C/2024/7448

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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/2024/7448)

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

'Valencia'

PDO-ES-A0872-AM05

Date of communication: 20 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. ROSÉ AND RED WINES ARE REMOVED FROM THE CATEGORY OF QUALITY AROMATIC SPARKLING WINES

Description:

Rosé and red wines are removed from category 6 wines, i.e. quality aromatic sparkling wines.

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

It is a standard amendment because it does not constitute any of the types of changes set out in Article 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reason

These are types of wine that, while covered by the product specification, are not actually produced.

2. TWO NEW LABELLING TERMS ARE INTRODUCED

Description

The labelling terms 'Vino de Pueblo' (village wine) or 'Vi de Poble' (village wine) and 'Vino de parcela' (parcel wine) or 'Vi de parcel.la' (parcel wine) are introduced for certain smaller geographical units, and their characteristics and the conditions of use are laid down. Wines thus labelled have a lower grape-to-wine yield per hectare; a lower extraction yield; and artificially increasing the alcohol strength is not authorised, except for making liqueur wine.

Sections 3, 5 and 8.b.v of the product specification and sections 5 and 9 of the single document are amended.

It is a standard amendment because it does not constitute any of the types of changes set out in Article 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reason

The aim is to provide consumers with more information by indicating a more precise origin for the grapes used to make certain wines, while at the same time applying higher quality requirements to the wines.

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

3. THE DEMARCATION OF THE ALTO TURIA AND VALENTINO SUB-AREAS IS CORRECTED

Description

Three municipalities (Alcublas, Andilla, and Higueruelas) are removed from the Valentino sub-area and added to the Alto Turia sub-area.

This amendment concerns point 4 of the product specification and point 6 of the single document.

It is a standard amendment because it does not constitute any of the types of changes set out in Article 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reason

This error in the location of these three municipalities is corrected in the text of the product specification and the single document.

4. THE PRODUCTION OF CERTAIN TYPES OF LIQUEUR WINES IS EXPLAINED IN MORE DETAIL

Description

The production method of liqueur wines entitled to the labelling terms 'Moscatel de Valencia' or 'Vino de Licor Moscatel de Valencia' and 'Vino Dulce' is explained in more detail, including the information that they are made 'with grape must or a blend of grape must and wine'.

This amendment concerns point 8.b.v of the product specification and point 9 of the single document.

It is a standard amendment because it does not constitute any of the types of changes set out in Article 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reason

Until now it has only been indicated that these wines should be made as provided for in the 4th indent of point 3 (c) of Part II of Annex VII to Council Regulation (EU) No 1308/2013 of 17 December 2013 (single CMO). By making the content of these rules more explicit, the wording and thereby the obligation of producers become clearer as well.

SINGLE DOCUMENT

1. **Name(s)**

Valencia

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

6. Quality aromatic sparkling wine

8. Semi-sparkling 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 wine*

BRIEF WRITTEN DESCRIPTION

Mainly yellow tones, ranging from pale to golden yellow. May be aged in wooden containers. Clean nose with good intensity and fruity notes. In the mouth, good acidity, fresh and fruity with a long finish.

Maximum sulphur dioxide: 200 mg/l if the sugar content is < 5 g/l and 300 mg/l if it is 5 g/l or above.

Maximum volatile acidity if the actual alcoholic strength is > 12,5 % volume: 18 mEq/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9

— 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): —

2. *Rosé and red wine*

BRIEF WRITTEN DESCRIPTION

The rosé wines have pink tones with raspberry, strawberry, redcurrant or salmon tints. Clean, intense nose with fruity aromas predominating. In the mouth, good acidity, bold and balanced. Long finish. The red wines tend to be dark in colour, mainly red tones with violet, purple, garnet, cherry or ruby tints. Nose with good intensity and high fruitiness.

