

ສາທາລະນະລັດ ປະຊາທິປະໄຕ ປະຊາຊົນລາວ

LAO PEOPLE'S DEMOCRATIC REPUBLIC

ກະຊວງ ອຸດສາຫະກຳ ແລະ ການຄ້າ

ກົມຊັບສິນທາງປັນຍາ

MINISTRY OF INDUSTRY AND COMMERCE
DEPARTMENT OF INTELLECTUAL PROPERTY

ຈົດໝາຍເຫດທາງລັດຖະການ

ກ່ຽວກັບ ຊັບສິນທາງປັນຍາ

ຢູ່ ສປປ ລາວ

OFFICIAL GAZETTE ON INTELLECTUAL PROPERTY IN LAO PDR

ສະບັບທີ (Vol.) 215

ພາກທີ I
(Part I)
ສິດທິບັດ ແລະ ອະນຸສິດທິບັດ
(Patent and Petty Patent)

1. ຄຳຮ້ອງ
(Applications)

ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້

(Introduction of Codes)

(21) ເລກທີ ຄຳຮ້ອງ (Filing Number)

(22) ວັນທີ ຍື່ນຄຳຮ້ອງ (Filing Date)

(30) ວັນທີ ບຸລິມະສິດ (Priority Date)

(43) ວັນທີເຜີຍແຜ່ (Publication Date)

(51) ໝວດ (International Patent Classification)

(54) ຊື່ຂອງການປະດິດ (Title)

(57) ບົດຄັດຫຍໍ້ (Abstract)

(71) ຊື່ ແລະ ທີ່ຢູ່ ເຈົ້າຂອງສິດທິບັດ ແລະ ອະນຸສິດທິບັດ (Owner Name and Address)

(72) ຊື່ຜູ້ປະດິດ (Inventor Name)

(74) ຊື່ຕົວແທນ (Representative Name)

(55) ຮູບພາບ (Pictures)

ພາກທີ I
(Part I)
ສິດທິບັດ ແລະ ອະນຸສິດທິບັດ
(Patent and Petty Patent)

2. ຜົນການອອກສິດທິບັດ ແລະ ອະນຸສິດທິບັດ
(Grant of Patents and Petty Patents)

ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້

(Introduction of Codes)

(11) ເລກທີ (Grant Number)

(21) ເລກທີ ຄຳຮ້ອງ (Filing Number)

(22) ວັນທີຍື່ນຄຳຮ້ອງ (Filing Date)

(30) ວັນທີ ບຸລິມະສິດ (Priority Date)

(43) ວັນທີເຜີຍແຜ່ (Publication Date)

(51) ໝວດ (International Patent Classification)

(54) ຫົວຂໍ້ການປະດິດ (Title)

(57) ບົດຄັດຫຍໍ້ (Abstract)

(71) ຊື່ ແລະ ທີ່ຢູ່ ເຈົ້າຂອງສິດທິບັດ ແລະ ອະນຸສິດທິບັດ (Owner Name and Address)

(72) ຊື່ຜູ້ປະດິດ (Inventor Name)

(74) ຊື່ຕົວແທນ (Representative Name)

(55) ຮູບພາບ (Pictures)

(11) No. 178
(21) PA 178
(22) 16/01/2012
(30)
(43)
(51) Int.Cl. A 61M 15/00
(54) IMPROVEMENTS IN OR RELATING TO DRY POWER INHALERS
(57) A dry powder inhaler (1) is disclosed comprising first and second medicament reservoirs (2,2a) and respective rotatable first and second metering members (5,5a), which are urged into sealing engagement with the respective medicament reservoir (2,2a) by a compression spring (8) located between the metering members (5,5a). The inhaler (1) includes an actuator by which the first and second metering members (5,5a) are rotated in unison from a metering position to a dispensing position. The actuator acts upon the first and second metering members (5,5a) via a wheel (9) mounted between the first and second metering members (5,5a). The first and second metering members (5,5a) are provided with sockets (51) that receive the respective ends of the compression spring (8). The sockets (51) have extensions (52) that project into an axial bushing (92) of the wheel (9), the bushing (92) being provided on its internal surface with formations (94a, 94b, 94c, 94d) that engage the extensions (52) to cause the metering members (5,5a) to rotate when the wheel (9) is rotated.
(71) INNOVATA BIOMED LIMITED
37 Queen Street Edinburgh EH2 1JX, United Kingdom.
(72) PARKES, Philip Carl and WILLIAMS, Steven Graham.
(74) Lao Trademark Agency.
(55)

(11) No. 198
(21) PA 198
(22) 01/06/2012
(30) PCT/IB/003538 03/12/2010 CA
(43)
(51) Int.Cl.8B 03D 1/02
(54) SEPARATION OF COPPER MINERALS FROM PYRITE USING AIR-METABISULFITE TREATMENT
(57) Embodiments of the present invention are directed to flotation of sulfidic materials following aerating by an oxidizing gas and contacting by a sulfoxy reagent.
(71) BARRICK GOLD CORPORATION
BCE Place, Canada Trust Tower 161 Bay Street, Suite 3700 Toronto, Ontario CANADA M5J 2S1, Canada.
(72) Barun GORAIN.
(74) LAO INTERCONSULT CO., LTD.
(55)

(11) No. 234
(21) PA 234
(22) 06/02/2013
(30) 61/372,296 10/08/2010 US and 61/488,655 20/05/2011 US
(43)
(51) Int.Cl.8C 07F 5/02, A 61K 31/69, A 61P 31/04
(54) CYCLIC BORONIC ACID ESTER DERIVATIVES AND THERAPEUTIC USES THEREOF
(57) Disclosed herein are antimicrobial compound compositions, pharmaceutical compositions, the use and preparation thereof. The invention relates to cyclic boronic acid ester derivatives of formular I and their use as therapeutic agents particularly in the treatment of bacterial infection.
(71) REMPEX PHARMACEUTICALS, INC.
11535 Sorrento Valley Road, San Diego, CA 92121-1309, United States of America.
(72) HIRST, Gavin; REDDY, Raja; HECKER, Scott; TOTROV, Maxim; GRIFFITH, David, C.; RODNY, Olga; DUDLEY, Michael, N. and BOYER, Serge.
(74) Lao Trademark Agency.
(55)

(11) No. 327
(21) PA 327
(22) 24/10/2014
(30) JP2013-138880 21/07/2013 JP
(43)
(51) Int.Cl.8G 02C 7/04, C 08F 230/08, C 08F 290/06, B 29C 33/40, B 29C 39/38, B 29K 101/10, B 29L 11/00
(54) Method for Fabricating Silicone-Containing Copolymer Molded Article Having Hydrophilic Surface and Silicone Hydrogel Contact Lens Having Hydrophilic Surface
(57) .
(71) HOYA CORPORATION
6-10-1 Nishi-Shinjuku, Shinjuku-ku, Tokyo 160-8347 Japan, Japan.
(72) Suguru IMAFUKU.
(74) LAO INTERCONSULT CO., LTD. (LICO).
(55)

(11) No. 499
(21) PA 499
(22) 17/03/2017
(30) 14/883,256 14/10/2015 US; 62/064,414 15/10/2014 US and PCT/US2015/055712 15/10/2015 US
(43)
(51) Int.Cl.
(54) DESIGN OF HRD DESCRIPTOR AND BUFFER MODEL OF DATA STREAMS FOR CARRIAGE OF HEVC EXTENSIONS
(57) A video processing device obtains a data stream comprising a plurality of elementary streams and a High Efficiency Video Coding (HEVC) timing and Hypothetical Reference Decoder (HRD) descriptor. The HEVC timing and HRD descriptor comprises a target schedule index syntax element indicating an index of a delivery schedule. The video processing device may identify, based on a set of parameters, a syntax element in an array of syntax elements in a video parameter set (VPS). The set of parameters may comprise a parameter having a value equal to a value of the target schedule index syntax element. The video processing device may identify, based on an index specified by the identified syntax element, a particular HRD parameters syntax structure in a plurality of HRD parameters syntax structures as being applicable to a particular elementary strea.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) HENDRY, Fnu; WANG, Ye-Kui and RAMASUBRAMONIAN, Adarsh Krishnan.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 501
(21) PA 501
(22) 17/03/2017
(30) 14/699,986 29/04/2015 US; 62/064,928 16/10/2014 US and PCT/AU2015/054322 06/10/2015 US
(43)
(51) Int.Cl.H 04L 5/00
(54) WIRELESS COMMUNICATION UTILIZING A UNIFIED AIR INTERFACE
(57) Various aspects of the present disclosure provide for methods, apparatus, and computer software for enabling a single media access control (MAC) layer to control a variety of physical (PHY) layers or entities for multiplexing signals corresponding to each of the PHY layers over an air interface. Here, the MAC layer may include a resource manager configured to determine a time-frequency resource allocation within the air interface for communication with one or more subordinate entities utilizing each of the PHY layers. In this way, The MAC entity may provide dynamic control over the allocation of time-frequency resources within a given resource group, which may include transmission time intervals (TTIs) having multiple time scales.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) BHUSHAN, Naga;; SMEE, John Edward; SORIAGA, Joseph Binamira; MUKKAVILLI, Krishna Kiran and JI, Tingfang.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 504
(21) PA 504
(22) 06/04/2017
(30) 14/835,473 25/08/2015 US; 62/077,174 07/11/2014 US and PCT/US2015/055367 13/10/2015 US
(43)
(51) Int.Cl.H 04W 36/00
(54) HANDLING OF WLAN OFFLOADABILITY INDICATION
(57) A method of wireless communication by a UE includes receiving an indication information; determining, based on the indication information, whether a connection of the UE is authorized to be offloaded from a first channel to a second channel; determining, when the connection is not authorized to be offloaded, whether there is an ongoing handover procedure to offload the connection of the UE from the first channel to the second channel or whether the indication information is received in a message corresponding to a request to deactivate a default evolved packet system (EPS) bearer of the connection of the UE. The method further includes disregarding the indication information when the connection is not authorized to be offloaded and it is determined that either there is an ongoing handover procedure to offload the connection of the UE from the first channel to the second channel or the message corresponds to a request to deactivate a default EPS bearer of the connection..
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714, United States of America.
(72) CATOVIC, Amer and ZHAO, Suli.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 515
(21) PA 515
(22) 11/07/2017
(30) 14/602,505 22/01/2015 US and PCT/US2015/066334 17/12/2015 US
(43)
(51) Int.Cl.H 01L 25/065, G 06F 13/16
(54) Memory controller placement in a three-dimensional (3D) integrated circuit (IC)(3DIC) employing distributed through-silicon-silicon-via (TSV) farms
(57) Aspects disclosed in the detailed description include memory controller placement in a three-dimensional (3D) integrated circuit (IC) (3DIC) employing distributed through-silicon-via (TSV) farms. In this regard, in one aspect, a memory controller is disposed in a 3DIC based on a centralized memory controller placement scheme within the distributed TSV farm. The memory controller can be placed at a geometric center within multiple TSV farms to provide an approximately equal wire-length between the memory controller and each of the multiple TSV farms. In another aspect, multiple memory controllers are provided in a 3DIC based on a distributed memory controller placement scheme, in which each of the multiple memory controllers is placed adjacent to a respective TSV farm among the multiple TSV farms. By disposing the memory controller(s) based on the centralized memory controller placement scheme and/or the distributed memory controller placement scheme in the 3DIC, latency of memory access requests is minimized.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714, United States of America.
(72) LIM, Sung, Kyu; CHATHA, Karamvir, Singh; DU, Yang and SAMADI, Kambiz.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 517
(21) PA 517
(22) 11/07/2017
(30) 15/002,208 20/01/2016 US; 62/106,162 21/01/2015 US; 62/184,189 24/06/2015 US and PCT/US2015/014255 21/01/2016 US
(43)
(51) Int.Cl.2018.01H 04B 7/06(2006.01), H 04W 4/00(20180101)
(54) SPATIAL AND FREQUENCY DIVERSITY DESIGN FOR MACHINE TYPE COMMUNICATIONS (MTC)
(57) .
(71) QUALCOMM INCORPORATED
Attn: International IP Administration, 5775 Morehouse Drive, San Diego, CA 92121-1714, United States of America.
(72) XU, Hao; GAAL, Peter;; Chen, Wanshihi and FAKOORIAN, Seyed Ali Akbar.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 534
(21) PA 534
(22) 24/07/2017
(30) 15/009,804 28/01/2016 US; 62/110,164 30/01/2015 US; 62/165,823 22/05/2015 US and PCT/US2016/015523 29/01/2016 US
(43)
(51) Int.Cl.H 04W 74/08, H 04W 4/00
(54) RANDOM ACCESS PROCEDURE AND BROADCAST PRIORITIZATION FOR MACHINE TYPE COMMUNICATIONS (MTC)
(57) Certain aspects of the present disclosure generally relate to wireless communications, and more specifically to random access procedures and/or prioritization of broadcast transmissions in machine type communications (MTC) devices and enhanced MTC (eMTC). An example method generally includes determining a plurality of subframes in which the UE may transmit a bundled random access channel (RACH) message to a base station (BS), determining, within the subframes, at least one narrowband region for transmitting the bundled RACH message, determining a bundling size for the bundled RACH message, the bundling size indicating a number of the plurality of subframes in which the bundled RACH message is transmitted, and transmitting the bundled RACH message in the narrowband region of the plurality of subframes, based at least in part on the determined bundling size..
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) XU, Hao; FAKOORIAN, Seyed Ali Akbar; RICO ALVARINO, Alberto; Chen, Wanshi; GAAL, Peter and AJAPEYAM, Madhavan Srinivasan.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 535
(21) PA 535
(22) 28/07/2017
(30) 15/040,794 10/02/2016 US; 62/115,110 11/02/2015 US; 62/163,951 19/05/2015 US and PCT/US2016/017582 11/02/2016 US
(43)
(51) Int.Cl.H 04B 7/26, H 04L 1/00, H 04L 1/08, H 04W 4/00
(54) RSRP AND PATH LOSS MEASUREMENTS WITH COVERAGE ENHANCEMENTS
(57) Aspects of the present disclosure provided techniques that for wireless communications by a user equipment (UE). An exemplary method, performed by a UE, generally includes determining an additional set of resources to use to enhance measurement of one or more metrics indicative of channel conditions based on measurement of reference signals during a measurement procedure, wherein the additional set of resources are in addition to a defined set of resources used to measure the one or more metrics and performing the measurement procedure based at least on the reference signals, the additional set of resources, and one or more measurement parameters.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) XU, Hao; GAAL, Peter;; VAJAPEYAM, Madhavan Srinivasan; Chen, Wanshi; WANG, Renqiu; WEI, Yongbin and GHEORGHIU, Valentin Alexandru.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 537
(21) PA 537
(22) 28/07/2017
(30) 15/006,769 26/01/2016 US; 62/114,503 10/02/2015 US and PCT/US2016/015822 29/01/2016 US
(43)
(51) Int.Cl.H 04W 72/04, H 04W 88/04, H 04W 72/12
(54) RELAY SIGNALING BETWEEN UE AND NETWORK
(57) A method, an apparatus, and a computer-readable medium for wireless communication are provided. The apparatus may be a UE. The UE may transmit a message that includes a relay status of the UE. The relay status may indicate whether the UE intends to function as a relay node between a base station and at least one D2D destination. The UE may receive a DCI message based on the relay status of the UE. The DCI message may indicate resources allocated to the UE based on the relay status of the UE. The UE may transmit data on the resources allocated to the UE based on the relay status of the UE.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) BAGHEL, Sudhir Kumar.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 538
(21) PA 538
(22) 28/07/2017
(30) 15/019,634 09/02/2016 US; 62/115,075 11/02/2015 US and PCT/US2016/017280 10/02/2016 US
(43)
(51) Int.Cl.H 04N 19/70, H 04N 21/854, H 04N 21/845, H 04N 21/2343
(54) DESIGN OF SAMPLE ENTRY AND OPERATION POINT SIGNALLING IN A LAYERED VIDEO FILE FORMAT
(57) A video device for processing multi-layer video data includes a data storage medium configured to store the multi-layer video data and one or more processors configured to obtain the multi-layer video data; store the multi-layer video data in a file format; store representation format information for each operation point of the multi-layer video data in an operation points information (oinf) box for the file format; and generate a file of video data formatted according to the file format.
(71) QUALCOMM INCORPORATED
Attn: International IP Administration 5775 Morehouse Drive San Diego, California 92121-1714 (US), United States of America.
(72) HENDRY, Fnu and WANG, Ye-Kui.
(74) CONCETTI-LAO CO., LTD.
(55)

(11) No. 539
(21) PA 539
(22) 01/08/2017
(30) 2015100112 02/02/2015 AU and 2015900302 02/02/2015 AU
(43)
(51) Int.Cl. G 07B 15/04, G 07C 9/00
(54) SYSTEM, METHOD AND COMPUTER PROGRAM FOR AN ACCESS CONTROL SYSTEM
(57) .
(71) TMA CAPITAL AUSTRALIA PTY LTD
4 Straits Avenue Granville, New South Wales 2142, Australia.
(72) GREGORI ALEXANDRAVICH LALETIN; KEVIN JOHN WALSH and ANTHONY KARAM.
(74) Tilleke & Gibbins Lao Co., Ltd.
(55)

(11) No. 659
(21) PA 659
(22) 09/04/2019
(30) PCT/CN2016/101736 11/10/2016 CN
(43)
(51) Int.Cl.2018.01B 60T 7/08(2006.01), B 60T 7/10(2006.01), B 62L 3/02(2006.01)
(54) DOUBLE-LINKAGE SAFETY BRAKE SYSTEM
(57) -
(71) GINDA NEW-TECH CO., LTD.
No.2, Ln.143, Kaixuan 2nd Rd.
Lingya Dist., Kaohsiung City 802,Taiwan , China.
(72) CHANG, Jui-Lung.
(74) LAO TRADEMARK AGENCY (LAO IP AGENCY).
(55)

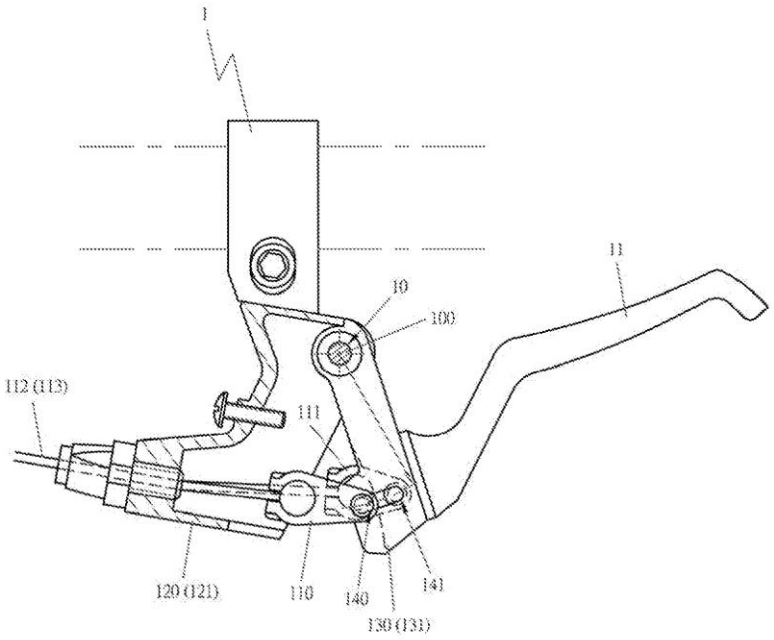


图 1

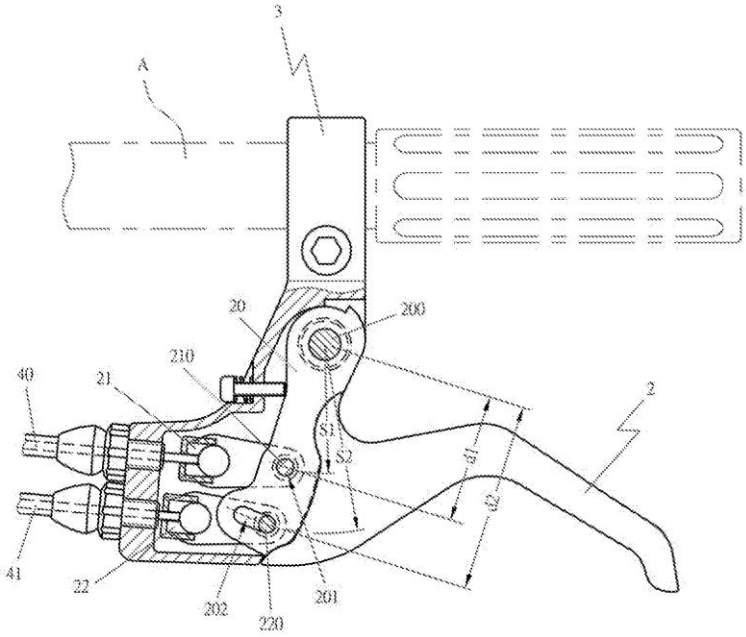


图 2

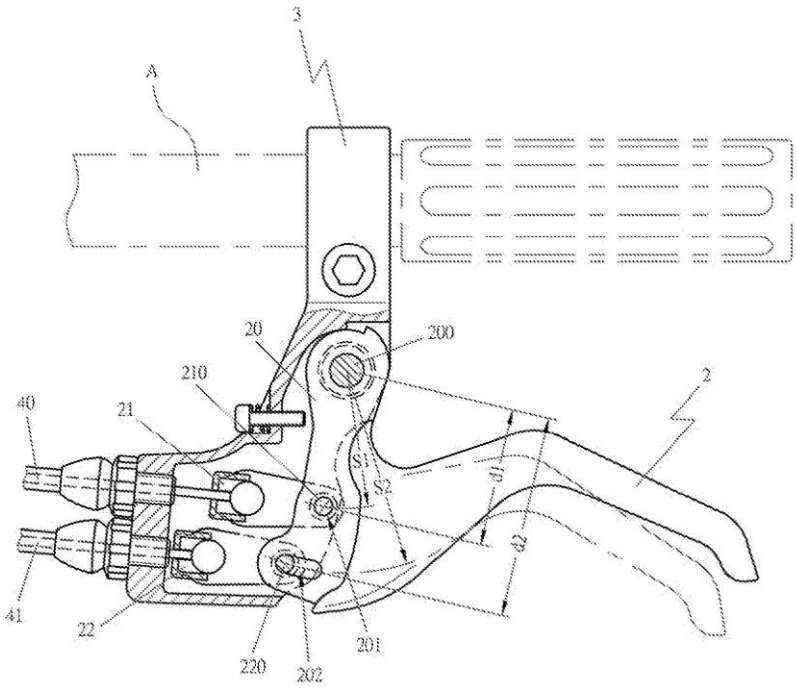


图 3

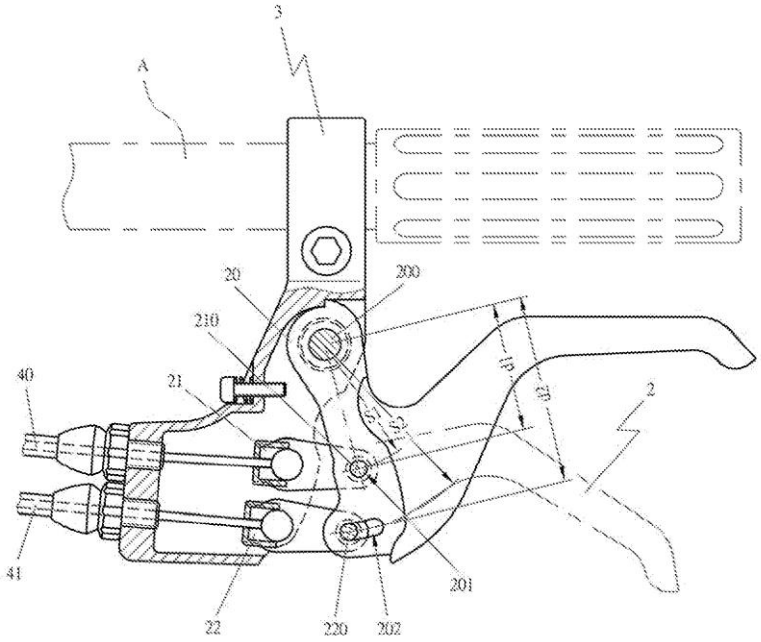


图 4

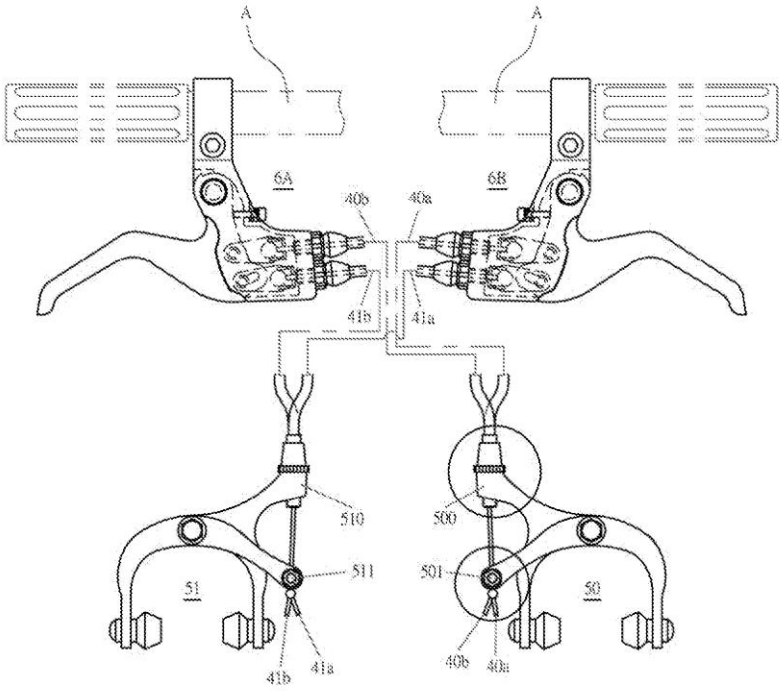


图 5

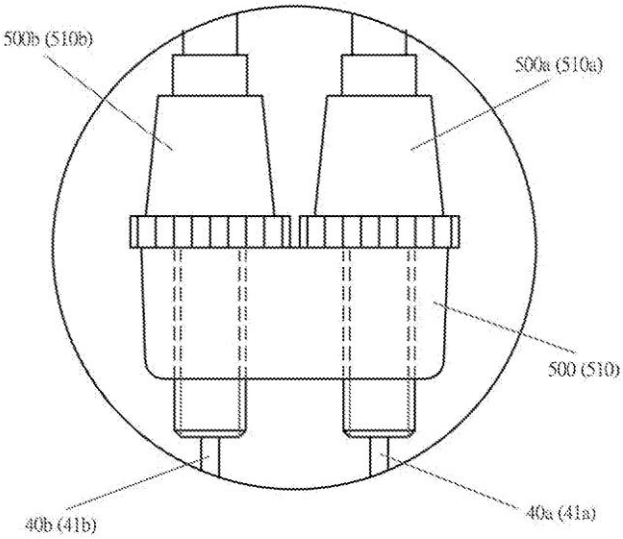

500b (510b)
500a (510a)
500 (510)
40b (41b)
40a (41a)

图 6

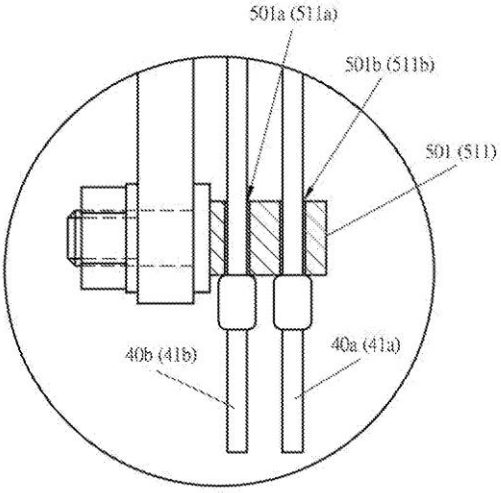

501a (511a)
501b (511b)
501 (511)
40b (41b)
40a (41a)

图 7

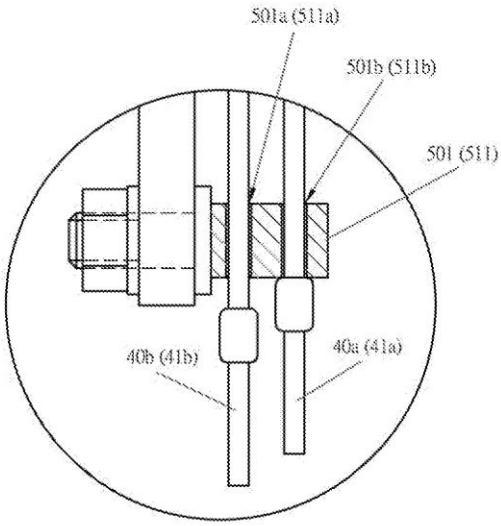

501a (511a)
501b (511b)
501 (511)
40b (41b)
40a (41a)

