Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2022/C 304/08)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Pla de Bages'

PDO-ES-A1557-AM06

Date of communication: 21.6.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Reduction of the alcoholic strength for certain rosé wines

Description:

The minimum alcoholic strength required for rosé wines made using grapes of the Mandó and Picapoll Negro varieties is being reduced from 12.5 % vol. to 11.5 % vol.

It has been added that when blending varieties for a rosé, the applicable alcoholic strength shall depend on the proportion of each one.

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

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons:

Picapoll Negra and Mandó are varieties that have been revived (since 2014 and 2016, respectively) in the area where 'Pla de Bages' PDO is made and they are included in the product specification.

The characteristics of these grapes, as is the case with some other *Vitis vinifera* varieties, are such that it is hard to achieve a high alcoholic strength. It has been deemed appropriate to reduce the minimum alcoholic strength of rosé wines made from Mandó and Picapoll Negro grapes from 12.5º to 11.5º alcohol.

2. Amendment to organoleptic description

Description:

Part of the text describing the wines has been moved and replaced by a table setting out the organoleptic characteristics.

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

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons:

The reason for this amendment is that the product specification is becoming more technical and it is important to ensure that it is as clear and objective as possible to aid reading and interpretation.

3. **Reclassification of varieties**

Description:

Change in the distribution of authorised and recommended varieties. The varieties remain the same, with the difference that Chardonnay, Merlot and Cabernet Sauvignon have been changed from 'recommended' to 'authorised'. However, the Mandó/Garró variety has been changed from 'authorised' to 'recommended'.

This amendment concerns section 6 of the product specification and does not affect the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons:

The intention behind these proposed changes is to organise the list of varieties to show that those that are considered local and better adapted to the area as 'recommended' varieties in accordance with the strategic approach taken by the PDO.

4. **Improvements to the wording of the link**

Description:

The wording of the 'wine' category has been improved.

This amendment affects point 7 of the product specification and point 8.1 of the single document.

Given that it only entails an improvement and not a change to the wording of the link, it is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasons:

The reason for this amendment is that the product specification is becoming more technical and it is important to ensure that it is as clear and objective as possible to aid reading and interpretation.

In view of the above, the distinctive characteristics of the product have been rewritten in the section on the Link.

SINGLE DOCUMENT

1. **Name(s)**

Pla de Bages

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

8. Semi-sparkling wine

4. **Description of the wine(s)**

1. *White and rosé wines*

CONCISE TEXTUAL DESCRIPTION

WHITE: Pale to dark yellow (golden) in colour. Clear appearance with no turbidity. Presence of fruity aromas. In some cases there can be aromas of wood from ageing. They are usually light.

ROSÉ: Red in colour ranging from pale pink and/or onion skin to cherry red. Clear appearance with no turbidity. Presence of fruity aromas. In some cases there can be aromas of wood from ageing. They are usually light.

* The minimum acquired alcoholic strength for rosés made solely from Sumoll, Ull de Llebre, Garró/Mandó and Picapoll Negro is 11,5 % vol. and 12,5º vol. for others, In the case of wines containing blends made from varieties with different minimum alcoholic strength values, the minimum value of the blend shall be directly proportionate to the minimum alcoholic strength of each of the varieties and to the percentage of each one in the blend.

* Wines aged for more than 1 year and wines produced in wooden barrels within the same year, whether by fermentation and/or ageing, must have a maximum volatile acidity of 0,9 g/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	180

2. *Red wine*

CONCISE TEXTUAL DESCRIPTION

Red in colour with variable hues ranging from violet to ochre depending on the production and ageing processes. Clear appearance with no turbidity. Presence of fruity aromas. In certain cases, there may be aromas of wood from ageing. Variable depending on the production and ageing processes. From light and fresh to more structured and concentrated.

* The minimum actual alcoholic strength for wines made only from Sumoll, Ull de Llebre, Picapoll Negro and Garró/Mandó grapes is 11,5 % vol.

* Wines aged for more than 1 year and wines produced in wooden barrels within the same year, whether by fermentation and/or ageing, must have a maximum volatile acidity of 1,1 g/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	150

3. *Semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

As described above, in accordance with the relevant colour. Presence of bubbles. Presence of fruity aromas. In some cases there can be aromas from ageing. Fresh wines due to the presence of carbon dioxide, which also increases the feeling of structure and fullness in the mouth.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

4. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

As described above, in accordance with the relevant colour. Presence of bubbles. Presence of fruity aromas. In some cases there can be aromas from ageing. Fresh wines due to the presence of carbon dioxide, which also increases the feeling of structure and fullness in the mouth.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	185

5. *Liqueur wines*

CONCISE TEXTUAL DESCRIPTION

Yellow, amber, golden, red, roasted. Presence of aromas of fresh fruit or ripe fruit depending on the production/ ageing processes. Unctuous and persistent.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	180

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Cultivation practice

Traditional cultivation practices must be used in order to achieve the best qualities. All the wine-growing practices must respect the environment and the physiological balance of the vines. Agronomic expertise must be applied in order to obtain grapes in optimal condition for winemaking

The vine must be trained in accordance with generally accepted wine-growing practices and methods.

