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

(C/2024/5456)

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

'Ribeira Sacra'

PDO-ES-A1128-AM04

Date of communication: 17 June 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. CHANGES TO THE LIMITS OF THE ANALYTICAL PARAMETERS

Description:

— the minimum total acidity decreases from 4.5 to 4 grams of tartaric acid per litre, for all the wine types.

— the maximum volatile acidity increases: from 0,70 to 0,80 grams of acetic acid per litre for young red wines; from 1,00 to 1,20 grams of acetic acid per litre for aged red wines (Barrica and Garda); and from 1,00 to 1,08 grams of acetic acid per litre for aged white wines.

— the maximum limit for sulphur increases: from 120 to 150 milligrams per litre for young red wines and from 140 to 150 milligrams per litre for aged red wines (Barrica and Garda); from 120 to 200 milligrams per litre for rosé wines; and from 160 to 200 milligrams per litre for all white wines, both young and aged (Barrica and Garda).

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 of Regulation (EU) 2024/1143 on geographical indications.

Reason

The changes are justified by the need to adapt the values of the analytical parameters of the wines to the current situation, since these values have remained practically unchanged for the almost 30 years since this designation of origin has been in existence.

There has been a clear trend, linked to climate change, of producing wines with higher alcoholic strengths, which has led to changes in other analytical parameters, particularly total acidity and volatile acidity.

We also have to take account of the changes in how the wines are produced. Wines are being made that, although young, are spending more and more time in vats, even from one vintage to the next, compared to before, when the wines generally spent very little time in vats. We therefore need to increase the volatile acidity and decrease the total acidity, and to increase the sulphur dioxide values to avoid excessive volatile acidity.

2. UPDATE OF SOME LEGISLATIVE REFERENCES

Description:

— Regarding the total sugar content, the reference to Regulation (EC) No 607/2009 is changed to the version currently in force that replaced it, Regulation (EU) 2019/33.

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

— The reference to Act 2/2005, of 18 February 2005, on the promotion and defence of Galician food quality, is changed to the version currently in force that replaced it, Act 1/2024, of 11 January 2024, on the food quality of Galicia. The reference to the delegation of controls is adapted accordingly, based on the newer legislation.

This amendment concerns points 2 and 9 of the product specification and does not affect the single document.

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

Reason:

The specification is amended to update certain legislative references. This does not entail any substantive change.

SINGLE DOCUMENT

1. **Name(s)**

Ribeira Sacra

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. RED WINE: 'Ribeira Sacra' reds bearing the indication 'Súmmum' and 'Ribeira Sacra' reds

BRIEF WRITTEN DESCRIPTION

'Ribeira Sacra' reds bearing the indication 'Súmmum':

— Appearance: clear and bright; medium to high intensity of colour; cherry-red to purple-red.

— Aroma: fruity scents of red berries (forest fruits) or red stone fruits (at least one of these categories).

— Taste: expressive; red berries or red stone fruits (aromas from at least one of these categories); balanced alcohol, acidity and astringency; long finish.

'Ribeira Sacra' reds: - Appearance: clear and bright; medium to high intensity of colour; cherry-red to purple-red. - Aroma: fruity scents of red berries (forest fruits) or red stone fruits (at least one of these categories). - Taste: expressive; red berries or red stone fruits (aromas from at least one of these categories); balanced alcohol, acidity and astringency; long finish.

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics

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

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

— 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

2. WHITE WINE: 'Ribeira Sacra' whites bearing the indication 'Súmmum'

BRIEF WRITTEN DESCRIPTION

— Appearance: clear and bright; from pale to golden yellow.

— Aroma: expressive, scents of orchard fruits (apples, pears and white-fleshed stone fruits) - Taste: expressive; orchard fruit aromas; balanced alcohol and acidity; long finish.

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 11,67

— Maximum total sulphur dioxide (in milligrams per litre): 200

3. RED WINE: 'Ribeira Sacra' reds bearing the indication 'Súmmum Barrica' and 'Ribeira Sacra' reds bearing the indication 'Súmmum Garda'

BRIEF WRITTEN DESCRIPTION

As well as meeting the above requirements for each type of wine, to be marketed as *Barrica* ['barrel'], wines must also have the following characteristics:

— Aroma: spices, wood or oak (aromas from at least one of these categories).

— Taste: spices, wood or oak (aromas from at least one of these categories).

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

4. WHITE WINE: 'Ribeira Sacra' Barrica whites and 'Ribeira Sacra' Garda whites

BRIEF WRITTEN DESCRIPTION

As well as meeting the above requirements for each type of wine, to be marketed as *Barrica* ['barrel'], wines must also have the following characteristics:

— Aroma: spices, wood or oak (aromas from at least one of these categories).

— Taste: spices, wood or oak (aromas from at least one of these categories).

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

5. ROSÉ WINE: 'Ribeira Sacra' rosés bearing the indication 'Súmmum'

BRIEF WRITTEN DESCRIPTION

— Appearance: clear and bright; low to medium intensity of colour; pale pink to cherry-red.

— Aroma: fruity scents of forest fruits or red stone fruits (at least one of these categories).

— Taste: expressive; forest fruits or red stone fruits (aromas from at least one of these categories); balanced alcohol and acidity; long finish.

