C/2026/6027

16.11.2026

# 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/2026/6027)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**'Penedès'**

**EU reference number: PDO-ES-A1551-AM07 – 18.8.2026**

1. **Name of product**

'Penedès'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

Spain

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

*Name*

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**

The competent authority considers this amendment to the Penedès PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

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

*Title*

CHANGES TO HOW THE QUALITY SPARKLING WINES ARE MADE

[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).

*Description*

The white grape variety 'Forcada', already authorised, has been added to the list of varieties that can be used to make quality sparkling wines.

The amendment concerns point 2.1.2 of the product specification; it does not affect the single document.

☐ The amendment affects the single document.

*Title*

ADDITION OF NEW VARIETIES

*Description*

The white grape variety 'Marina Rión' and the red grape variety 'Belat' have been added to the list of varieties that can be used to make Penedès PDO wines.

The amendment concerns point 6 of the product specification and point 8 of the single document.

☑ The amendment affects the single document.

SINGLE DOCUMENT

**Designations of origin and geographical indications of wine**

**'Penedès'**

**EU reference number: PDO-ES-A1551-AM07 – 18.8.2026**

1. **Name(s)**

'Penedès'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated geographical area belongs**

Spain

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Semi-sparkling wine
16. Wine of overripe grapes

6. **Description of the wine or wines**

*Grapevine product*

WINE – White and rosé wine

*Organoleptic characteristics*

Visual appearance

WHITE

Colour ranging from pale to deep yellow. If there is any cloudiness this must be specified on the labelling. In the case of wine produced using the *dulce de frío* [ice wine] method: amber, golden, or brownish red in colour.

ROSÉ

Red colour ranging from pale pink to cherry red. If there is any cloudiness this must be specified on the labelling. No cloudiness; clear and bright.

Aroma

WHITE

Primary aromas of white, tropical fruit. If the wine has been kept in a barrel, it will have ripe fruit and tertiary aromas.

Notes of ageing and time spent in barrels. No bad odours or defects.

ROSÉ

Fruity aroma, of red fruits. No bad odours or defects.

Taste

WHITE

Fruity. Mildly acidic, smooth and fresh feel. Notes of ageing, where relevant. No defects.

ROSÉ

Fruity, mildly acidic, smooth and fresh feel. No defects.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 9,5 |
| Minimum total acidity: | — |
| Minimum total acidity unit: | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | 11,67 |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Actual alcoholic strength by volume of wine produced using the *dulce de frío* method: > 9,5 %.

Volatile acidity:

Wines aged for longer than one year and wines fermented or aged in wooden barrels within the same year: < 18 meq/l.

For wines with total sulphur dioxide levels below 40 mg/l: < 18 meq/l.

Wine produced using the *dulce de frío* method: < 33,33 meq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

WINE – Red wine

*Organoleptic characteristics*

Visual appearance

Garnet colour for young wines. Brownish red colour for aged wines. If there is any cloudiness this must be specified on the labelling. In the case of wine produced using the *dulce de frío* method: red.

Aroma

Aroma of red and/or forest fruits. No bad odours or defects.

Taste

Fruity, mildly acidic, smooth feel, and ageing notes, where relevant. No defects.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 11 |
| Minimum total acidity: | — |
| Minimum total acidity unit: | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | 11,67 |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Actual alcoholic strength by volume of wine produced using the *dulce de frío* method: > 9,5 %.

Volatile acidity:

Wines aged for longer than one year and wines fermented or aged in wooden barrels within the same year: < 20 meq/l.

For wines with total sulphur dioxide levels below 40 mg/l: < 20 meq/l.

Wine produced using the *dulce de frío* method: < 33,33 meq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

LIQUEUR WINE

*Organoleptic characteristics*

Visual appearance

Yellow, amber, golden, red, brownish red. If there is any cloudiness this must be specified on the labelling.

Aroma

Aromas of candied fruit, specific to the variety. Notes of ageing, if the wine has spent time in barrels. No bad odours or defects.

Taste

Fruity, mildly acidic, warm and unctuous feel.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 15 |
| Minimum total acidity: | — |
| Minimum total acidity unit: | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | 33,33 |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

QUALITY SPARKLING WINE

*Organoleptic characteristics*

Visual appearance

Yellow to pale pink colour, without being amber or cherry red. With continued effervescence, not tumultuous. No cloudiness; clear and bright.

