Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/4097)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Gran Canaria'

PDO-ES-A0112-AM02 – 23.4.2025

1. **Name of product**

'Gran Canaria'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Ministry of Agriculture, Fisheries and Food. Directorate-General for Food. Subdirectorate-General for Food Quality Control and Agri-Food Laboratories

6. **Qualification as standard amendment**

It is a standard amendment because it does not consist of the change, deletion or addition of a category of grapevine product, nor is it included in any of the types laid down in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications.

7. **Description of the approved standard amendment(s)**

7.1. *Improved wording of the description of the wines*

Description:

The local ways of referring to the different types of wine covered are replaced with the terms that correspond to them legally, i.e. the category of the corresponding grapevine product, as set out in Part II of Annex VII to Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Thus, 'white', 'rosé' and 'red' are replaced by category 1, i.e. 'Wine'; and 'classic sweet wine' is replaced by category 16, i.e. 'Wine of overripe grapes'. These are all listed under a new heading '2.1 Categories'.

In addition, the production requirements for sparkling wines and wine of overripe grapes have been deleted, as this should not be included in this part of the text. In the case of sparkling wines, these are not moved to a new section of text, as will be explained in the next amendment.

This amendment concerns section 2, 'Description of the wine', of the product specification. It does not affect the single document as this document already contained the relevant wine categories.

It is a standard amendment because it does not consist of the change, deletion or addition of a category of grapevine product, nor is it included in any of the types laid down in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications.

Reasons:

Pursuant to Part II of Annex VII to Regulation (EU) No 1308/2013 the 'Category' section must be included, since Article 94(1)(b) of the same Regulation lays down that the product specification must contain the categories of grapevine products covered by the PDO. Similarly, Article 95(1)(e) of the Regulation requires this to be done in the single document, although the latter already complied, which is why this amendment does not affect the single document.

7.2. *Changes to the production requirements for sparkling wines*

Description

Two restrictions have been removed:

— The restriction on making sparkling wine only from white varieties, allowing this category of wine also to be produced from red grape varieties listed in the specification.

— The restricting on the production of sparkling wine to the traditional method, allowing other production practices for this category, provided that the methods are those approved or permitted under the general rules.

This amendment concerns point 2(b), 'Description of the wine', of the product specification but it does not affect the single document.

It is a standard amendment because it is not included in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

In the geographical area of the PDO, there was the practice of producing sparkling wines with both white and red varieties. However, sparkling wine made from red varieties was not covered by the PDO, since there was little customer demand. Wineries only made token amounts, without placing them on the market.

New consumption habits have led to a significant demand for sparkling wines made from red varieties and, therefore, in the light of current demand, the intention is to include these sparkling wines.

At the same time, technological advances have facilitated and improved the production methods of sparkling wines. Thus, the restriction to production using the traditional method has also been removed, opening up other production methods.

7.3. *Improved organoleptic description*

Description

The organoleptic description has been improved as it was difficult to identify some of the wines with the descriptions in the specification, which has been amended.

The amendment of these organoleptic characteristics does not entail a substantial change, as the wines continue to maintain the distinctive characteristics specific to the 'Gran Canaria' PDO.

This concerns section (b), 'Organoleptic characteristics', of point 2 of the product specification and point 4, 'Description of the wine', of the single document.

It is a standard amendment because it is not included in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

More and more wineries have been producing wines with little intervention. The resulting wines do not vary greatly in their organoleptic characteristics, but they need to be redefined.

This amendment covers the characteristics of low-intervention wines, which are currently in high demand due to social awareness on the consumption of environmentally friendly products, with little unnecessary waste and following traditional practices. These practices were already carried out in the protected geographical area but were not described in the specification.

7.4. *Oenological restrictions have been deleted*

Description

The restrictions on the type of tank and the maximum capacity of the tanks used in processing, and other restrictions contained in point 2(a), 'Oenological practices', have been deleted. The deleted text is:

'2. Production takes place in stainless steel tanks or containers and oak barrels with a maximum capacity of 225 litres, and also fiberglass tanks for food use, and tanks made from concrete, which are coated on the inside with a food-specific epoxy resin, which ensure healthy wines. The techniques used in the handling of grapes, must and wine, and the control of the fermentation and the preservation process, will boost production of the highest quality, preserving the traditional characteristics of the types of wine covered by this designation.'

This concerns section (a), 'Oenological practices', of point 3, 'Specific oenological practices', in the product specification; and point 5.1, 'Specific oenological practices', in the single document.

It is a standard amendment because it is not included in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

These restrictions are considered unnecessary since it has been seen that the defined maximum capacity of the barrels has no effect on the quality of the wines covered by this PDO, nor do they impact the other conditions laid down in the point that has been deleted.