图 8

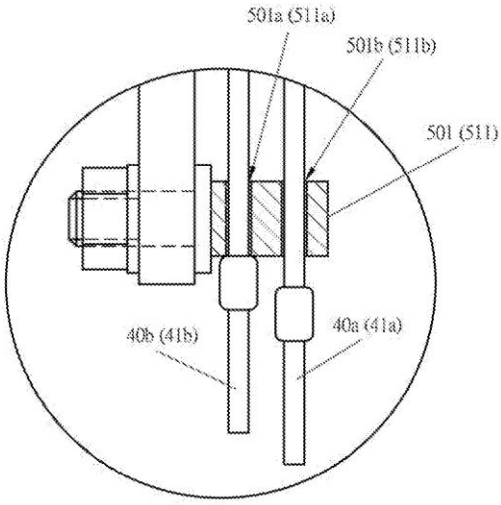

501a (511a)
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501 (511)
40b (41b)
40a (41a)

图 9

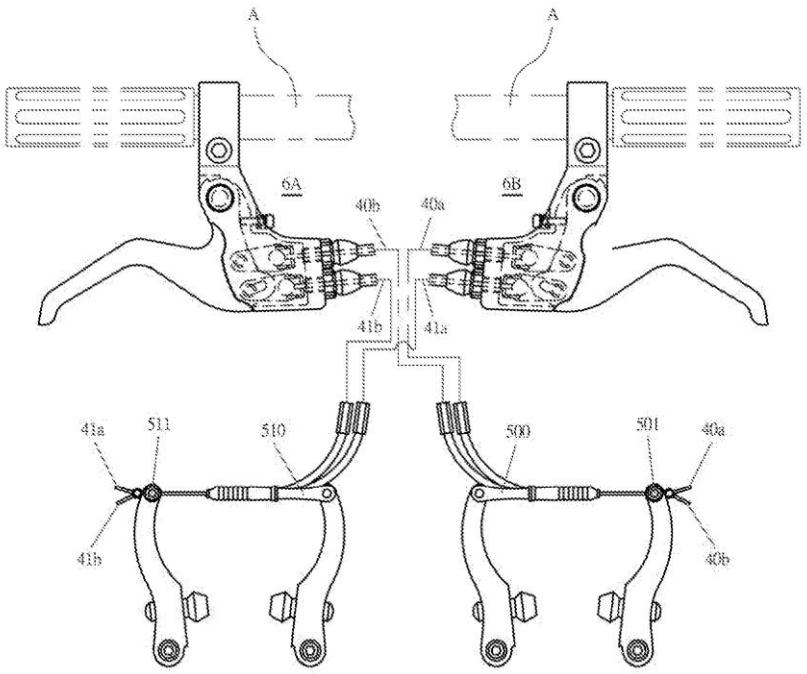


图 10

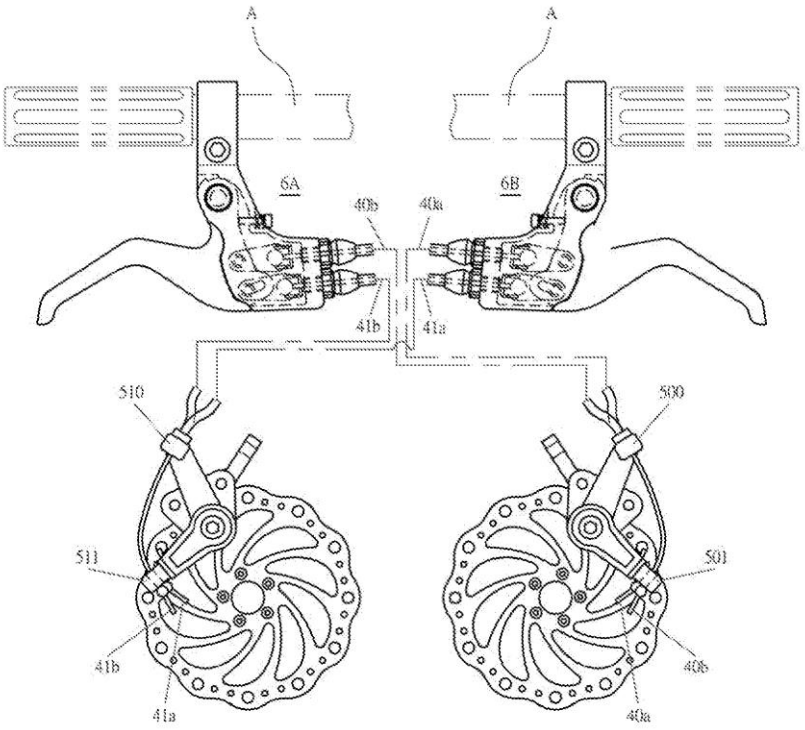


图 11

ພາກທີ I
(Part I)
ສິດທິບັດ ແລະ ອະນຸສິດທິບັດ
(Patent and Petty Patent)

3. ການປ່ຽນແປງ
(Changes)

ພາກທີ I
(Part I)
ສິດທິບັດ ແລະ ອະນຸສິດທິບັດ
(Patent and Petty Patent)

4. ການດັດແກ້
(Amendments)

ພາກທີ II
(Part II)
ແບບອຸດສາຫະກຳ
(Industrial Design)

1. ຄຳຮ້ອງ
(Applications)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້</u>

<u>(Introduction of Codes)</u>

(21) ເລກທີ ຄຳຮ້ອງ (Filing Number)

(22) ວັນທີ ຄຳຮ້ອງ (Filing Date)

(30) ວັນທີ ບຸລິມາສິດ (Priority Date)

(51) ໝວດ (Locarno Classification)

(54) ຊື່ຂອງແບບອຸດສາຫະກຳ (Title)

(71) ຊື່ ແລະ ທີ່ຢູ່ ຂອງເຈົ້າຂອງ (Owner Name and Address)

(72) ຊື່ຜູ້ອອກແບບ (Designer Name)

(74) ຊື່ຕົວແທນ (Representative Name)

(55) ຮູບພາບ (Pictures)

ພາກທີ II
(Part II)
ແບບອຸດສາຫະກຳ
(Industrial Design)

2. ຜົນການຈົດທະບຽນ
(Registration)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດໜ້ຍ</u>

<u>(Introduction of Codes)</u>

(11) ເລກທີ ຈົດທະບຽນ (Registration Number)

(15) ວັນທີ ຈົດທະບຽນ (Registration Date)

(21) ເລກທີ ຍື່ນຄຳຮ້ອງ (Filing Number)

(22) ວັນທີ ຍື່ນຄຳຮ້ອງ (Filing Date)

(30) ວັນທີ ບຸລິມາສິດ (Priority Date)

(17) ວັນທີ ໝົດອາຍຸ (Expiration Date)

(51) ໝວດ (Locarno Classification)

(54) ຊື່ຂອງແບບອຸດສາຫະກຳ (Title)

(71) ຊື່ ແລະ ທີ່ຢູ່ ຂອງເຈົ້າຂອງ (Owner Name and Address)

(72) ຊື່ຜູ້ອອກແບບ (Designer Name)

(74) ຊື່ຕົວແທນ (Representative Name)

(55) ຮູບພາບ (Pictures)

ພາກທີ II
(Part II)
ແບບອຸດສາຫະກຳ
(Industrial Design)

3. ການປ່ຽນແປງ
(Changes)

ພາກທີ II
(Part II)

ແບບອຸດສາຫະກຳ
(Industrial Design)

4. ການດັດແກ້
(Amendments)

ພາກທີ III
(Part III)
ເຄື່ອງໝາຍການຄ້າ
Trademarks

1. ຄຳຮ້ອງ
(Applications)

ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້

(Introduction of Codes)

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

ພາກທີ III
(Part III)
ເຄື່ອງໝາຍການຄ້າ
Trademarks

2. ຜົນການຈົດທະບຽນ
(Registration)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດໜ້ຍ</u>

<u>(Introduction of Codes)</u>

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

(111) ເລກທີ ການຈົດທະບຽນເຄື່ອງໝາຍການຄ້າ (Number of the registration)

(180) ວັນໝົດອາຍຸຂອງການຈົດທະບຽນ (Expiration date of the registration)

(540)

TIFFANY OTTO

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(210) No. 47795
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(511) 29 and 30
(210) No. 47784
(220) 04/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115, SHARJAH, UNITED ARAB EMIRATES
(111) No. 57641
(180) 04/01/2033

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(511) 34
(210) No. 47785
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OMC Chambers, P.O.Box 3152, Road Town, Tortola, British Virgin, Islands
(111) No. 57642
(180) 05/01/2033

(540)



(511) 30
(210) No. 47786
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
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(180) 05/01/2033

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RICE N SHINE

(511) 30
(210) No. 47787
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57644
(180) 05/01/2033

(540)

RICE POPS

(511) 30
(210) No. 47788
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
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(180) 05/01/2033

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FROSTY FLAKES

(511) 30
(210) No. 47789
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57646
(180) 05/01/2033

(540)

CHOCO LAVA

(511) 30
(210) No. 47790
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(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57647
(180) 05/01/2033

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MAMOUL MEDINA

(511) 30
(210) No. 47791
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(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
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(180) 05/01/2033

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COCO BAE

(511) 30
(210) No. 47792
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57649
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PAYROLL

(511) 30
(210) No. 47793
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57650
(180) 05/01/2033

(540)

SWICH KIDDO

(511) 30
(210) No. 47794
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(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
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CALIFRUIT

(511) 30
(210) No. 47796
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(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57652
(180) 05/01/2033

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AIR LIFT

(511) 30
(210) No. 47797
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57653
(180) 05/01/2033

(540)

CREMFULL

(511) 30
(210) No. 47798
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57654
(180) 05/01/2033

(540)

CREMFUL

(511) 30
(210) No. 47799
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57655
(180) 05/01/2033

(540)

BUTTERMOO

(511) 30
(210) No. 47800
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57656
(180) 05/01/2033

(540)

CREAMKIST

(511) 30
(210) No. 47801
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57657
(180) 05/01/2033

(540)

ONE LAST ONE

(511) 30
(210) No. 47802
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57658
(180) 05/01/2033

(540)

HYDRO

(511) 30
(210) No. 47803
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57659
(180) 05/01/2033

(540)

GAUFRESCO

(511) 30
(210) No. 47804
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57660
(180) 05/01/2033

(540)

SNOW CRUSH

(511) 30
(210) No. 47805
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57661
(180) 05/01/2033

(540)

POWER UP

(511) 30
(210) No. 47806
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AI-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57662
(180) 05/01/2033

(540)

FRUIT UP

(511) 30
(210) No. 47807
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57663
(180) 05/01/2033

(540)

CONEY ISLAND

(511) 30
(210) No. 47808
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57664
(180) 05/01/2033

(540)

WAFEROO BAR

(511) 30
(210) No. 47809
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57665
(180) 05/01/2033

(540)

WAFEROO SQUARES

(511) 30
(210) No. 47810
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57666
(180) 05/01/2033

(540)

CASA ROSA

(511) 30
(210) No. 47811
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57667
(180) 05/01/2033

(540)



(511) 30
(210) No. 47812
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57668
(180) 05/01/2033

(540)



(511) 30
(210) No. 47813
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH,, UNITED ARAB EMIRATES
(111) No. 57669
(180) 05/01/2033

(540)

GOLD BAR

(511) 30
(210) No. 47814
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57670
(180) 05/01/2033

(540)

SWICH KOOKY

(511) 30
(210) No. 47815
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57671
(180) 05/01/2033

(540)

PICCADELI BRAVO

(511) 30
(210) No. 47816
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57672
(180) 05/01/2033

(540)

FRAINBOW

(511) 30
(210) No. 47817
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57673
(180) 05/01/2033

(540)

TIFFANY BREAK SPHINX

(511) 30
(210) No. 47818
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SIIARJAH,, UNITED ARAB EMIRATES
(111) No. 57674
(180) 05/01/2033

(540)

SWICH NUS NUS

(511) 30
(210) No. 47819
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57675
(180) 05/01/2033

(540)

PICCADELI LUCKY

(511) 30
(210) No. 47820
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57676
(180) 05/01/2033

(540)

MINTELLA

(511) 30
(210) No. 47821
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57677
(180) 05/01/2033

(540)

TEMPO

(511) 30
(210) No. 47822
(220) 05/01/2023
(732) INTERNATIONAL FOODSTUFFS CO. LLC
AL-WAHDA STREET, INDUSTRIAL AREA NO. 1, P.O. BOX 4115 SHARJAH, UNITED ARAB EMIRATES
(111) No. 57678
(180) 05/01/2033

(540)

EGGOO

(511) 12
(210) No. 47823
(220) 05/01/2023
(732) TIANJIN BAIDA TECHNOLOGY CO., LTD.
100 meters north of 112 National Road, Panzhuang Village, Panzhuang Town, Ninghe District, Tianjin, China
(111) No. 57679
(180) 05/01/2033

(540)



(511) 12
(210) No. 47824
(220) 05/01/2023
(732) TIANJIN BAIDA TECHNOLOGY CO., LTD.
100 meters north of 112 National Road, Panzhuang village, Panzhuang Town, Ninghe District Tianjin, China
(111) No. 57680
(180) 05/01/2033

(540)



(511) 34
(210) No. 47825
(220) 05/01/2023
(732) SHENZHEN FUMOT TECHNOLOGY CO., LIMITED
A2907, Block A, Longguang Jiuzuan Business Center, Tenglong Road, Daling Community, Minzhi Street, Longhua District Shenzhen City, China
(111) No. 57681
(180) 05/01/2033

(540)



(511) 09
(210) No. 47830
(220) 06/01/2023
(732) Shenzhen KeliXun Electronics Co. , Ltd.
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(111) No. 57682
(180) 06/01/2033

(540)



(511) 09, 35, 39 and 43
(210) No. 47831
(220) 06/01/2023
(732) Delivery Hero SE
Oranienburger StraBe 70, 10117 Berlin, Germany
(111) No. 57683
(180) 06/01/2033

(540)

4U2
COSMETICS

(511) 03
(210) No. 47832
(220) 09/01/2023
(732) 4U2 Co CO., LTD.
98/36 Moo 3, Salaya, Phutthamonthon,
Nakhon Pathom, Thailand
(111) No. 57684
(180) 09/01/2033

(540)



(511) 05
(210) No. 47833
(220) 09/01/2023
(732) ZHIGUO XU
103, Block 4, Hubinxincheng, Gulou District,
Fuzhou City, Fujian, China
(111) No. 57685
(180) 09/01/2033

(540)



(511) 35
(210) No. 47835
(220) 11/01/2023
(732) Xingfu Yiming (Chongqing Commodity Co., Ltd.
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(111) No. 57686
(180) 11/01/2033

(540)

FRIENDSHIP

(511) 32
(210) No. 47836
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN) : 202238242D), Singapore
(111) No. 57687
(180) 11/01/2033

(540)

FRIENDSHIP

(511) 33
(210) No. 47837
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building Singapore &8581 (Singapore company registration number /Unique Entity Number (UEN) : 202238242D), Singapore
(111) No. 57688
(180) 11/01/2033

(540)

CLOUD SEVEN

(511) 32
(210) No. 47838
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN): 202238242D), Singapore
(111) No. 57689
(180) 11/01/2033

(540)

CLOUD SEVEN

(511) 33
(210) No. 47839
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN) : 2O2238242D), Singapore
(111) No. 57690
(180) 11/01/2033

(540)

BUBLY

(511) 32
(210) No. 47840
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN) : 2O2238242D), Singapore
(111) No. 57691
(180) 11/01/2033

(540)

BUBLY

(511) 33
(210) No. 47841
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN) : 202238242D), Singapore
(111) No. 57692
(180) 11/01/2033

(540)

HARDCORINDO

(511) 33
(210) No. 47842
(220) 11/01/2023
(732) Royal Mile Pte Ltd.
16 Raffles Quay #33-03, Hong Leong Building, Singapore 048581 (Singapore company registration number /Unique Entity Number (UEN) : 202238242D), Singapore
(111) No. 57693
(180) 11/01/2033

(540)



(511) 03 and 05

(210) No. 47826

(220) 05/01/2023

(732) ບໍລິສັດ ໂອ້ໂຫ ລາວ ການຄ້າ ຈຳກັດຜູ້ດຽວ
ບ້ານ ນາບຽນ, ເມືອງ ໄຊເສດຖາ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57694

(180) 05/01/2033

(540)



(511) 35

(210) No. 47827

(220) 05/01/2023

(732) ບໍລິສັດ ສີສົມບັດ ພາວເວີ ຈຳກັດຜູ້ດຽວ
ບ້ານ ໂພນພະເນົາ, ເມືອງ ໄຊເສດຖາ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57695

(180) 05/01/2033

(540)



(511) 30 and 35

(210) No. 47828

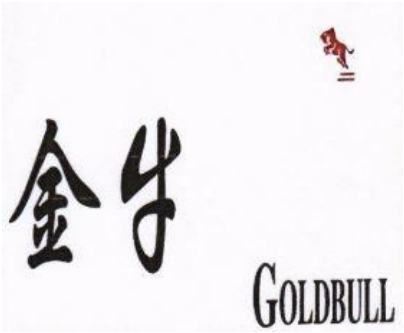
(220) 05/01/2023

(732) ບໍລິສັດ ອ່ອນຄຳຈະເລີນການຄ້າ ຂາອອກ-ຂາເຂົ້າ ຈຳກັດຜູ້ດຽວ (ທ່ານ ໄໝອ່ນ ແກ້ວມະນີ)
ບ້ານ ຊຽງເກົ່າ, ເມືອງ ລອງ, ແຂວງ ຫຼວງນ້ຳທາ, ສປປ ລາວ

(111) No. 57696

(180) 05/01/2033

(540)



(511) 34

(210) No. 47829

(220) 05/01/2023

(732) ບໍລິສັດ ຢາສູບລາວຫຽນຫຼີ ຈຳກັດ
ບ້ານ ບໍ່ປຽດ, ເມືອງ ຫຼວງນ້ຳທາ, ແຂວງ ຫຼວງນ້ຳທາ, ສປປ ລາວ

(111) No. 57697

(180) 05/01/2033

(540)



(511) 35

(210) No. 47529

(220) 13/10/2022

(732) ບໍລິສັດ ກ໊ອກ ກ໊ອກ ຈຳກັດຜູ້ດຽວ
ຖະໜົນ 23 ສິງຫາ, ບ້ານ ໜອງບອນ, ເມືອງ
ໄຊເສດຖາ, ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57698

(180) 13/10/2032

(540)



(511) 35

(210) No. 47528

(220) 13/10/2022

(732) ບໍລິສັດ ກ໊ອກ ກ໊ອກ ເອັມ ຈຳກັດ
ຖະໜົນ 23 ສິງຫາ, ບ້ານ ໜອງບອນ, ເມືອງ
ໄຊເສດຖາ, ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57699

(180) 13/10/2032

(540)



(511) 31

(210) No. 47847

(220) 11/01/2023

(732) ບໍລິສັດ ຜິງອານ ສົ່ງເສີມກະສິກຳ ຂາເຂົ້າ-ຂາອອກ
ຈຳກັດ.
ບ້ານ ປາກກຳ, ເມືອງ ຫຼາ, ແຂວງ ອຸດົມໄຊ, ສປປ ລາວ

(111) No. 57700

(180) 11/01/2033

(540)



(511) 03, 05, 16 and 35

(210) No. 47852

(220) 12/01/2023

(732) ບໍລິສັດ ພີດີລາວ ຈຳກັດຜູ້ດຽວ
ບ້ານ ໂຊກນ້ອຍ, ເມືອງ ໄຊເສດຖາ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57701

(180) 12/01/2033

(540)



(511) 06, 17, 40, 41 and 42

(210) No. 47865

(220) 17/01/2023

(732) ບໍລິສັດ ລ້ານຊ້າງ ມິເນໂຣນສ໌ ລິມິເຕັດ
ບ້ານ ໂພນສີນວນ, ເມືອງ ສີສັດຕະນາກ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57702

(180) 17/01/2033

(540)



(511) 06, 17, 40, 41 and 42

(210) No. 47866

(220) 17/01/2023

(732) ບໍລິສັດ ລ້ານຊ້າງ ມິເນໂຣນສ໌ ລິມິເຕັດ
ບ້ານ ໂພນສີນວນ, ເມືອງ ສີສັດຕະນາກ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57703

(180) 17/01/2033

(540)



(511) 39
(210) No. 47867
(220) 17/01/2023
(732) ບໍລິສັດ ວີເຄ ທຣານສະປອດເທເຊີນ ດີວີລົບເມັ້ນ
ຈຳກັດຜູ້ດຽວ
ບ້ານ ໄຊມ່ຽນ, ເມືອງ ນາຊາຍທອງ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ
(111) No. 57704
(180) 17/01/2033

(540)



(511) 43
(210) No. 47869
(220) 18/01/2023
(732) ບໍລິສັດ ຫວນເວີຍ ການຄ້າ ຂາເຂົ້າ-ຂາອອກ
ຈຳກັດຜູ້ດຽວ
ບ້ານສີສະຫວາດ, ເມືອງຈັນທະບູລີ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ
(111) No. 57705
(180) 18/01/2033

(540)



(511) 36

(210) No. 47875

(220) 20/01/2023

(732) ທະນາຄານ ພັດທະນາລາວ ຈຳກັດ
ບ້ານ ສີຫອມ, ເມືອງ ຈັນທະບູລີ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57706

(180) 20/01/2033

(540)



(511) 36 and 42

(210) No. 47876

(220) 20/01/2023

(732) ທະນາຄານ ພັດທະນາລາວ ຈຳກັດ
ບ້ານ ສີຫອມ, ເມືອງ ຈັນທະບູລີ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57707

(180) 20/01/2033

(540)



(511) 36 and 42

(210) No. 47877

(220) 20/01/2023

(732) ທະນາຄານ ພັດທະນາລາວ ຈຳກັດ
ບ້ານ ສີຫອມ, ເມືອງ ຈັນທະບູລີ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57708

(180) 20/01/2033

(540)



(511) 05

(210) No. 47884

(220) 23/01/2023

(732) ທ່ານ ຈານຄຳພັນ ຈັນທະປັນຍາ
ແຂວງ ບໍລິຄຳໄຊ, ສປປ ລາວ

(111) No. 57709

(180) 23/01/2033

(540)



(511) 12
(210) No. 47889
(220) 25/01/2023
(732) ບໍລິສັດ ເຄດີພີ ການຄ້າຂາອອກ-ຂາເຂົ້າ ຈຳກັດຜູ້ດຽວ
ບ້ານ ຫ້ວຍນ້ຳເຢັນ, ເມືອງ ນາຊາຍທອງ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ
(111) No. 57710
(180) 25/01/2033

(540)



(511) 43
(210) No. 47896
(220) 30/01/2023
(732) ບໍລິສັດ ລາວເທົ່າເປົ້າ ຈີ.ພີ.ດັບເບີນຢູ ອີ-ບິວຊິນນິດ
ເທຣດ ອິມພອດ-ເອັກພອດ ຈຳກັດ
ບ້ານ ໜອງສະໂນຄຳ ເມືອງ ສີໂຄດຕະບອງ,
ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ
(111) No. 57711
(180) 30/01/2033

(540)



(511) 29

(210) No. 47897

(220) 30/01/2023

(732) ບໍລິສັດ ລາວເທົ້າເປົ້າ ຈີ.ພີ.ດັບເບີນຢູ ອີ-ບ໊ອຊິນນິດ ເທຣດ ອິມພອດ-ເອັກພອດ ຈຳກັດ
ບ້ານ ໜອງສະໂນຄຳ ເມືອງ ສີໂຄດຕະບອງ, ນະຄອນຫຼວງວຽງຈັນ, ສປປ ລາວ

(111) No. 57712

(180) 30/01/2033

(540)



(511) 30

(210) No. 47898

(220) 30/01/2023

(732) ໂຮງງານປຸງແຕ່ງ ຊາ ບຸນຈັນ ລວນລາຍ
ບ້ານ ນ້ຳມ່ານ້ອຍ, ເມືອງຍອດອູ, ແຂວງຜົ້ງສາລີ, ສປປ ລາວ

(111) No. 57713

(180) 30/01/2033

(540)



(511) 30

(210) No. 47907

(220) 31/01/2023

(732) ວິສາຫະກິດ ວັງວຽງກະສິກຳ ແລະ ກາເຟ
ບ້ານ ນ້ຳແປ ເມືອງ ວັງວຽງ , ແຂວງ ວຽງຈັນ,
ສປປ ລາວ

(111) No. 57714

(180) 31/01/2033

(540)

imPRESS

(511) 03

(210) No. 47848

(220) 11/01/2023

(732) KISS NAIL PRODUCTS, INC.
25 HARBOR PARK DRIVE, PORT
WASHINGTON, NEW YORK 11050,
UNITED STATES OF AMERICA

(111) No. 57715

(180) 11/01/2033

(540)



(511) 10
(210) No. 47851
(220) 12/01/2023
(732) RECOVE GROUP SDN. BHD.
TGB-09 Block B, PUSTEK 2, UKM-MTDC Technology Centre, Universiti Kebangsaan Malaysia, 43600 Bangi, Selangor, Malaysia
(111) No. 57716
(180) 12/01/2033

(540)



(511) 09, 11, 37 and 42
(210) No. 47853
(220) 12/01/2023
(732) LEYARD OPTOELECTRONIC CO., LTD.
No.9, Zhenghongqi West Street, North Summer Palace, Haidian District, Beijing, China
(111) No. 57717
(180) 12/01/2033

(540)



(511) 07
(210) No. 47854
(220) 13/01/2023
(732) Yadea Technology Group Co., Ltd.
Dongsheng Road, Dacheng Industrial Zone,
Anzhen Town,
Xishan District, Wuxi City, Jiangsu province,
China
(111) No. 57718
(180) 13/01/2033

(540)



(511) 34
(210) No. 47855
(220) 13/01/2023
(732) Unique Shield Sdn Bhd
No.68-3A, Jalan Pasar, 41400 Klang,
Selangor Darul Ehsan, Malaysia
(111) No. 57719
(180) 13/01/2033

(540)

ZEENI

(511) 25
(210) No. 47856
(220) 13/01/2023
(732) GUANGZHOU ZEENI TECHNOLOGY CO., LTD
RM.12,5/F, No.24 Dayuantian New Road, Dayuan Street, Baiyun District, Guangzhou, China
(111) No. 57720
(180) 13/01/2033

(540)

扫堂腿
SAOTANGTUI

(511) 43
(210) No. 47858
(220) 13/01/2023
(732) BEIJING ONEPIECE FOOD TECHNOLOGY CO., LTD.
Room 501-2203, Office Building, Development Zone, No. 8, Xingsheng South Road, Economic Development Zone, Miyun District, Beijing, China
(111) No. 57721
(180) 13/01/2033

(540)



(511) 12
(210) No. 47861
(220) 16/01/2023
(732) Zhejiang Qianjiang Motorcycle Co., Ltd.
Economic & Development Zone, Wenling, Zhejiang Province, China
(111) No. 57722
(180) 16/01/2033

(540)



(511) 18
(210) No. 47862
(220) 17/01/2023
(732) Yuchun Xia
2/F, Ku'er Baobei, chengdong Community, Taoyuan Road, Shaoyang city, Hunan province, China
(111) No. 57723
(180) 17/01/2033

(540)



(511) 35
(210) No. 47863
(220) 17/01/2023
(732) Great Wall Motor Company Limited
2266 Chaoyang South Street, Baoding,
071000 Hebei, China
(111) No. 57724
(180) 17/01/2033

(540)

BeyondECO

(511) 06
(210) No. 47864
(220) 17/01/2023
(732) BAOSHAN IRON & STEEL CO., LTD.
885 Fujin Road, Baoshan District, Shanghai,
China
(111) No. 57725
(180) 17/01/2033

(540)



(511) 09
(210) No. 47870
(220) 18/01/2023
(732) TWINS SPECIAL Co., LTD.
7/2-3 Moo 10 Soi Phuyodying,
Suanluangruamjai Rd., Suanluang, Krathum
Baen, Samutsakhon 74110, Thailand
(111) No. 57726
(180) 18/01/2033

(540)



(511) 25
(210) No. 47871
(220) 18/01/2023
(732) TWINS SPECIAL CO., LTD.
7/2-3 Moo 10 Soi Phuyodying,
suanluangruamjai Rd., Suanluang, Krathum
Baen, Samutsakhon' 74110, Thailand
(111) No. 57727
(180) 18/01/2033

(540)



(511) 28
(210) No. 47872
(220) 18/01/2023
(732) TWINS SPECIAL CO., LTD.
7/2-3 Moo 10 Soi Phuyodying,
Suanluangruamjai Rd., Suanluang, Krathum
Baen, Samutsakhon' 74110, Thailand
(111) No. 57728
(180) 18/01/2033

(540)



(511) 32
(210) No. 47873
(220) 19/01/2023
(732) Portfolio Concentrate Solutions Unlimited Company
5 Eastgate Road, Eastgate Business Park,
Little Island, Co. Cork, Ireland
(111) No. 57729
(180) 19/01/2033

(540)

Cocopalm

(511) 34
(210) No. 47878
(220) 20/01/2023
(732) CHINA TOBACCO GUANGDONG INDUSTRIAL CO., LTD.
8th-16th Floor, No. 186, Linhexiheng Road, Tianhe, Guangzhou, China
(111) No. 57730
(180) 20/01/2033