Maximum sulphur dioxide: for rosés, 200 mg/l if the sugar content is < 5 g/l and 250 mg/l if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

Maximum volatile acidity if the actual alcoholic strength is > 12,5 % volume: 18 mEq/l for rosé wines and 20 mEq/l for red wines.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9,5

— 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): —

3. *Wines bearing the terms 'Crianza', 'Reserva' and 'Gran Reserva'*

BRIEF WRITTEN DESCRIPTION

Deeper colours than the base wine. More intense yellow in the case of white wines. Can be close to brick-red tones in the case of red wines. A balance between fruitiness and woody aromas on the nose. Stimulating aftertaste in the mouth.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 300 mg/l for whites and 250 mg/l for rosés if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

Maximum volatile acidity if the actual alcoholic strength is > 12,5 % volume: 18 mEq/l.

General analytical characteristics

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

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

— 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): —

4. *White, rosé and red liqueur wine*

BRIEF WRITTEN DESCRIPTION

In the case of white liqueur wine, yellow tones, ranging from pale to golden yellow, predominate. Rosé liqueur wine has pink tones with raspberry, strawberry, redcurrant or salmon tints. Red liqueur wine has red tones with violet, purple, garnet or ruby tints. Good intensity on the nose, particularly when made from Moscatel grapes. Sweet and appetising in the mouth, balanced with a powerful aftertaste.

Maximum sulphur dioxide: 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 15

— Minimum total acidity: 1,5 grams per litre expressed as tartaric acid

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

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

5. *White quality aromatic sparkling wine*

BRIEF WRITTEN DESCRIPTION

If the base wine is white, mainly yellow tones, ranging from pale to golden yellow. Clean, intense nose with the aromas specific to the variety. Good acidity and intensity in the mouth. Fresh wines with well-integrated bubbles.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6

— 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): 185

6. *White, rosé and red semi-sparkling wine*

BRIEF WRITTEN DESCRIPTION

If the base wine is white, mainly yellow tones, ranging from pale to golden yellow. If the base wine is rosé, there are pink tones with raspberry, strawberry, redcurrant or salmon tints. If the base wine is red, there are red tones with violet, purple, garnet, cherry or ruby tints. Clean, intense nose with the aromas specific to the variety. Fresh, fruity and intense in the mouth, with well-integrated bubbles.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 250 mg/l for both types if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is [5 g/l] or above.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 7

— 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): —

7. *White, rosé and red wine bearing the term 'Petit Valencia' on the label*

BRIEF WRITTEN DESCRIPTION

The characteristics will be similar to those described for white, rosé and red wines.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 300 mg/l for whites and 250 mg/l for rosés if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

Maximum actual alcoholic strength: 9 % volume

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 4,5

— 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): —

5. **Wine-making practices**

5.1. *Specific oenological practices*

1.

Specific oenological practice

Appropriate pressure must be applied to extract the wine and separate it from the marc, so that the yield does not exceed 82 litres of must or 76 litres of wine per 100 kilograms of grapes. Under no circumstances may batches of wine obtained by applying inappropriate pressure be used to make protected wines.

The maximum extraction yield for wines labelled with the term 'Vino de parcela' or 'Vi de parcel.la' is 65 litres per 100 kg of grapes.

The wooden containers used in the ageing processes must be made of oak and have a capacity that complies with the volume limits laid down by the legislation in force for the use of certain traditional terms.

The following varieties are to be used for the production of quality aromatic sparkling wines: Albariño, Gewürztraminer, Macabeo, Alarije (Malvasía Riojana, Subirat Parent), Moscatel de Alejandría, Moscatel de Grano Menudo and Verdejo.

In the case of wines labelled with the terms 'Vino de parcela' or 'Vi de parcel.la', artificially increasing the alcohol strength is not authorised, except for making liqueur wine.

5.2. *Maximum yields*

1. Red varieties

9 100 kilograms of grapes per hectare

2.

69,16 hectolitres per hectare

3. Red varieties intended for wines labelled with the term ‘Vino de pueblo’ or ‘Vi de poble’

8 190 kilograms of grapes per hectare

4.

62,24 hectolitres per hectare

5. Red varieties intended for wines labelled with the term ‘Vino de parcela’ or ‘Vi de parcel.la’

5 460 kilograms of grapes per hectare

6.

