C/2025/3584

30.6.2025

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/3584)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission within three months from the date of this publication.

SINGLE DOCUMENT

'Aceite del Somontano'

EU No: PDO-ES-03035 – 21.11.2023

PDO (X) PGI ( )

1. **Name(s) (of PDO or PGI)**

'Aceite del Somontano'

2. **Member State or Third Country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

— *Combined nomenclature code*

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

3.2. *Description of the product to which the name in (1) applies*

It is an extra virgin olive oil (EVOO) obtained using only mechanical and other physical processes, from the fruit of the olive tree (Olea europaea L.).

The olives are picked directly from the tree when their ripeness rating is no higher than six.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Physical and chemical characteristics

Acidity (expressed as oleic acid): ≤ 0,4 %.

— Peroxide value: ≤ 12 mEq O_2/kg

Total polyphenols: minimum 100 mg/kg

Ethyl esters: no more than 20 mg/kg

— Rancimat value at 120 °C at least eight hours

Organoleptic characteristics:

Organoleptic analysis of 'Aceite del Somontano' requires a sensory profile with clearly perceptible intensities reflecting its complexity and the required presence of at least three descriptors, direct or retronasal olfactory aromas, with no astringency. Its distinguishing features are the green fruitiness of olives, grass, leaves, almonds, tomatoes and greenery.

Each of its median ratings for fruitiness, bitterness and pungency must be perceptible and the median positive sensory characteristics must be above six.

Median score for defects	Md=0
Median fruitiness	MF > 3,0
Summary of positive organoleptic attributes	≥ 6,0

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Aceite del Somontano' is an EVOO that comes in different varieties. It is cultivated in the identified geographical area and is obtained from olives of the following recognised endemic local varieties: Albareta, Alcampelina, Alía, Alquecerana, Blancal, Caspolina, Cerecera, Cerruda, Gordal del Somontano, Injerto, Mochuto, Negral de Bierge, Neral, Nación, Panseñera, Piga and Verdeña. It must be made up of at least 85 % of one or more of these varieties.

Up to 15 % of the product may comprise other varieties that are also cultivated in the defined geographical area but in such a way that they do not have a significant impact on the quality or final profile of the product.

The raw materials come from the geographical area.

3.4. *Specific steps in production that must take place in the identified geographical area*

All stages in the production of 'Aceite del Somontano', from the cultivation of all varieties to processing, must take place in the defined geographical area.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

In order to maintain the characteristics of certified EVOO, the packaging process will take place in the production area of the Protected Designation of Origin (PDO). As such we will have complete control over production, and experienced local experts will be responsible for the final handling of the product. Registered mills naturally know best how their EVOOs react to the various steps involved in the packaging process, such as the decanting times and methods, use of filters, filter materials, packaging temperatures and their reaction to cold and storage.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The packaging in which the protected EVOOs are dispatched must bear a numbered label containing the EU symbol that identifies the PDO, the name 'Aceite del Somontano' and its own PDO logo. The name or logo of the body to which some control tasks have been assigned may be displayed.

Here is the PDO logo:



4. **Concise definition of the geographical area**

The production area is located in the centre of Huesca province (Aragón), which is located between the central Pyrenees and the Ebro valley.

List of municipalities (42):

Abiego, Abizanda, Adahuesca, Ainsa-Sobrarbe, Angüés, Alquézar, Azara, Azlor, Barbastro, Barbuñales, Bárcabo, Berbegal, Bierge, Boltaña, Casbas de Huesca, Castejón del Puente, Castelflorite, Castillazuelo, Colungo, El Grado, Estada, Estadilla, Fonz, Graus, Hoz y Costean, Ilche, Laluenga, Laperdiguera, La Puebla de Castro, Lascellas-Ponzano, Lastanosa, Loporzano, Naval, Olvena, Peralta de Alcofea, Peraltilla, Pozán de Vero, Salas Altas, Salas Bajas, Santa María de Dulcis, Secastilla and Torres de Alcanadre.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area.*

Natural factors

The geology of the production area is intrinsically linked to the formation of the Pyrenees mountains, the Alpine orogeny and various subsequent events that led to the formation of what is now the Ebro basin.

