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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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/601)

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

'Arlanza'

PDO-ES-A0613-AM03

Date of communication: 29 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. AMENDMENT TO THE RESTRICTIONS ON MAKING THE WINES

Description:

The wine-making restrictions for red wines have been revised and amended, establishing that red-skinned grape varieties must make up at least 75 % of their content.

Point 3(c) of the specification and point 5 of the single document have therefore been amended.

This is a standard amendment since it does not imply a substantial change in the product characteristics. Rather, it provides a more precise description in line with a normal practice. The characteristics and profile described in the link, which are a consequence of the interaction between natural and human factors, are retained. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

It is necessary so that red wines made in a traditional way can include a share of white-skinned grapes. A minimum 75 % share of red-skinned grape varieties has been established to cap the share of white-skinned grape varieties included.

2. UPDATE OF THE MAXIMUM PERMITTED YIELDS

Description:

The wording of the sections corresponding to the permitted yields has been revised. The maximum yields per hectare shall be reduced by 20 % where the grapes are intended for the production of wines bearing the terms: 'Vino de Pueblo' and 'Vino de Villa'. It has also been explained that fractions of must or wine that exceed the maximum extraction yield may not be used for the production of wines protected by the 'Arlanza' PDO with these terms.

This amended point 5 of the product specification and point 5.1 of the single document.

This is a standard amendment since it does not imply a substantial change in the product characteristics. This is not considered to fall into any of the categories provided for 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 aim is to add some options that were being requested by the wineries to be able to expand and use as the product name 'Vino de Pueblo' and 'Vino de Villa'. It is therefore necessary to adapt the yields to the characteristics of these wines.

3. UPDATE OF THE ADDITIONAL CONDITIONS

Description:

The opportunity was taken to update the legislative references in the legal framework section and to add the term 'Vino de Villa' in the labelling section. The opportunity was also taken to redraft the labelling requirements, adding this term to the existing 'Vino de Pueblo' term.

Point 8(a) and point 8(b)(3) of the product specification and point 9 of the single document have been amended.

This is a standard amendment, since these optional labelling terms give consumers more information on where the product is from, but they do not under any circumstances entail a restriction on trade. It is therefore considered that this amendment would not fall into any of the categories provided for in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

In order to provide consumers with more information on the origin of the wine, the term 'Vino de Villa' has been added for wines made with at least 100 % of their grapes coming from parcels located in the municipal territory or 'smaller local entity'. This amendment is justified by the growing demand from consumers for information specifying the exact provenance from among the municipalities and places that make up the PDO.

In compliance with Article 55(2) of Commission Delegated Regulation (EU) 2019/33, the name of a smaller geographical unit can be featured on the label if it is regulated in the product specification and in the single document.

SINGLE DOCUMENT

1. **Name(s)**

Arlanza

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. 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. *WINE - White Wines*

BRIEF WRITTEN DESCRIPTION

White wines: In appearance, their tones range from silvery yellow to golden yellow, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by fruity aromas. To the taste, they are balanced and fresh wines.

Aged white wines: In appearance, their tones range from silvery yellow to golden yellow, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by fruity aromas, and may also have woody aromas. To the taste, they are balanced and fresh wines that may be reminiscent of ageing in wood.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 10,5

— Minimum total acidity 4 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

2. *WINE - Rosé Wines*

BRIEF WRITTEN DESCRIPTION

Rosé wines: In appearance, their tones range from onion skin to strawberry-red; they are clear and/or brilliant, with no suspended solids. On the nose, they are characterised by aromas of red and/or black fruit. To the taste, they are fresh and balanced.

Aged rosé wines: In appearance, their tones range from onion skin to raspberry-pink with nuances from the ageing, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by aromas of fresh fruits and/or red compotes, and presence of aromas from the wood. To the taste, they are fresh and balanced.

(*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,08 g/l expressed as acetic acid.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 11

— Minimum total acidity 4 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

3. *WINE - Red Wines*

BRIEF WRITTEN DESCRIPTION

In appearance, their tones range from violet red to purple-red, and the colour at the rim implies that they are young wines; the wines are clear, with no suspended solids. On the nose, they are characterised by aromas of red and/or black fruit with medium or high intensity. To the taste, they are balanced and fresh.

(*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,2 g/l expressed as acetic acid.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

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

— Minimum total acidity 4 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. *WINE - Aged red wines*

BRIEF WRITTEN DESCRIPTION

In appearance, their tones range from garnet-red to brick-red, with nuances from the ageing process; they are clear, with no suspended solids. On the nose, they are characterised by balanced aromas of wood and fruit, depending on the duration of ageing. To the taste, they are dry with a balanced acidity.

(*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,2 g/l expressed as acetic acid.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 12

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

— Maximum volatile acidity (in milliequivalents per litre) 16,67

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— Minimum potential alcoholic strength of the grapes: 10,5 % for white varieties and 11,5 % for red varieties.

— Maximum extraction rate: 72 litres per 100 kilograms of grapes.

— The ageing periods for the wines for which the terms 'Crianza', 'Reserva' and 'Gran Reserva' are used are counted from 1 November of the year of harvest.

2. Relevant restriction on making the wines

The white wines must be produced exclusively from the white varieties Albillo and Viura.

The rosé wines must be produced from the varieties: Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot, Petit Verdot, Albillo Mayor and Viura, with the red varieties making up a minimum of 50 %.

The red wines must be produced from at least 75 % of the red varieties Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot and Petit Verdot.

3. Cultural practice

Minimum vine density: 2 000 vines per hectare.