Aroma

Primary aromas, white or tropical fruit. No bad odours or defects.

Taste

Fruity, mildly acidic, smooth feel, and ageing notes, where relevant. No defects.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 11 |
| Minimum total acidity: | 5 |
| Minimum total acidity unit: | in 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 |

*Additional information regarding analytical characteristics*

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

SEMI-SPARKLING WINE

*Organoleptic characteristics*

Visual appearance

Pale yellow or pale pink, with continued effervescence and not tumultuous. No cloudiness; clear and bright.

Aroma

Primary aromas, white or tropical fruit. No bad odours or defects.

Taste

Fruity, mildly acidic, smooth feel, and ageing notes, where relevant. No defects.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 9,5 |
| Minimum total acidity: | — |
| Minimum total acidity unit: | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

WINE OF OVERRIPE GRAPES

*Organoleptic characteristics*

Visual appearance

Yellow, amber, golden, red or brownish red. No cloudiness; clear and bright. If there is any cloudiness this must be specified on the labelling.

Aroma

Aromas of ripe or candied fruit, specific to the variety. No bad odours or defects.

Taste

Fruity, mildly acidic, warm unctuous feel and without defects.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | 12 |
| Minimum total acidity: | — |
| Minimum total acidity unit: | in milliequivalents per litre |
| Maximum volatile acidity (in milliequivalents per litre): | 33,33 |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

—

Type of oenological practice

Relevant winemaking restriction

Description

Irrigation may only be carried out with a view to improving the quality of the grape in circumstances where the water supply to the plots and the environmental conditions of the vineyard do not enable the optimum quality level to be achieved, meaning there is a need to ensure that the production and yields obtained are in line with the provisions of this specification. If the DO's managing body considers that this practice adversely affects quality or may cause a breach of the rules, it may prohibit this practice in a specific plot. The vine plots may be rebalanced in terms of water supply, in line with the moisture conditions of the soil as well as the environmental conditions of the vineyard. Irrigation may in no event be authorised after the onset of ripening of the grapes.

Grapes harvested in 2025 and subsequent years must be certified as organic.

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

The extraction yield must not exceed 66,6 litres of wine for white varieties and 70 litres of wine for red varieties, for every 100 kg harvested.

All wines made from grapes harvested in 2025 and subsequent years must be certified as organic.

7.2. *Maximum yields*

All wines / category / variety / type

White varieties and quality sparkling wine

Maximum yield

| | |
|---|---|
| Maximum yield: | 12 000 |
| Maximum yield per unit: | kilograms of grapes per hectare |

All wines / category / variety / type

White varieties and quality sparkling wine

Maximum yield

| | |
|---|---|
| Maximum yield: | 79,92 |
| Maximum yield per unit: | hectolitres per hectare |

All wines / category / variety / type

'Vino de Mas' and 'Gran Vino de Mas', white varieties, and quality sparkling wine

Maximum yield

| | |
|---|---|
| Maximum yield: | 10 200 |
| Maximum yield per unit: | kilograms of grapes per hectare |

All wines / category / variety / type

'Vino de Mas' and 'Gran Vino de Mas', white varieties, and quality sparkling wine

Maximum yield

| | |
|---|---|
| Maximum yield: | 67,93 |
| Maximum yield per unit: | hectolitres per hectare |

All wines / category / variety / type

Red varieties

Maximum yield

| | |
|---|---|
| Maximum yield: | 9 000 |
| Maximum yield per unit: | kilograms of grapes per hectare |

All wines / category / variety / type

Red varieties

Maximum yield

| | |
|---|---|
| Maximum yield: | 63 |
| Maximum yield per unit: | hectolitres per hectare |

All wines / category / variety / type

'Vino de Mas' and 'Gran Vino de Mas', red varieties

Maximum yield

| | |
|---|---|
| Maximum yield: | 7 650 |
| Maximum yield per unit: | kilograms of grapes per hectare |

All wines / category / variety / type

'Vino de Mas' and 'Gran Vino de Mas', red varieties

Maximum yield

| | |
|---|---|
| Maximum yield: | 53,55 |
| Maximum yield per unit: | hectolitres per hectare |