35,49 hectolitres per hectare

7. White varieties

12 000 kilograms of grapes per hectare

8.

91,20 hectolitres per hectare

9. White varieties intended for wines labelled with the term ‘Vino de pueblo’ or ‘Vi de poble’

10 800 kilograms of grapes per hectare

10.

82,08 hectolitres per hectare

11. White varieties intended for wines labelled with the term ‘Vino de parcela’ or ‘Vi de parcel.la’

7 200 kilograms of grapes per hectare

12.

46,80 hectolitres per hectare

13. Moscatel de Alejandría grape variety

16 000 kilograms of grapes per hectare

14.

121,60 hectolitres per hectare

15. Moscatel de Alejandría grape variety intended for wines labelled with the term ‘Vino de pueblo’ or ‘Vi de poble’

14 400 kilograms of grapes per hectare

16.

109,44 hectolitres per hectare

17. Moscatel de Alejandría grape variety intended for wines labelled with the term ‘Vino de parcela’ or ‘Vi de parcel.la’

9 600 kilograms of grapes per hectare

18.

62,40 hectolitres per hectare

6. **Demarcated geographical area**

The production area covered by the Valencia Protected Designation of Origin consists of the land located in the province of Valencia and falling within the smaller geographical units, or 'sub-areas' covered by the PDO, consisting of the following municipalities:

a) Alto Turia sub-area: Alcublas, Alpuente, Andilla, Aras de los Olmos, Benagéber, Calles, Chelva, Higueruelas, La Yesa, Titaguas and Tuéjar;

b) Valentino sub-area: Alborache, Bétera, Bugarra, Buñol, Casinos, Cheste, Chiva, Chulilla, Domeño, Estivella, Gestalgar, Godella, Godelleta, Llíria, Losa del Obispo, Macastre, Montserrat, Montroy, Náquera, Paterna, Pedralba, Picaña, Real, Riba-roja de Túria, Torrent, Turís, Vilamarxant, Villar del Arzobispo and Yátova.

c) Moscatel de Valencia sub-area: Catadau, Cheste, Chiva, Godelleta, Llombai, Montroy, Montserrat, Real, Torrent, Turís and Yátova.

d) Clariano sub-area: Atzeneta d'Albaida, Agullent, Albaida, Alfarrasí, Anna, Aielo de Malferit, Aielo de Rugat, Ayora, Barx, Bèlgida, Bellreguard, Bellús, Beniatjar, Benicolet, Benigánim, Benissoda, Benisuera, Bicorp, Bocairent, Bolbaite, Bufali, Castelló de Rugat, Carrícola, Chella, Enguera, Fontanars dels Alforins, Guardamar de la Safor, La Font de la Figuera, Guadasequies, La Llosa de Ranes, Llutxent, Mogente, Montaverner, Montesa, Montichelvo, L'Olleria, Ontinyent, Otos, El Palomar, Pinet, La Pobla del Duc, Quatretonda, Ráfol de Salem, Rugat, Salem, Sempere, Terrateig, Vallada and Xàtiva.

The production area also comprises parcels entered in the vineyard register and managed by members of cooperatives or owners of wineries entered in the Regulatory Board registers, which have traditionally been used for the production of wines covered by the Valencia Protected Designation of Origin and which are located in the following places in the municipalities of Almansa and Caudete in the province of Albacete: Campillo, Estación, Casa Pino, Casa Pina, Mojón Blanco, Moleta, Molino Balsa, Prisioneros, Canto Blanco, La Venta, Derramador, Montalbana, Casa Alberto, Escribanos, Escorredores, Capitanes, Pandos, Venta del Puerto, Torre Chica, Torre Grande, Casa Blanca, El Pleito, Herrasti and Casa Hondo, in the municipality of Almansa, and Vega de Bogarra, Derramador and El Angosto, in the municipality of Caudete.

The production area includes parcels belonging to members of the La Viña Coop V wine cooperative in the town of Villena, which are entered in the Wine Register and have traditionally been used for the production of wines covered by the Valencia Protected Designation of Origin.

