C/2024/7385

6.12.2024

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

(C/2024/7385)

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

'Pla de Bages'

PDO-ES-A1557-AM07

Date of communication: 13.9.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. CHANGES IN THE DESCRIPTION OF THE WHITE WINES

Description:

— The maximum actual alcoholic strength of the white wine has been removed and the minimum total alcoholic strength has been added.

— A new type of white wine called 'Brisado' (orange wine) has been added.

Point 2.A of the product specification has been amended and the first change does not affect the single document. The 'Brisa' [*sic*] type affects point 4 of the single document.

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

Reason:

The maximum actual alcoholic strength has been deleted, because there is already higher-ranking legislation that ensure maximum limits, and the specification has been simplified and made easier to understand. Also, the total has been added to better characterise the product.

The 'Brisado' (orange wine) type has been included, because its production method is linked to the history of the district, and it is sufficiently differentiated in terms of production method and organoleptic characteristics.

2. CHANGES IN THE DESCRIPTION OF THE ROSÉ WINES

Description:

— The actual alcoholic strength of some rosé wines has been reduced from 12,5 % vol to 11,5 % vol, thus harmonising the limit for all the rosé wines.

— The minimum total strength has been added.

— The paragraph on the alcoholic strength for wine made from a coupage has been deleted.

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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

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

Reason:

The alcoholic strength of the rosé wine has been decreased, because historical varieties with lower alcoholic strengths have recently been added to the product specification. At the same time, it is necessary to ensure a balance of acidity and freshness, which means the grapes have to be harvested earlier. The reference to the minimum total alcoholic strength better describes the product. The reference to coupage has been deleted, since it is unnecessary.

3. CHANGES IN THE DESCRIPTION OF THE RED WINES

Description:

— The minimum total strength has been added.

— A paragraph on the resulting actual alcoholic strength when made from coupage has been added.

Point 2.A of the product specification has been amended and the coupage issue does not affect the single document. The rest of the changes affect point 4 of the single document.

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

Reason:

The reference to the minimum total alcoholic strength better describes the product.

The increasing frequency of coupages made from varieties with a lower alcoholic strength means that these coupages will also have a lower alcoholic strength.

4. OTHER CHANGES TO CATEGORY 1 WINES (WHITES, ROSÉS AND REDS)

Description:

— A new type of wine called 'Fermentado en Rapa' (fermented with the stem) has been added for category 1.

— A new type of wine called 'Naturalmente Dulce' (naturally sweet) has been added for category 1.

— The limits for volatile acidity, total acidity and sulphur dioxide have been moved from the end of point 2 to the end of point 2.A.

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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

These wines are made using methods linked to the history of the district that produce white, red and rosé wines with sufficiently differentiated specifications in terms of production and organoleptic characteristics.

The newly introduced analytical limits improve the wording of the product specification and make it clearer.

5. CHANGES IN THE DESCRIPTION OF THE SEMI-SPARKLING WINES

Description:

— The minimum actual alcoholic strength has been changed from 10 to 10,5 % vol.

— The dry extract, ash and PH have been removed.

— The volatile acidity has been changed from 0,8 to 0,6 g/l.

Point 2.B of the product specification has been amended. The only aspect of the change that affects the single document is the volatile acidity, which affects point 4 of the latter.

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

Reason:

The limit for the actual strength has been aligned with the limit for quality sparkling wines. We have removed other descriptors to make the specification easier to understand and to align the values with the other wine types. The reduction of the volatile acidity limit is a quality issue.

6. CHANGES TO THE DESCRIPTION OF QUALITY SPARKLING WINES

Description:

— The typical varieties in the area are listed as being recommended.

— The limit on total alcoholic strength has been added.

— The length of time from tirage to disgorging has been increased from 12 months to 15 months for the traditional method.

— The limits for the dry extract, ash and PH have been removed.

— The time-honoured production method has been incorporated, setting a period of nine months from tirage to disgorging.

This amendment concerns Section 2.C of the specification. The single document is not affected.

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

Reason:

The aim is to reaffirm the recommended varieties.

The total alcoholic strength limit has been added to better characterise the product. Others have been removed to make the specification easier to understand and to align the values with the other wine types.

In the traditional method, longer ageing improves quality by improving the organoleptic perception on the palate. Conversely, in the time-honoured method, shorter ageing is used to preserve the wine's nimble, fresh and young profile, with a more pronounced acidity. This method linked to the history of the district - with sufficiently differentiated specifications in terms of production and organoleptic characteristics - has been reclaimed for the present day.

7. CHANGES IN THE DESCRIPTION OF THE LIQUER WINES

Description:

— In 'rancio' wines, the minimum ageing period of 1 year may be in containers made from any kind of wood, not just oak.

— A limit on total alcoholic strength has been added for 'rancio' wines, 'mistelas' and natural sweet wines.

This amendment concerns Section 2.D of the specification. The single document is not affected.

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

Reason:

The types of woods that may be used for ageing 'rancio' wines has been expanded to allow the use of woods traditionally used for this type of wine, such as chestnut and cherry, among others.

The total alcoholic strength limit has been added to better characterise the product.

8. THE SUGAR CONTENT DESCRIPTOR HAS BEEN COMPLETED

Description:

The sugar content descriptor has been added for all the product types, except for quality sparkling wines since they had already included this in the specification.

This amendment concerns point 2 of the 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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

This improves the product characterisation.

9. THE ORGANOLEPTIC DESCRIPTION HAS BEEN IMPROVED

Description:

— The words 'clear appearance with no turbidity' have been deleted for white, red and rosé wines.

— Developing and ageing aromas have been added for the developing of wood-free wines.

— Organoleptic descriptions have been added for the 'brisado' orange wines and the 'fermentado con rapa' wine fermented with the stem.