(540)



(511) 34
(210) No. 47879
(220) 20/01/2023
(732) CHINA TOBACCO GUANGDONG INDUSTRIAL CO., LTD.
8th-16th Floor, No. 186, Linhexiheng Road, Tianhe, Guangzhou, China
(111) No. 57731
(180) 20/01/2033

(540)

Panda Pick

(511) 16 and 35
(210) No. 47881
(220) 23/01/2023
(732) Delivery Hero SE
Oranienburger StraBe 70, 10117 Berlin, Germany
(111) No. 57732
(180) 23/01/2033

(540)



(511) 16 and 35
(210) No. 47882
(220) 23/01/2023
(732) Delivery Hero SE
Oranienburger StraBe 70, 10117 Berlin, Germany
(111) No. 57733
(180) 23/01/2033

(540)



(511) 16 and 35
(210) No. 47883
(220) 23/01/2023
(732) Delivery Hero SE
Oranienburger StraBe 70, 10117 Berlin , Germany
(111) No. 57734
(180) 23/01/2033

(540)



(511) 34
(210) No. 47885
(220) 23/01/2023
(732) CHINA TOBACCO SICHUAN INDUSTRIAL CO., LTD.
No. 2 Longquan section, Chenglong Avenue, National Chengdu Economy and Technologv Development Area, Longquanyi District, Chengdu City, Sichuan Province, People's Republic of China
(111) No. 57735
(180) 23/01/2033

(540)

ZA 71

(511) 29
(210) No. 47886
(220) 23/01/2023
(732) KARAN BEEF PROPRIETARY) LIMITED
32 Merino Avenue, City Deep, Gauteng,
Republic of South Africa
(111) No. 57736
(180) 23/01/2033

(540)

PHINIA

(511) 07, 09 and 12
(210) No. 47887
(220) 24/01/2023
(732) BorgWarner Inc.
3850 Hamlin Road, Auburn Hills, Michigan
48326, United States of America
(111) No. 57737
(180) 24/01/2033

(540)

VIANI

(511) 05
(210) No. 47890
(220) 25/01/2023
(732) Mylan Laboratories Limited
Plot No. 564/A/22, Road No.92, Jubilee Hills, Hyderabad - 500 034, India
(111) No. 57738
(180) 25/01/2033

(540)

Srifa
Bakery

(511) 30
(210) No. 47891
(220) 26/01/2023
(732) Srifa Frozen Food Co., Ltd
208-209 Moo 3, Wangkanai Sub-district, Thamuang District, Kanchanaburi 71110, Thailand
(111) No. 57739
(180) 26/01/2033

(540)



(511) 03
(210) No. 47899
(220) 30/01/2023
(732) FIRST CLASS INNOVATION Co., LTD.
26/4, Soi Chalermsook, Chankaseam,
Chatuchak, Bangkok 10900, Thailand
(111) No. 57740
(180) 30/01/2033

(540)



(511) 05
(210) No. 47900
(220) 30/01/2023
(732) FIRST CLASS INNOVATION CO., LTD
2614, Soi Chalermsook, Chankaseam,
Chatuchak, Bangkok 10900, Thailand
(111) No. 57741
(180) 30/01/2033

(540)



(511) 03
(210) No. 47903
(220) 31/01/2023
(732) Ms. Rossukon Naknakorn
168/51 Baan Klang Krung Office Park
Ladprao 71, Nakniwat Road, Lat Phrao, Lat Phrao, Bangkok 10230, Thailand
(111) No. 57742
(180) 31/01/2033

(540)

GOLDEN FOAM

(511) 29, 30 and 32
(210) No. 47906
(220) 31/01/2023
(732) Starbucks Corporation
2401 Utah Avenue South, Seattle, Washington, 98134,
United States of America
(111) No. 57743
(180) 31/01/2033

ພາກທີ III
(Part III)
ເຄື່ອງໝາຍການຄ້າ
Trademarks

3. ການຕໍ່ອາຍຸ
(Renewal)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້</u>

<u>(Introduction of Codes)</u>

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

(111) ເລກທີການຈົດທະບຽນເຄື່ອງໝາຍການຄ້າ (Number of the registration)

(180) ການຕໍ່ອາຍຸການຈົດທະບຽນ (Expiration date of the renewal)

ພາກທີ III
(Part III)

ເຄື່ອງໝາຍການຄ້າ
Trademarks

4. ການປ່ຽນແປງ
(Changes)

ພາກທີ III
(Part III)
ເຄື່ອງໝາຍການຄ້າ
Trademarks

5. ການດັດແກ້
(Amendments)

ພາກທີ IV
(Part IV)
ເຄື່ອງໝາຍການຄ້າຜ່ານລະບົບມາດຣິດ
Trademarks via Madrid Protocol

1. ຄຳຮ້ອງ
(Applications)

ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້
(Introduction of Codes)

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

(540)

MARAES

(511) 03

(210) No. M/1182368

(220) 29/05/2023

(732) KAARAL S.R.L.
Z.I C.DA Piane Sant'Angelo I-66050 SAN SALVO (CH), Italy

(540)



(511) 12, 16 and 35

(210) No. M/1396325

(220) 31/05/2023

(732) Limited Liability Company «Automobile Plant«GAZ»
5, Ilyich Avenue RU-603004 Nizhny Novgorod, Russian Federation

(540)



(511) 12, 16, 28, 35 and 37

(210) No. M/1484037

(220) 31/05/2023

(732) Limited liability company «Automobile plant «GAZ»
prospect Ilycha, 5 RU-603004 Nizhny Novgorod, Russian Federation

(540)

TOCOBO

(511) 03

(210) No. M/1608678

(220) 13/06/2023

(732) PICTON Co., Ltd.
45, World Cup buk-ro 15-gil, Mapo-gu Seoul, Republic of Korea

(540)

HYLO

(511) 05 and 10
(210) No. M/1644453
(220) 20/06/2023
(732) Ursapharm Arzneimittel GmbH
Industriestr. 35 66129 Saarbrücken, Germany

(540)

ONEPLUS

(511) 09
(210) No. M/1713884
(220) 25/05/2023
(732) OnePlus Technology (Shenzhen) Co., Ltd.
18C02, 18C03, 18C04, and 18C05, Shum Yip Terra Building, Binhe Avenue North, Futian District, Shenzhen Guangdong, China

(540)

MNQVAXIN

(511) 05
(210) No. M/1737741
(220) 29/08/2022
(732) BHARAT BIOTECH INTERNATIONAL LIMITED
Genome Valley, Turkapally, Shameerpet, Hyderabad Telangana 500078, India

(540)

MOVAXIN

(511) 05
(210) No. M/1737743
(220) 29/08/2022
(732) BHARAT BIOTECH INTERNATIONAL LIMITED
Genome Valley, Turkapally, Shameerpet, Hyderabad Telangana 500078, India

(540)

MOSQIVAX

(511) 05
(210) No. M/1737744
(220) 29/08/2022
(732) BHARAT BIOTECH INTERNATIONAL LIMITED
Genome Valley, Turkapally, Shameerpet, Hyderabad Telangana 500078, India

(540)



(511) 27
(210) No. M/1737783
(220) 08/03/2023
(732) Zhejiang Zhenya Auto Accessory Co., Ltd.
No. 22 Yongfeng Road, Jiangkou Street, Huangyan District, Taizhou City Zhejiang Province, China

(540)



(511) 01, 04 and 35
(210) No. M/1737785
(220) 12/05/2023
(732) SK Enmove Co., Ltd.
26, Jong-ro, Jongno-gu Seoul,
Republic of Korea

(540)



(511) 09, 28 and 41
(210) No. M/1737900
(220) 25/01/2023
(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-
Triugulnika" BG-1151 Sofia, Bulgaria

(540)



(511) 29, 30 and 32
(210) No. M/1737902
(220) 29/03/2023
(732) Chi Forest (Beijing) Food Co., Ltd.
Room 503, Floor 5, Building No. 6,
Dongsanhuan North Road, Chaoyang District
100026 Beijing, China

(540)

OPTIC ID

(511) 42
(210) No. M/1737913
(220) 05/06/2023
(732) Apple Inc.
One Apple Park Way Cupertino CA 95014,
United States of America

(540)



(511) 29 and 30
(210) No. M/1737922
(220) 09/05/2023
(732) Bureau of the Royal Household (Royal Chitralada Project)
Dusit Palace, Rajavithi Road, Suan Chitralada Sub-district 10303 Dusit District, Bangkok, Thailand

(540)

BLUSH VEIL

(511) 03
(210) No. M/1737933
(220) 31/05/2023
(732) LJULJA BEAUTY INC.
70 East 55th Street, 6th Floor New York NY 10022, United States of America

(540)

SOFT POP

(511) 03
(210) No. M/1737944
(220) 31/05/2023
(732) LJULJA BEAUTY INC.
70 East 55th Street, 6th Floor New York NY 10022, United States of America

(540)

SEALANDER

(511) 33
(210) No. M/1738039
(220) 07/04/2023
(732) COGNAC FERRAND
4 rue de Saint-Pétersbourg F-75008 Paris, France

(540)

DURASWAP

(511) 09
(210) No. M/1738175
(220) 07/06/2023
(732) Amphenol FCI Asia Pte. Ltd.
159 Kampong Ampat, #04-01 KA Place
368328, Singapore

(540)

KEETA

(511) 36
(210) No. M/1738181
(220) 07/06/2023
(732) LFG Payments, Inc.
730 Arizona Ave., Suite 200 Santa Monica CA
90401, United States of America

(540)

KEETA

(511) 09

(210) No. M/1738182

(220) 08/06/2023

(732) LFG Payments, Inc.
730 Arizona Ave., Suite 200 Santa Monica CA 90401, United States of America

(540)



(511) 25

(210) No. M/1738280

(220) 25/04/2023

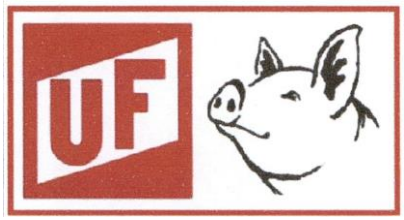
(732) "Dr. Martens" International Trading GmbH and "Dr. Maertens" Marketing GmbH
Ahornstr. 8a 82166 Gräfelfing, Germany and An der Ach 3 82402 Seeshaupt, Germany

(540)

LexisJobs

(511) 35
(210) No. M/1738309
(220) 08/06/2023
(732) CHALLENGER TECHNOLOGIES LIMITED
1 UBI LINK, CHALLENGER TECHUB 408553, SINGAPORE

(540)



(511) 31
(210) No. M/1738376
(220) 11/04/2023
(732) United Feed Mill Co., Ltd
199/49-51, Vibhavadi Rangsit Road, Sam Sen Nai Sub-district 10400 Phaya Thai District, Bangkok, Thailand

(540)



(511) 35
(210) No. M/1738381
(220) 08/06/2023
(732) CHALLENGER TECHNOLOGIES LIMITED
1 UBI LINK, CHALLENGER TECHUB 408553, SINGAPORE

(540)



(511) 29, 30, 32, 35 and 43
(210) No. M/1738409
(220) 30/01/2023
(732) Hunan Sanfa Catering Co., LTD
Room 1501, Building B2 and B3, Anxi Yayuan, No. 9 Shuyuan Road, Tianxin District, Changsha City Hunan Province, China

(540)

MagicRing

(511) 09
(210) No. M/1738521
(220) 19/04/2023
(732) Honor Device Co., Ltd.
Suite 3401, Unit A, Building 6, Shum Yip Sky Park, No. 8089, Hongli West Road, Xiangmihu Street, Futian District, Shenzhen 518040 Guangdong, China

(540)



(511) 35
(210) No. M/1738537
(220) 08/06/2023
(732) CHALLENGER TECHNOLOGIES LIMITED
1 UBI LINK, CHALLENGER TECHUB 408553, SINGAPORE

(540)

dongfangzhenxuan

(511) 03, 05, 08, 15, 16, 18, 21, 24, 25, 26, 28, 29, 30, 31, 32, 33 and 35
(210) No. M/1738560
(220) 18/01/2023
(732) Beijing New Oriental Xuncheng Network Technology Co., Ltd
Room 1801-08, Floor 18, No. 2, Haidian East Third Street, Haidian District Beijing, China

(540)



(511) 12
(210) No. M/1738576
(220) 09/05/2023
(732) NUMCHAROEN ALAI BANGKOK COMPANY LIMITED
64-65, 70-72 Moo 6, Leabklongmadue Road, Dornkaidee Sub-district 74110 Krathumban District, Samutsakorn, Thailand

(540)



(511) 09, 28 and 41
(210) No. M/1738629
(220) 25/01/2023
(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-Triugulnika" BG-1151 Sofia, Bulgaria

(540)



(511) 35
(210) No. M/1738650
(220) 08/06/2023
(732) CHALLENGER TECHNOLOGIES LIMITED
1 UBI LINK, CHALLENGER TECHUB 408553, SINGAPORE

(540)

COLOSBABY

Bổ sung kháng thể IgG tự nhiên từ sữa non

(511) 05, 29, 30 and 35

(210) No. M/1738832

(220) 21/12/2022

(732) VITADAIRY VIETNAM JOINT STOCK COMPANY
99 Nguyen Thi Minh Khai street, Ben Thanh Ward, District 1 Ho Chi Minh City, Vietnam

(540)

THE GIFT OF KINGS

(511) 03

(210) No. M/1738839

(220) 28/05/2023

(732) Amouage SAOC
PO Box 307 111 Oman

(540)

EREBUNI

(511) 33
(210) No. M/1738918
(220) 11/04/2023
(732) YEREVAN BRANDY COMPANY CJSC
Admiral Isakov Avenue 2 0082 Yerevan, Armenia

(540)



(511) 30
(210) No. M/1738940
(220) 12/05/2023
(732) Bureau of the Royal Household (Royal Chitralada Project)
Dusit Palace, Rajavithi Road, Suan Chitralada Sub-district, 10303 Dusit District, Bangkok, Thailand

(540)

LexisCard

(511) 35
(210) No. M/1738949
(220) 08/06/2023
(732) CHALLENGER TECHNOLOGIES LIMITED
1 UBI LINK, CHALLENGER TECHUB 408553, SINGAPORE

(540)

IRD
Institut de Recherche pour le Développement

(511) 41 and 42
(210) No. M/1738983
(220) 28/02/2023
(732) Institut de Recherche pour le Développement (IRD)
Le Sextant 44 boulevard de Dunkerque F-13002 Marseille, France

ພາກທີ IV
(Part IV)
ເຄື່ອງໝາຍການຄ້າຜ່ານລະບົບມາດຣິດ
Trademarks via Madrid Protocol

2. ຜົນການຈົດທະບຽນ
(Registration)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້</u>
<u>(Introduction of Codes)</u>

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຍື່ນຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

(111) ເລກທີການຈົດທະບຽນເຄື່ອງໝາຍການຄ້າ (Number of the registration)

(180) ວັນໝົດອາຍຸຂອງການຈົດທະບຽນ (Expiration date of the registration)

(540)

TUKYSA

(511) 05

(210) No. M/1472022A
(220) 01/10/2022

(732) Merck Sharp & Dohme LLC

126 East Lincoln Ave., P.O. Box 2000

Rahway NJ 07065, United States of America

(111) No. M/1472022A
(180) 14/05/2029

(540)



(511) 05, 29 and 30

(210) No. M/1207436
(220) 18/07/2022

(732) VBAND LLC

1120 20th Street, NW, Suite S-300

Washington, DC 20035,

United States of America

(111) No. M/1207436
(180) 29/01/2024

(540)



(511) 03, 05, 29, 30, 32, 40, 43 and 44

(210) No. M/1442615
(220) 07/07/2022

(732) The Islamic Religious Council, Brunei Darussalam
Jalan Dewan Majlis Bandar Seri Begawan
BC3910, Brunei Darussalam

(111) No. M/1442615
(180) 28/05/2028

(540)

GENEVERSE

(511) 09

(210) No. M/1629652
(220) 12/08/2022

(732) GENEVERSE ENERGY INC.
48531 Warm Springs Blvd, Ste 413 Fremont
CA 94539, United States of America

(111) No. M/1629652
(180) 26/10/2031

(540)

TRIVE

(511) 35, 36, 41 and 42

(210) No. M/1697974
(220) 13/05/2022

(732) Trive Investment B.V.

Claude Debussylaan 46 NL-1082 MD

Amsterdam, Netherlands

(111) No. M/1697974
(180) 13/05/2032

(540)



(511) 09

(210) No. M/1698009
(220) 16/08/2022

(732) Victron Energy B.V.

De Paal 35 NL-1351 JG Almere, Netherlands

(111) No. M/1698009
(180) 16/08/2032

(540)

SIX ONE COMMODITIES

(511) 36

(210) No. M/1698021
(220) 05/10/2022

(732) Six One Commodities Global, LLC
One Dock Street, Suite 412 Stamford CT 06902, United States of America

(111) No. M/1698021
(180) 05/10/2032

(540)



(511) 09 and 41

(210) No. M/1698112
(220) 17/06/2022

(732) Shanghai Sevencat Cultural Media Co., Ltd.
Room 114, No.128, Shexin Road, Sheshan Town, Songjiang District 201602 Shanghai, China

(111) No. M/1698112
(180) 17/06/2032

(540)

At Sanofi, we chase miracles of science to improve people's lives

(511) 01, 03, 05, 09, 10, 35, 38, 41, 42 and 44

(210) No. M/1698292
(220) 03/08/2022

(732) SANOFI

46 avenue de la Grande Armée F-75017 Paris, France

(111) No. M/1698292
(180) 03/08/2032

(540)



(511) 01, 03, 05, 09, 10, 35, 38, 41, 42 and 44

(210) No. M/1698376
(220) 03/08/2022

(732) SANOFI

46 avenue de la Grande Armée F-75017 Paris, France

(111) No. M/1698376
(180) 03/08/2032

(540)



(511) 25

(210) No. M/1698411
(220) 20/09/2022

(732) JIALAIMENG SHOES CO., LTD
NO. 132 LONGQUAN ROAD, YANGDAI
CHENDAI JINJIANG QUANZHOU 362000
FUJIAN, CHINA

(111) No. M/1698411
(180) 20/09/2032

(540)

HONOR C1

(511) 09

(210) No. M/1698453
(220) 21/10/2022

(732) Honor Device Co., Ltd.
Suite 3401, Unit A, Building 6, Shum Yip Sky Park, No. 8089, Hongli West Road, Xiangmihu Street, Futian District, Shenzhen 518040 Guangdong, China

(111) No. M/1698453
(180) 21/10/2032

(540)

小龍燚
xiao long yi

(511) 35 and 43

(210) No. M/1698461
(220) 20/09/2022

(732) CHENGDU DALONGYI CATERING MANAGEMENT CO., LTD
Changhua Road Num. Ext. 1506 Num. Int. 19
Chengdu, Wuhou Sichuan, China

(111) No. M/1698461
(180) 20/09/2032

(540)

GenFarm

(511) 03, 05 and 10

(210) No. M/1698492
(220) 20/09/2022

(732) NINGBO LVTANG BIOTECHNOLOGY CO., LTD.
No. 9 Dongpu Road, Chengdong Industrial Park, Daxu Town, Xiangshan, Ningbo 315706
Zhejiang, China

(111) No. M/1698492
(180) 20/09/2032

(540)

CHNKELUOXIN

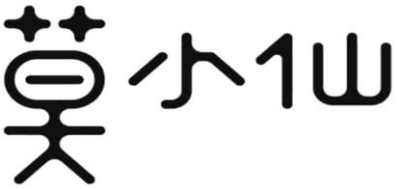
(511) 09

(210) No. M/1698542
(220) 28/09/2022

(732) Shenzhen Xingya Glasses Co., Ltd.
Room 301, Building C, No. 101, Tongfuyu Road, Anliang Community, Yuanshan Street, Longgang District, Shenzhen Guangdong, China

(111) No. M/1698542
(180) 28/09/2032

(540)



(511) 29 and 30

(210) No. M/1698616
(220) 21/09/2022

(732) Shanghai FairieMor Food Corp., Ltd.
Unit C1DEF1, 13F, Building 5, 2337 Gudai Road, Minhang District Shanghai City, China

(111) No. M/1698616
(180) 21/09/2032

(540)

HTKJ

(511) 12

(210) No. M/1698623
(220) 22/09/2022

(732) HUITENG INDUSTRIAL TECHNOLOGY CO., LTD.
No. 389, Xinwen Road, Xinqiao Town, Luqiao District, Taizhou City Zhejiang Province, China

(111) No. M/1698623
(180) 22/09/2032

(540)



(511) 12

(210) No. M/1698624
(220) 21/09/2022

(732) BYD COMPANY LIMITED
No. 1, Yan'an Road, Kuichong Street, Dapeng New District 518000 Shenzhen, China

(111) No. M/1698624
(180) 21/09/2032

(540)

FBW

(511) 09

(210) No. M/1698626
(220) 02/09/2022

(732) Guangdong Hua En Audio-video Technology Co., Ltd.
Room 3, 5F Plant 2, V1 District 2, Enping Park, Jiangmen Industrial Transfer Park, Enping City, Jiangmen City Guangdong Province, China

(111) No. M/1698626
(180) 02/09/2032

(540)

DOCACA

(511) 29 and 30

(210) No. M/1698632
(220) 21/09/2022

(732) DOCACA Foods Co., Ltd.
No. 4, 5, 6, Floor 38, Building 3, No. 88, Jitai 5th Road, High-tech Zone, Chengdu, Pilot Free Trade Zone Sichuan, China

(111) No. M/1698632
(180) 21/09/2032

(540)

TIGER Neo

(511) 09

(210) No. M/1698721
(220) 01/12/2022

(732) Jinko Solar Co., Ltd.
No. 1 Yingbin Road, Shangrao Economic Development Zone, Shangrao City Jiangxi Province, China

(111) No. M/1698721
(180) 31/10/2032

(540)



(511) 07

(210) No. M/1698757
(220) 26/09/2022

(732) HEBEI XMF TOOLS GROUP CO.,LTD.
9 Yangquxian, Zhengding County, Shijiazhuang City Hebei Province, China

(111) No. M/1698757
(180) 26/09/2032

(540)

LEXMONT

(511) 12

(210) No. M/1698836
(220) 27/09/2022

(732) Qingdao Megalith Tyre Co., Ltd.
1st floor room 1707, East Office Building, No. 45 Beijing Road, Bonded Port Area, Qingdao 250101 Shandong (Business Secretary Company Trustee Address) (A), China

(111) No. M/1698836
(180) 27/09/2032

(540)

FreeYond

(511) 07 and 09

(210) No. M/1698954
(220) 02/11/2022

(732) Shenzhen FreeYond Technology Co., Ltd.
Unit 203, 2F, Block A, Tengfei Industrial Building, No. 6 Taohua Road, Fubao Community, Fubao Street Futian District, Shenzhen Guangdong, China

(111) No. M/1698954
(180) 02/11/2032

(540)



(511) 16

(210) No. M/1698976
(220) 13/10/2022

(732) YIWU DINGBANG STATIONERY SPORTSGOODS CO.,LTD
Yinan Industrial Park, Yiwu City, Jinhua City
Zhejiang Province, China

(111) No. M/1698976
(180) 13/10/2032

(540)



(511) 06

(210) No. M/1698979
(220) 12/10/2022

(732) Oezer Architecture Technology Co., Ltd.
F5-1, No. 1-1, Jiahe South Road, Lubao Town, Sanshui District, Foshan City
Guangdong, China

(111) No. M/1698979
(180) 12/10/2032

(540)



(511) 04, 07, 09, 11, 12, 37, 38, 40, 41 and 42

(210) No. M/1699139
(220) 22/03/2022

(732) Končar - elektroindustrija d.d.

Fallerovo šetalište 22 HR-10000 Zagreb,

Croatia (Local Name: Hrvatska)

(111) No. M/1699139
(180) 22/03/2032

(540)

Končar

(511) 04, 07, 09, 11, 12, 37, 38, 40, 41 and 42

(210) No. M/1699140
(220) 22/03/2022

(732) Končar - elektroindustrija d.d.

Fallerovo šetalište 22 HR-10000 Zagreb,

Croatia (Local Name: Hrvatska)

(111) No. M/1699140
(180) 22/03/2032

(540)

GaussDB RD

(511) 09 and 42

(210) No. M/1699257
(220) 24/06/2022

(732) Huawei Technologies Co., Ltd.
Administration Building Huawei Technologies Co., Ltd., Bantian, Longgang District
Shenzhen, China

(111) No. M/1699257
(180) 24/06/2032

(540)

Pollitab

(511) 05

(210) No. M/1699392
(220) 10/10/2022

(732) HAPPY MPM CO., LTD.
35/30 Noble House Phayathai, G Floor, Phayathai Road, Phayathai Sub-District
10400 Ratchathewi District, Bangkok,
Thailand

(111) No. M/1699392
(180) 10/10/2032

(540)

LASHIFY

(511) 35

(210) No. M/1699452
(220) 24/10/2022

(732) Lashify, Inc.

11437 Chandler Blvd North Hollywood CA

91601, United States of America

(111) No. M/1699452
(180) 24/10/2032

(540)



(511) 29

(210) No. M/1699457
(220) 02/09/2022

(732) DALI FOODS GROUP LIMITED

Linkou, Zishan Town, Hui'An County,

Quanzhou 362100 Fujian, China

(111) No. M/1699457
(180) 02/09/2032

(540)

HYUNDAI

(511) 07

(210) No. M/1699552
(220) 06/10/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1699552
(180) 06/10/2032

(540)

Shining Hot

(511) 09, 28 and 41

(210) No. M/1699655
(220) 02/09/2022

(732) Euro Games Technology Ltd.

“Maritsa" Str. 4, “Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1699655
(180) 02/09/2032

(540)

Azzuno

(511) 07 and 09

(210) No. M/1699658
(220) 21/07/2022

(732) WENLING AWT MACHINERY CO., LTD.
East of Xincheng Avenue, Qiaowu Village,
Zeguo Town, Wenling, Taizhou City 317523
Zhejiang Province, China

(111) No. M/1699658
(180) 21/07/2032

(540)

40 Super Flaming

(511) 09, 28 and 41

(210) No. M/1699685
(220) 29/07/2022

(732) Euro Games Technology Ltd.
“Maritsa" Str. 4, “Vranya-Lozen-Triugulnika"
BG-1151 Sofia, Bulgaria

(111) No. M/1699685
(180) 29/07/2032

(540)



(511) 09, 28 and 41

(210) No. M/1699724
(220) 25/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-
Triugulnika" BG-1151 Sofia, Bulgaria

(111) No. M/1699724
(180) 25/07/2032

(540)

ISOK

(511) 34

(210) No. M/1699777
(220) 23/09/2022

(732) Dongguan Hanhui Jingbo Technology Co., Ltd
Room 201, Building 2, No. 12, Huafu Road,
Chang'an Town, Dongguan City 523000
Guangdong Province, China

(111) No. M/1699777
(180) 23/09/2032

(540)



(511) 09, 28 and 41

(210) No. M/1699878
(220) 29/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-
Triugulnika" BG-1151 Sofia, Bulgaria

(111) No. M/1699878
(180) 29/07/2032

(540)

SHINZU'I

(511) 03

(210) No. M/1699892
(220) 15/08/2022

(732) PT. Bina Karya Prima
Jl. Raya Bekasi Km. 27, Pejuang, Medan
Satria, Bekasi Jawa Barat, Indonesia

(111) No. M/1699892
(180) 15/08/2032

(540)



La'eeb

(511) 01, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 14, 15, 16, 18, 20, 21, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43 and 45

(210) No. M/1699894
(220) 13/05/2022

(732) Fédération Internationale de Football Association (FIFA)
FIFA-Strasse 20 CH-8044 Zürich, Switzerland

(111) No. M/1699894
(180) 13/05/2032

(540)

Soulcool

(511) 03

(210) No. M/1699915
(220) 11/10/2022

(732) GUANGZHOU LIBY ENTERPRISE GROUP CO., LTD.
No. 2 Luju Road, Liwan District, Guangzhou City Guangdong Province, China

(111) No. M/1699915
(180) 11/10/2032

(540)



(511) 33

(210) No. M/1699983
(220) 19/09/2022

(732) AMB SARL

1 Rue Jean Jaurès F-74000 Annecy, France

(111) No. M/1699983
(180) 19/09/2032

(540)



(511) 06

(210) No. M/1699984
(220) 21/09/2022

(732) Guangzhou Xianyi Electronics Technology Co.,Ltd.

