaking practice

—

Type of oenological practice

Relevant restriction on making the wines

Description

The planting density at the 'Bolandin' vineyards shall not be lower than 2 400 vines per hectare.

7.2. *Maximum yields*

All wines/category/variety/type

Cabernet Sauvignon, Tempranillo and Merlot

Maximum yield:

Maximum yield:	7 500
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type

Cabernet Sauvignon, Tempranillo and Merlot

Maximum yield:

Maximum yield:	52
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type

Sauvignon Blanc and Chardonnay

Maximum yield:

Maximum yield:	7 400
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type

Sauvignon Blanc and Chardonnay

Maximum yield:

Maximum yield:	48
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type

Syrah

Maximum yield:

Maximum yield:	7 300
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type

Syrah

Maximum yield:

Maximum yield:	51
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type

Moscatel de grano menudo (small grain muscat)

Maximum yield:

Maximum yield:	7 200
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type

Moscatel de grano menudo (small grain muscat)

Maximum yield:

Maximum yield:	28
Maximum yield per unit:	hectolitres per hectare

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

— CABERNET SAUVIGNON

— CHARDONNAY

— MERLOT

— MOSCATEL DE GRANO MENUDO

— SAUVIGNON BLANC

— SYRAH

— TEMPRANILLO

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

It is located in the municipality of Ablitas (Autonomous Community of Navarre) and consists of the following cadastral parcels: Polygon 5, parcels 1658, 1659, 1660, 1661, 1662, 1663, 1884, 1885 and plot A in part, E, F, G and H.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The location of the demarcated area in the very south of the Navarre region has a major impact on its climate (extreme continental with Mediterranean influence), as the heat summation and maximum temperatures are the highest in the region. This impact is further maximised by the fact that the demarcated area has south-facing slopes, so at local level in the vineyards in the demarcated area, the temperatures are much higher and relative humidity is very low.

The precipitation in the demarcated area is also the lowest in the region because the Foehn effect in the Sierra de Moncayo means that the rain coming from the south does not reach the northern valley of these mountains, which is where the Bolandin demarcated area is located. Given the effect of the proximity to the River Ebro, the rain from the north does not reach south of the river, which is where the demarcated area is located. This effect is heightened by the fact that this rain is preceded by northerly winds that bring down the relative humidity with their low temperatures and thus contribute towards dryness.

This leads to red wines that are more intense in colour, with a higher total polyphenol index and a high degree of polymerisation, maturity, finesse and silky tannins, meaning they are full-bodied in the mouth, very rich, and have no astringency. The aromas are fruitier and less vegetal than usual, as the levels of pyrazine aromatic compounds present in wines made from varieties such as Syrah, Merlot and Cabernet Sauvignon are very low.

The wines have a high alcohol content, which heightens the feeling of richness and sweetness in the mouth, with very mature phenolic compounds, which limits the oxygen affinity of the wines, thus avoiding the presence of reductive sulphur aromas. The resulting wines are highly aromatic and expressive. Ageing and oxidation are slow due to the high polyphenol concentration, so the wines have a long shelf life and they age well.

Well-balanced acidity, which is never very high. The level of malic acid is particularly low, due to the combustion of organic acids caused by the high temperatures in summer during ripening.

Category of grapevine product

16. Wine of overripe grapes

Summary of the link

The high temperatures and dry climate result in white wines from overripe grapes that have a high alcohol content. This heightens the feeling of richness and sweetness in the mouth. They have very mature phenolic compounds, which limits the oxygen affinity of the wines, thus avoiding the presence of reductive sulphur aromas. The wines are highly aromatic and expressive. Ageing and oxidation are slow due to the high polyphenol concentration, so shelf life is long and the wines age well. Acidity is balanced and never very high.

These wines are unctuous with a golden-yellow colour due to the long period of exposure to sunlight, which makes the product shine. The lack of rain enables over-ripening over a long period of time, culminating in a good intensity of aromas of ripe fruit, honey and citrus notes.

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 wines must be bottled in the production area because for all of the wines covered by the designation, the process concludes with a second stage of ageing in the bottle. The reduction process in this period enhances the quality of the wines, rounding out their flavour. They are ready for consumption when they attain the organoleptic characteristics set out for each type of wine.

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

https://www.navarra.es/documents/48192/34266318/2025+pliego+de+condiciones_bolandinconsolidado.pdf/6aac4bfa-db61-e072-b6d8-667df4c5b387?t=1748260802086