The Alpine orogeny is responsible for the current Pyrenees mountain range, with obvious impact on the production area.

The complex geology of the production area has led to a wide and varied lithology with a large area of foothills shaped from the detritus of the outer surfaces of the Ebro depression (dating back to the Oligo-Miocene geological epoch), which extends between the tabular structural relief of the centre of the depression and the outer slopes. There can be no doubt as to the remarkable geomorphological richness that has led to the existence of a range of [geological] units. One key factor in the birth of the current morphology is surface water or groundwater, a major agent of erosion and a vital resource in crop production. The soils in the production area are influenced by its geomorphological nature and its starting materials. The surface horizons are notable for being ochric and therefore thin, and low in organic content. Of those horizons, the cambic and argillic feature prominently. The soil orders most representative of the area, according to the Soil Taxonomy (Soil Survey Staff, 2014), belong to the following four main orders (in order of evolution): entisols, aridisols, inceptisols and alfisols.

The physico-chemical characteristics of the soils in this area are characterised by an alkaline pH (between 8,0 and 8,5) and highly variable calcium carbonate content (2 - 70 %). The soils are low in salinity (0,3 to 1,7 dS/m) and with the loamy texture predominant in the area. The area lies between two biogeographical regions: the Euro-Siberian, Pre-Pyrenees Aragón region and the Lower Aragón Upper Ebro Mediterranean region.

The climate of the region is classed as continental Mediterranean, characterised by hot summers and cool winters. The surrounding topography - with the Pyrenees to the north and the Iberian System to the south west - blocks masses of moist air from the ocean from coming in to the area, which makes it even drier.

The demarcated area in which the olive groves are located is mostly 300 to 800 m.a.s.l., albeit with some parts above 1 000 m.a.s.l..

According to the local weather station, spring is the area's main rainy season and there is further rainfall in autumn. Summer is the driest time, with average rainfall of less than 600 mm.

Olive cultivation in the production area is non-irrigated. According to scientific literature the ideal rainfall conditions for cultivation should be between 600 and 800 mm spread across the year.

The area's climate records show that average annual temperatures are around 12-15 °C. Absolute minimum temperatures never fall below -6 °C and absolute maximum temperatures do not exceed 37 °C. These values should be within the acceptable range for the development of olive groves, as noted in previous works.

The current evapotranspiration is between 700 mm and 800 mm, which exceeds rainfall levels at virtually all existing weather stations in the production area.

One key parameter is the occurrence and frequency of frost, which may have an impact on the final phenological stages (e.g. seasonal development) of the olive tree. It is therefore largely on that basis that varieties have been selected.

Another major climatic aspect is wind, which has a considerable influence on olive trees and adapted varieties, increasing evapotranspiration and soil desiccation. The prevailing winds are the northwest-to-southeast cierzo, primarily a winter occurrence, and the southeast-to-northwest bochorno in the summer.

The crop receives some 3 500,46 hours of sunshine per year. At least 2 800 hours of sunshine per year is needed to cultivate an olive grove, without which the trees would not flower and the fruit would not develop.

Human factors

In terms of human factors as they relate to the specific characteristics of olive and EVOO cultivation in the production area, we would highlight the adaptation of olive cultivation and oil extraction to the characteristics of the area, with emphasis placed on, and priority given to, the quality of the fruit and the certifiable EVOOs.

In this regard, olive growers cultivate olives in the production area in the traditional way on non-irrigated land, adapting their cultivation practices to the local terrain and the prevailing rainfall pattern.

The olive groves of the Somontano comarca (geographical district) boast great genetic richness and diversity. Most of these varieties have their origins and are endemic in the comarca, where, over the course of history, local olive growers have trialled many varieties, and the complex and distinctive variety profile of olive groves in the production area has been continued across time, resulting in a unique genetic heritage of cultivation that has been passed down from our ancestors, producing distinctive, exclusive EVOOs.