Room 301, Building 5, Room 301, Building 6, No. 16, Lian Yun Yi Heng Road, Shiqi Town, Panyu District, Guangzhou

Guangdong Province, China

(111) No. M/1699984
(180) 21/09/2032

(540)



(511) 01, 03, 05, 09, 10, 35, 38, 41, 42 and 44

(210) No. M/1699988
(220) 01/07/2022

(732) SANOFI

46 avenue de la Grande Armée F-75017

Paris, France

(111) No. M/1699988
(180) 01/07/2032

(540)



(511) 07, 12 and 35

(210) No. M/1700054
(220) 17/05/2022

(732) SRP SADID OTOMOTİV ANONİM ŞİRKETİ

Selimpaşa Mah. 5003 Sok. No:15 TR-34490

Silivri İSTANBUL, Turkey

(111) No. M/1700054
(180) 17/05/2032

(540)



(511) 06, 14, 35, 37 and 40

(210) No. M/1700094
(220) 04/07/2022

(732) SHANDONG ZHAOJIN GROUP CO., LTD.
No.118, WenQuan Road, Zhaoyuan City
265400 Shandong Province, China

(111) No. M/1700094
(180) 04/07/2032

(540)



(511) 33

(210) No. M/1700132
(220) 19/09/2022

(732) AMB SARL
1 Rue Jean Jaurès F-74000 Annecy, France

(111) No. M/1700132
(180) 19/09/2032

(540)

THAMEEN LONDON

(511) 03, 04, 06, 14, 20, 26 and 35

(210) No. M/1700169
(220) 09/09/2022

(732) Thameen Holdings Limited
C/O Kkvms Llp Capital Tower, 91 Waterloo Road London SE18RT, United Kingdom

(111) No. M/1700169
(180) 09/09/2032

(540)



(511) 01

(210) No. M/1700181
(220) 20/09/2022

(732) Root Extending&Strengthening Biotech Co., Ltd
East side of Century Street and south side of North Second Ring Road, Weixian County, Xingtai City Hebei Province, China

(111) No. M/1700181
(180) 20/09/2032

(540)



(511) 28

(210) No. M/1700365
(220) 10/11/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1700365
(180) 10/11/2032

(540)



(511) 18 and 25

(210) No. M/1700385
(220) 27/09/2022

(732) JIAXING BU LAI MEI INFORMATION TECHNOLOGY CO., LIMITED
B1, Building 2, Jiabao Group Cultural Industrial Park, No. 362 Fuxing Rd., Nanhu Dist., Jiaxing Zhejiang, China

(111) No. M/1700385
(180) 27/09/2032

(540)

Mighty God of the Seas

(511) 09, 28 and 41

(210) No. M/1700429
(220) 29/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-Triugulnika"
BG-1151 Sofia, Bulgaria

(111) No. M/1700429
(180) 29/07/2032

(540)

CUORI

(511) 07

(210) No. M/1700526
(220) 12/07/2022

(732) CUORI ELECTRICAL APPLIANCES (GROUP) CO. LTD.
No.48, Developing Road, Zhouxiang Town,
Cixi City Zhejiang, China

(111) No. M/1700526
(180) 12/07/2032

(540)

alppo

(511) 09 and 35

(210) No. M/1700530
(220) 22/08/2022

(732) Albo Technology Co., Ltd.
Room 310, Building A2, Building A1A2, Guangming Technology Park, China Merchants Bureau, Guanguang Road, Fenghuang Community, Fenghuang Street, Guangming District, Shenzhen City 518107 Guangdong Province, China

(111) No. M/1700530
(180) 22/08/2032

(540)

beiens

(511) 08, 09, 10, 12, 20 and 28

(210) No. M/1700553
(220) 15/09/2022

(732) Guangdong Beiens Technology Co.,Ltd.
Room 208-A, 2nd Floor, Innovation Building, 106 Dongxin Avenue, Dongxing District, Dongjiang Industrial Park, Zhongkai High-tech Zone, Huizhou Guangdong, China

(111) No. M/1700553
(180) 15/09/2032

(540)

The Shilla

(511) 09

(210) No. M/1700625
(220) 08/09/2022

(732) Hotel Shilla Co., LTD.
249, Dongho-ro, Jung-gu Seoul 04605,
Republic of Korea

(111) No. M/1700625
(180) 08/09/2032

(540)

NexTool

(511) 08, 09, 11, 12, 16 and 25

(210) No. M/1700655
(220) 11/11/2022

(732) BINOVO MANUFACTURING CO.,LTD
B9-3 Yinling Technology Industrial Park,
Jiangcheng District, Yangjiang, Guangdong
Province, China

(111) No. M/1700655
(180) 11/11/2032

(540)



(511) 05

(210) No. M/1700755
(220) 14/07/2022

(732) RANDY SAPUTRA
APT. CITY RESORT TOWER ORCHID LT. 15A/1, CENGKARENG TIMUR, Kota Administrasi Jakarta Barat DKI Jakarta 11730, Indonesia

(111) No. M/1700755
(180) 14/07/2032

(540)



(511) 12

(210) No. M/1700835
(220) 31/08/2022

(732) GUANGDONG MANCANDO INFORMATION TECHNOLOGY CO., LTD.
Floor 22 (Whole Floor), Vanke Sanyuanli Center, No. 31, Airport Road, Baiyun District, Guangzhou City 510080 Guangdong Province, China

(111) No. M/1700835
(180) 31/08/2032

(540)



(511) 43

(210) No. M/1700933
(220) 26/09/2022

(732) Huilai Longjiang Longan Seasoning Food Factory
No. 253 Kuihui Road, Longjiang Town,
Huilai County, Jieyang City 515235
Guangdong Province, China

(111) No. M/1700933
(180) 26/09/2032

(540)

Kia

(511) 09

(210) No. M/1700949
(220) 19/09/2022

(732) Kia Corporation
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1700949
(180) 19/09/2032

(540)

HYPONeX

(511) 01 and 05

(210) No. M/1700971
(220) 27/10/2022

(732) KABUSHIKI KAISHA HYPONeX JAPAN
(doing business as HYPONeX JAPAN CORP., LTD.)
1-94, 1-chome, Tsukuda, Nishiyodogawa-ku, Osaka-shi Osaka 555-0001, Japan

(111) No. M/1700971
(180) 27/10/2032

(540)



(511) 34

(210) No. M/1700972
(220) 15/09/2022

(732) Shenzhen Han Qing Da Technology Co. ,Ltd.
Rm. 203, 207&12/F, Bldg. 1, Hi-Tech Park, Guangqiao Rd., Tianliao Community, Yutang St., Guangming Dist., Shenzhen 518107 Guangdong, China

(111) No. M/1700972
(180) 15/09/2032

(540)



(511) 03

(210) No. M/1700989
(220) 14/07/2022

(732) RANDY SAPUTRA
APT. CITY RESORT TOWER ORCHID LT. 15A/1, CENGKARENG TIMUR, Kota Administrasi Jakarta Barat DKI Jakarta 11730, Indonesia

(111) No. M/1700989
(180) 14/07/2032

(540)



(511) 12

(210) No. M/1701034
(220) 03/11/2022

(732) ŠKODA AUTO a.s.
Tř. Václava Klementa 869, Mladá Boleslav II CZ-293 01 Mladá Boleslav, Czech Republic

(111) No. M/1701034
(180) 03/11/2032

(540)



(511) 31

(210) No. M/1701036
(220) 16/09/2022

(732) Ganzhou Fei Yuan Eco-agriculture Development Co., Ltd.
No. 8 Qiaotou Formation, Longbu Village, Sha Shi Town, Zhanggong District, Ganzhou City Jiangxi province, China

(111) No. M/1701036
(180) 16/09/2032

(540)



(511) 09, 35 and 38

(210) No. M/1701049
(220) 18/08/2022

(732) AIRGSM PTE. LTD.
79 ANSON ROAD, #23-01, 079906, SINGAPORE

(111) No. M/1701049
(180) 18/08/2032

(540)

BLACK BAY 54

(511) 14

(210) No. M/1701054
(220) 02/11/2022

(732) Montres Tudor SA
Rue François-Dussaud 3 CH-1211 Genève 26, Switzerland

(111) No. M/1701054
(180) 02/11/2032

(540)

EL PISTOLERO

(511) 09, 28 and 41

(210) No. M/1701172
(220) 29/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-Triugulnika"
BG-1151 Sofia, Bulgaria

(111) No. M/1701172
(180) 29/07/2032

(540)



(511) 11

(210) No. M/1701238
(220) 27/10/2022

(732) ANEMOI, S.A.

Calle 58, Obarrio, Plaza 58, Piso 6, Oficina 611 A PANAMA

(111) No. M/1701238
(180) 27/10/2032

(540)



(511) 09, 28 and 41

(210) No. M/1701262
(220) 25/07/2022

(732) Euro Games Technology Ltd.

4, "Maritsa" Str. "Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1701262
(180) 25/07/2032

(540)



(511) 09, 28 and 41

(210) No. M/1701266
(220) 23/09/2022

(732) Euro Games Technology Ltd.

"Maritsa" Str. 4, "Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1701266
(180) 23/09/2032

(540)

40 Super Flame

(511) 09, 28 and 41

(210) No. M/1701289
(220) 25/07/2022

(732) Euro Games Technology Ltd.

4, "Maritsa" Str. "Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1701289
(180) 25/07/2032

(540)

ANDSCAPE

(511) 09, 16, 25, 35 and 41

(210) No. M/1701315
(220) 13/06/2022

(732) ESPN, Inc.

ESPN Plaza Bristol CT 06010,

United States of America

(111) No. M/1701315
(180) 13/06/2032

(540)

LIVE ACTIVITIES

(511) 42

(210) No. M/1701388
(220) 10/11/2022

(732) Apple Inc.

One Apple Park Way Cupertino CA 95014,

United States of America

(111) No. M/1701388
(180) 10/11/2032

(540)

AMOUAGE



(511) 03

(210) No. M/1701489
(220) 19/10/2022

(732) Amouage SAOC

P.O. Box 307 111, Oman

(111) No. M/1701489
(180) 19/10/2032

(540)

AMOUAGE

(511) 03

(210) No. M/1701490
(220) 19/10/2022

(732) Amouage SAOC

P.O. Box 307 111, Oman

(111) No. M/1701490
(180) 19/10/2032

(540)

VITAFYREN

(511) 01, 05, 29, 30, 31 and 32

(210) No. M/1701593
(220) 04/11/2022

(732) AFYREN

9 rue Gutenberg F-63100 Clermont-Ferrand,

France

(111) No. M/1701593
(180) 04/11/2032

(540)

LIVE ACTIVITIES

(511) 09

(210) No. M/1701630
(220) 10/11/2022

(732) Apple Inc.

One Apple Park Way Cupertino CA 95014,

United States of America

(111) No. M/1701630
(180) 10/11/2032

(540)



(511) 09, 28 and 41

(210) No. M/1701823
(220) 25/07/2022

(732) Euro Games Technology Ltd.

4, "Maritsa" Str. "Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1701823
(180) 25/07/2032

(540)



(511) 05

(210) No. M/1701889
(220) 11/10/2022

(732) HAPPY MPM CO., LTD.

35/30 Noble House Phayathai, G Floor,

Phayathai Road, Phayathai Sub-District

10400 Ratchathewi District, Bangkok,

Thailand

(111) No. M/1701889
(180) 11/10/2032

(540)

FREEFORM

(511) 09

(210) No. M/1701946
(220) 05/11/2022

(732) Apple Inc.

One Apple Park Way Cupertino CA 95014,

United States of America

(111) No. M/1701946
(180) 05/11/2032

(540)

20 Super 7 Flame

(511) 09, 28 and 41

(210) No. M/1701976
(220) 29/07/2022

(732) Euro Games Technology Ltd.

4, "Maritsa" Str., "Vranya-Lozen-Triugulnika"

BG-1151 Sofia, Bulgaria

(111) No. M/1701976
(180) 29/07/2032

(540)



(511) 05

(210) No. M/1702000
(220) 11/10/2022

(732) HAPPY MPM CO., LTD.
35/30 Noble House Phayathai, G Floor,
Phayathai Road, Phayathai Sub-District
10400 Ratchathewi District, Bangkok,
Thailand

(111) No. M/1702000
(180) 11/10/2032

(540)



(511) 05

(210) No. M/1702001
(220) 11/10/2022

(732) HAPPY MPM CO., LTD.
35/30 Noble House Phayathai, G Floor,
Phayathai Road, Phayathai Sub-District
10400 Ratchathewi District, Bangkok,
Thailand

(111) No. M/1702001
(180) 11/10/2032

(540)

KAYABA

(511) 01, 07, 09, 12, 17, 35, 37, 39 and 42

(210) No. M/1702071
(220) 17/03/2022

(732) KYB Corporation

4-1, Hamamatsu-cho 2-chome, Minato-ku

Tokyo 105-5128, Japan

(111) No. M/1702071
(180) 17/03/2032

(540)

MANA

(511) 12, 35, 36, 37, 39 and 42

(210) No. M/1702135
(220) 15/07/2022

(732) MANA Mobility GmbH

Ungererstrasse 129 80805 Munich, Germany

(111) No. M/1702135
(180) 15/07/2032

(540)



(511) 09, 28 and 41

(210) No. M/1702142
(220) 25/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str. "Vranya-Lozen-Triugulnika"
BG-1151 Sofia, Bulgaria

(111) No. M/1702142
(180) 25/07/2032

(540)



(511) 07, 09, 17, 35 and 42

(210) No. M/1702152
(220) 15/07/2022

(732) Shenzhen Anycubic Technology Co., Ltd.
1201-1314, Bldg 3B, Vanke Times Square,
No.85 Longcheng Ave, Shangjing
Community, Longcheng Street, Longgang
District, Shenzhen Guangdong, China

(111) No. M/1702152
(180) 15/07/2032

(540)

NEUTROVIS

(511) 03, 05, 10, 11, 35, 37 and 40

(210) No. M/1702231
(220) 05/09/2022

(732) Maystar Beauty Sdn Bhd
G-72-2 Zenith Corporate Park, Jalan SS 7/26
Kelana Jaya 47301 Petaling Jaya Selangor,
Malaysia

(111) No. M/1702231
(180) 05/09/2032

(540)

ECOFLOW

(511) 09 and 11

(210) No. M/1702419
(220) 18/07/2022

(732) EcoFlow Inc.
Plant A202, Founder Technology Industrial
Park, Shiyan Sub-district, Bao'an District,
Shenzhen 518100 Guangdong, China

(111) No. M/1702419
(180) 18/07/2032

(540)



(511) 10

(210) No. M/1702466
(220) 09/11/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1702466
(180) 09/11/2032

(540)



(511) 09

(210) No. M/1702494
(220) 11/08/2022

(732) Shenzhen Fenda Technology Co., Ltd.
F & D Hi-Tech Zone, Zhoushi Road, Shiyan,
Baoan District, Shenzhen Guangdong, China

(111) No. M/1702494
(180) 11/08/2032

(540)

KNRG

(511) 32 and 33

(210) No. M/1702530
(220) 30/06/2022

(732) KNRG Holding BV
Mathenesserlaan 193 NL-3014 HB Rotterdam, Netherlands

(111) No. M/1702530
(180) 30/06/2032

(540)

KNRG
YOU'RE ON

(511) 32 and 33

(210) No. M/1702531
(220) 30/06/2022

(732) KNRG Holding BV
Mathenesserlaan 193 NL-3014 HB Rotterdam, Netherlands

(111) No. M/1702531
(180) 30/06/2032

(540)



(511) 30

(210) No. M/1702822
(220) 09/08/2022

(732) FERRERO S.P.A.

PIAZZALE PIETRO FERRERO 1 I-12051

ALBA, CUNEO, ITALY

(111) No. M/1702822
(180) 09/08/2032

(540)

Burning Wheels

(511) 09, 28 and 41

(210) No. M/1702911
(220) 20/01/2022

(732) MS Partners Ltd.

73, Patriarh Evtimii Blvd., floor 1 BG-1463

Sofia, Bulgaria

(111) No. M/1702911
(180) 20/01/2032

(540)

Meebits

(511) 09, 25, 41 and 42

(210) No. M/1702914
(220) 15/03/2022

(732) Yuga Labs, Inc.

1430 S. Dixie Hwy, Ste. 105 1075 Coral

Gables FL 33146, United States of America

(111) No. M/1702914
(180) 15/03/2032

(540)

CryptoPunks

(511) 09, 25, 41 and 42

(210) No. M/1702915
(220) 15/03/2022

(732) Yuga Labs, Inc.

1430 S. Dixie Hwy, Ste. 105 1075 Coral

Gables FL 33146, United States of America

(111) No. M/1702915
(180) 15/03/2032

(540)



(511) 07

(210) No. M/1703200
(220) 06/10/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1703200
(180) 06/10/2032

(540)

KHD ProMax

(511) 09

(210) No. M/1703222
(220) 10/11/2022

(732) KHD Humboldt Wedag GmbH
Von-der-Wettern-Straße 4a 51149 Köln,
Germany

(111) No. M/1703222
(180) 10/11/2032

(540)

LASHIFY

(511) 41

(210) No. M/1703265
(220) 10/10/2022

(732) Lashify, Inc.
11437 Chandler Blvd North Hollywood CA 91601, United States of America

(111) No. M/1703265
(180) 10/10/2032

(540)



(511) 09 and 42

(210) No. M/1703443
(220) 28/06/2022

(732) xFusion Digital Technologies Co., Limited
9th Floor, Building 1, Zensun Boya Square, Longzihu Wisdom Island, Zhengdong New District, Zhengzhou 450000 Henan Province, China

(111) No. M/1703443
(180) 28/06/2032

(540)



(511) 39

(210) No. M/1703545
(220) 09/11/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1703545
(180) 09/11/2032

(540)

mahindra Rise

(511) 09, 35 and 42

(210) No. M/1703565
(220) 09/08/2022

(732) Mahindra and Mahindra Limited

Gateway Building, Apollo Bunder Mumbai-

400001, India

(111) No. M/1703565
(180) 09/08/2032

(540)



(511) 09, 28, 37, 38, 41 and 42

(210) No. M/1703660
(220) 14/07/2022

(732) Euro Games Technology Ltd.
4, "Maritsa" Str., "Vranya-Lozen-
Triugulnika" BG-1151 Sofia, Bulgaria

(111) No. M/1703660
(180) 14/07/2032

(540)

WINLEVI

(511) 03 and 05

(210) No. M/1703708
(220) 01/09/2022

(732) CASSIOPEA S.P.A.
Via Cristoforo Colombo 1 I-20020 Lainate
(MI), Italy

(111) No. M/1703708
(180) 01/09/2032

(540)



(511) 30

(210) No. M/1703811
(220) 30/09/2022

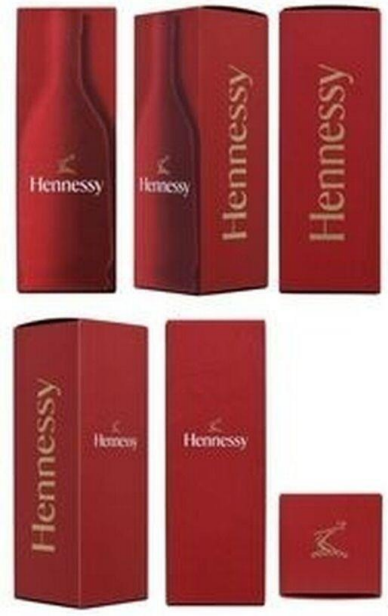
(732) BAIXIANG FOODS CO., LTD.

Gongmao Kaifaqu, Xuedianzhen, Xinzheng

451150 Henan, China

(111) No. M/1703811
(180) 30/09/2032

(540)



(511) 33

(210) No. M/1704051
(220) 31/10/2022

(732) Société Jas Hennessy & Co.

Rue de la Richonne F-16100 Cognac, France

(111) No. M/1704051
(180) 31/10/2032

(540)



(511) 05

(210) No. M/1704179
(220) 19/08/2022

(732) CANSINO BIOLOGICS INC.
401-420, 4/F, Biomedical Park of West Zone,
185 South Avenue, TEDA West District
Tianjin, China

(111) No. M/1704179
(180) 19/08/2032

(540)



(511) 28

(210) No. M/1704196
(220) 14/11/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1704196
(180) 14/11/2032

(540)

(511) 37

(210) No. M/1704199
(220) 16/11/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1704199
(180) 16/11/2032

(540)



(511) 33

(210) No. M/1704215
(220) 31/10/2022

(732) Société Jas Hennessy & Co.

Rue de la Richonne F-16100 Cognac, France

(111) No. M/1704215
(180) 31/10/2032

(540)



(511) 07

(210) No. M/1704231
(220) 06/10/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1704231
(180) 06/10/2032

(540)

TSure

(511) 05 and 10

(210) No. M/1704249
(220) 16/09/2022

(732) SANSURE BIOTECH FRANCE

66 avenue des Champs-Élysées F-75008

PARIS, France

(111) No. M/1704249
(180) 16/09/2032

(540)

YAMAHA

(511) 01, 02, 03, 05, 06, 08, 10, 11, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44 and 45

(210) No. M/1704332
(220) 25/02/2021

(732) YAMAHA CORPORATION
10-1, Nakazawa-cho, Naka-ku, Hamamatsu-shi Shizuoka 430-8650, Japan

(111) No. M/1704332
(180) 25/02/2031

(540)



(511) 02, 04, 05, 07, 12, 15, 34, 40 and 44

(210) No. M/1704407
(220) 28/04/2022

(732) TIKTOK INFORMATION TECHNOLOGIES UK LIMITED
6TH FLOOR, ONE LONDON WALL
LONDON EC2Y 5EB, UNITED KINGDOM

(111) No. M/1704407
(180) 28/04/2032

(540)



(511) 37

(210) No. M/1704435
(220) 16/11/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1704435
(180) 16/11/2032

(540)

ANNA MIARAY

(511) 03, 08, 21, 41 and 44

(210) No. M/1704458
(220) 03/06/2022

(732) Pias Corporation
19-3, Toyosaki 3-chome, Kita-ku, Osaka-shi
Osaka 531-0072, Japan

(111) No. M/1704458
(180) 03/06/2032

(540)



(511) 10

(210) No. M/1704547
(220) 09/11/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1704547
(180) 09/11/2032

(540)



(511) 09, 28, 37, 38, 41 and 42

(210) No. M/1704812
(220) 14/07/2022

(732) Euro Games Technology Ltd.

4, "Maritsa" Str., "Vranya-Lozen-

Triugulnika" BG-1151 Sofia, Bulgaria

(111) No. M/1704812
(180) 14/07/2032

(540)

FREEFORM

(511) 42

(210) No. M/1704995
(220) 25/11/2022

(732) Apple Inc.

One Apple Park Way Cupertino CA 95014,

United States of America

(111) No. M/1704995
(180) 25/11/2032

(540)

HYUNDAI

(511) 39

(210) No. M/1705041
(220) 09/11/2022

(732) HYUNDAI MOTOR COMPANY

12, Heolleung-ro, Seocho-gu Seoul 06797,

Republic of Korea

(111) No. M/1705041
(180) 09/11/2032

(540)



(511) 28

(210) No. M/1705062
(220) 16/11/2022

(732) HYUNDAI MOTOR COMPANY
12, Heolleung-ro, Seocho-gu Seoul 06797,
Republic of Korea

(111) No. M/1705062
(180) 16/11/2032

(540)



(511) 01, 05, 09, 10, 41 and 42

(210) No. M/1705096
(220) 25/11/2022

(732) Roche Diagnostics GmbH
Sandhofer Strasse 116 68305 Mannheim,
Germany

(111) No. M/1705096
(180) 25/11/2032

ພາກທີ IV
(Part IV)
ເຄື່ອງໝາຍການຄ້າຜ່ານລະບົບມາດຣິດ
Trademarks via Madrid Protocol

3. ຜົນການຕໍ່ອາຍຸ
(Renewal)

<u>ຄຳອະທິບາຍກ່ຽວກັບລະຫັດຫຍໍ້</u>
<u>(Introduction of Codes)</u>

(540) ເຄື່ອງໝາຍການຄ້າ (Trademark)

(511) ໝວດ (Nice Classification)

(210) ເລກທີ ຄຳຮ້ອງ (Number of the application)

(220) ວັນທີ ຍື່ນຄຳຮ້ອງ (Date of filing of the application)

(732) ຊື່ ແລະ ທີ່ຢູ່ ຂອງຜູ້ຍື່ນຄຳຮ້ອງ (Name and Address of applicant)

(111) ເລກທີການຈົດທະບຽນເຄື່ອງໝາຍການຄ້າ (Number of the registration)

(180) ການຕໍ່ອາຍຸຂອງການຈົດທະບຽນ (Expiration date of the renewal)

ພາກທີ IV
(Part IV)
ເຄື່ອງໝາຍການຄ້າຜ່ານລະບົບມາດຣິດ
Trademarks via Madrid Protocol

4. ການປ່ຽນແປງ
(Changes)

ພາກທີ IV
(Part IV)
ເຄື່ອງໝາຍການຄ້າຜ່ານລະບົບມາດຣິດ
Trademarks via Madrid Protocol

5. ການດັດແກ້
(Amendments)

ພາກທີ V
(Part V)
ຖິ່ນກຳເນີດ
Geographical Indications

1. ຄຳຮ້ອງ
(Applications)

ພາກທີ V
(Part V)
ຖິ່ນກຳເນີດ
Geographical Indications

2. ຜົນການຈົດທະບຽນ
(Registration)

ພາກທີ V
(Part V)
ຖິ່ນກຳເນີດ
Geographical Indications

2.1 ຜົນການຈົດທະບຽນ ຜ່ານລະບົບສາກົນ
(Lisbon Registration)

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1197

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Turrón de Agramunt / Torró d'Agramunt

GOOD(S)

1. **Pastry, confectionery and biscuit-making products**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Geographical Indication Turrón de Agramunt / Torró d'Agramunt.

Address Consejo Regulador de la Indicación Geográfica Protegida Turrón de Agramunt / Torró d'Agramunt
C. Àngel Guimerà, 9-11
bx. Agramunt, Lleida

Spain

GEOGRAPHICAL AREA

The production and packaging area of the nougat covered by the PGI "Turrón de Agramunt" or "Torró d'Agramunt" corresponds to the municipal district of Agramunt in the Catalan region of Urgell in the province of Lérida. The production and packaging area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1241/2002 dated July 10, 2002 supplementing the Annex to Regulation (EC) No. 2400/96 regarding the entry of certain names in the Register of Protected Designations of Origin and Protected Geographical Indications provided for in Council Regulation (EEC) No. 2081/92, regarding the protection of geographical indications and designations of origin for agricultural products and foodstuffs (Gailtaler Speck, Morbier, Queso Palmero or Queso de la Palma, Aceite de oliva virgen extra Thrapsano, Turrón de Agramunt or Torró d'Agramunt).

Official Journal of the European Union L181 dated 11.07.2002.

PGI-ES-0167

July 11, 2002

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1197

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Turrón de Agramunt / Torró d'Agramunt

PRODUIT(S)

1. **Produits de la pâtisserie, de la confiserie et de la biscuiterie**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée Turrón de Agramunt / Torró d'Agramunt.

Adresse Consejo Regulador de la Indicación Geográfica Protegida Turrón de Agramunt / Torró d'Agramunt
C. Àngel Guimerà, 9-11
bx. Agramunt, Lleida

Espagne

AIRE GÉOGRAPHIQUE

L'aire de fabrication et de conditionnement des tourons protégés par l'IGP "Turrón de Agramunt" ou "Torró d'Agramunt" correspond au territoire communal d'Agramunt situé dans la région catalane d'Urgell (province de Lérida). L'aire de fabrication et de conditionnement se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) no 1241/2002 de la Commission du 10 juillet 2002 complétant l'annexe du règlement (CE) no 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires (Gailtaler Speck, Morbier, Queso Palmero ou Queso de la Palma, huile d'olive extra vierge Thrapsano, Turrón de Agramunt ou Torró d'Agramunt).

Journal officiel de l'Union européenne L181 du 11.07.2002.

PGI-ES-0167

11.07.2002

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1197

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Turrón de Agramunt / Torró d'Agramunt

PRODUCTO(S)

1. **Productos de pastelería, repostería y galletería**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Indicación Geográfica Protegida Turrón de Agramunt / Torró d'Agramunt.

Dirección Consejo Regulador de la Indicación Geográfica Protegida Turrón de Agramunt / Torró d'Agramunt
C. Àngel Guimerà, 9-11
bx. Agramunt, Lleida

España

ZONA GEOGRÁFICA

La zona de elaboración y envasado de los turrones amparados por la IGP “Turrón de Agramunt” o “Torró d’Agramunt”, corresponde al término municipal de Agramunt de la comarca catalana de Urgell de la provincia de Lérida. La zona de elaboración y envasado se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 1241/2002 de la Comisión de 10 de julio de 2002 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo, relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios (Gailtaler Speck, Morbier, Queso Palmero o Queso de la Palma, Aceite de oliva virgen extra Thrapsano, Turrón de Agramunt o Torró d'Agramunt).

Diario Oficial de la Unión Europea L181 de 11.07.2002.

PGI-ES-0167

11.07.2002

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

Turrón de Agramunt / Torró d'Agramunt.

1. Responsible department in the Member State

1.1. Name: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y

Contractuales, Dirección General de Alimentación, Subsecretaría de Agricultura, Pesca y

Alimentación, Ministerio de Agricultura, Pesca y Alimentación, España

1.2. Address: Po Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax: (34) 913 47 54 10.

2. Applicant group

2.1. Name:

(a) Turrones R. Vicens

(b) Turrones Roig, S.A.