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

ALARIJE - MALVASÍA RIOJANA

ALARIJE - SUBIRAT PARENT

ALBARIÑO

BOBAL

BONICAIRE

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

FORCALLAT TINTA

GARNACHA BLANCA

GARNACHA TINTA

GARNACHA TINTORERA

GARRO - MANDO

GEWÜRZTRAMINER

GRACIANO

MACABEO - VIURA

MALBEC

MARSELÁN

MAZUELA - MAZUELO

MENCÍA

MERLOT

MERSEGUERA

MIGUEL DEL ARCO

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PEDRO XIMÉNEZ

PETIT VERDOT

PINOT NOIR

PLANTA FINA DE PEDRALBA

PLANTA NOVA - TARDANA

RIESLING

SAUVIGNON BLANC

SEMILLON

SYRAH

TEMPRANILLO

TORTOSÍ

VERDEJO

VERDIL

VIOGNIER

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

Wines bearing the Valencia PDO are known for their high aromatic intensity, which is due to the water stress endured by the vines in spring and summer. This happens because temperatures are high in those seasons and there is more evapotranspiration.

These wines are also distinguished by their strong colour intensity due to the thermal range. Liqueur wines bearing the Valencia PDO are noted for their high aromatic intensity, which is a consequence of the mild average temperatures throughout the year and the water stress experienced in spring and summer.

Quality aromatic sparkling wines bearing the Valencia PDO are known for being characteristically fruity, light and balanced. These features are the result of the Mediterranean climate, with mild temperatures throughout the year.

Finally, semi-sparkling wines bearing the Valencia PDO are fruity, light and balanced, due to the mild average temperatures.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The designation ‘Valencia’ must feature prominently. A sub-area may be indicated if all of the grapes were grown there. The name of the grape variety may only be stated if a minimum of 85 % of the grapes used to make the wines were of the variety in question. The exception is ‘Moscatel de Valencia’ and ‘Moscatel tradicional de Valencia’ liqueur wine, for which the requirement is that only the Moscatel de Alejandría variety may be used.”

Optional terms on labelling:

The term 'Vino Petit Valencia' may feature on young wines with an actual alcoholic strength > 4,5 % and a total alcoholic strength > 9 % volume, made using natural methods.

The terms 'Moscatel de Valencia' or 'Vino de Licor Moscatel de Valencia' may be used on wine from 100 % Moscatel de Alejandría grapes and made in accordance with the 4th indent of point 3(c) of Part II of Annex VII to Council Regulation (EU) No 1308/2013 of 17 December 2013, i.e. with grape must or a blend of grape must and wine. If must containing lees and grapeskins is used in the winemaking, the term 'Tradicional' must feature on the label.

The term 'Vino Dulce' may be used on liqueur wines made in accordance with the 4th indent of point 3(c) of Part II of Annex VII to Regulation (EU) No 1308/2013 of 17 December 2013, i.e. with grape must or a blend of grape must and wine.

The terms 'Vino de Pueblo' or 'Vi de Poble' plus the geographical name of the municipality may be used for wines where at least 85 % of the grapes come from parcels belonging to the municipality in question. A share of 15 % of the grapes may come from vineyards registered in municipalities adjacent to the production area of the municipality in question.

'Vino de Parcela' or 'Vi de Parcel.la' may be used for wines where 100 % of the grapes come from a parcel. They may come from a single cadastral parcel containing sub-parcels or from more than one parcel if it is established that:

— They are contiguous and belong the same property;

— They were planted in the same year, using the same rootstock;

— They are of the same grape variety.

The traditional term 'Primero de Cosecha' (first harvest) may be used on red, white and rosé wines made from grapes picked in the first 10 days of the harvest and bottled within the 30 days following the end of the harvest, with the obligation that the vintage be indicated on the label.

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

The winemaking and ageing facilities must be located within the production area. They may also be located in those municipalities of the Autonomous Community of Valencia that are adjacent to those within the demarcated geographical area.

Link to the product specification

https://breu.gva.es/b/qXiGABNBEz