The harvested grapes must be transported as quickly as possible and using methods that ensure that the quality of the grapes is preserved.

2. Restriction relating to winemaking

The grapes must be harvested with great care. Wines covered by the PDO may be made only from healthy grapes that are sufficiently ripe to produce wines with a natural alcoholic strength of at least 9,5 % vol. for whites and 11 % vol. for reds. Semi-sparkling or quality sparkling wines made using the grapes must have a minimum natural alcoholic strength of 9,5 % vol.

5.2. *Maximum yields*

1. White varieties

   10 000 kilograms of grapes per hectare

2. White varieties

   70 hectolitres per hectare

3. Red varieties

   9 000 kilograms of grapes per hectare

4. Red varieties

   63 hectolitres per hectare

6. **Demarcated geographical area**

Wines bearing the 'Pla de Bages' PDO are produced in the following municipalities:

Aguilar de Segarra

Artés

Avinyó

Balsareny

Calders

Callús

Cardona

Castellbell i el Vilar

Castellfollit del Boix

Castellgalí

Castellnou de Bages

El Pont de Vilomara i Rocafort

L'Estany

Fonollosa

Gaià

Manresa

Marganell

Moià

Monistrol de Calders

Monistrol de Monserrat

Mura

Navarcles

Navàs

Rajadell

Sallent

Sant Feliu Sasserra

Sant Fruitós de Bages

Sant Joan de Vilatorrada

Sant Mateu de Bages

Sant Salvador de Guardiola

Sant Vicenç de Castellet

Santpedor

Santa Maria d'Oló

Suria

Talamanca

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

PICAPOLL BLANCO

SUMOLL TINTO

TEMPRANILLO - ULL DE LLEBRE

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

8.1. *Wine*

The agricultural and climatic conditions defined for the district are characterised by temperatures and a level of rainfall that are very different from those of the neighbouring districts. The average altitude in the district is also an advantage for 'Pla de Bages' PDO wines. The distance from the sea and the pre-coastal barrier mean that the climate in our PDO is halfway between Mediterranean and inland continental.

Given the significant influence exerted by the Pyrenees, the aromas of the white wines (particularly those made from the Picapoll variety) tend towards the fresher end of the descriptions for each variety. This climate is also conducive to the production of light wines, marked by a good acidic core. A fuller volume in the mouth is achieved by wine-making practices such as ageing on the lees or barrel-ageing.

The abundant forests in the district, which surround most of the vines, and the large number of aromatic herbs growing throughout the Bages district give it a very distinctive terroir that has a strong and specific influence on all wine products bearing the 'Pla de Bages' PDO. The primary aromas of the wines are infused with the scents of those herbs. Some examples are rosemary, lavender and thyme.

The cold climate is conducive to slow ripening in the autumn, which facilitates a good build-up of colour in all varieties. However, the presence of native varieties such as Mandó, Sumoll and Picapoll Negro should be highlighted, as they can have lower colour potential by definition.

The aromatic profile is distinctive because the typical properties of the majority of the varieties are very much respected in the area. As it is an area where the grapes ripen later than the average for the state, the primary aromas tend to be maintained. Due to the strong presence of forests surrounding the vineyards in the region, some of the red wines have balsamic notes that add to the fresh feeling.

8.2. *Semi-sparkling wine*

The comments made in the previous section on wines also apply here.

8.3. *Quality sparkling wine*

The Bages district has a long tradition of making sparkling wines. The municipality of Artés is covered by the 'Cava' PDO as wines of that type have been produced there ever since the first experiments were made in the early 20th century. In other words, it was a pioneer in the production of sparkling wines.

8.4. *Liqueur wine*

Liqueur wines have been produced in the Bages district since time immemorial. Rancio wine, mistela and natural sweet wine had been common drinks in the households of the district for many years. The combination of a traditional production method and the vine varieties of the district, which are influenced by the agro-climatic conditions referred to above, gives these wines certain particular organoleptic characteristics.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Wines bearing the 'Pla de Bages' PDO must be packaged in the area specified in the regulations governing the PDO. This decision was made by the Regulatory Board as it considers that, given the small area covered by the PDO, any external interference might have a negative impact on quality, as it would be beyond the Board's control and might undermine the established standards.

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/DO-Pla-de-Bages-Crtl-canvis-v-gener2022.pdf