(c) Turrones Artesans Felix

(d) Turrones Lluch

2.2. Address:

(a) Carretera de Tárrega, s/n. E-25310 Agramunt

(b) Carretera de Cervera, s/n. E-25310 Agramunt

(c) C/Condesa de Aurembiaix. E-25310 Agramunt

(d) Polígono industrial, s/n. E-25310 Agramunt

2.3. Composition:: producer/processor (x) other ( ).

3. Type of product: Bread, pastry, cakes, confectionery, biscuits and ohter baker's wares. Class 2.4.

C 319/2 EN Official Journal of the European Communities 14.11.2001

4. Specification

4.1. Name: Turrón de Agramunt oder Torró d'Agramunt.

4.2. Description: .Turrón de Agramunt. or .Torró d'Agramunt. is made from honey, peeled and roasted

almonds or hazelnuts, sugar and/or glucose syrup, egg whites or the dried equivalent and wafers.

Depending on the commercial type (suprema or extra), the minimum percentage of basic raw

materials must be as follows:

Suprema Extra

Hazelnuts or 60,00 46,00

Almonds 60,00 46,00

Honey 10,00 10,00

Egg white or dried equivalent 1,00 1,00

Suprema and extra nougats proetected by this PGI must have the characteristics defined in the

relevant technical health regulations.

The table below gives the required chemical composition of samples of .Turrón de Agramunt. (% of

finished product):

Almond Nougat Hazelnut Nougat

Suprema Extra Suprema Extra

Moisture content (maximum) 5,0 6,0 5,0 6,0

Protein content (minimum) 11,0 9,0 7,0 5,5

Fats (minimum) 32,5 26,0 30,0 24,5

Ash (maximum) 2,2 2,2 2,0 2,0

.Turrón de Agramunt. has the following organoleptic characteristics:

. Colour: light golden brown,

. Texture: irregular, coarse and porous. Firm but breaks wihout effort. Crunchy yet melts in the

mouth,

. Sweetness: very intense,

. Shape: round cakes and rectangular portions or bars.

These characteristics are the result of a judicious mix of ingredients and a precise cooking time.

4.3. Geographical area

.Turrón de Agramunt. or .Torró d'Agramunt. protected by the PGI is produced and packed in the

municipality of Agramunt in the Catalan district of Urgell in the Province of Lérida.

14.11.2001 EN Official Journal of the European Communities C 319/3

4.4. Proof of origin

The nougat is produced and packed by undertakings in the production area entered in the relevant

register of the Regulatory Body. The method used in the workshops is the traditional production

method and is checked by the inspection body. Nougat passing the checks carried out throughout

the production process, the physico-chemical analyses and the organoleptic tests is marketed under

the protected geographical indication.

4.5. Method of production

The hazelnuts are roasted, cooled and peeled. The almonds are peeled and then roasted.

The honey and sugar are cooked together in a pan until all the water is absorbed. The mixture is

then cooled slightly and the egg whites added.

The mixture is cooked and then the hazelnuts or almonds are added, depending on the variety.

The mixture is then shaped while still warm and covered with the wafer. It is cut up, either

mechanically or by hand and then packed.

4.6. Link

1. History

Like all good traditions, the actual origin of .Turrones de Agramunt. is shrouded in legend. The

activity of the .turronaires. (nougat-makers) is documented from the end of the eighteenth century by which time it was already traditional and therefore must be much older. The destruction of the municipal archives during the Napoleonic Wars and the fact that the activity is carried out alongside farming make it difficult to confim earlier dates.

The nougat-makers of Agramunt became so popular that not only did they participate in the traditional popular festivals but also entered into literature with Serafí Pitarra's play .La Dida. (The Wet-nurse). The eponymous heroine of the play, set in 1700, is Paula of Agramunt, a nougat-maker by trade.

The nougat is hand-produced:

In the past, nougat-makers used to roast the hazelnuts two days before mixing them with the honey, since if they had not cooled sufficiently the nougat would break easily.

The honey was poured into a pan and then stirred constantly with a wooden instrument called a

.remo. (oar) as soon as it began to boil to prevent it burning.

The mixture would darken and in order to whiten it, two dozen egg whites, beaten until stiff, were added. When the most experienced nougat-maker decided that the mixture was ready, a

wooden spoon was placed first into the mixture and then into a bucket of cold water. When it had cooled slightly, the same weight of hazelnuts as honey was added and the mixture stirred until it became homogenous. It was then left to thicken for half an hour before being cut with a special slice called a .rajola. (tile). After cutting, it was weighed and formed into the traditional flat and round or elongated shapes and sandwiched between two slices of .pan de ángel. (a type

of wafer), attached to the nougat using a wooden implement. When they were completely cool and dry, they were placed in a wooden box lined with zinc or a tin box to keep them in perfect condition until they were sold.

C 319/4 EN Official Journal of the European Communities 14.11.2001

The manufacture of .Turrón de Agramunt. has changed little since its beginnings. As in all industries, technical progress and modernisation have brought changes, with some of the manual tasks now being carried out by machine, but the raw materials are basically the same and the only changes made have been in order to make them easier to work with.

2. The social aspect

Production has increased slightly each year, rising from 45 325 kg in 1995 to 71 980 kg in 1995.

As well as directly providing a large number of jobs, the Argamunt nougat industry is asource of considerable activity in the service sector, principally in transport and tourism:

. the lack of a rail link to Agramunt means that all the nougat has to be transported by road;

. nougat-making attracts a large number of visitors. In addition, since 1989, the .Feria del Turrón de Agramunt. (Agramunt Nougat Fair) has taken place every October. This draws many visitors and has become one of the biggest fairs in Lérida.

4.7. Inspection body

Name: Calitax

Address: Tuset, 10, E-08006 Barcelona

Tel. (34) 932 17 27 03

Fax: (34) 932 18 51 95.

The inspection body complies with standard EN 45011.

4.8. Labelling

The labels will be issued by the Regulatory Body and must bear the words IGP .Turrón de Agramunt. or .Torró d'Agramunt. and the special logo.

4.9. National requirements

. Law 25/1970 of 2 December 1970 on vineyards, wine and alcohol.

. Decree 835/1972 of 23 March 1972 approving the rules of application for Law 25/1970.

. Order of 25 January 1994 laying down the correspondence between Spanish legislation and

Regulation (EEC) No 2081/92.

. Royal Decree 1643/1999 of 22 October 1999 laying down the procedure for processing applications for entry in the Community Register of Protected Designations of Origin and Geographical Indications.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

Turrón de Agramunt / Torró d'Agramunt

1. Service compétent de l'État membre:

1.1. Nom: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y

Contractuales, Dirección General de Alimentación, Subsecretaría de Agricultura, Pesca

y Alimentación, Ministerio de Agricultura, Pesca y Alimentación, España

1.2. Adresse: Po Infanta Isabel, 1, E-28071 Madrid

Téléphone: (34) 913 47 53 94

Télécopieur: (34) 913 47 54 10

2. Groupement demandeur:

2.1. Nom:

a) Turrones R. VICENS

b) Turrones ROIG, S.A.

c) Turrones Artesans FELIX

d) Turrones LLUCH.

2.2. Adresse:

a) Carretera de Tárrega, s/n., E-25310 Agramunt

b) Carretera de Cervera, s/n., E-25310 Agramunt

c) C/Condesa de Aurembiaix, E-25310 Agramunt

d) Polígono industrial, s/n., E-25310 Agramunt.

2.3. Composition: Producteurs/transformateurs (x) autres ( ).

3. Type de produit: Produits de la boulangerie, de la pâtisserie, de la confiserie ou de la biscuiterie.

Catégorie 2.4.

C 319/2 FR Journal officiel des Communautés européennes 14.11.2001

4. Description du cahier des charges

4.1. Nom: Turrón de Agramunt ou Torró d'Agramunt.

4.2. Description: On entend par «Turrón de Agramunt» ou «Torró d'Agramunt», la pâte élaborée avec

du miel, des amandes ou des noisettes préalablement pelées ou grillées, du sucre et/ou du sirop de

glucose, du blanc d'.uf ou un produit équivalent déshydraté ainsi que du pain à cacheter.

Suivant la catégorie commerciale (supérieure ou extra), le pourcentage minimum des matières

premières principales doit être le suivant:

Supérieure Extra

Noisettes ou amandes 60,00 46,00

60,00 46,00

Miel 10,00 10,00

Blanc d'.uf ou son équivalent déshydraté 1,00 1,00

Les tourons protégés par cette IGP doivent répondre aux caractéristiques de la catégorie supérieure

ou extra, définies par la réglementation technique et sanitaire en vigueur.

Les données analytiques concernant la composition chimique auxquelles doivent répondre les

échantillons de «Turrón de Agramunt», exprimées en pourcentage de produit fini, sont les suivantes:

Touron d'amandes Touron de noisettes

Supérieure Extra Supérieure Extra

Humidité (maximum) 5,0 6,0 5,0 6,0

Protéines (minimum) 11,0 9,0 7,0 5,5

Matières grasses (minimum) 32,5 26,0 30,0 24,5

Cendres (maximum) 2,2 2,2 2,0 2,0

Les caractéristiques organoleptiques du «Turrón de Agramunt» sont les suivantes:

. Couleur: légèrement marron, dorée,

. Texture: irrégulière, compacte, poreuse et à pâte dure mais qui se casse sans effort.

Sensation à la fois de croustillant et de fondant dans la bouche.

. Douceur: intense

. Forme: galette en forme de disque et portion ou tablette rectangulaire.

Ces caractéristiques sont le résultat du mélange soigné des ingrédients utilisés, d'une part, et du

point de cuisson adéquat desdits ingrédients, d'autre part,

4.3. Aire géographique:

La zone de fabrication et de conditionnement des tourons bénéficiant de l'indication géographique

protégée «Turrón de Agramunt» ou «Torró d'Agramunt», correspond au territoire communal d'Agramunt,

situé dans la région catalane d'Urgell (province de Lérida).

14.11.2001 FR Journal officiel des Communautés européennes C 319/3

4.4. Preuve de l'origine:

Les tourons sont fabriqués et conditionnés par les industries implantées dans la zone de production

et inscrites au registre du Consejo Regulador prévu à cet effet. Le processus de fabrication dans les

ateliers est traditionnel et soumis à la surveillance de la structure de contrôle. Les tourons qui

satisfont aux contrôles tout au long du processus d'élaboration ainsi qu'aux analyses physico-chimiques

et sensorielles sont commercialisés avec le logo de l'indication géographique protégée.

4.5. Méthode d'obtention:

Lors du processus d'élaboration des tourons, les noisettes sont grillées, puis mises à refroidir et

pelées. Dans le cas des amandes, celles-ci sont d'abord émondées puis grillées.

Le miel et le sucre sont cuits à part dans un récipient jusqu'à l'absorption complète de l'eau. Les

blancs d'.ufs sont incorporés au mélange, légèrement refroidi au préalable.

Le mélange est cuit avant l'adjonction des noisettes ou des amandes, selon la variété.

La pâte encore chaude est moulée et recouverte de pain à cacheter. Elle est coupée mécaniquement

ou manuellement en tabletttes, puis conditionnée.

4.6. Lien:

1. Historique:

Comme pour tout produit traditionnel, l'origine des tourons d'Agramunt est inconnue voire

entourée de légendes. L'activité des marchands de touron est attestée à partir de la fin du XVIIIe

siècle, bien qu'il s'agisse déjà à cette époque d'une activité traditionnelle, ce qui prouve que son

origine est encore plus ancienne. Des dates plus anciennes sont difficiles à établir du fait de la

destruction de archives de la commune lors des guerres napoléoniennes et de la forte dépendance

de cette activité artisanale à l'égard de l'agriculture.

Les fabricants de touron d'Agramunt ont jouit d'une telle popularité qu'ils sont présents aussi

bien lors des manifestations folkloriques traditionnelles que dans l'univers littéraire comme dans

la pièce de théâtre «La Dida» de Serafí Pitarra. La protagoniste du drame, Paula, dite la Dida, fille

d'Argument y exerce le métier de marchande de touron.

L'élaboration de cette confiserie était très artisanale.

La première étape consistait à griller les noisettes deux jours avant, afin de leur laisser le temps

de refroidir avant de les mélanger au miel pour éviter qu'elles ne se brisent.

Le miel était ensuite versé dans un chaudron, porté à ébullition, puis remué sans interruption

avec une grande spatule en bois appelée «remo» pour éviter que le miel n'attache.

Lorsque la pâte devenait sombre, deux douzaines de blancs d'.ufs battus en neige bien ferme y

étaient incorporés pour la blanchir. Lorsque la personne la plus experte du groupe estimait que

la pâte était à point, elle plongeait une cuillère en bois préalablement trempée dans un seau

d'eau froide qui devait se détacher du mélange sans difficulté. Une fois refroidie, on y ajoutait la

même quantité de noisettes que de miel, tout en continuant à remuer jusqu'à l'obtention d'une

pâte homogène. le mélange devait ensuite reposer pendant une demi-heure au cours de laquelle

il s'épaississait, permettant ensuite son découpage à l'aide d'un instrument en bois dénommé

«rajola». Une fois coupée, elle était pesée et moulée afin de lui donner la forme typique, arrondie

ou allongée et plate du touron. Elle était ensuite placée entre deux feuilles de pain à cacheter,

collée au touron à l'aide d'un ustensile en bois. Lorsque les tablettes étaient bien froides et

sèches, elles étaient placées dans une boîte de feuille de zinc ou dans une boîte en fer blanc, afin

de garantir leur conservation jusqu'au moment de la mise en vente.

C 319/4 FR Journal officiel des Communautés européennes 14.11.2001

La fabrication du touron d'Agramunt n'a pas connu de variations significatives au cours des

siècles. Comme dans n'importe quelle industrie, la technique et la mécanisation ont modifié les

techniques d'élaboration et permis de confier une partie du travail manuel aux machines.

Néanmoins, les matières premières sont restées les mêmes, ne subissant que quelques modifications

dictées par des raisons de commodité.

2. Social:

La production, qui augmente légèrement chaque année, est passée de 45 325 kilogrammes en

1995 à 71 980 kilogrammes en 1999.

Hormis les nombreux emplois qu'il crée, le secteur de production du «touron d'Agramunt»

génère un important volume d'atívités dans le secteur des services, notamment dans les transports

et le tourisme:

. l'absence de liaison ferroviaire oblige à acheminer le touron exclusivement par route,

. La visite de artisans-fabricants de touron attire bon nombre de visiteurs et de curieux. En

outre, depuis 1989, se tient en octobre la foire du touron d'Agramunt, qui draine de

nombreux visiteurs et qui est devenue au fil des ans l'une des fêtes les plus importantes de la

région de Lérida.

4.7. Structure de contrôle:

Nom: Calitax

Adresse: Tuset, 10, E-08006 Barcelona

Téléphone: (34) 932 17 27 03

Telecopieur: (34) 932 18 51 95.

La structure de contrôle répond à la norme EN 45011.

4.8. Étiquetage:

Les étiquettes sont délivrées par le «Consejo Regulador» et doivent obligatoirement indiquer la

mention de l'IGP «Turrón d'Agramunt» ou «Torró d'Agramunt» ainsi que le logo de ladite indication.

4.9. Exigences nationales:

. Loi no 25/1970 du 2 décembre relative au statut de la vigne, du vin et des alcools,

. décret no 835/1972 du 23 mars 1972 portant approbation du règlement d'application de la loi

no 25/1970,

. arrêté du 25 janvier 1994 précisant la correspondance entre la législation espagnole et le

règlement (CEE) no 2081/1992,

. décret royal no 1643/99 du 22 octobre 1999 réglementant la procédure d'instruction des demandes d'enregistrement dans le registre communautaire des appellations d'origine et des indications géographiques protégées.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

Turrón de Agramunt / Torró d'Agramunt

1. Servicio competente del Estado miembro

1.1. Nombre: Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y

Contractuales, Dirección General de Alimentación, Subsecretaría de Agricultura, Pesca y

Alimentación, Ministerio de Agricultura, Pesca y Alimentación, España.

1.2. Dirección: Po Infanta Isabel, 1, E-28071 Madrid

Teléfono: (34) 913 47 53 94

Fax: (34) 913 47 54 10

2. Agrupación solicitante

2.1. Nombre

a) Turrones R. VICENS

b) Turrones ROIG, S.A.

c) Turrones Artesans FELIX

d) Turrones LLUCH

2.2. Dirección

a) Carretera de Tárrega, s/n, E-25310 Agramunt,

b) Carretera de Cervera, s/n, E-25310 Agramunt,

c) C/Condesa de Aurembiaix, E-25310 Agramunt,

d) Polígono industrial, s/n, E-25310 Agramunt.

2.3. Composición Productores/transformadores (x) otros ( )

3. Tipo de producto: Productos de panadería, pastelería, repostería o galletería. Classe 2.4.

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4. Descripción del pliego de condiciones

4.1. Nombre: Turrón de Agramunt o Torró d'Agramunt.

4.2. Descripción: Se entiendo por «Turrón de Agramunt» o «Torró d'Agramunt» la masa elaborada con

miel, almendras o avellanas previamente peladas y tostadas, azúcar y/o jarabe de glucosa, clara de

huevo e equivalente desecado y oblea.

En función de la categoría comercial (suprema o extra), el porcentaje mínimo de las materias

primas fundamentales ha de ser:

Suprema Extra

Avellana o 60,00 46,00

Almendra 60,00 46,00

Miel 10,00 10,00

Clara de huevo o su equivalente desecado 1,00 1,00

Los turrones amparados por esta indicación geográfica protegida (IGP) tienen que reunir las

características de la categoría suprema o extra definidas en la reglamentación técnica sanitaria

vigente en esta materia.

Los datos analíticos de composición química a los que deberán ajustarse las muestras de «Turrón de

Agramunt» sobre tanto por ciento de producto acabado, serán las siguientes:

Turrón de almendra Turrón de avellana

Suprema Extra Suprema Extra

Humedad (máximo) 5,0 6,0 5,0 6,0

Proteínas (mínimo) 11,0 9,0 7,0 5,5

Grasas (mínimo) 32,5 26,0 30,0 24,5

Cenizas (máximo) 2,2 2,2 2,0 2,0

Las características organolépticas de Turrón de Agramunt son las siguientes:

. Color: ligero color marrón, dorado.

. Textura: irregular, tosca, con porosidades y de pasta dura pero sin esfuerzo. En la boca sensación

de crujiente, fundiéndose al mismo tiempo.

. Dulzura: intensidad grande.

. Forma: tortas en forma de disco y prociones o tabletas rectangulares.

Estas características son fruto por un lado de una esmerada mezcla de los ingredientes utilizados y

por otro de un punto exacto de cocción de estos ingredientes.

4.3. Zona geográfica

La zona de elaboración y envasado de los turrones amparados por la IGP «Turrón de Agramunt» o

«Torró d'Agramunt», corresponde al término municipal de Agramunt de la comarca catalana de

Urgell de la provincia de Lérida.

14.11.2001 ES Diario Oficial de las Comunidades Europeas C 319/3

4.4. Prueba del origen

Los turrones se elaboran y envasan en industrias situadas en la zona de producción e inscritas en el

registro correspondiente del Consejo Regulador. El proceso de elaboración, en los obradores, es el

tradicional y está controlado por la estructura de control. Los turrones que superan los controles a

lo largo de todo el proceso de elaboración, así como los análisis físico-químicos y sensoriales salen

al mercado amparados por la indicación geográfica protegida.

4.5. Método de obtención

En el proceso de elaboración de los turrones, las avellanas se someten a un proceso de tostado y

posteriormente se enfrían y se pelan. En el caso de las almendras, éstas se pelan y posteriormente

se tuestan.

Aparte se cuecen la miel y el azúcar en un perol hasta que se absorba toda el agua. Se deja luego

enfriar ligeramente la mezcla y añadimos las claras de huevo.

Se cuece la mezcla y posteriormente añadimos las avellanas o las almendras, según la variedad.

Con la masa aún caliente, ésta se moldea y se recubre con la oblea. Se corta mecánica o manualmente

en pastillas y se procede al envasado definitivo.

4.6. Vínculo

1. Histórico

Los turrones de Agramunt, como toda buena tradición tienen un origen desconocido e incluso

legendario. La actividad de «turronaire» está documentada a partir de finales del siglo XVIII, pero

en aquel entonces ya era una tradición, lo que indica que viene de más lejos. Fechas más

antiguas son difíciles de establecer debido a la destrucción de los archivos de la villa por culpa

de la guerra contra las tropas napoleónicas por otro lado, ser una actividad totalmente complementaria

a la agricultura.

Los turroneros de Agramunt llegaron a ser tan populares, que no solamente formaban parte de

las manifestaciones folclóricas tradicionales, sino que hasta entraron en el mundo de la literatura

con la obra de teatro «La Dida» de Serafí Pitarra. En esta obra, ambientada en 1700, la protagonista

del drama es Paula, la Dida, hija de Agramunt y de oficio turronera.

La elaboración de este turrón era muy artesanal:

Vertían la miel en un perol y cuando la miel empezaba a hervir la removían sin parar con una

barra de madera que denominaban «remo» para que no se quemase.

Los antiguos turroneoros empezaban tostando las avellanas dos días antes de empezar, puesto

que a la hora de mezclarlas con la miel, si no se habían enfriado lo suficiente, los turrones se

rompían con mucha facilidad «remo» para que no se quemase.

La pasta se volvía oscura y para blanquearla le añadían dos docenas de clara de huevo bien

batidas a punto de nieve. Cuando el más experto del grupo consideraba que la pasta había

llegado «al punto» cogían una cuchara de madera, la introducían en el perol y luego en un cubo

de agua fría. Cuando la pasta se había enfriado un poco, mezclaban tantos kilos de avellanas

como de miel había y continuaban removiendo hasta conseguir que fuera una pasta homogénea.

Posteriormente, la mezcla se dejaba reposar media hora, durante la cual se espesaba y permitía

su corte con una pala especial denominada «rajola». Una vez cortada, se pesaba y se modelaba

para que tuvieran la forma típica del turrón, redonda o alargada y plana, se colocaba entre dos

hojas de pan de ángel y con una madera las enganchaban adecuadamente al turrón. Una vez

bien frías y secas, colocaban las tabletas dentro de una caja de madera forrada de zinc o bien

todas de hojalata, con el fin de garantizar su conservación hasta el momento de su venta.

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La fabricación del turrón de Agramunt ha llegado a nuestros días con las mismas características

y con pocas variantes desde prácticamente sus inicios. La técnica y la mecanización, como en

cualquier industria, han cambiado las prácticas de elaboración y parte de los trabajos que se

realizaban de forma manual han sido sustituidos por máquinas, pero las materias primas son

básicamente las mismas y sólo la comodidad de trabajarlas da lugar a algunas modificaciones.

2. Social

La producción va aumentando ligeramente cada año, pasando de una elaboración de 45 325 kilos de turrón de Agramunt en 1995 a 71 980 kilos en el año 1999.

A parte de los numerosos puestos de trabajo que crea, el sector turronero de Agramunt da lugar

a un gran volumen de actividad en el sector de los servicios, siendo los transportes y el turismo los más favorecidos:

. la falta de ferrocarril en el municipio de Agramunt obliga a que todo el transporte del turrón se realice utilizando la red de carreteras.

. la vista a los artesanos turroneros atrae a un buen número de visitantes y curiosos. Además, desde 1989, cada octubre se celebra la Feria del Turrón de Agramunt, la cual convoca a numerosos visitantes, y que actualmente se ha consolidado como una de las fiestas más importantes de las comarcas de Lérida.

4.7. Estructura de control

Nombre: Calitax

Dirección: Tuset, 10, E-08006 Barcelona

Teléfono: (34) 932 17 27 03

Fax: (34) 932 18 51 95

La estructura de control cumple la norma EN 45011.

4.8. Etiquetado

Las etiquetas serán expedidas por el Consejo Regulador donde figurará impreso obligatoriamente la

mención de la IGP «Turrón de Agramunt» o «Torró d'Agramunt» y el logotipo propio.

4.9. Requisitos nacionales

. Ley 25/1970, de 2 de diciembre, Estatuto de la viña, del vino y de los alcoholes.

. Decreto 835/1972, de 23 de marzo, por el que se aprueba el reglamento de la Ley 25/1970.

. Orden de 25 de enero de 1994 por la que se precisa la correspondencia entre la legislación española y el Reglamento (CEE) no 2081/92.

. Real Decreto 1643/1999, de 22 de octubre, por el que se regula el procedimiento para la tramitación de las solicitudes de inscripción en el Registro Comunitario de las denominaciones de origen y de las indicaciones geográficas protegidas.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1198

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Ternera Gallega

GOOD(S)

1. **Fresh meat**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de las Indicaciones Geográficas Protegidas de Carne de Vacuno de Galicia
Recinto Ferial de Amio S/N
15707 Santiago de Compostela
A Coruña

Spain

GEOGRAPHICAL AREA

Galicia, SPAIN

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 2400/96 dated December 17, 1996 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L327 dated 18.12.1996.

PGI-ES-0012

December 18, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1198

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Ternera Gallega

PRODUIT(S)

1. **Viande fraîche**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de las Indicaciones Geográficas Protegidas de Carne de Vacuno de Galicia
Recinto Ferial de Amio S/N
15707 Santiago de Compostela
A Coruña

Espagne

AIRE GÉOGRAPHIQUE

Galice, Espagne

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) no 2400/96 de la Commission du 17 décembre 1996 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L327 du 18.12.1996.

PGI-ES-0012

18.12.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1198

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Ternera Gallega

PRODUCTO(S)

1. **Carne fresca**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de las Indicaciones Geográficas Protegidas de Carne de Vacuno de Galicia
Recinto Ferial de Amio S/N
15707 Santiago de Compostela
A Coruña

España

ZONA GEOGRÁFICA

Galicia, ESPAÑA

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 2400/96 de la Comisión de 17 de diciembre de 1996 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) n°2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

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ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

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Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'TERNERA GALLEGA'

EU No: PGI-ES-0012-AM02 – 9 October 2019

PDO ( ) PGI (X)

1. Name(s)

'Ternera Gallega'

2. Member State or third country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.1. Fresh meat (and offal)

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

Fresh meat and offal from cattle from the Galician blond and Galician brown breeds and their crosses and also cattle crossed with the following breeds: Asturiana de los Valles, Limousin and Blonde d'Aquitaine. Males of any of those breeds crossed with heifers of the Friesian and brown Swiss breeds are also suitable.

A distinction is made between the following types of animals on the basis of their age, feed and the system of production before slaughter:

(a)'Ternera Gallega': calves taken from their mothers at different ages and slaughtered before they reach the age of 12 months, whose feed is made up mainly of fodder and concentrates authorised by the Regulatory Board;

(b)'Ternera Gallega Suprema': animals reared on farms with their mothers and fed on their mother's milk for no less than 7 months, intended to be slaughtered before the age of 10 months;

(c)Baby beef: animals slaughtered after they have reached the age of 12 months but before the age of 18 months.

Each of these animals is given its corresponding, homonymous marketing category with the following organoleptic, conformation and fat content characteristics:

(a)‘Ternera Gallega Suprema’: Meat with a light pink to red colour with fat that varies from a pearly-white colour to a soft yellow with a creamy texture; the muscles contain fine fibres and have a firm consistency;

Carcass conformation: S, E, U, R, O+; where the carcasses are from cattle of the Galician brown breed this will not apply;

Fat cover: males 2, 3; females 2, 3, 4;

(b)‘Ternera Gallega’: Meat with a pink to delicate red colour with evenly distributed fat of a pearly-white colour and muscles with fine fibres and a firm consistency;

Carcass conformation: S, E, U, R, O+; where the carcasses are from cattle of the Galician brown breed this will not apply;

Fat cover: males 2, 3; females 2, 3, 4;

(c)Baby-beef: Meat with a colour varying from a delicate to a bright red with white fat that has a delicate yellow tinge;

the muscle has a firm, lean consistency.

Carcass conformation: S, E, U, R;

Fat cover: 2, 3, 4.

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

In the case of traditional farms, the basis of the feed will be the mothers’ milk, which can be supplemented by cereals — mainly maize, potatoes, turnips, fodder and concentrated feed. In the case of production holdings, the feed will be based on fodder and concentrated feed.

At all events, the concentrated feed used must be of plant origin and be composed of raw materials commonly used in Galician cattle farming, from the following groups:

— cereals and their derivatives;

— oilseeds and their derivatives;

— pulses and their derivatives;

— tubers, roots and their derivatives;

— fodder;

— other plants and their derivatives;

— minerals;

— various (bread products and by-products and similar).

Cereals make up most of the feed and the following percentages must be complied with as regards the total weight of the feed: a minimum of 60 % of exclusively cereal grain, or a minimum of 65 % of cereal grain and derivatives.

In the case of concentrated feed intended for very young animals, these percentages can be reduced by 5 percentage points.

The use of products that could interfere with the animals' normal rate of growth and development, as well as the use of recycled animal derivatives, is expressly forbidden.

In order to monitor the feed, feed producers will conclude an agreement with the Regulatory Board for the Protected Geographical Indication 'Ternera Gallega'.

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

The birth, rearing, fattening and slaughter of the animals and the cutting of the carcasses must take place in the defined geographical area in order to preserve the specific nature of the product and to control production conditions and traceability.