This amendment affects point 2.1 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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Turbidity is allowed as long as it is indicated on the label. The descriptions have been improved and those needed for the new types of wine have been introduced.

10. CHANGES TO THE 'NEW WINE' LABELLING TERM

Description:

A reference to the regional legislation defining 'new wine' has been included.

This amendment concerns section 2.2 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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

A legal reference supporting the labelling term has been added.

11. THE WORDING OF THE POINT ON SPECIFIC PRACTICES HAS BEEN IMPROVED

Description:

The harvesting section has been reworded to clarify that the limits on the natural alcoholic strength should refer to varieties rather than wines.

The following sentence has been deleted from the section on production methods: 'Traditional practices must be followed in the production of must, using technology aimed at optimising the quality of the wines'.

The first amends points 3.2 and 5.1 of the single document. The second amends section 3.3 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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Firstly, this corrects the erroneous reference to wines which should have referred to grapes. Secondly, it simplifies the text, by removing an explanation already included in the text.

12. CHANGES IN VARIETIES

Description:

The 'Picapoll negro' variety has been changed from 'authorised' to 'recommended', and the 'Ull the Llebre' variety has been changed from 'recommended' to 'authorised'. They have also been listed based on the surface area covered by the PDO.

This amendment concerns section 6 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 24.3 of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The recommended varieties refer to historical varieties linked to the area. The rest are considered authorised varieties. The varieties have been reclassified based on this criterion.

They are listed in order of size of cultivation.

13. IMPROVEMENTS TO THE LABELLING RULES

Description:

— The height of the 'Pla de Bages' text has been changed from a maximum of 4 mm to a minimum of 3 mm.

— The quality mark has been added, along with the listings in order of size and models approved for the 'Pla de Bages' PDO. The reference to the logo has been removed.

— The obligation to indicate the name of the Member State after the name of the municipality of the bottler has been added.

— The terms 'Brisado', 'orange wine', 'fermentado con rapa' (fermented with the stem) and 'no filtrado' (unfiltered) have been added.

This amendment concerns point 8.3 of the product specification and point 9 of the single document.

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

Reason:

The change in the size of the name of the PDO guarantees a minimum visibility of this name. Changes have been made to the quality label, and the (already statutory) obligation to indicate the country of origin has been specified. Finally, terms relating to the new types of wine introduced have been added.

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

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 wines*

CONCISE TEXTUAL DESCRIPTION

WHITE: Pale to dark yellow (golden) in colour. Presence of fruity aromas. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. They are usually light.

BRISADO (ORANGE WINE): Tones ranging from yellow to orange. Fruity or flora aromas, may have vegetable or grassy notes. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. May also have slightly bitter or tannic notes.

FERMENTADO EN RAPA (fermented with the stem): Fruity or flora aromas, may have vegetable or grassy notes. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. May also have slightly bitter or tannic notes.

* Naturally sweet wines must have an actual alcoholic strength by volume of at least 13 %.

* Wines aged for more than one 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 (15 meq/l).

* In the case of limits that have not been specified, the legislation in force must be complied with.

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. *Rosé wines*

CONCISE TEXTUAL DESCRIPTION

Red in colour ranging from pale pink and/or onion skin to cherry red. Presence of fruity aromas. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. They are usually light.

FERMENTADO EN RAPA (fermented with the stem): Fruity or flora aromas, may have vegetable or grassy notes. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. May also have slightly bitter or tannic notes.

* Naturally sweet wines must have an actual alcoholic strength by volume of at least 13 %.

* Wines aged for more than one 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 (15 meq/l).

* In the case of limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 11,5

— 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

3. *Red wine*

CONCISE TEXTUAL DESCRIPTION

Red in colour with variable hues ranging from violet to ochre depending on the production and ageing processes. Presence of fruity aromas. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. Variable depending on the production and ageing processes. From light and fresh to more structured and concentrated.

FERMENTADO EN RAPA (fermented with the stem): Fruity or flora aromas, may have vegetable or grassy notes. In some cases, they may contain aromas of wood and/or of ageing related to the maturation process. May also have slightly bitter or tannic notes.

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

* Naturally sweet wines must have an actual alcoholic strength by volume of at least 13 %.

* Wines aged for more than one 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 (18,33 meq/l).

* In the case of limits that have not been specified, the legislation in force must be complied with.

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): 13,33

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

4. *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.

* In the case of limits that have not been specified, the legislation in force must be complied with.

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): 10

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

5. *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.

* In the case of limits that have not been specified, the legislation in force must be complied with.

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): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): 185

6. *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.

* In the case of limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics

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

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

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

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

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

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.

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 white varieties and 11 % vol. for red varieties. 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 Montserrat, 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, Súria and Talamanca.

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

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA TINTA

GARRO - MANDÓN

GEWÜRZTRAMINER

MACABEO - VIURA

MALVASIA AROMÁTICA - MALVASÍA SITGES

MAZUELA - CARIÑENA

MAZUELA - SAMSÓ

MERLOT

PARELLADA

PICAPOLL BLANCO

PICAPOLL NEGRO

SAUVIGNON BLANC

SUMOLL TINTO

SYRAH

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 considerable 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 winemaking 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 most 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.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The height of the characters used to indicate 'Pla de Bages' must be at least 3 mm, and half that for 'Denominación de Origen'.

Orange wines, wines fermented with the stem and/or with turbidity must feature the words 'Brisado', 'Fermentado con rapa', 'No filtrado', respectively, on the quality mark of the Designation of Origin. It is also recommended that this be mentioned on the label. Bottles of 'Brisado' (orange wine) may also feature the words 'orange wine' on the labelling.

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/DO-Pla-de-Bages-proposta-canvis-2023-v6.pdf