* For all values not given below, the wines must comply with current legislation.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 11,67

— Maximum total sulphur dioxide (in milligrams per litre): 200

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— The yield must not be more than 69 litres of wine per 100 kg of grapes, and 40 l of wine per 100 kg of grapes in the case of rosé wines. - In order to use the term *Barrica*, wines need to have been aged in wooden barrels, respecting the following requirements with regard to minimum ageing periods and maximum volumes:

— Reds: a minimum of 6 months in barrels with a maximum capacity of 500 l;

— Whites: a minimum of 3 months in barrels with a maximum capacity of 600 l.

— To use the term Garda [referring to wines being 'kept' or 'stored'], wines need to have been aged for at least 7 months in the case of reds and 4 months in the case of whites in vats made of wood, concrete or – with the exception of steel and polyester – other materials authorised under food law, meeting the following volume requirements:

— For reds:

— wooden vats with a capacity of between 225 l and 10 000 l;

— vats made of concrete or other materials with a capacity of up to 5 000 l.

— For whites:

— wooden vats with a capacity of between 225 l and 8 000 l;

— vats made of concrete or other materials with a capacity of up to 5 000 l.

2. Restriction relating to wine-making

— The red grape varieties Mencía, Brancellao, Merenzao, Sousón, Caíño Tinto, Caíño Longo and Caíño Bravo and the white grape varieties Godello, Loureira, Treixadura, Dona Branca, Albariño, Torrontés, Branco Lexítimo and Caíño Blanco are considered the preferred or main varieties, and must make up at least 85 % of the composition of wines bearing the indication 'Súmmum'. Red wines that are not placed on the market bearing the indication 'Súmmum' must be at least 70 % Mencía.

— The use of continuous presses or high-speed centrifugal presses is not permitted.

— Thermovinification – the pre-heating of grapes or the heating of must or wine in which the marc is still present to extract colour – is not permitted.

— When making 'Ribeira Sacra' rosés, the period of skin contact cannot exceed 48 hours.

— Oak chips cannot be used during winemaking or in subsequent processes.

3. Cultivation practice

— Utmost care must be taken when harvesting the grapes, picking them entirely by hand into crates authorised by the Regulatory Board. Only sound and sufficiently ripe grapes may be used to make the protected wines.

5.2. *Maximum yields*

1. Red grape varieties

9 500 kilograms of grapes per hectare

2. Red grape varieties

65,55 hectolitres per hectare

3. White grape varieties

12 000 kilograms of grapes per hectare

4. White grape varieties

82,80 hectolitres per hectare

6. **Demarcated geographical area**

The demarcated area is made up of five sub-areas covering parts of the following municipalities:

— Amandi sub-area: Sober and Monforte de Lemos;

— Chantada sub-area: Portomarín, Taboada, Chantada, Carballedo and A Peroxa;

— Quiroga-Bibei sub-area: Monforte de Lemos, A Pobra de Brollón, Quiroga, Ribas de Sil, a Pobra de Trives, Manzaneda and San Xoán de Río;

— Ribeiras do Miño sub-area: Paradela, O Saviñao, Pantón, Sober and Monforte de Lemos;

— Ribeiras do Sil sub-area: A Teixeira, Parada do Sil, Castro Caldelas and Nogueira de Ramuín.

These municipalities are spread across the provinces of Lugo and Ourense in the Autonomous Community of Galicia.

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

ALBARIN BLANCO - BRANCO LEXITIMO

ALBARIÑO

BRANCELLAO

CAÍÑO BLANCO

CAÍÑO BRAVO

CAÍÑO LONGO

CAÍÑO TINTO

DOÑA BLANCA - DONA BRANCA

GARNACHA TINTORERA

GODELLO

GRAN NEGRO

JUAN GARCÍA - MOURATÓN

LOUREIRA - LOUREIRO BLANCO

MENCÍA

MERENZAO

SOUSÓN

TEMPRANILLO

TORRONTÉS

TREIXADURA

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

The main hallmark of these wines is the vine-growing practice known as *viticultura heroica* [heroic viticulture], in which vines are grown on steep terraced hillsides which form an impressive anthropogenic landscape. This landscape formation means there are numerous microclimates. Therefore, the choice of elevation and aspect of the vines is a crucial factor in ensuring that the grapes ripen properly. Furthermore, the grapes used are primarily varieties that are native to the area. They have been selected by winegrowers over the centuries and have adapted to the local climate and soil. The area produces mainly red wines, with Mencía being the most prominent variety. The wines are fruity, with a cherry-red colour and balanced acidity.

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

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

The production area is comprised mainly of steep hillsides, making it difficult to build wineries. The wines can therefore be made in wineries built on land located in some parishes found adjacent to the production area, in the following sub-areas and municipalities:

Amandi: Sober;

Chantada: Carballedo, A Peroxa, Portomarín, Taboada and Chantada;

Ribeiras do Miño: Pantón and O Saviñao;

Ribeiras do Sil: A Teixeira and Castro Caldelas.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines must be packaged at source. Transporting and bottling the wine 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 product's characteristics and quality to be preserved.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The characters used to display the name of the designation of origin must be at least 4 mm tall. The name of the sub-area and variety are to be indicated using characters no more than half the height of those used for the PDO name.

The use of the trademark is compulsory. If the wines are labelled with trademarks that are also used for other designation of origins, the name 'Ribeira Sacra' must be in the same field of vision as the trademark and at least three times bigger than it. The name 'Ribeira Sacra' must also appear on the same background and in the same lettering style as that trademark.

A numbered secondary label, including the logo of the designation of origin, must be affixed to all bottles.

Link to the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/PC-Ribeira-Sacra-mayo-2024_ES.pdf