All operators involved in the production and processing must be registered at the Regulatory Board for the Protected Geographical Indication 'Ternera Gallega'. The registers cover the following: cattle farms, fattening farms, slaughterhouses, cutting plants and meat wholesalers and retailers.

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

Certified carcasses may be placed on the retail market on the day following slaughter at the earliest.

Carcasses, quarters or certified pieces of meat that are frozen will no longer qualify for the Protected Geographical Indication (PGI).

The cutting of meat and the preparation of the pieces covered by the PGI may not be carried out at the same time as for meat not covered by the Protected Geographical Indication.

Certified meat may be filleted, packaged and labelled on industrial premises registered with the Regulatory Board and also in specific establishments at the final points of sale, provided that the establishments first sign a collaboration agreement with the Board covering the control, labelling and marketing of the meat.

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

All the carcasses, pieces and portions will be labelled for purposes of identification and traceability. The labels are attached to the product in each of the stages of production (slaughter, cutting and/or filleting). They have different colours according to the product type mentioned in paragraph 3.2 of the product description and contain the compulsory indications and also the following: the name and logo of 'Ternera Gallega', the European PGI logo and traceability information. Aside from the labels, each half-carcass will be provided with a document giving information on the farm of origin, animal identification and type, age at slaughter, classification and carcass weight, slaughterhouse and date of slaughter.

4. Concise definition of the geographical area

The 'Ternera Gallega' Protected Geographical Indication applies to the entire region of Galicia.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The land of Galicia contains rounded hills and an extensive river system. This, together with the Atlantic climate, plentiful rainfall and mild temperatures, helps produce a significant amount of forage and crops. The land's productive capacity favoured the development of extensive cattle rearing in the region and the creation of a large production and processing industry in which beef plays a particularly central role.

This livestock activity has historically been founded on family farms in which traditional know-how as regards rearing techniques, feed and stock management were passed on from one generation to the next.

5.2. *Specificity of the product*

The presence of breeds suitable for beef production, including the Galician blond in particular, originally a 'triple use' breed but with beef production predominating, has

been at the heart of a production system of typically small farms which make use of their own resources: milk, fodder, agricultural crops such as cereals (mainly maize), potatoes, turnips, etc.

Historically, animals have been slaughtered in Galicia before they reach the age of 10 months. This means that they have a low carcass weight and their meat has very distinct organoleptic characteristics as regards tenderness, colour, texture and succulence. A large number of calves have a diet in which their mother's milk is the principal element. This adds certain nuances to the characteristics mentioned in connection with the appearance of the meat (e.g. fat colour and a creamy texture) and its taste. These animals and their meat are classed as 'suprema' within the PGI. To a lesser extent, Galicia also produces meat from older animals which are reared on family farms as well. This production is based on better exploiting the genetic capacity of these breeds of cattle and greater use of forage-type feed (stores of maize and cereals). The meat from such animals is distinguished by its more intense colour and taste and greater consistency.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The inhabitants of Galicia have used cattle as a source of meat and fat since ancient times. The cattle were typically rustic, small and adapted to the mountains. However, following the introduction of potatoes and maize from the Americas, they became fatter and could be used for work on farms as well as in meat and milk production. The cattle's versatility was a key reason why land ownership became more widespread, since the cattle provided families not only with food but also made them a profit that could be used to buy land.

In the 18th century, Galician cattle were very important as regards meat exports to England, a practice that continued until the beginning of the 20th century. Later, and until near the end of the 1960s, Galicia provided beef to much of Spain. Today it is the most important farming activity from a social perspective and in terms of preventing people from moving away from rural areas.

'Ternera Gallega' is produced on family farms that respect the local cattle-rearing traditions and the history behind them and consistently put quality first. These are farms in which a special symbiosis exists between cow, calf and environment, under the care and expertise of the Galician cattle farmers who continue to use farming methods passed on through generations for centuries. The methods are based on using the resources available on the farm itself and on a specific way of caring for the animals, which are central to the story and participate fully in it. The resulting agricultural

products have always been of exceptional quality, earning the meat a great reputation on the Spanish market.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«TERNERA GALLEGA»

N° UE: PGI-ES-0012-AM02 – 9 octobre 2019

AOP ( )IGP (X)

1. Dénomination(s)

«Ternera Gallega»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.1. Viande (et abats) frais

3.2. *Description du produit portant la dénomination visée au point 1*

Viande fraîche et abats de bovins issus d'animaux appartenant aux races Blonde de Galice (Rubia Gallega) et Brune de Galice (Morenas Gallegas) et des croisements entre ces races ainsi qu'avec les races bouchères suivantes: Asturiana de los Valles, Limousine et Blonde d'Aquitaine. Les croisements de mâles de toute race susmentionnée avec des femelles laitières des races Frisonne (Frisona) et Brune alpine (Pardo Alpina) sont également possibles.

En fonction de l'âge, de l'alimentation et du mode de production avant l'abattage, on distingue les catégories d'animaux suivantes:

a)«Ternera Gallega»: animaux sevrés à un âge variable, abattus avant l'âge de 12 mois et dont l'alimentation est à base de fourrages et de concentrés autorisés par le Conseil régulateur;

b)«Ternera Gallega Suprema»: animaux élevés en exploitation avec leurs mères et allaités pendant une durée minimale de sept mois, ces animaux seront abattus avant l'âge de 10 mois;

c)«Añojo» (jeune bovin de boucherie): animaux abattus après l'âge de 12 mois et avant 18 mois.

À chacun de ces types d'animaux correspond une catégorie homonyme de commercialisation et des caractéristiques organoleptiques, de conformation et de degré d'engraissement qui sont les suivantes:

a)veau «Ternera Gallega» de catégorie «Suprema»: la viande est de couleur rose clair à rouge; elle contient une graisse de couleur blanc nacré à jaune clair et de texture crémeuse. Le grain du muscle est fin et de consistance ferme.

Conformation des carcasses: S, E, U, R, O+. Ce critère n'est pas pris en compte dans le cas de carcasses provenant des races Brunes de Galice.

État d'engraissement: pour les mâles, 2 ou 3; pour les femelles, 2, 3 ou 4.

b)veau «Ternera Gallega»: la viande est de couleur rose à rouge clair, la graisse est de couleur blanc nacré et distribuée de manière homogène, le muscle possède un grain fin et de consistance ferme.

Conformation des carcasses: S, E, U, R, O+. Ce critère n'est pas pris en compte dans le cas de carcasses provenant des races Brunes de Galice.

État d'engraissement: pour les mâles, 2 ou 3; pour les femelles, 2, 3 ou 4.

c)jeune bovin de boucherie («añojo»): La couleur de la viande va du rouge clair au rouge intense, tandis que la couleur de la graisse est le blanc

nacré tirant sur le jaune clair. Le muscle est de consistance ferme et maigre.

Conformation des carcasses: S, E, U, R.

État d'engraissement: 2, 3, 4.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

Dans le cas des exploitations traditionnelles, le lait maternel constitue la base de l'alimentation, éventuellement complété par des céréales, principalement du maïs, des pommes de terre, des navets, des fourrages et des aliments pour animaux. Dans le cas des exploitations de production, les fourrages et les aliments pour animaux constituent la base de l'alimentation.

En tout état de cause, les aliments destinés au bétail doivent être d'origine végétale et être composés de matières premières habituellement utilisées dans la production animale galicienne, classées dans les groupes suivants:

— céréales et dérivés,

— oléagineux et dérivés,

— légumineuses et dérivés,

— tubercules, racines et dérivés,

— fourrages,

— autres végétaux et dérivés,

— minéraux,

— divers (produits et sous-produits de la boulangerie et produits similaires).

Dans la composition des aliments destinés au bétail, les céréales prédominent; elles doivent respecter les pourcentages suivants par rapport au poids total des aliments: 60 % au moins de céréales en grains exclusivement ou 65 % au moins de céréales en grains et dérivés.

Dans le cas des concentrés premier âge, ces pourcentages peuvent être réduits de 5 points.

Il est strictement interdit de recourir à des produits qui peuvent influer sur le rythme normal de croissance et de développement des animaux, comme les dérivés d'animaux recyclés.

Aux fins du contrôle des aliments pour animaux, les fabricants doivent conclure un accord avec le Conseil régulateur de l'indication géographique protégée «Ternera Gallega».

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La naissance, l'élevage et l'engraissement, de même que l'abattage des animaux et la découpe des carcasses, doivent être réalisés dans l'aire géographique délimitée afin de préserver la spécificité du produit et de vérifier les conditions d'obtention de celui-ci ainsi que sa traçabilité.

Tous les opérateurs qui interviennent dans le processus de production et d'élaboration doivent être inscrits aux registres du Conseil régulateur de l'IGP «Ternera Gallega». Les registres établis sont les suivants: élevages, fermes d'engraissement, abattoirs, ateliers de découpe et grossistes et détaillants de viande.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Les carcasses certifiées pourront être vendues au consommateur au plus tôt le jour suivant celui de l'abattage.

Les carcasses, quartiers ou morceaux certifiés qui sont soumis à congélation ne peuvent plus bénéficier de l'indication géographique protégée (IGP).

La découpe des morceaux porteurs de l'IGP ne peut être simultanée à celle d'autres viandes non protégées et leur stockage se fait de manière à ce qu'ils ne soient pas mélangés avec d'autres morceaux.

La viande certifiée peut être découpée en filets, conditionnée et étiquetée dans les établissements inscrits auprès du Conseil régulateur ainsi que dans les établissements spécifiques de vente au consommateur, à condition que ceux-ci fassent l'objet d'une convention de collaboration signée au préalable avec le Conseil régulateur pour le contrôle, l'étiquetage et la commercialisation des viandes.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Pour des raisons d'identification et de traçabilité, la totalité des carcasses, morceaux et portions portent des étiquettes apposées sur le produit lors de chaque étape de son élaboration (abattage, découpe et/ou filetage). Ces étiquettes sont de couleur différente selon les typologies mentionnées au point 3.2 de la description du produit et comportent les informations suivantes: identification et logotype «Ternera Gallega», logotype européen de l'IGP et données relatives à la traçabilité. En plus des étiquettes, chaque demi-carcasse est accompagnée d'un document porteur d'informations sur l'exploitation d'origine, l'identification et la typologie de l'animal, l'âge d'abattage, la classification et le poids de la carcasse, l'abattoir et la date d'abattage.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique correspondant à l'identification géographique protégée «Ternera Gallega» englobe la totalité du territoire de la Galice.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

Le relief galicien se compose de collines vallonnées et d'un réseau fluvial étendu qui, combiné à un climat atlantique caractérisé par des précipitations abondantes et des températures douces, est favorable à une productivité fourragère et agricole élevée. Cette capacité productive de la terre a favorisé le développement d'une forte activité d'élevage liée au territoire ainsi que l'implantation d'une industrie de production et de transformation importante, dans laquelle la viande bovine occupe une place de premier plan.

Historiquement, cette activité d'élevage prend place dans des exploitations familiales dans lesquelles le savoir-faire traditionnel concernant les techniques d'élevage, l'alimentation et la manipulation du bétail s'est transmis de génération en génération.

5.2. *Spécificité du produit*

L'existence de races destinées à la production de viande, parmi lesquelles on distingue la race Blonde de Galice, à l'origine utilisée pour sa triple aptitude (trait, lait, viande) mais surtout pour sa vocation bouchère, est à la base d'un système de production agricole caractérisé par des élevages de petite taille et par l'exploitation des ressources disponibles: lait, fourrages, cultures agricoles comme les céréales (principalement le maïs), pommes de terre, navets, etc.

Historiquement, en Galice, l'abattage a lieu lorsque les animaux sont âgés de moins de 10 mois, ce qui donne des carcasses de faible poids avec une viande dont les caractéristiques organoleptiques sont clairement différenciées en ce qui concerne la tendreté, la couleur, la texture et la jutosité. Une grande partie de ces veaux suivent des régimes alimentaires dans lesquels prédomine l'allaitement maternel, ce qui apporte quelques nuances aux caractéristiques mentionnées en ce qui concerne l'aspect de la viande (couleur de la graisse, texture crémeuse, par exemple…) et sa saveur. Ces animaux et leur viande sont désignés sous la dénomination «suprema» au sein de l'IGP. Dans une moindre mesure, la Galice produit aussi de la viande provenant d'animaux plus âgés, également élevés dans des exploitations familiales. Cette production repose sur une exploitation plus importante de la capacité génétique des races bouchères et des ressources alimentaires fourragères (silos de maïs et céréales). La viande provenant de ces animaux se distingue par une couleur plus intense, une plus grande consistance et un goût plus prononcé.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

Le cheptel bovin est utilisé de longue date par les populations de Galice en tant que source de viande et de graisse. Si elle se distinguait initialement par son caractère rustique et sauvage et par sa petite taille, elle a, suite à l'introduction de la pomme de terre et du maïs originaires d'Amérique, acquis une corpulence plus importante et s'est

destinée aux travaux agricoles ainsi qu'à la production de viande et de lait. Cette polyvalence a grandement contribué à l'évolution de la propriété foncière dans la région puisque, en plus de compléter la consommation familiale, le bétail générait des excédents permettant d'acquérir des terres.

Au 18e siècle, les bovins galiciens ont acquis une grande importance en raison des exportations de viande vers l'Angleterre, qui se sont maintenues jusqu'au début du 20e siècle. Jusqu'à la fin des années 1960, la Galice fournissait de la viande bovine à une bonne partie de l'Espagne. Cette production de viande représente aujourd'hui la première activité agricole du point de vue social et du maintien de la population en milieu rural.

Plus précisément, la viande «Ternera Gallega» est produite dans des exploitations d'élevage à caractère familial, qui respectent la tradition bouchère galicienne et son histoire en misant toujours sur la qualité. Il existe dans ces exploitations une symbiose particulière entre la vache, le veau et le milieu, qui bénéficient des soins et du savoir-faire des éleveurs galiciens ayant hérité de modes de production transmis de père en fils à travers les siècles et fondés aussi bien sur l'utilisation des ressources propres à l'exploitation que sur les soins particuliers apportés aux animaux, compagnons et acteurs de leur histoire, qui ont toujours permis l'obtention de produits agroalimentaires d'une qualité exceptionnelle grâce auxquelles les viandes de Galice ont acquis une grande réputation sur le marché espagnol.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«TERNERA GALLEGA»

N.º UE: PGI-ES-0012-AM02 – 9 de octubre de 2019

DOP ( ) IGP (X)

1. Denominación o denominaciones

«Ternera Gallega»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.1. Carne fresca (y sus despojos)

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

Carne fresca y despojos de vacuno procedentes de ganado de las razas Rubia Gallega y Morenas Gallegas así como de los cruces entre sí y también con las siguientes razas cárnicas: Asturiana de los Valles, Limusina y Rubia de Aquitania. También son aptos los cruces de machos de cualquiera de las razas anteriores con hembras de las razas Frisona y Pardo Alpina.

En función de la edad, de la alimentación y del sistema de producción antes del sacrificio se distinguen los tipos de animales siguientes:

a)«Ternera Gallega»: animales que se destetan a diferentes edades, sacrificados antes de cumplir doce meses de edad y cuya alimentación se basa en los forrajes y los concentrados autorizados por el Consejo Regulador.

b)«Ternera Gallega Suprema»: animales que se crían en explotaciones con vacas madres, con un período mínimo de lactancia materna de siete meses y sacrificados antes de cumplir diez meses de edad.

c)«Añojo»: animales que se sacrifican con más de diez y menos de dieciocho meses de edad.

Cada uno de estos tipos de animales da lugar a la correspondiente categoría comercial homónima, cuyas características organolépticas, de conformación y de grado de engrasamiento son las siguientes:

a)Ternera Gallega Suprema: la carne es de color rosa claro a rojo; contiene grasa de color entre blanco nacarado y amarillo claro, y tiene una textura cremosa. El grano del músculo es fino y de consistencia firme.

Conformación de las canales: S, E, U, R, O+. En el caso de canales procedentes de las razas Morenas Gallegas no se tiene en consideración este criterio.

Estado de engrasamiento: machos: 2 o 3; hembras: 2, 3, o 4.

b)Ternera Gallega: la carne es de color entre rosa y rojo claro, con grasa de color blanco nacarado y distribución homogénea. El grano del músculo es fino y de consistencia firme.

Conformación de las canales: S, E, U, R, O+. En el caso de canales procedentes de las razas Morenas Gallegas no se tiene en consideración este criterio.

Estado de engrasamiento: machos: 2 o 3; hembras: 2, 3, o 4.

c)Añojo: la carne es de color entre el rojo claro y el rojo intenso, con grasa de color blanco nacarado

tirando a amarillo claro. El músculo es de consistencia firme y magro.

Conformación de las canales: S, E, U, R.

Estado de engrasamiento: 2, 3, 4.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

En el caso de las explotaciones tradicionales, la base de la alimentación es la leche materna de las vacas madres, que se puede complementar con cereales (principalmente maíz), patatas, nabos, forrajes y piensos. En el caso de las explotaciones de cebo, la alimentación se basa en forrajes y piensos.

En todo caso, los piensos utilizados deben ser de origen vegetal y estar compuestos por materias primas habituales en la producción ganadera gallega, de los siguientes grupos:

— cereales y derivados;

— oleaginosas y derivados;

— leguminosas y derivados;

— tubérculos, raíces y derivados;

— forrajes;

— otros vegetales y derivados;

— minerales;

— varios (productos y subproductos de panadería y similares).

En la composición de los piensos predominan los cereales; deben respetar los porcentajes siguientes en relación con el peso total del pienso: un mínimo de un 60 % de grano de cereales en exclusiva, o un mínimo de un 65 % de granos de cereales y derivados.

En el caso de los concentrados destinados a las primeras edades, estos porcentajes se pueden reducir en cinco puntos.

Queda expresamente prohibido el empleo de productos que puedan interferir el ritmo normal de crecimiento y desarrollo de los animales, así como el empleo de derivados de animales reciclados.

Para el control de los piensos, los fabricantes establecen un acuerdo con el Consejo Regulador de la Indicación Geográfica Protegida «Ternera Gallega».

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

El nacimiento, cría y engorde, así como el sacrificio de los animales y despiece de las canales, deben ser realizados en el área territorial definida con el objeto de preservar la especificidad y controlar las condiciones de obtención del producto y su trazabilidad.

Todos los operadores que intervienen en el proceso de producción y elaboración deben estar inscritos en los registros del Consejo Regulador de la IGP «Ternera Gallega». Los registros establecidos son: ganaderías, cebaderos, mataderos, salas de despiece y mayoristas y minoristas de carne.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere la denominación*

Las canales certificadas no pueden ser comercializadas al consumidor como mínimo hasta el día siguiente al sacrificio.

Las canales, cuartos o piezas certificadas sometidos a congelación pierden el amparo de la indicación geográfica protegida (IGP).

El despiece y los cortes de las piezas amparadas con la IGP no puede ser simultáneo con otras carnes no amparadas, y su almacenamiento se realiza de forma que no conduzca a confusiones con otras piezas o porciones.

La carne certificada puede ser fileteada, envasada y etiquetada en las industrias inscritas en el Consejo Regulador o también en establecimientos específicos de los puntos de venta finales, siempre que previamente firmen un convenio de colaboración con el Consejo Regulador, para el control, el etiquetado y la comercialización de las carnes.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

Todas las canales, piezas y porciones llevan para su identificación y trazabilidad etiquetas que se aplican al producto en cada fase de elaboración (sacrificio, despiece y/o fileteado). Estas etiquetas son de distintos colores según las tipologías mencionadas en el apartado 3.2 de descripción del producto y contienen, además de las menciones obligatorias, los datos siguientes: identificación y logotipo de «Ternera Gallega», logotipo europeo de las IGP y datos de trazabilidad. Además de las etiquetas, cada media canal va acompañada de un documento que aporta información sobre la explotación de procedencia, identificación y tipología del animal, edad al sacrificio, clasificación y peso de la canal, matadero y fecha de sacrificio.

4. Breve descripción de la zona geográfica

El ámbito geográfico de la indicación geográfica protegida «Ternera Gallega» abarca la totalidad del territorio de Galicia.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

La orografía gallega está modelada con suaves colinas y una importante red fluvial que, junto al clima atlántico de abundante pluviosidad y temperaturas suaves, favorecen una alta productividad forrajera y de los cultivos agrícolas. Esta capacidad productiva de la tierra ha favorecido el desarrollo de una elevada actividad ganadera ligada al territorio, así como la implantación de una importante industria elaboradora y transformadora, en la que la carne de vacuno tiene un especial protagonismo.

Esta actividad ganadera se sustentó históricamente sobre la base de explotaciones familiares, en las que el saber hacer tradicional en lo relativo a las técnicas de cría, alimentación y manejo del ganado fueron transmitiéndose de generación en generación.

5.2 *Carácter específico del producto*

La existencia de razas de aptitud cárnica, entre las que destaca la raza Rubia Gallega, en sus orígenes de triple aptitud, pero con preponderancia carnicera, ha sido la base de un sistema productivo agropecuario caracterizado por la pequeña dimensión de las ganaderías y por el aprovechamiento de los recursos propios que se generan: leche, forrajes, cultivos agrícolas como cereales (maíz principalmente), patatas, nabos, etc.

Históricamente, en Galicia el sacrificio de los animales se realiza con menos de diez meses de edad, lo que proporciona canales de poco peso con una carne de características organolépticas claramente diferenciadas en cuanto a terneza, color, textura y jugosidad. Un buen número de estos terneros siguen pautas de alimentación donde predomina la lactancia materna, que añade algunos matices a las características mencionadas en cuanto al aspecto de la carne (p. ej., color de la grasa, textura cremosa, etc.) y su sabor. Estos animales y su carne se denominan «Ternera Gallega Suprema» en el marco de la IGP. En menor medida, en Galicia también existe la producción de carne procedente de animales de mayor edad, criados asimismo en explotaciones familiares. Esta producción se basa en un mayor aprovechamiento de la capacidad genética de las razas cárnicas y de los recursos alimenticios forrajeros, silo de maíz y cereales. La carne procedente de estos animales se diferencia por un color más intenso, y mayor consistencia y sabor.

5.3 *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

El ganado vacuno fue utilizado desde muy antiguo por los pobladores de Galicia como fuente de carne y grasa. Se caracterizaba por ser un ganado de carácter rústico, pequeño y montaraz que, debido a la introducción de la patata y el maíz procedentes de América, se transformó en un ganado de mayor corpulencia, destinado a los trabajos agrícolas y a la producción de carne y leche. Esta versatilidad del ganado ayudó de forma importante a la evolución en la propiedad de la tierra, ya que además

de completar el consumo familiar, generaba excedentes destinados a la adquisición de propiedades.

En el siglo XVIII, el vacuno gallego adquirió gran relevancia por las exportaciones de carne a Inglaterra que se sostuvieron hasta principios del siglo XX. Hasta finales de la década de 1960, Galicia suministraba carne de vacuno a gran parte de España. Esta producción de carne representa en la actualidad la primera actividad agraria desde el punto de vista social y del mantenimiento de la población en las zonas rurales.

Precisamente la Ternera Gallega se produce en explotaciones ganaderas de carácter familiar, que respetan la tradición cárnica gallega y su historia, apostando siempre por la calidad. Son explotaciones en las que existe una especial simbiosis de la vaca, el ternero y el medio, bajo los cuidados y buen hacer de los ganaderos gallegos, que heredaron sistemas de producción transmitidos secularmente de padres a hijos, basados en el aprovechamiento de los recursos propios de la explotación y en el particular cuidado de los animales, compañeros y partícipes de su historia, que siempre le permitieron obtener productos agroalimentarios de excepcional calidad, lo que ha dado una gran reputación a estas carnes en el mercado español.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1199

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Sobrasada de Mallorca

GOOD(S)

1. **Sausage**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Geographical Indication "Sobrasada de Mallorca".

Address Consejo Regulador de la Indicación Geográfica Protegida Sobrasada de Mallorca
C/ Cuba, 2 Bajo
07006 El Molinar, Palma de Mallorca
Baleares

Spain

GEOGRAPHICAL AREA

The area where "sobrasada" is produced and cured coincides with the island of Majorca, the largest island of the Balearic archipelago in Spain, with a surface area of 3,640 km2 and 448 km of coastline, located in the center of the archipelago.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PGI-ES-0097

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1199

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Sobrasada de Mallorca

PRODUIT(S)

1. **Charcuterie**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'indication géographique protégée Sobrasada de Mallorca.

Adresse Consejo Regulador de la Indicación Geográfica Protegida Sobrasada de Mallorca
C/ Cuba, 2 Bajo
07006 El Molinar, Palma de Mallorca
Baleares

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production et de séchage de la sobrasada coïncide avec l'île de Majorque, la plus grande île de l'archipel des Baléares en Espagne, avec une superficie de 3640 km2 et un littoral de 448 km, située au centre de l'archipel.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PGI-ES-0097

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1199

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Sobrasada de Mallorca

PRODUCTO(S)

1. **Embutido**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Indicación Geográfica Protegida Sobrasada de Mallorca.

Dirección Consejo Regulador de la Indicación Geográfica Protegida Sobrasada de Mallorca
C/ Cuba, 2 Bajo
07006 El Molinar, Palma de Mallorca
Baleares

España

ZONA GEOGRÁFICA

La zona de elaboración y curación de la sobrasada coincide con la isla de Mallorca, la primera isla en extensión del archipiélago Balear en España, con 3640 Km2 de superficie y 448 Km. de costa, situada en el centro del archipiélago.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PGI-ES-0097

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Sobrasada de Mallorca»

Nº UE: PGI-ES-0097

DOP () IGP (**X**)

1. Nombres

« Sobrasada de Mallorca »

2. Estado miembro o tercer país

España

3. Descripción del producto

Clase 1.2. Productos cárnicos (cocidos, en salazón, ahumados, etc.)

Embutido crudo curado de forma cilíndrica irregular, de pasta blanda, inelástica, adherente, cohesionada, untuosa, poco fibrosa y de aspecto rojo marmóreo, y con la superficie del embutido de color rojo oscuro, lisa o ligeramente rugosa, con ausencia de enmohecimiento o enmohecimiento blanquecino.

Embutido crudo curado, elaborado con carnes de cerdo (magro y tocino) picadas, adicionadas de pimentón, sal y especias, amasadas, embutidas y curadas hasta obtener las características que se describirán a continuación:
Las sobrasadas amparadas, atendiendo a la raza del cerdo, se diferencian dos tipos: "Sobrasada de Mallorca" elaborada con carnes de cerdo de todas las razas y "Sobrasada de Mallorca de cerdo negro" elaborada con carnes de cerdo de raza autóctona mallorquina, criados y cebados en la isla de Mallorca según las prácticas tradicionales, en régimen extensivo o semiextensivo.

Las sobrasadas al finalizar el proceso de curación presentarán las siguientes características:
Forma: cilíndrica irregular, determinada por la morfología de la tripa.
Aspecto externo: la superficie del embutido será de color rojo oscuro, lisa o ligeramente rugosa, con ausencia de enmohecimiento o enmohecimiento blanquecino.

Pasta: blanda, inelástica, adherente, cohesionada, untuosa, poco fibrosa y de aspecto rojo marmóreo. Sabor y aroma característico, con clara percepción de la presencia del pimentón.

Características físico - químicas:	Sobrasada de Mallorca	Sobrasada de Mallorca de Cerdo Negro
Humedad	35 por 100 máx.	30 por 100 máx.
Grasa (1)	85 por 100 máx.	80 por 100 máx.
Proteína (1)	8 por 100 min.	13 por 100 min.
Hidratos de carbono Totales (1) (2)	2,5 por 100 máx.	2,5 por 100 máx.
Relación colágeno / proteína total x 100:	30 máx.	20 máx.

(1) **Expresado sobre extracto seco.**
(2) **Expresados en glucosa**

Además de las características anteriores deberá cumplir una de las siguientes condiciones: "pH inferior a 4,5" o "Aw inferior a 0.91" o "Aw igual o inferior a 0.95 si el pH es igual o inferior a 5.2".

4. Zona geográfica.

La zona de elaboración y curación de la sobrasada coincide con la Isla de Mallorca, España, la primera isla en extensión del archipiélago Balear, con 3040 Km2. de superficie y 448 Km. de costa, situada en el centro del archipiélago.

5. Elementos que prueban que el producto es originario de la zona.

Los elementos que prueban que la Sobrasada de Mallorca es originaria de su zona de elaboración delimitada son:
a) Características del producto.

Las características organolépticas, físicas y químicas de la sobrasada de Mallorca, mencionadas en el apartado 3 Descripción del producto, están relacionadas con el medio natural así como con los procedimientos de elaboración y curación. No obstante, dado que sólo los consumidores de la zona o los más habituados a su consumo serían capaces de identificar la sobrasada con su origen, es necesario que ésta sea avalada.

b) Controles y certificación que avalan el origen del producto:

1.- La sobrasada amparada por la denominación se elabora y cura exclusiva-mente en industrias inscritas en el correspondiente registro y controladas por el Consejo Regulador.
2.- El proceso de elaboración es el tradicional, regulado por el Reglamento de la Denominación Específica y controlado por el Consejo Regulador.
3.- El producto final, se somete a los análisis físico-químicos y organolépticos establecidos en el Reglamento de la Denominación Específica para poder garantizar su calidad.
4.- Superados todos los anteriores controles, la sobrasada sale al mercado con la garantía de su origen materializada en la contra tiqueta numerada expedida por el Consejo Regulador.