7.5. *Cultural restrictions have been deleted*

Description

The prohibition of the traditional tall trellises known locally as 'latadas', referred to in section 1 of 'Cultural practices', has been deleted.

This concerns section (c), 'Cultural practices', of point 3, 'Specific oenological practices', in the product specification; and the section on 'Cultural practices' in point 5.1 of the single document.

It is a standard amendment because it is not classified in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

The purpose of this amendment is to include the 'high trellis' system (a traditional system on the island that is frequently seen in the winery courtyards) which had been discontinued. This system has now been restored as it has been shown that – with advances in modern viticulture carefully applied, and with the varieties covered by the Designation of Origin – very high-quality wines are produced with the typical characteristics of the 'Gran Canaria' PDO.

7.6. *Improvement in the naming of certain varieties*

Description

The improvements made to the naming of some of the varieties are as follows:

— the name 'Albillo' has been corrected to its proper name, which is 'Albillo Criollo'.

— 'Merenzao' has been added as the main name of 'Tintilla'.

— 'Bruñal' has been added as the main name of 'Baboso Negro'.

This amendment concerns point 6 of the product specification and point 7 of the single document.

It is a standard amendment because it is not classified in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

The opportunity has been taken to make these corrections to the names of the varieties.

7.7. *Improvements to the wording of the section on the link*

Description

The point 'Development of the link by category of wine' has been added to demonstrate the link for each of the four wine categories covered by the PDO.

This affects point 7 ('Link') of the product specification and point 8 of the single document.

It is a standard amendment because it is not classified in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications. The link has not been deleted; rather, its wording has been improved.

Reasons:

According to Article 95(2) of Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products, where there are different categories of grapevine products, as is the case, the details bearing out the link shall be demonstrated for each category of grapevine products concerned.

This amendment thus strengthens the link, making it comply with the legislation.

7.8. *Changes to the labelling rules*

Description

The reference to smaller geographical units on the labelling of the wines has been included in the specification and the conditions for their use have been laid down.

The smaller geographical units considered here are each of the municipalities of Gran Canaria.

To be able to use the name of the smaller geographical unit on the label, the wine must be made exclusively from grapes produced in that smaller geographical unit. Production, ageing, where applicable, and bottling must also take place within the geographical unit.

References to the smaller geographical unit must appear in letters no larger than those used for the protected designation 'Gran Canaria'.

In addition, the conditions for the use of the traditional term 'Clásico' in section 2 on the description of the wines have been moved here, as they are a labelling issue. The following sentence has thus been added: 'The term "Clásico" is restricted to wines of overripe grapes made from the Malvasía or Moscatel varieties, containing more than 45 g/l of residual sugar.'

This change concerns point 8 on applicable provisions of the product specification; point (c), 'Additional requirements'; section (ii), 'Additional provisions relating to labelling', and point 9 of the single document, 'Other essential conditions'.

It is a standard amendment that only affects the labelling of the product and does not impact the product itself, and is not included in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

The growing interest of consumers in knowing the specific origin of the products, together with the demand from winegrowers and winemakers who want to highlight the area where wines are grown or produced, where this is appropriate, as well as providing more information on the labelling of the wine, justifies this amendment.

As regards the conditions of use of the traditional term 'Clásico', these must of course appear in the rules on labelling.

7.9. *Update of a number of points*

Description

Update of the contact details for the competent control authority

This concerns point 9(a), 'Authorities or control bodies', in the product specification. The single document is not affected.

It is a standard amendment because it is not included in any of the types set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons:

The amendment to the product specification has been used to update the contact details of the control authority, which have changed.

SINGLE DOCUMENT

1. **Name(s)**

Gran Canaria

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

4. Sparkling wine

16. Wine of overripe grapes

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. WINE – White and rosé wine

BRIEF WRITTEN DESCRIPTION

The wines are clear and bright in appearance. Some cloudiness is allowed depending on the type of production. White wines are of a pale straw to golden yellow colour, with a greenish to gold tinge. Rosé wines vary from pink to bright pink with violet tinges of low to medium intensity. On the nose and in the mouth, medium to very high intensity; structured, full-bodied and persistent, with fresh and lively acidity, and where the wines are sweet, a degree of richness. White wines have aromas of tropical fruit, banana, pear, apple and citrus fruit, with notes of fennel, aniseed, green tobacco and floral notes; rosé wines have aromas of strawberry and red forest fruit, which are slightly candied. Notes from other types of production (earthy, mineral and balsamic notes) may also appear.