Farmers harvest the olives directly from the tree when they have reached a ripeness level of no more than six. With early harvesting and the avoidance of frosty periods, the emphasis is placed on the quality of the fruit and its original characteristics on the tree.

The mills place the emphasis on maintaining the quality of the fruit and on extracting the EVOO with a view to minimising processing times and temperatures at the malaxation stage, in order to reproduce the original characteristics of the fruit on the tree.

Research studies on the 'Economy of Roman Aragón' mention and document the presence of olive trees in the territory, which indicates that olives were grown, produced and consumed in Roman times in the comarca.

5.2. *Specificity of the product*

The olive varieties present in the production area are Albareta, Alcampelina, Alía, Alquecerana, Blancal, Caspolina, Cerecera, Cerruda, Gordal del Somontano, Injerto, Mochuto, Negral de Bierge, Neral, Nación, Panseñera, Piga and Verdeña.

The recognised varieties present in the production area are characterised by considerable resistance to cold and high levels of resilience for fruit retention.

EVOOs from mountainous regions have balanced organoleptic profiles with no astringency in their descriptors.

The description of 'Aceite del Somontano' extra virgin olive oils sets out a stability profile with certifiable parameters for the content of total polyphenols, ethyl esters and rancimat, which is separate and not part of the quality and certification requirements in force in the sector.

The reduced hydrolysis processes, leading to values not exceeding 0,4° and ethyl esters under 20, have maximum permitted values specific to the characteristics of 'Aceite del Somontano'.

'Aceite del Somontano' has an exclusive organoleptic profile with a clearly discernible presence of at least three descriptors and the median positive sensory characteristics must be greater than six. It has prominent notes of olive, grass, leaves, almond, tomato and greenery.

5.3. *Causal link between the geographical area and the characteristics of the product*

The soil and climate conditions directly affected by the Pyrenees mountain range, with its complex geology, and the geomorphological richness of thin soils, combined with the isolation caused by the surrounding terrain and prevailing winds that increase environmental dryness with frequent frosts, and cultivation practices adapted to the production area have given rise to a selection of varieties and their exclusive presence in an area that boasts a distinct and wealth of varieties that is unique in the olive world.

The adapted olive varieties in the production area are characterised by high levels of resistance to cold, resilient fruit retention at the point of detachment, tolerance to high evapotranspiration levels and mostly dry olive groves, all of which makes them ideally suited to cultivation in extreme conditions.

The geographical area of production is an area of foothills with latitude, altitude and slopes that boast unique characteristics. According to scientific literature, these EVOOs are 'finer', giving rise to 'Aceite del Somontano' and its certifiable organoleptic profile with no astringency.

The non-irrigated cultivation of olive groves in the production area, the unique varieties adapted to the soil and climatic conditions, and the traditional cultivation practices of early and selected harvesting have had a substantial influence on the physico-chemical and organoleptic quality of the certifiable EVOOs.

Early harvesting processes, immediate selection and delivery of the fruit to the mill, low extraction times and temperatures, stringent cleaning protocols and the presence of varieties adapted to the dry conditions facilitated by the terrain, prevailing winds and evapotranspiration have resulted in reduced hydrolysis processes, which has in turn given rise to the requirement for minimum acidity values in keeping with the fruit's original conditions.

The stability properties of 'Aceite de Somontano' and the certifiable parameters of the total polyphenols, ethyl esters and rancimat content have been brought about by stress conditions of the olive tree brought about by thin soils, non-irrigated land, frequent frost, aridness and the prevailing winds, namely the cierzo and bochorno.

The characteristic sensory profiles with specific certifiable requirements that are unique in the world of olive cultivation are the result of a unique wealth of varieties in the production area, along with the stress conditions of cultivation, cultivation practices that respect the original conditions and properties of the fruit and the non-irrigated production of the olive groves. 'Aceite del Somontano' has an exclusive organoleptic profile that is indicative of its complexity, with the clearly discernible presence of at least three descriptors, which is bolstered by the requirement of cumulation of positive organoleptic attributes.

Reference to publication of the product specification

https://www.aragon.es/-/denominacion-origen-protegida-aceite-somontano