6. Obtención del producto

La elaboración de la sobrasada se realiza con los siguientes ingredientes:
a) Carnes de cerdo:
-Magro: entre un treinta v un sesenta por ciento.
-Tocino: entre un cuarenta y un setenta por ciento.
b) Pimentón (*Capsicum annum* L y/o *Capsicum longum* D.C.): entre un cuatro y un siete por ciento.
c) Sal: entre un uno coma ocho y un dos coma ocho.
d) especias y/o aromas naturales: pimienta, romero, tomillo y/u orégano.

En la elaboración de la "Sobrasada de Mallorca de cerdo negro" las carnes son exclusivamente de cerdo de raza autóctona mallorquina.

La elaboración consiste en el proceso de transformación de las carnes, adicionado de pimentón, sal y especias, en sobrasada. Se compone de una primera fase de elaboración, propiamente dicha, del embutido, y de una segunda fase de curación, en el transcurso de la cual la sobrasada evoluciona en sus caracteres organolépticos a causa de procesos bioquímicos que determinan la calidad tradicional de este producto y en particular su sabor y aroma característico.

La fase de elaboración consta de las siguientes operaciones: picado, amasado y embutido.

a) Picado: Las carnes serán picadas mecánicamente hasta obtener partículas de diámetro inferior a 6 milímetros.
b) Amasado: El producto resultante del picado, adicionado con pimentón, sal y especias, será amasado mecánicamente hasta obtener una pasta de características homogéneas.
c) Embutido: La pasta obtenida será embutida mecánicamente en tripas.

La curación se realizará en secaderos donde las sobrasadas permanezcan el tiempo necesario hasta conseguir las características físico-químicas y sensoriales descritas en el apartado 3 Descripción del producto.

Durante la curación se aplicarán las prácticas de limpieza y tratamiento superficial necesarias.

7. Vínculo

7.1.- Histórico

Las condiciones climáticas de la isla, en especial la influencia de la temperatura y la humedad, no son propicias para la conservación de la carne mediante el curado de piezas enteras, ello condiciona que la conservación se haya venido realizando mediante la realización de embutidos crudos curados.
La elaboración de la sobrasada, posiblemente, fue introducida en Mallorca durante la dominación romana, al ser costumbre de los romanos preparar un embutido en tripa de cerdo, a partir de una mezcla heterogénea de diversos tipos de alimentos, triturados y condimentados.
A partir del siglo XIV ya se utilizaba el término sobrasada (Diccionario Corominas), pero la sobrasada no empezó a elaborarse, tal y como se conoce hoy en día, hasta bien avanzado el siglo XVI, principios del XVII, cuando se incorpora el pimentón a la masa.
De la elaboración, características e importancia social y económica de la sobrasada en la Mallorca del Siglo XIX, se encuentra una detallada descripción en "Die balearen in wort und bild geschilder" del Archiduque Luis Salvador de Habsburgo-Lorena y Borbón. También se hacen eco de la importancia de la sobrasada en la sociedad

mallorquina Mesen Antoni M Alcover, así como la cultura popular: "Cancionero Popular de Mallorca" (Ginard , 1981) editado por la editorial Moll y la cocina mallorquina, en donde innumerables recetas de entrantes, primeros y segundos platos, así como postres incluyen la sobrasada.
El reconocimiento de la sobrasada elaborada en Mallorca con la denominación específica ha sido un proceso largo y riguroso, que se inició el 30 de julio de 1977, con la solicitud presentada por la Cámara Oficial de Comercio y Navegación de Mallorca al Ministerio de Agricultura, Pesca y Alimentación.

7.2.- Natural

a) Orografía

La isla de Mallorca tiene una extensión aproximada de 3640 Km2, distinguiéndose tres zonas características: la Sierra Norte o de Tramontana, cuyo relieve surge bruscamente del mar y cuyas cumbres constituyen las mayores alturas del archipiélago (Puig Mayor: 1.445 metros y Massanelia 1.352 metros); el Pla o Llano„ ancha zona en la que se dan los principales cultivos; y las Sierras de Levante, conjunto de elevaciones formadas al E y SE con alturas más modestas y relieves más suaves que los de la Sierra de Tramontana.

b) Suelo

En Mallorca, la sierra Norte está formada por tres pliegues superpuestos constituidos por calizas del Jurásico y Cretácico que se deslizaron sobre las margas del Triásico junto con niveles de conglomerados, calizas detríticas y margas del Burdigaliense (Mioceno).
Las sierras de Levante presentan una formación geológica similar a las de la sierra Norte, con materiales de tipo margoso o margoso-calizo del Jurásico y Cretácico.
La depresión central está constituida por terrenos modernos que abarcan desde el Mioceno medio (Vindoboniense) hasta el cuaternario.
Del Mioceno aparecen potentes formaciones de margas, conglomerados, calizas y areniscas del Burdigaliense. El piso inmediato superior (Vindoboniense), aparece constituido por molasas y margas arenosas recubiertas por tierras rojas procedentes de la erosión de los materiales calizos de las sierras colindantes.
El Cuaternario aparece en una amplia franja que atraviesa la isla desde Palma hasta Alcudia, con anchuras próximas a los 10 Km. Los depósitos corresponden a sedimentos continentales potentes, con alternancias de conglomerados sueltos,

areniscas y limos de color rojizo que recubren los niveles de molases helvecienses-tortonienses marinas.
El Pleistoceno está representado por terrazas marinas, apareciendo también depósitos sólidos en forma de dunas más o menos consolidadas. También existen depósitos de facies costero lagunar, formados por margas azuladas y amarillentas.
Igualmente al Holoceno aparece constituido por margas, arenas, gravas y depósitos lacustres y continentales con potencias que varían entre O y 25 m.

c) Clima

El clima es típicamente Mediterráneo con temperaturas moderadas, cuyas medias mensuales se encuentran comprendidas entre los 10° C y los 26° C, con pequeñas oscilaciones térmicas.
El régimen pluviométrico se sitúa entre los 425 mm. y los 550 mm., con una media de setenta a ochenta días con precipitaciones, correspondiendo la mayor frecuencia de lluvias al otoño (las máximas pluviométricas se presentan en octubre). Los veranos presentan una acusada sequía estival, mitigada en parte por la presencia constante de altos índices de humedad.
La humedad relativa es constante y elevada, con la excepción de las oscilaciones diurnas estivales en que se dan mínimas del 25%, siendo la media anual del 69%, con máximas medias mensuales en octubre y diciembre y mínimas en julio.

d) Hidrografía

La red hidrográfica está constituida por cauces secos de torrentes y barrancos, por los que sólo discurre el agua tras las lluvias torrenciales.
En las zonas llanas y bajas se sitúan lagunas y albuferas, entre las que destacan las de Alcudia, El Salobrar de Campos y Prat de Sant Jordi.

7.3. - Sistemas de elaboración

Realizada la selección y clasificación de las carnes de cerdo de acuerdo con lo establecido en el apartado a) del artículo 5 del Reglamento.
Las carnes son picadas hasta obtener partículas de diámetro inferior a 6 milímetros y condimentadas con pimentón, sal y especias, la pasta es embutida en tripas, en donde se realiza el proceso de curación, en el transcurso del cual la sobrasada evoluciona

en sus caracteres organolépticos a causa de procesos bioquímicos que determinan la calidad tradicional del producto y en particular su sabor y aroma.
Una de las peculiaridades más destacables son los distintos tramos intestinales utilizados para embutir que determinan la variedad morfológica de las sobrasadas y la peculiar denominación de las sobrasadas embutidas en ellos, así la embutida en intestino ciego de cerdo se denomina "Poltru o sepultruu", en intestino grueso: "Rissada", en intestino recto: "Culana", en vejiga urinaria: "Bufeta" y en estómago: "Bisbe".

8. Etiquetado

Las etiquetas comerciales, propias de cada firma comercial inscrita, deben ser aprobadas por el Consejo Regulador.
Figurará en ellas obligatoriamente la mención: Denominación Específica "Sobrasada de Mallorca".
La sobrasada destinada al consumo irá provista de una contraetiqueta numerada y expedida por el Consejo Regulador.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1200

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Plátano de Canarias

GOOD(S)

1. **Banana**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Asociación de Organizaciones de Productores de Plátanos de Canarias (ASPROCAN)
Paseo Milicias de Garachico nº1.
Edificio Hamilton, planta 7ª
Oficina 78 C.P. 38002
Santa Cruz de Tenerife

Spain

GEOGRAPHICAL AREA

Canary Islands, Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EU) No. 1084/2013 dated October 30, 2013 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Plátano de Canarias (PGI)].

Official Journal of the European Union L193 dated 05.11.2013.

PGI-ES-0867

November 05, 2013

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1200

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Plátano de Canarias

PRODUIT(S)

1. **Banane**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Asociación de Organizaciones de Productores de Plátanos de Canarias (ASPROCAN)
Paseo Milicias de Garachico nº1.
Edificio Hamilton, planta 7ª
Oficina 78 C.P. 38002
Santa Cruz de Tenerife

Espagne

AIRE GÉOGRAPHIQUE

Îles Canaries, Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°1084/2013 de la Comission du 30 octobre 2013 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Plátano de Canarias (IGP)].

Journal officiel de l'Union européenne L193 du 05.11.2013.

PGI-ES-0867

05.11.2013

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1200

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Plátano de Canarias

PRODUCTO(S)

1. **Plátano**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Asociación de Organizaciones de Productores de Plátanos de Canarias (ASPROCAN)
Paseo Milicias de Garachico nº1.
Edificio Hamilton, planta 7ª
Oficina 78 C.P. 38002
Santa Cruz de Tenerife

España

ZONA GEOGRÁFICA

Islas Canarias, España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) No 1084/2013 de la Comisión de 30 de octubre de 2013 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Plátano de Canarias (IGP)].

Diario Oficial de la Unión Europea L193 de 05.11.2013.

PGI-ES-0867

05.11.2013

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'PLÁTANO DE CANARIAS'

EC No: ES-PGI-0005-0867-11.03.2011

PGI (X) PDO ( )

1. Name:

'Plátano de Canarias'

2. Member State or Third Country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. *Type of product*:

Class 1.6. Fruit, vegetables, cereals, fresh or processed

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

The Protected Geographical Indication (PGI) 'Plátano de Canarias' covers bananas of the Cavendish variety of the species *Musa acuminata* Colla (AAA), grown in the Canary Islands to be eaten fresh after they have been selected and packed.

The colour of the skin varies from green when they are harvested to bright yellow when eaten, while the pulp ranges from shades of marble white through cream to yellow.

However, is it the brown flecks on the skin that have become an identifying feature and one of the ways consumers recognise 'Plátano de Canarias'.

The enzymes polyphenol oxidase and peroxidase are highly active in 'Plátano de Canarias', acting as catalysts in oxidation that lead to browning of the skin. This characteristic becomes apparent as the bananas ripen, with brown flecks appearing on the skin, or greater susceptibility to bruising. The brown flecks on the skin are the distinguishing feature of 'Plátano de Canarias', 'famous for its flecks'.

'Plátano de Canarias' is oblong shaped with a pronounced curve, becoming narrower where it joins the stem.

Grading, which is mandatory, is on the basis of length and thickness of the fruit, the minimum values being 14 cm and 27 mm respectively.

The most important chemical properties of ‘Plátano de Canarias’ are as follows:

— Starch ranging from 5 to 8.

— Total sugars higher than 10 with predominance of sucrose.

Both the starch content and total sugar content are expressed in grams per 100 grams of ripe pulp.

The low starch content and high total sugar content are distinguishing features of the product.

The main distinguishing characteristics of ‘Plátano de Canarias’ are summarised below:

— Intense, sweet taste owing to the high sugar and low starch contents.

—Intense banana flavour (impacto plátano) resulting from the high isoamyl acetate and hexyl butanoate contents:

It is 3-methylbutyl acetate or isoamyl acetate that gives the product its characteristic, intense flavour (impacto a plátano). According to the studies available, the concentration of this compound is manifestly higher in ‘Plátano de Canarias’ than in bananas grown elsewhere. Likewise, ‘Plátano de Canarias’ contains other compounds that are linked with the typical banana flavour, such as hexyl butanoate. However this compound is imperceptible in bananas from elsewhere.

—Typical dark flecks on the banana skin owing to high levels of activity of the enzymes polyphenol oxidase and peroxidase, which act as catalysts in oxidation reactions that cause browning.

3.3. *Raw materials (for processed products only)*:

—

3.4. *Feed (for products of animal origin only)*:

—

3.5. *Specific steps in production that must take place in the defined geographical area*:

‘Plátano de Canarias’ must be grown within the defined geographical area.

However, bananas covered by the ‘Plátano de Canarias’ PGI may be ripened and packaged outside the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*:

There are no specific rules for ‘Plátano de Canarias’.

3.7. *Specific rules concerning labelling*:

The ‘Plátano de Canarias’ PGI name and logo must be clearly printed on the packaging, together with the European Union logo, and any other information generally required under the legislation in force.

The ‘Plátano de Canarias’ PGI logo is as follows:



— Pantone 295 (blue), for the background.

— Pantone 347 (green) for the banana leaves and the outline of the banana.

— Pantone 109 (yellow) for the banana.

4. Concise definition of the geographical area:

The geographical area of production of the bananas covered by ‘Plátano de Canarias’ PGI is the archipelago of the Canary Islands and it comprises all agricultural land situated below 500 metres above sea level.

5. Link with the geographical area:

5.1. *Specificity of the geographical area*:

The Canary Islands archipelago is situated off the northwest coast of Africa, between 27° 37′ and 29° 25′ north. This location combined with the trade winds and the cool Canary current result in a climate classified as humid subtropical, with mild temperatures and low rainfall.

The average temperatures are fairly uniform throughout the year. On the coast, the average is around 20 °C, but at higher altitudes temperatures drop significantly and the daily fluctuation increases.

The mild temperatures and wet winds that blow over the islands are a decisive factor in the slow development of the plant and longer ripening time, and have a considerable impact on the distinguishing characteristics of ‘Plátano de Canarias’.

5.2. *Specificity of the product*:

'Plátano de Canarias' PGI bananas are oblong in shape, with a pronounced curve, a minimum length of 14 cm, a minimum thickness of 27 mm, an intense, sweet taste and brown flecks on the skin.

These flecks are the identifying feature and main characteristic whereby consumers recognise 'Plátano de Canarias'.

Technically, the flecks on the skin are caused by the activity of certain specific enzymes, especially polyphenol oxidase and peroxidase.

In the supporting study that accompanies the 'Plátano de Canarias' PGI application, the data for these parameters for 'Plátano de Canarias' is compared to that for bananas grown elsewhere, and it is clear that the values for peroxidase and polyphenol oxidase activity in 'Plátano de Canarias' are much higher than in bananas grown elsewhere and this is why 'Plátano de Canarias' have many more flecks than other bananas, to the extent that they have become a distinguishing feature.

The same study examines the specificity of the product from a nutritional point of view, and comprehensive analysis of nutrients in 'Plátano de Canarias' and bananas grown in other parts of the world have revealed significant differences: 'Plátano de Canarias' contains less starch and more soluble sugars, which increases its sweetness. It also has more potassium and phosphorus and less sodium and calcium than bananas grown elsewhere. These important differences confirm the fact that 'Plátano de Canarias' is a different product compared to bananas grown in other parts of the world. (Forster et al. 2002)

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*:

The grounds for applying for registration of 'Plátano de Canarias' as a Protected Geographical Indication are the quality, reputation and renown of the name. Nevertheless, the typical 'Plátano de Canarias' came about through a combination of historical, natural and human factors.

The Canary Islands archipelago is situated off the northwest coast of Africa, at a latitude of between 27° 37′ and 29° 25′ north. The location has a decisive effect on the characteristics of the climate, which is classified as humid subtropical, with mild temperatures and low rainfall.

The situation of the Canary Islands in the Atlantic Ocean, in the centre of the subtropical band and to the west of the African continent, gives them specific climatic characteristics. The climate of the area where the archipelago is located results from the interaction of two sets of factors operating independently of one another. On the one hand, subtropical atmospheric dynamics, and on the other the fact that most of the

islands have a sharp relief, are bathed in a cool ocean current and situated near a continental land mass.

The Canary Islands are on the geographical limit for banana growing and at the climatological limit, as the plant needs a warm temperature of 25-27 °C. At 16 °C the plant is affected and below 14 °C it stops growing.

The banana tree cycle is defined by the accumulation of degree-days above 14 °C, and this is why the mild temperatures of the Canary Islands and the wet winds that blow over the archipelago are a decisive factor in the slow development of the plant in comparison with banana crops in the tropics.

The longer growing time and longer ripening period (up to three more months on the plant) determine the distinguishing characteristics of 'Plátano de Canarias', low starch and high sugar content, with a predominance of sucrose.

These conditions also determine the enzyme activity, with high levels of catalytic activity that causes the fruit to brown. Brown flecks appear on the skin, which are the distinguishing sign of 'Plátano de Canarias', 'famous for its flecks'.

The characteristics of the fruit are strongly influenced by environmental factors such as light, temperature, water, soil, relative humidity, wind, etc. All these variables affect the physiological development of the plant, giving it the specific characteristics described above.

The geographical location of the Canary Islands in relation to the mainland market means that transportation time is very short, compared to that for bananas from other parts of the world, which means that the fruit can be cut or harvested at a more advanced stage of ripeness and therefore with better organoleptic characteristics and that a better quality product reaches the consumer.

The reputation and renown of 'Plátano de Canarias' has been vouched for by many historical references in the press, literature, etc.. Some examples from the press are set out below:

La Vanguardia newspaper, Tuesday 25 May 1921, page 11

'… asks the Government to bring its influence to bear on the German authorities, so that they will authorise imports of Plátano de Canarias into Germany, which were prohibited months ago …'.

La Vanguardia newspaper, Tuesday 24 June 1930, page 32

'Mr Matos, who understands how important banana production is to the Canary Islands, promised to ensure that his Ministry would do all it could to support this endeavour'.

La Vanguardia newspaper, Saturday 21 November 1970, page 8

'The Plátano de Canarias promotion campaigns are starting again'.

Another example of the reputation and renown of 'Plátano de Canarias' are the conclusions drawn from the 'Estudio del Mercado del Plátano en España y Portugal' (study of the banana market in Spain and Portugal) carried out by the Ministry of Agriculture, Fisheries and Food in 2002, where it was concluded that it can be categorically stated that an absolute majority of consumers, regardless of sex, age, social class and place of residence, like bananas, which they spontaneously and immediately associate with the Canary Islands.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«PLÁTANO DE CANARIAS»

N° CE: ES-PGI-0005-0867-11.03.2011

IGP (X) AOP ( )

1. Dénomination:

«Plátano de Canarias»

2. État membre ou pays tiers:

Espagne

3. Description du produit agricole ou de la denrée alimentaire:

3.1. *Type de produit*:

Classe 1.6. Fruits, légumes et céréales en l'état ou transformés

3.2. *Description du produit portant la dénomination visée au point 1*:

L'indication géographique protégée «Plátano de Canarias» couvre les bananes de la variété Cavendish de l'espèce *Musa acuminata Colla* (AAA), cultivées dans les Îles Canaries et destinées à être consommées à l'état frais, après conditionnement et emballage.

La couleur de la peau de la banane varie du vert, au moment de la cueillette, au jaune vif, au moment de la consommation, tandis que les teintes de la chair vont du blanc ivoire au jaune en passant par le crème.

Cependant, c'est la présence de petites taches sur la peau des bananes «Plátanos de Canarias» qui est devenue une marque d'identité et un des signes de reconnaissance du produit pour le consommateur.

La banane «Plátano de Canarias» présente une grande activité des enzymes polyphénoloxydase et péroxydase qui catalysent les réactions d'oxydation liées au brunissement de la peau. Cette caractéristique se manifeste dans le processus de mûrissement par l'apparition de petites taches brunes sur la peau ou par une plus grande sensibilité aux frottements. Ces taches brunes sur la peau sont le signe distinctif de la banane «Plátano de Canarias», «célèbre pour ses taches».

La banane «Plátano de Canarias» est de forme oblongue, avec une courbure prononcée, et se rétrécit dans la partie attachée au rachis.

Le calibrage, qui est obligatoire, est défini par la longueur du fruit et par son épaisseur, les valeurs minimales étant respectivement de 14 cm et 27 mm.

Les caractéristiques chimiques les plus significatives de la banane «Plátano de Canarias» sont les suivantes:

— teneur en amidon comprise entre 5 et 8,

—teneur en sucres totaux supérieure à 10 avec une prédominance de saccharose.

La teneur en amidon et la teneur en sucres totaux sont exprimées en grammes pour 100 grammes de pulpe mûre.

Cette faible teneur en amidon et cette teneur élevée en sucres totaux sont des signes distinctifs du produit protégé par l'IGP.

En résumé, la banane «Plátano de Canarias» se distingue essentiellement par les éléments suivants:

—une saveur sucrée prononcée résultant de sa teneur élevée en sucres et de sa faible teneur en amidon,

—un arôme intense caractéristique de la banane («impacto plátano») résultant de la teneur élevée en acétate d'isoamyle et en butanoate d'hexyle:

l'acétate de 3-méthylbutyle ou acétate d'isoamyle est considéré comme l'élément qui donne à la banane son arôme intense caractéristique («impacto plátano»). D'après les études existentes, la concentration de ce composé dans la banane «Plátano de Canarias» est manifestement plus élevée que celle présente dans des bananes d'origine différente. La banane «Plátano de Canarias» contient donc des composés qui sont également liés à l'arôme de banane caractéristique, tels que le butanoate d'hexyle. Cependant, ce composé est présent en quantité négligeable dans les bananes d'origine différente,

—de petites taches foncées sur la peau de la banane dues à la grande activité des enzymes polyphénoloxydase et péroxydase qui catalysent les réactions d'oxydation liées au brunissement de la peau.

3.3. *Matières premières (uniquement pour les produits transformés)*:

—

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*:

—

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*:

La culture de la banane «Plátano de Canarias» doit avoir lieu dans l'aire géographique délimitée par l'indication géographique protégée.

Toutefois, le processus de mûrissement et de conditionnement des bananes protégées par l'IGP peut être réalisé en dehors de l'aire géographique délimitée.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*:

Il n'existe pas de règles spécifiques pour la banane «Plátano de Canarias».

3.7. *Règles spécifiques d'étiquetage*:

Outre les informations généralement imposées par la législation en vigueur, la mention de l'indication géographique protégée «Plátano de Canarias», ainsi que le logo propre à cette IGP et le logo de l'Union européenne doivent obligatoirement figurer de manière visible sur les emballages.

Le logo propre à l'IGP «Plátano de Canarias» est reproduit ci-après avec ses caractéristiques détaillées:



— Pantone 295 (bleu), pour le fond de l'ovale.

—Pantone 347 (vert) pour le pourtour de la banane et les feuilles du bananier.

— Pantone 109 (jaune) pour le fond de l'image de la banane.

4. Description succincte de la délimitation de l'aire géographique:

L'aire géographique de production des bananes protégées par l'IGP «Plátano de Canarias» comprend toutes les terres agricoles de l'archipel des Îles Canaries situées en deçà de 500 mètres au-dessus du niveau de la mer.

5. Lien avec l'aire géographique:

5.1. *Spécificité de l'aire géographique*:

L'archipel canarien est situé face à la côte nord-est de l'Afrique, entre les coordonnées 27° 37′ et 29° 25′ de latitude nord. Cette situation géographique, associée aux vents

alizés et au courant froid des Canaries, se traduit par un climat qualifié de subtropical humide, caractérisé par des températures douces et de rares précipitations.

Les températures dans les Canaries présentent des moyennes relativement uniformes tout au long de l'année. Sur les côtes, la moyenne se situe aux alentours de 20 °C, mais on observe une nette diminution des températures liée à l'altitude et une augmentation de l'amplitude thermique journalière.

Les températures douces et les vents humides qui parviennent jusqu'aux îles pèsent sur le lent développement de la plante et sur le temps de mûrissement plus long du fruit, ce qui influence considérablement les caractéristiques distinctives de la banane «Plátano de Canarias».

5.2. *Spécificité du produit*:

Les bananes protégées par l'indication géographique protégée «Plátano de Canarias» présentent une forme oblongue, avec une courbure prononcée, une longueur minimale de 14 cm et une épaisseur minimale de 27 mm, une saveur sucrée prononcée et de petites taches brunes sur la peau.

La présence de ces petites taches est une marque d'identité et la principale caractéristique permettant aux consommateurs de reconnaître la banane «Plátano de Canarias».

D'un point de vue technique, ces petites taches sont dues à l'activité de certains enzymes spécifiques et l'activité des enzymes polyphénoloxydase et péroxydase revêt une importance particulière.

L'étude justificative qui accompagne la demande de reconnaissance de l'IGP «Plátano de Canarias» contient les données comparatives concernant les paramètres de la banane «Plátano de Canarias» et des bananes d'origine différente. Il est évident que l'activité péroxydase et polyphénoloxydase dans la banane «Plátano de Canarias» est largement supérieure à celle observée dans les bananes d'origine différente. C'est la raison pour laquelle la présence de ces petites taches est nettement plus marquée sur les bananes «Plátano de Canarias» que sur les bananes d'origine différente, de sorte que celles-ci sont devenues une marque d'identité.

Dans la même étude jointe à la demande relative à l'IGP «Plátano de Canarias», la spécificité du produit a été examinée d'un point de vue nutritionnel et, au terme d'une analyse globale des nutriments observés dans les bananes «Plátano de Canarias» et dans les bananes d'origine différente, des différences importantes ont été constatées: la teneur en amidon de la banane «Plátano de Canarias» estplus faible et sa teneur en sucres solubles est plus élevée, ce qui accentue la saveur sucrée de la banane. Celle-ci présente en outre une teneur en potassium et en phosphore plus élevée ainsi qu'une teneur en sodium et en calcium plus faible que les bananes d'origine différente.

Ces différences importantes confirment que les bananes «Plátano de Canarias» se distinguent des autres bananes produites dans d'autres régions du monde. (Forster *et al*. 2002)

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*:

La demande de reconnaissance de l'indication géographique protégée «Plátano de Canarias» s'appuie sur la qualité du produit ainsi que sur la réputation et la notoriété du nom. C'est cependant la combinaison de facteurs historiques, naturels et humains qui a contribué à la naissance de la culture typique de la banane «Plátano de Canarias».

L'archipel est situé face à la côte nord-est de l'Afrique, entre les coordonnées 27° 37′ et 29° 25′ de latitude nord. Cette situation géographique détermine les caractéristiques du climat qualifié de subtropical humide, caractérisé par des températures douces et de rares précipitations.

La situation des Îles Canaries dans l'océan Atlantique, dans l'axe de la zone subtropicale et à l'ouest du continent africain, lui confère des caractéristiques climatiques spécifiques. Le climat de la zone où se situe l'archipel est le résultat de l'interaction de deux ensembles de facteurs agissant à différents niveaux. D'une part, la dynamique atmosphérique propre aux latitudes subtropicales et, d'autre part, le fait que les îles présentent majoritairement un relief accidenté, qu'elles soient baignées par un courant océanique froid et qu'elles soient proches d'un continent.

En ce qui concerne la culture de la banane «Plátano de Canarias», les Îles Canaries se situent à la fois dans la limite géographique et dans la limite climatologique, puisque cette plante requiert des températures chaudes comprises entre 25 et 27 °C, qu'elle se dégrade à 16 °C et qu'elle ne pousse plus en deçà de 14 °C.

L'évolution du cycle du bananier est caractérisée par l'accumulation quotidienne de températures supérieures à 14 °C, c'est pourquoi les températures douces et les vents humides qui parviennent jusqu'aux îles expliquent le lent développement de la plante par rapport aux cultures des zones tropicales.

Cette augmentation du temps de culture et, par conséquent, du temps de maturation du fruit (jusqu'à trois mois supplémentaires) détermine les caractéristiques distinctives de la banane «Plátano de Canarias», à savoir une faible teneur en amidon et une teneur élevée en sucres, avec une prédominance de saccharose.

Ces conditions influencent également l'activité des enzymes dans la banane «Plátano de Canarias», très importante dans le cas des enzymes catalytiques, liées au brunissement de la peau. Cette activité se manifeste par l'apparition de petites taches

brunes sur la peau, qui sont le signe distinctif de la banane «Plátano de Canarias», «célèbre pour ses petites taches»

Les caractéristiques de la banane «Plátano de Canarias» sont considérablement influencées par les facteurs environnementaux comme la luminosité, la température, l'eau, le sol, l'humidité relative, le vent, etc. Tous ces facteurs ont une incidence sur le développement physiologique de la plante et lui confèrent les caractéristiques spécifiques déjà exposées précédemment.