(*) 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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 0,8

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

2. WINE – Red wine

BRIEF WRITTEN DESCRIPTION

The wines are clear and bright in appearance. Some turbidity is allowed depending on the type of production. Colour: garnet red, cherry, ruby red, with a range of violet to garnet tinges; pale to deep intensity. On the nose and in the mouth, medium to very high intensity; structured, full-bodied and persistent, with fresh and lively acidity, and where the wines are sweet, a degree of richness. Aromas of red fruit and notes of pepper, tobacco and dark chocolate; In 'Crianza' aged wines, notes of cloves, liquorice, vanilla and cinnamon. Notes from other types of production (earthy, mineral and balsamic notes) may also appear.

(*) 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): 0,8

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

3. LIQUEUR WINE

BRIEF WRITTEN DESCRIPTION

The wine is clear and bright in appearance with a wide colour spectrum. On the nose there is a medium to very high intensity, with aromas of dried and overripe fruits and tropical fruit, citrus fruit, nuts and mineral notes; in the mouth the wine is sweet and long with its honeyed notes, fresh and lively acidity, balance and persistence.

(*) 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: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 0,8

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

4. SPARKLING WINE

BRIEF WRITTEN DESCRIPTION

Clear and bright wine. Some cloudiness is allowed depending on the type of production. The colour depends on the type of grapes from which the wine is made, covering the range of tones found in white, red and rosé wines. There are bubbles ranging from fine to medium size, capable of making the rosary and crown formation. On the nose there are fresh aromas and, in particular, fruity and floral notes harking back to the base wine; the wine is fresh in the mouth, with a balance between acidity and sweetness.

(*) 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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 0,8

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

5. WINE OF OVERRIPE GRAPES

BRIEF WRITTEN DESCRIPTION

Clear and bright wine varying in colour from pale to golden yellow with greenish tints and with a low to medium intensity. On the nose they have a medium to very high intensity, with aromas of ripe or dried white fruit and subtle hints of molasses; in the mouth, it is the aromas apparent on the nose that stand out: balanced, fresh and lively acidity, with a long finish that underscores their pleasant sweetness and richness.

(*) 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): 14

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 0,8

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

The grapes must be harvested selectively and must have a minimum alcoholic strength of 10 % vol. for white varieties, 11 % vol. for red varieties and 12 % vol. for varieties intended to produce liqueur wine. Appropriate pressures are applied so that the yield does not exceed 72,5 l of must per 100 kg of grapes.

2. Relevant restriction on making the wines

Only mechanical systems which do not damage the solid parts of the bunch may be used; the use of centrifugal crushing machines and continuous presses is prohibited. In production, there must be no practices involving pre-heating the grapes or heating the musts or wines with the marc present, which aim to force the extraction of the colouring material.

3. Cultivation method

Cultivation systems and growing practices must be those that achieve the best quality. The maximum planting density is 5 000 plants per hectare. In pruning systems, the maximum number of buds per plant and hectare is determined by the 'pruning aptitude' of each variety; the Malvasía Blanca, Rosada, Castellana Negra and Tintilla varieties are cane pruned, with spurs with two buds and canes of up to six buds. Irrigation may be carried out throughout the year in the case of new plantings, replantings, or during the first three years, and also thereafter, except between veraison and the harvest.

5.2. *Maximum yields*

1. White grape varieties

13 000 kilograms of grapes per hectare

2. White grape varieties

94,25 hectolitres per hectare

3. Red grape varieties

12 000 kilograms of grapes per hectare

4. Red grape varieties

87 hectolitres per hectare

6. **Demarcated geographical area**

The whole island of Gran Canaria. The 'Monte Lentiscal' district is recognised under the designation because of its historical value, ethnographic heritage and wine-growing tradition. It is demarcated by the boundary line defined and described in writing and on the map in the Annex to Legislative Decree 1/2000 of 8 May 2000 approving the consolidated text of the laws governing the territory of the Canary Islands and natural areas of the Canary Islands (Official Gazette of the Canary Islands, No 60 of 15.05.2000), headings C-14 and C-24, within the area of Las Palmas de Gran Canaria, Santa Brígida and Telde.