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— AGUDELO – CHENIN BLANC

— ALARIJE – SUBIRANT PARENT

— BELAT

— CABERNET FRANC

— CABERNET SAUVIGNON

— CHARDONNAY

— FORCADA

— GARNACHA BLANCA

— GARNACHA TINTA

— GEWÜRZTRAMINER

— MACABEO – VIURA

— MALVASIA AROMÁTICA – MALVASÍA SITGES

— MARINA RIÓN

— MAZUELA – SAMSÓ

— MERLOT

— MERSEGUERA – SUMOLL BLANCO

— MONASTRELL

— MONEU

— MOSCATEL DE ALEJANDRÍA

— MOSCATEL DE GRANO MENUDO

— PARELLADA

— PETIT VERDOT

— PINOT NOIR

— RIESLING

— SAUVIGNON BLANC

— SUMOLL TINTO

— SYRAH

— TEMPRANILLO – ULL DE LLEBRE

— VIOGNIER

— XARELLO

— XARELLO ROSADO

9. **Concise definition of the demarcated geographical area**

The production area is made up of the following municipalities of the Provinces of Barcelona and Tarragona, as indicated below:

Abrera (1)

Aiguamúrcia (2)

Albinyana (2)

L'Arboç (2)

Avinyonet del Penedès (1)

Banyeres del Penedès (2)

Begues (1)

Bellvei (2)

La Bisbal del Penedès (2)

Bonastre (2)

Les Cabanyes (1)

Calafell (2)

Canyelles (1)

Cabrera d'Igualada (1)

Castellet i la Gornal (1)

Castellví de la Marca (1)

Castellví de Rosanes (1)

Cervelló (1)

Corbera de Llobregat (1)

Cubelles (1)

Cunit (2)

Font-rubí (1)

Gelida (1)

La Granada (1)

Els Hostalets de Pierola (1)

La Llacuna (1)

Llorenç del Penedès (2)

Martorell (1)

Masquefa (1)

Mediona (1)

Montmell (2)

Olèrdola (1)

Olesa de Bonesvalls (1)

Olivella (1)

Pacs del Penedès (1)

Piera (1)

El Pla del Penedès (1)

Pontons (1)

Puigdàlber (1)

Sant Cugat Sesgarrigues (1)

Sant Esteve Sesrovires (1)

Sant Jaume dels Domenys (2)

Sant Llorenç d'Hortons (1)

Sant Martí Sarroca (1)

Sant Pere de Ribes (1)

Sant Pere de Riudebitlles (1)

Sant Quintí de Mediona (1)

Sant Sadurní d'Anoia (1)

Santa Fe del Penedès (1)

Santa Margarida i els Monjos (1)

Santa Maria de Miralles (1)

Santa Oliva (2)

Sitges (1)

Subirats (1)

Torrelavit (1)

Torrelles de Foix (1)

Vallirana (1)

El Vendrell (2)

Vilafranca del Penedès (1)

Vilanova i la Geltrú (1)

Vilobí del Penedès (1)

*(1) Barcelona Province*

*(2) Tarragona Province*

Depending on the origin of the grapes, wineries may choose to include the following additional/optional smaller geographical units on the labelling:

Alts d'Ancosa

Conca del Foix

Costers de l'Anoia

Costers de Lavernó

Costers del Montmell

Marina del Garraf

Massís del Garraf

Muntanyes d'Ordal

Turons de Vilafranca

Vall Bitlles-Anoia

See the following link for a list of the parcels included in the above-mentioned smaller geographical units:

https://incavi.gencat.cat/ca/normativa/plecs-condicions-do-catalanes/do-penedes/

10. **Link with the geographical area**

*Category of grapevine product*

1. Wine

*Summary of the link*

White Penedès wines are renowned for their fresh, acidic, fruity taste on account of the type of soil and the unique climate. The human factor, i.e. the people that work on the vineyards, is one reason wines made from the same varieties in other areas are not comparable. Only in the Penedès region can white Penedès grape varieties achieve the optimal ripening required to make these wines. This is due to the region's unique combination of soil, climate and winemaking practices. Rosé wines from the Penedès region are renowned for their colouring, aroma and fruitiness, which, thanks to the soil and climate, are characteristic of the varieties used to produce these wines. The work of the people who tend the vineyards and wineries also contributes towards Penedès rosé wines having these unique characteristics. The red wines of the Penedès region are characterised by their structure and body, anthocyanins, smooth tannins and, above all, intense aroma and a long taste and aftertaste. The interplay between the climate and soil of the Penedès region allows for good ripening. The difference in temperature between night and day in the months of July and August also plays a part. As a result of these combined factors, red grapes grown in the Penedès region have a high content of anthocyanins and tannins when ripe, as well as being rich in aromas of red fruit. This means that the red wines produced in the Penedès region cannot be replicated in other areas.