5.2. *Maximum yields*

1. White grape varieties

10 000 kilograms of grapes per hectare

72 hectolitres per hectare

2. Red grape varieties

7 000 kilograms of grapes per hectare

50,40 hectolitres per hectare

3. White-skinned grape varieties for making 'Vino de Pueblo' or 'Vino de Villa'

8 000 kilograms of grapes per hectare

57,6 hectolitres per hectare

4. Red-skinned grape varieties for making 'Vino de Pueblo' or 'Vino de Villa'

5 600 kilograms of grapes per hectare

40,32 hectolitres per hectare

6. **Demarcated geographical area**

— Province of Burgos:

Avellanosa de Muñó and the 'smaller local entities': Pinedillo, Paules del Agua and Torrecítores del Enebral; Ciruelos de Cervera (cadastral polygon 518) and the 'smaller local entity' of Briongos de Cervera; Cebrecos, Cilleruelo de Abajo, Cilleruelo de Arriba, Covarrubias and the 'smaller local entity' of Ura; Fontioso, Iglesiarrubia, Lerma and the 'smaller local entities' of: Revilla Cabriada, Castrillo Solarana, Rabé de los Escuderos, Santillán del Agua, Ruyales del Agua and Villoviado; Los Balbases (cadastral polygon 523), Madrigal del Monte, Madrigalejo del Monte and the 'smaller local entity' of Montuenga; Mahamud, Nebreda, Peral de Arlanza, Pineda Trasmonte, Pinilla Trasmonte, Puentedura, Quintanilla del Agua, Tordueles, Quintanilla del Coco and the 'smaller local entity' of Castroceniza; Quintanilla de la Mata, Retuerta, Revilla Vallejera, Royuela de Riofranco, Santa Cecilia, Santa Inés, Santa María del Campo, Santibáñez del Val, Santo Domingo de Silos, Solarana, Tordomar, Torrecilla del Monte, Torrepadre, Valles de Palenzuela, Villafruela, Villahoz, Villalmanzo, Villamayor de los Montes, Villangómez and the 'smaller local entity' of Villafuertes; Villaverde del Monte and Zael.

— Province of Palencia:

Baltanás and the 'smaller local entity' of Valdecañas de Cerrato, Cobos de Cerrato, Cordovilla la Real, Espinosa de Cerrato, Herrera de Valdecañas, Hornillos de Cerrato, Palenzuela, Quintana del Puente, Tabanera de Cerrato, Torquemada, Villahán and Villodrigo.

In the municipality of Los Balbases, only the area within cadastral polygon 523 is suitable for cultivating vines. In the municipality of Ciruelos de Cervera, only the area within cadastral polygon 518 is suitable for cultivating vines.

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

ALBILLO MAYOR

CABERNET SAUVIGNON

GARNACHA TINTA

MACABEO - VIURA

MENCÍA

MERLOT

PETIT VERDOT

TEMPRANILLO - TINTA DEL PAIS

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

The extreme continental climate (significant differences between daytime and nighttime temperatures) and the altitude are the most important physical factors, in particular during the ripening process (slow and delayed). Also the low yields of the area, achieved through a low vine density and major crop thinning. In these conditions, the 'Tinta del País' variety acquires very distinctive features that distinguish this area from other areas (accumulation of polyphenols and aromatic precursors and ideal balance between alcohol and pronounced acidity). The wines are rich in polyphenols, of great body and acidity, making them particularly suited to ageing.

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:

The wine-making process includes bottling and refinement of the wines. Thus, the organoleptic and physical and chemical characteristics described in this product specification can only be guaranteed if all of the wine handling operations take place in the area of production. The bottling of wines is one of the factors critical to attaining the characteristics set out in the product specification. Consequently, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling must take place in bottling plants in wineries located in the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— The labels of the protected wines must prominently bear the geographical name of the PDO, 'Arlanza'. The traditional term referred to in Article 112(a) of Regulation (EU) No 1308/2013 is *Denominación de Origen* ('designation of origin').

— The vintage year must be indicated on the label, even if the wines are not aged.

— The red and rosé wines may use the following traditional terms on the label: 'Crianza', 'Reserva', 'Gran Reserva' and 'Roble', provided they comply with the relevant applicable legislation.

— The red and rosé wines of the 'Arlanza' PDO may use the term 'Roble' on the label if they comply with the applicable legislation in force.

— The wines may use the expression 'Fermentado en barrica' on the main label under the conditions laid down in the legislation in force.

— Pursuant to Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013, the name of another geographical unit that is smaller than the area underlying the demarcated geographical area defined in point 5 of this single document (municipalities and 'smaller local entities') may be used, together with the terms:

— 'Vino de Pueblo', provided that at least 85 % of the grapes used to make the wine come from parcels located in that smaller geographical unit.

— 'Vino de Villa', provided that the 100 % of the grapes used to make the protected wine come from grapes from parcels located in that municipality or district and comply with the yield restriction set out in point 5 of section 3 of this specification. The words 'Vino de Villa' must be indicated and followed by the geographical name of the relevant municipality or 'Villa'. These are as follows: Lerma (and its districts of Castrillo Solarana, Villoviado, Revilla Cabriada, Rabé de los escuderos, Santillán del agua and Ruyales del agua), Covarrubias (and its Ura district), and Santa Maria del Campo (and its Escuderos district).

Link to the product specification

www.itacyl.es/documents/20143/342640/PCC+DOP+ARLANZA+Rev+2.docx/92db96eb-33f7-96da-a01c-a08614ef247e