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

ALBILLO CRIOLLO

BASTARDO BLANCO – BABOSO BLANCO

BASTARDO NEGRO

BERMEJUELA – MARMAJUELO

BREVAL

BRUÑAL – BABOSO NEGRO

BURRABLANCA

CASTELLANA NEGRA

DORADILLA

FORASTERA BLANCA

GUAL

LISTAN BLANCO DE CANARIAS

LISTAN NEGRO – ALMUÑECO

LISTAN PRIETO

MALVASÍA AROMÁTICA

MALVASÍA ROSADA

MALVASÍA VOLCÁNICA

MERENZAO – TINTILLA

MOSCATEL DE ALEJANDRÍA

MOSCATEL NEGRO

NEGRAMOLL

PEDRO XIMÉNEZ

SABRO

TORRONTÉS

VERDELLO

VIJARIEGO BLANCO – DIEGO

VIJARIEGO NEGRO

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

8.1. *Wine (whites, reds and rosés)*

Vines are grown throughout the island of Gran Canaria, on plots of volcanic soils with various compositions. The variety of soils ranges from the most arid, hard and basaltic soils, formed by ancient eruptions, to very loose, ashy soils formed by lapilli (volcanic ash), and clay-rich soils of volcanic origin. This diversity has a direct impact on wine-growing practices and, consequently, on the production itself.

Wine is grown from the coast to the highest peak, on small and medium-sized plots, making use of terraces, or slopes of ravines, with moderate to steep gradients and a range of aspects. This situation leads to a veritable mosaic of crops influenced by various environmental and microclimatic factors. The wealth of local varieties, together with manual wine-making techniques, makes it possible to produce wines with unique, easily recognisable and identifiable characteristics.

Taken together, these factors make for white wines with a remarkable aromatic intensity and a balanced acidity, giving freshness and length. The minerality of the volcanic soils brings complexity and depth, while human intervention in the selection of varieties and in oenological practices helps define the wines' aromatic profile. The red wines have a robust structure, with well-integrated tannins that give them body and longevity. They are aromatic and develop a wide range of subtleties depending on the variety and the ageing process. Their persistence in the mouth is one of their hallmarks, reflecting both the terroir and the wine-making techniques. The rosé wines stand out for their balance of freshness and acidity. The combination of varieties and the surrounding climate give these wines a delicate but persistent structure.

8.2. *Liqueur wine*

The production of liqueur wines in Gran Canaria benefits from the diversity of microclimates that characterise the island. Exposure to the sun, depending on the terrain and orientation of the vineyards, allows the grapes to ripen evenly. During this process, the bunches receive a high degree of solar radiation, increasing the concentration of sugars and aromas. The use of grape spirit in production makes it possible to obtain wines with a pronounced aromatic intensity, that are sweet but also balanced, with a significant persistence in the mouth. These wines reflect both the richness of the variety and the wine-growing tradition of the region.

8.3. *Sparkling wine*

The temperate climate, dominated by trade winds and warm currents from the African continent, favours a long growing cycle. This makes it possible for the grapes to ripen over time, resulting in an excellent balance between acidity and sugars. The resulting sparkling wines have a lively and persistent structure, with fine and well-integrated bubbles.

8.4. *Wine of overripe grapes*

The climatic conditions of Gran Canaria, with a high number of hours of sunshine per year and constant temperatures, favour the over-ripening of the grapes on the vine. The lay-out and orientation of the vineyards optimises exposure to the sun, allowing the grapes to concentrate sugars while maintaining a balanced acidity. These wines are distinguished by their sweet profile, with a balance between sweetness and freshness underscoring the complexity of the final product.

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 covered by the 'Gran Canaria' Protected Designation of Origin must be bottled exclusively in wineries registered in the relevant winery register of the Regulatory Board.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition

The main label must bear the name 'Denominación de Origen Gran Canaria' and, where appropriate, 'Monte Lentiscal' may appear, provided that the grapes used in the production come entirely from this district. Other smaller geographical units that can be referenced on the labelling of wines with the 'Gran Canaria' Protected Designation of Origin are: Agaete, Agüimes, Artenara, Arucas, Firgas, Gáldar, Ingenio, La Aldea de San Nicolás, Las Palmas de Gran Canaria, Mogán, Moya, San Bartolomé de Tirajana, Santa Brígida, Saint Lucia de Tirajana, Santa María de Guía, Valleseco, Valsequillo de Gran Canaria, Tejeda, Telde, Teror and Vega de San Mateo. The municipality may only be mentioned if 100 % of the grapes come from parcels located in that municipality and the wine is produced, aged (where appropriate) and bottled in wineries in the same municipality. On the labels on these wines, references to the smaller geographical unit must appear in letters no larger than those used for the protected designation 'Gran Canaria'.

The term 'Clásico' is restricted to wines of overripe grapes from the Malvasía or Moscatel varieties, with more than 45 g/l of residual sugar.

The mention of harvest, vintage or grape harvest applies to wines made with a minimum of 85 % of said (grape) harvest. The variety name may be used if it contains 100 % of that variety.

Link to the product specification

https://www.gobiernodecanarias.org/cmsgob2/export/sites/agpsa/icca/galerias/doc/calidad/v/gc/Pliego-condiciones-modificado-GC.pdf