*Category of grapevine product*

5. Quality sparkling wine

*Summary of the link*

Quality sparkling wines of the Penedès PDO are unique and very different from those that are produced in other areas. This difference is due in part to the varieties, but above all due to the climate, sun and production methods used in the first and second fermentation. It is not possible to make these sparkling wines in other areas.

*Category of grapevine product*

8. Semi-sparkling wine

*Summary of the link*

Semi-sparkling wines are traditional in the Penedès region. These wines are very well adapted to the region's varieties as well as to its climate and soil.

*Category of grapevine product*

3. Liqueur wine

*Summary of the link*

The climate of the Penedès region, together with the soil type and varieties, mean that ripe must can be used to make liqueur wines. The ageing involved in this method and the climate conditions at the winery allow sweet, mild, aged wines to be made where the ripe fruit flavour and aromas typical of the ageing process are preserved.

*Category of grapevine product*

16. Wine of overripe grapes

*Summary of the link*

The climate of the Penedès region, together with the soil type and varieties, allow, through human effort, the grapes to be over-ripened, resulting in unique wines with exclusive characteristics.

11. **Further applicable requirements**

*Title of the requirement/derogation*

PACKAGING OUTSIDE THE DEMARCATED AREA

*Legal framework*

National legislation

*Type of further requirement/derogation*

Packaging within the demarcated geographical area

*Description of the requirement/derogation*

Packaging must be carried out exclusively within the production area for Penedès PDO wines. This is due to the fact that bulk-produced wines cannot be transported over long distances while ensuring that the exclusive quality and characteristics of the wines of the PDO are maintained. Once they have been bottled they maintain their characteristics and quality, which can be appreciated by consumers. This is why bottling must be carried out in the right conditions.

*Title of the requirement/derogation*

LABELLING

*Legal framework*

National legislation

*Type of further requirement/derogation*

Additional provisions relating to labelling

*Description of the requirement/derogation*

The characters used to indicate 'Penedès' must be between 3 mm (minimum) and 7 mm (maximum) in height. The wording 'Denominación de Origen' [Designation of Origin] must be at least 1,2 mm in height.

In general, when the mandatory wording, including the wording 'PENEDÈS Denominación de Origen' [PENEDÈS Designation of Origin], is on the back of the bottle on what is known as the certification label, the main label with the trademark must feature the name 'PENEDÈS' in lettering between 3 mm and 7 mm in height.

When the rectangular inspection mark with the official dimensions (60 mm × 13 mm) and including the words 'Penedès Denominación de Origin' is used, the requirement to include the name 'Penedès' on the main label can be waived. These inspection marks will be different for wines bearing the terms 'Vino de Mas' and 'Gran Vino de Mas'.

If the mandatory wording is grouped together on the label along with the trademark and the wording 'PENEDÈS Denominación de Origen' [PENEDÈS Designation of Origin], it is not mandatory for the word 'Penedès' to also be included on the certification label.

Labels may also provide information on the following: the varieties (only some varieties can be specified on the main label, in the case of quality sparkling wines), the vintage and the term 'Vino de Finca' [Estate wine], subject to certain conditions.

Labels must state: details of the bottler/exporter, actual alcoholic strength, presence of sulphites, registration number of the bottler, vintage and date of disgorgement in the case of quality sparkling wines, batch number, 'Vino de Mas' or 'Gran Vino de Mas' (always to the front of the label and stating the vintage), 'Classic Penedès' (subject to conditions for use) and the words 'No degollado' [not disgorged] (in the case of quality sparkling wines made according to the traditional method and subject to certain conditions). Where products have cloudiness or belong to the categories of wine, liqueur wine or wine of overripe grapes, this must be specified on the labelling.

There are extensive rules on the conditions for use of smaller geographical units and the terms 'Vino de Mas' and 'Gran Vino de Mas'.

**Electronic (URL) reference to publication of the product specification**

https://gencat.cat/agricultura/incavi/plecs/penedes/plec-condicions-penedes.pdf