La situation géographique des Îles Canaries par rapport au marché continental raccourcit fortement la durée du transport des bananes «Plátano de Canarias» par rapport à celle des bananes d'origine différente, ce qui permet de les récolter dans un état de maturation plus avancé et donc d'améliorer leurs caractéristiques organoleptiques et d'offrir ainsi au consommateur un produit de qualité supérieure.

La réputation et la notoriété du nom «Plátano de Canarias» sont attestées par de nombreuses références historiques dans la presse, la littérature, etc., parmi lesquelles nous retenons les coupures de presse suivantes:

Journal «La Vanguardia» du mercredi 25 mai 1921, page 11:

«[…] Il a été demandé au gouvernement d'user de son influence auprès du gouvernement allemand, afin que ce dernier autorise l'importation vers l'Allemagne de la banane des Canaries, qui est interdite depuis des mois […]»

Journal «La Vanguardia» du mardi 24 juin 1930, page 32:

«Matos, qui connaît l'importance de la production de banane dans les Canaries, a promis qu'il mettrait à contribution toutes les ressources de son ministère en faveur de cette juste cause.»

Journal «La Vanguardia» du samedi 21 novembre 1970, page 8:

«Les campagnes de promotion de la banane des Canaries sont de retour.»

Les conclusions de l'étude de marché réalisée par le ministère de l'agriculture, de la pêche et de l'alimentation sur le marché de la banane en Espagne et au Portugal pendant l'année 2002 illustrent également la notoriété et la réputation du nom «Plátano de Canarias»; cette étude aboutit à la conclusion que la banane est incontestablement appréciée par une très grande majorité de consommateurs, indépendamment de leur sexe, de leur âge, de leur classe sociale et de leur lieu de résidence, et que ces derniers l'associent spontanément et immédiatement avec les «Îles Canaries».

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«PLÁTANO DE CANARIAS»

Nº CE: ES-PGI-0005-0867-11.03.2011

IGP (X) DOP ( )

1. Denominación:

«Plátano de Canarias»

2. Estado miembro o tercer país:

España

3. Descripción del producto agrícola o alimenticio:

3.1. *Tipo de producto*:

Clase 1.6. Frutas, hortalizas y cereales frescos o transformados

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*:

Quedan amparadas bajo la Indicación Geográfica Protegida (IGP) «Plátano de Canarias» los plátanos de la variedad Cavendish de la especie *Musa acuminata* Colla (AAA), cultivados en Canarias destinados al consumo en estado fresco después de su acondicionamiento y envasado.

La coloración de la piel del plátano varía desde el verde en el momento de la recolección hasta el amarillo intenso en el momento de consumo, mientras que las tonalidades de la pulpa van del blanco marfil al amarillo pasando por el crema.

Sin embargo, es la presencia de motitas en la piel de los plátanos de Canarias lo que se ha convertido en una señal de identidad y una de las formas en la que los consumidores reconocen el producto.

El Plátano de Canarias tiene gran actividad de las enzimas polifenoloxidasa y peroxidasa que catalizan reacciones de oxidación relacionados con el pardeamiento de la piel. Esta característica se manifiesta en el proceso de maduración con la aparición de motitas pardas en la piel, o con mayor susceptibilidad a las rozaduras. Este punteado pardo en la piel es el símbolo diferencial del Plátano de Canarias «famoso por sus motitas».

El Plátano de Canarias es de forma oblonga, con una marcada curvatura, estrechándose en su parte de unión con el raquis.

El calibrado, que es obligatorio, se establece por la longitud del fruto y el grosor, siendo los valores mínimos de 14 cm y 27 mm respectivamente.

Las características químicas más significativas del Plátano de Canarias, son las siguientes:

— Almidón en un rango de 5 a 8.

—Azúcares totales superiores a 10 con presencia predominante de sacarosa.

Tanto el contenido en almidón como en azúcares totales están expresadas en gramos por cada 100 gramos de pulpa madura.

Este bajo contenido en almidón y alto contenido en azúcares totales son aspectos diferenciales del producto amparado.

En resumen, las principales características diferenciales del Plátano de Canarias son:

—Sabor dulce intenso, como resultado de su alto contenido en azúcares y su bajo contenido de almidón.

—Intenso aroma denominado «impacto plátano» consecuencia de la riqueza en acetato de isoamilo y en hexyl butanoato:

El 3-metilbutil acetato o acetato de isoamilo, es considerado como el aroma responsable del «impacto a plátano». La concentración de este compuesto en el Plátano de Canarias es claramente superior que la que presenta el plátano de otras procedencias según los estudios de los que se dispone. Asimismo, el Plátano de Canarias presenta compuestos que también se relacionan con el aroma a plátano característico, como es el hexyl butanoato. Este compuesto sin embargo, es inapreciable en los plátanos de otras procedencias.

—Motitas oscuras características en la piel del plátano debido a la gran actividad de las enzimas polifenoloxidasa y peroxidasa que catalizan reacciones de oxidación relacionados con el pardeamiento.

3.3. ***Materias primas (únicamente en el caso de los productos transformados)*:**

—

3.4. ***Piensos (únicamente en el caso de los productos de origen animal)*:**

—

3.5. ***Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*:**

El proceso de cultivo del Plátano de Canarias debe realizarse dentro de la zona geográfica definida por la Indicación Geográfica Protegida.

Sin embargo el proceso de maduración y envasado de los plátanos amparados por la IGP Plátanos de Canarias se podrá realizar fuera de la zona geográfica delimitada.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*:

No existen normas especiales para el Plátano de Canarias.

3.7. *Normas especiales sobre el etiquetado*:

En los envases figurará impreso de manera obligatoria y destacada, el nombre y el logotipo propio de la Indicación Geográfica Protegida «Plátano de Canarias»,así como el logotipo de la Unión Europea, además de los datos que, con carácter general, determine la legislación vigente.

El logotipo propio de la IGP «Plátano de Canarias» es el que se reproduce a continuación con las características que se detallan:



— Pantone 295 (azul), para el fondo del óvalo.

—Pantone 347 (verde) para el borde del plátano y fondo de las hojas de la platanera.

— Pantone 109 (amarillo) para el fondo de la imagen del plátano.

4. Descripción sucinta de la zona geográfica:

La zona geográfica de producción de los plátanos amparados por la IGP Plátano de Canarias es el Archipiélago de las Islas Canarias y está constituido por todos los terrenos de uso agrario situados por debajo de los 500 metros sobre el nivel del mar.

5. Vínculo con la zona geográfica:

5.1. *Carácter específico de la zona geográfica*:

El archipiélago Canario está situado frente a la costa noroeste de África, entre las coordenadas 27° 37′ y 29° 25′ de latitud norte. Esta localización junto con los vientos alisios y la corriente fría de Canarias dan como resultado un clima catalogado subtropical húmedo, con temperaturas suaves y precipitaciones escasas.

Las temperaturas en Canarias presentan unas medias bastante uniformes a lo largo del año. En las costas, la media se sitúa en torno a los 20 °C, pero se observa una clara disminución de las temperaturas con la altura y un aumento de la oscilación diaria.

Las suaves temperaturas y los vientos húmedos que llegan a las islas marcan el lento desarrollo de la planta y el mayor tiempo de maduración del fruto, influyendo considerablemente en las características diferenciales del Plátano de Canarias.

5.2. *Carácter específico del producto*:

Los plátanos de la Indicación Geográfica Protegida «Plátano de Canarias» presentan forma oblonga, con una marcada curvatura, una longitud mínima de 14 cm, un grosor mínimo de 27 mm, un sabor dulce intenso y motitas pardas en la piel.

La presencia de estas motitas es la señal de identidad y la característica principal por la que los consumidores reconocen el «Plátano de Canarias»

Técnicamente, esas motitas de la piel vienen provocadas por la actividad de determinados enzimas específicos, siendo especialmente importantes la actividad polifenoloxidasa y la actividad peroxidada.

En el estudio justificativo que acompaña a la solicitud de reconocimiento de la IGP «Plátano de Canarias» se recogen los datos correspondientes a estos parámetros en el plátano de Canarias frente al de otros orígenes, quedando patente que el valor de la actividad peroxidada y polifenoloxidasa en el plátano de Canarias muy superior al del plátano de otros orígenes, y esto es lo que hace que los plátanos de Canarias presenten esas motitas de forma mucho más significativa que los plátanos de otra procedencia, de tal forma que se han convertido en un signo de identidad.

En el mismo estudio que acompaña a la solicitud de la IGP «Plátano de Canarias» se estudia la especificidad del producto desde el punto de vista nutricional y tras el análisis global de los nutrientes estudiados en el Plátano de Canarias y en el plátano de otro origen, se observan diferencias importantes: el Plátano de Canarias tiene menos almidón y más azúcares solubles, por lo que se incrementa su dulzor presentando además mayor contenido en potasio y fósforo y una menor cantidad de sodio y calcio con relación al plátano de otros orígenes. Estas importantes diferencias confirman el hecho de que los Plátanos de Canarias son un producto diferente en relación con otros producidas en otras regiones del mundo (Forster *et al*. 2002).

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*:

La solicitud de reconocimiento de la Indicación Geográfica Protegida «Plátano de Canarias» se basa en la calidad y en la reputación y notoriedad del nombre. No obstante, el cultivo característico del «Plátano de Canarias» es el resultado de una combinación de factores históricos, naturales y humanos.

El archipiélago está situado frente a la costa noroeste de África, entre las coordenadas 27° 37′ y 29° 25′ de latitud norte. Esta localización marca las características del clima catalogado subtropical húmedo, con temperaturas suaves y precipitaciones escasas.

La situación de las Islas Canarias en el Océano Atlántico, en el eje de la franja subtropical y al oeste del continente africano, le confiere unos rasgos climáticos específicos. El clima de la zona donde se ubica el Archipiélago es consecuencia de la interacción de dos conjuntos de factores que actúan a distinta escala. Por un lado la dinámica atmosférica propia de las latitudes subtropicales, y por otro, el hecho de tener la mayoría de las islas un relieve abrupto, bañadas por una corriente oceánica fría y próximas a un continente.

Canarias se encuentra tanto en el límite geográfico para su cultivo, como en el límite climatológico, puesto que esta planta necesita una temperatura cálida de en torno 25-27 °C, a los 16 °C se resiente y por debajo de los 14 °C la planta deja de crecer.

La evolución del ciclo de la platanera está definida por la acumulación grados-día por encima de los 14 °C, es por ello que las suaves temperaturas de Canarias y los vientos húmedos que llegan a las islas marcan el lento desarrollo de la planta en comparación con los cultivos de zonas tropicales.

Este incremento del tiempo de cultivo y por tanto del tiempo de maduración del fruto (hasta 3 meses más en la planta) define las características diferenciales del Plátano de Canarias, bajo contenido en almidón y elevado contenido en azúcares, siendo el predominante la sacarosa.

Estas condiciones determinan también la actividad enzimática presentando una gran actividad catalítica relacionada con el pardeamiento del plátano. Se manifiesta con la aparición de punteado pardo en la piel, siendo esta característica el símbolo diferencial del Plátano de Canarias «famoso por sus motitas».

Las características del plátano se ven muy influenciadas por los factores ambientales como son luz, temperatura, agua, suelo, humedad relativa, viento, etc. Todas estas variables afectan al desarrollo fisiológico de la planta, dándole las características específicas que ya se han manifestado en los apartados anteriores.

La situación geográfica de las Islas Canarias con respecto al mercado continental hace que el transporte tenga una duración muy corta, en comparación con el plátano de otros orígenes, lo cual permite el corte o recolección en un estado de maduración más avanzado y por tanto unas mejores características organolépticas y que el producto llegue con mejor calidad al consumidor.

La reputación y notoriedad del nombre «Plátano de Canarias» queda atestiguada a través de múltiples referencias históricas en prensa, literatura, etc., de las que destacamos algunos de la prensa:

El periódico La Vanguardia del miércoles 25 de mayo de 1921, página 11

«… solicita del gobierno que intervenga su influencia cerca del alemán, para que autorice la importación en aquel país del Plátano de Canarias, que se ha prohibido hace meses …».

El periódico La Vanguardia del martes 24 de junio de 1930, página 32

«El señor Matos que conoce la importancia de la producción de plátano en Canarias prometió que cuanto dependa de su Ministerio lo pondrá a contribución de esta justa aspiración».

El periódico La Vanguardia del sábado 21 de noviembre de 1970, página 8

«Vuelven las campañas de promoción del Plátano de Canarias».

Sirva también como ejemplo de la notoriedad y reputación del nombre del Plátano de Canarias, las conclusiones extraídas del «Estudio del Mercado del Plátano en España y Portugal» realizado por el Ministerio de Agricultura, Pesca y Alimentación en el año 2002 en el que se concluye que categóricamente puede afirmarse que el plátano gusta a una absoluta mayoría de consumidores con independencia de su sexo, edad, clase social y lugar de residencia, que de forma espontánea e inmediata lo asocian con «Canarias».

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1201

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Jamón de Trevélez

GOOD(S)

1. **Ham**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications of the Protected Geographical Indication "Jamón de Trevélez".

Address Consejo Regulador de la Indicación Geográfica Protegida “Jamón de Trevélez”
Pista de la Iglesia, 23
18417 Trevélez, Granada

Spain

GEOGRAPHICAL AREA

The production area of the Protected Geographical Indication "Jamón de Trevélez" is located in the province of Granada, on the south-western side of the Sierra Nevada, in the highest part of the region, known as the Alpujarra.

It is constituted by the natural area in which the factors of altitude, temperature and humidity, among others, give the product its own qualities that have traditionally characterized it.

It includes the parts of the following municipalities at an altitude above 1200 meters: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira and Bérchules in the province of Granada. All the municipalities are located within the Sierra Nevada National Park, included in the so-called Alpujarras of Granada. The processing area is located in the Autonomous Community of Andalucía, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1855/2005 of November 14, 2005 supplementing the Annex to Regulation (EC) No. 2400/96 as regards the entry of certain designations in the "Register of Protected Designations of Origin and Protected Geographical Indications" [Mela Alto Adige or Südtiroler Apfel - (PGI), Asperge des Sables des Landes - (PGI), Pâtes d'Alsace - (PGI), Jamón de Trevélez - (PGI), Oliva Ascolana del Piceno - (PDO)].

Official Journal of the European Union L297 dated 15.11.2005.

PGI-ES-0309

November 15, 2005

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1201

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Jamón de Trevélez

PRODUIT(S)

1. **Jambon**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges de de l'indication géographique protégée Jamón de Trevélez.

Adresse Consejo Regulador de la Indicación Geográfica Protegida "Jamón de Trevélez"
Pista de la Iglesia, 23
18417 Trevélez, Granada

Espagne

AIRE GÉOGRAPHIQUE

L'aire de fabrication de l'indication géographique protégée "Jamón de Trevélez" se trouve dans la province de Grenade, sur le versant sud-ouest de la Sierra Nevada, dans la partie la plus haute de la région, connue sous le nom de Alpujarra.

Elle est constituée par la zone naturelle dans laquelle les facteurs d'altitude, de température et d'humidité, entre autres, confèrent au produit les qualités propres qui le caractérisent traditionnellement.

Elle comprend les parties situées au-dessus de 1200 mètres d'altitude des municipalités suivantes: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira et Bérchules, dans la province de Grenade. Toutes ces communes sont situées dans le parc national de la Sierra Nevada et font partie de la région montagneuse des Alpujarras de Grenade. L'aire de production se situe dans la communauté autonome d'Andalousie, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1855/2005 de la Commission du 14 novembre 2005 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégée [Mela Alto Adige o Südtiroler Apfel - (IGP), Asperge des Sables des Landes - (IGP), Pâtes d'Alsace - (IGP), Jamón de Trevélez - (IGP), Oliva Ascolana del Piceno - (DOP)].

Journal officiel de l'Union européenne L297 du 15.11.2005.

PGI-ES-0309

15.11.2005

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1201

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Jamón de Trevélez

PRODUCTO(S)

1. **Jamon**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones de la Indicación Geográfica Protegida Jamón de Trevélez.

Dirección Consejo Regulador de la Indicación Geográfica Protegida “Jamón de Trevélez”
Pista de la Iglesia, 23
18417 Trevélez, Granada

España

ZONA GEOGRÁFICA

La zona de elaboración de la Indicación Geográfica Protegida “Jamón de Trevélez” se encuentra en la provincia de Granada, en la cara sur-oeste de Sierra Nevada, en la parte más alta de la comarca, conocida como la Alpujarra.

Está constituida por el área natural en la que los factores de altitud, temperatura y humedad, entre otros, dan al producto unas cualidades propias que tradicionalmente le han caracterizado.

Comprende las partes de altitud superior a 1 200 metros de los términos municipales siguientes: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira y Bérchules de la provincia de Granada. Todos los municipios se encuentran dentro del Parque Nacional de Sierra Nevada, incluyéndose dentro de las denominadas Alpujarras granadina. La zona de elaboración se localiza en la Comunidad Autónoma de Andalucía, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 1855/2005 de la Comisión de 14 de noviembre de 2005 que completa el anexo del Reglamento (CE) no 2400/96 en lo que atañe al registro de determinadas denominaciones en el "Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas" [Mela Alto Adige o Südtiroler Apfel - (IGP), Asperge des Sables des Landes - (IGP), Pâtes d'Alsace - (IGP), Jamón de Trevélez - (IGP), Oliva Ascolana del Piceno - (DOP)].

Diario Oficial de la Unión Europea L297 de 15.11.2005.

PGI-ES-0309

15.11.2005

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

‘JAMÓN DE TREVÉLEZ’

EC No: ES-PGI-0105-0997-11.05.2012

PGI (X) PDO ( )

1. Title

‘Jamón de Trevélez’

2. Member State or third country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Product type*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

The type of pigs suitable for the production of hind quarters for the production of the ham covered by the ‘Jamón de Trevélez’ Protected Geographical Indication are those obtained from crosses of Landrace, Large–White Duroc–Jersey pigs.

The characteristics of the hams covered by the ‘Jamón de Trevélez’ Protected Geographical Indication are the following:

— Rounded shape, with rind and leg on.

—Minimum ageing of 14, 17 or 20 months according to the weight of the fresh ham.

—Red and shiny when cut, with partial fat infiltration in the muscle tissue.

— Meat of a delicate, lightly salted flavour.

—Salinity of the product in its natural state (PNS) expressed as % of sodium chloride: ≤ 5. Testing for salinity shall be carried out no later than 1 month from the date when the ham complies with all specifications to be classed as ‘Jamón de Trevélez’.

(analysed on a portion of ham taken 4 cm from the head of the femur trimmed of its rind).

Consistency of the fat: unctuous, shiny, yellowish-white colour and pleasant to the taste.

3.3. *Raw materials (for processed products only)*

Hind quarters intended for the preparation of the ham covered by the ‘Jamón de Trevélez’ Protected Geographical Indication obtained from crosses of Landrace, Large–White and Duroc–Jersey pigs.

Only those hind quarters whose subcutaneous fat layer is of the following thickness may be used in the production of the protected ham:

— Minimum 1 cm with infiltrated fat for a weight less than 12,3 kg.

—Minimum 1,5 cm with infiltrated fat for a weight ranging from 12,3 to 13,5 kg.

— Minimum 2 cm for a weight greater than 13,5 kg.

The hind quarters must be from castrated males or from females.

Only those hind quarters which have a pH of between 5,5 and 6,4 in the semimembranosus muscle may be used in the manufacture of ham covered by the ‘Jamón de Trevélez’ Protected Geographical Indication. The pH level is measured 24 hours *post mortem*.

The weight of the fresh hams is greater than 11,3 kg.

Transportation of the hind legs from the slaughterhouse to the curing and maturing premises is always carried out in vehicles which comply with the regulations in force and are such that they arrive at the salting unit registering between 1 and 3 °C when measured in the thick part of the cut and below 4 °C at 1 cm from the surface.

The salt used is additive-free sea salt.

3.4. *Feed (for products of animal origin only)*

Not applicable.

3.5. *Specific steps in production that must take place in the defined geographical area*

1. Salting
2. Washing
3. Post-salting
4. Drying-maturation

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Not applicable.

3.7. *Specific rules concerning labelling*

The labelling must bear the words: Indicación Geográfica Protegida 'Jamón de Trevélez'.



4. Concise definition of the geographical area

The production area for the 'Jamón de Trevélez' Protected Geographical Indication is located in the province of Granada on the southeastern-facing slopes of the Sierra Nevada, in the highest part of the district, known as the Alpujarra. It consists of the natural area in which the factors of altitude, temperature and humidity, among others, give the product the particular qualities which have traditionally characterised it.

It includes those parts of the following municipalities at over 1 200 m: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira and Bérchules in the province of Granada.

All the municipalities are within the Sierra Nevada National Park and are part of Granada's 'Alpujarras'.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

'Jamón de Trevélez' owes its particular organoleptic characteristics to the natural environment (the middle area of the Sierra Nevada Natural Park) where it is produced, and it is this environment, climate and vegetation which allows special microbial flora to grow in the product. Thus, above 1 200 m and 1 900 m, where the 'Jamón de Trevélez' is produced, may be found the holm oak woods of Sierra Nevada as well as a large number of the plant species that are native to the Sierra Nevada.

The factors of altitude, temperature and humidity, among others, which are characteristic of the area, give the product during the maturation stage those particular qualities which have traditionally characterised it.

The specialised production methods consist of controlling the period of exposure of the product to salt according to the size of each piece with the aim of ensuring that the ham takes in just the right amount of salt, avoiding excessive amounts, in order to stabilise the product and allow a long curing period. After the post-salting stage and during the period of maturation, a proper assessment of the look and the appearance of the ham and the environmental conditions (temperature and humidity) of the various areas of the drying houses allow the producer to give the ham the slow gradual cure the product requires. Two kinds of operation are carried out during the curing process: the hams are moved to the most suitable areas of the drying unit according to temperature and humidity; and natural vents (windows) are opened or closed in order to achieve the best temperature and humidity.

5.2. *Specificity of the product*

'Jamón de Trevélez' PGI relies on the special reputation of the product.

'Jamón de Trevélez' is recognised as a unique product linked to the Alpujarra Granadina area for over 200 years, which is attested to by numerous bibliographical references from the 19th Century and by recognised authors

of the time such as Pedro Antonio de Alarcón, the Spanish novelist born in Guadix in 1833.

Cervantes also knew about the existence of these hams, which he mentioned in his writings.

Gregorio Marañón, Spanish writer and thinker born in Madrid in 1887 and a friend of the Alpujarra politician Natalio Rivas spoke highly of the Jamón de Trevélez and remarking on the qualities of gazpacho andaluz to the latter, he said that 'all it needs is a few shavings of 'Jamón de Trevélez' to be a food of near perfection.'

But the most important moment in the history of 'Jamón de Trevélez' took place on 12 October 1862 when Queen Isabel II granted the Council of the Municipality de Trevélez the privilege of being official supplier to the Palace, enabling it to affix on the hams the royal stamp bearing the words: 'awarded by Her Majesty Queen Isabel II in 1862, Trevélez', thus recognising the quality of the ham.

'Jamón de Trevélez' was taken abroad by Victoria Eugenia de Montijo, wife of Napoleon III and Empress Consort of France, who introduced 'Jamón de Trevélez' to the table of the Court (the famous 'Cuisine Française').

The distinguishing characteristics of 'Jamón de Trevélez' are:

— the long slow ageing process in natural conditions

— low salt content as a result of the strict control of the salt added

— absence of nitrate additives E250 and E252 or of any other type during the ageing process.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

'Jamón de Trevélez' is recognised and has been linked to the Alpujarra Alta district for over 200 years; the artisanal knowledge and methods have been maintained ever since and transmitted by generations of ham-makers, expert craftsmen of the natural curing method, and the know-how of these artisans directly influences the characteristics of the 'Jamón de Trevélez'.

The geographical environment and the climate of the area also influences the characteristics of the final product; between 1 200 metres and the summits of the Sierra Nevada lies the cold zone, which receives heavy snow in winter and is swept by sharp winds from Sierra Nevada, and is cool in summer, which makes possible the natural curing of the ham manufactured in the area, which differentiates it from all others.

It is these environmental conditions of cold winters and cool summers which make it possible to cure the hams for extended periods under natural conditions. This in turn allows the product to be made with a low salt content, providing each ham with just the right amount of salt and the time for the slow and gradual maturing process which the ham requires, in the air of Trevélez, and in the absence of any other artificial preservatives such as nitrates because the prevailing temperatures allow the drying to take place in safe conditions, so conserving the microbiological and organoleptic characteristics of the product.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«JAMÓN DE TREVÉLEZ»

N° CE: ES-PGI-0105-0997-11.05.2012

IGP (X) AOP ( )

1. Dénomination

«Jamón de Trevélez»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.2. Produits à base de viande (cuits, salés, fumés, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Le type de bétail apte à la production des pièces destinées à l'élaboration du jambon bénéficiant de l'indication géographique protégée «Jamón de Trevélez» est issu de croisements entre les races Landrace, Large–White et Duroc–Jersey.

Les caractéristiques des jambons porteurs de l'indication géographique protégée «Jamón de Trevélez» sont les suivantes:

— Forme arrondie, avec la croûte et la patte;

— durée minimale du séchage (14, 17 ou 20 mois) déterminée en fonction du poids du jambon à l'état frais;

— couleur rouge et aspect brillant à la coupe, avec de la graisse partiellement infiltrée dans la masse musculaire;

— viande de saveur délicate et peu salée;

— Salinité sur échantillon naturel exprimée en % de chlorure de sodium: ≤ 5. Le test de salinité s'étale sur une période maximale d'un mois à compter de la date à laquelle le jambon satisfait à toutes les spécifications pour être qualifié de «Jamón de Treveléz».

(analysée sur une partie transversale du jambon prélevée à 4 cm de la tête du fémur et sans croûte).

Graisse de texture onctueuse, brillante, couleur blanc jaunâtre et saveur agréable.

3.3. *Matières premières (uniquement pour les produits transformés)*

Les pièces destinées à l'élaboration du jambon bénéficiant de l'indication géographique protégée «Jamón de Trevélez» sont obtenues à partir de bétail issu de croisements entre les races Landrace, Large–White et Duroc–Jersey.

Pour élaborer les jambons protégés, seules les pièces dont l'épaisseur de lard sous-cutané présente les caractéristiques suivantes peuvent être utilisées:

—au moins 1 cm avec de la graisse infiltrée pour les pièces de moins de 12,3 kg;

—au moins 1,5 cm avec de la graisse infiltrée pour les pièces de 12,3 kg à 13,5 kg;

— au moins 2 cm pour les pièces de plus de 13,5 kg.

Les pièces proviennent de mâles castrés ou de femelles.

Les jambons de l'indication géographique protégée «Jamón de Trevélez» ne pourront être élaborés qu'à partir de pièces dont le pH au niveau du muscle semi-membraneux se situe entre 5,5 et 6,4. Le pH est déterminé au moins 24 heures après l'abattage de l'animal.

Le poids à l'état frais des cuisses est supérieur à 11,3 kg.

De l'abattoir aux établissements de séchage et de maturation, les pièces sont toujours transportées dans des véhicules conformes à la réglementation en vigueur et de manière à ce que la température à cœur des pièces soit comprise entre 1 et 3 °C et inférieure à 4 °C à 1cm de profondeur à l'entrée dans le hangar de salaison.

Pour la salaison, on utilise du sel marin sans additif.

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*

Sans objet.

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

1. Salaison
2. Lavage
3. Post-salage
4. Séchage et maturation

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*

Sans objet.

3.7. *Règles spécifiques d'étiquetage*

Les étiquettes doivent obligatoirement porter la mention «Indicación Geográfica Protegida "Jamón de Trevélez"» (Indication géographique protégée «Jamón de Trevélez»).

4. Description succincte de la délimitation de l'aire géographique

L'aire d'élaboration de l'indication géographique protégée «Jamón de Trevélez» se situe dans la province de Grenade, sur le versant sud-ouest de la Sierra Nevada, dans la partie la plus élevée de la région, connue sous le nom d'«Alpujarra». Elle est constituée par la zone naturelle dans laquelle les facteurs d'altitude, de température et d'humidité, entre autres, confèrent au produit des qualités particulières devenues traditionnelles.

Elle comprend les zones de plus de 1 200 mètres d'altitude des municipalités suivantes: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira et Bérchules de la province de Grenade.

Toutes les municipalités font partie du parc national de la Sierra Nevada, y compris les «Alpujarras» grenadines.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

Le «Jamón de Trevélez» doit ses caractéristiques organoleptiques particulières au milieu naturel (zone moyenne du parc naturel de la Sierra Nevada) où il est produit, et qui, associé au climat et à la végétation, conditionne le développement d'une flore microbienne spécifique dans le produit. Les jamones de Trevélez sont produits à plus de 1 200 et 1 900 mètres d'altitude, là où se trouvent les chênaies et une grande partie des espèces végétales endémiques propres à la Sierra Nevada.

L'altitude, la température et l'humidité, entre autres, typiques de l'aire sont des facteurs qui confèrent au produit, pendant la phase d'affinage, des caractéristiques particulières devenues traditionnelles.

Les méthodes spécialisées de production consistent à contrôler la durée du salage du produit en fonction de la dimension de chaque pièce, de sorte que le jambon absorbe la bonne quantité de sel et n'en contienne pas trop; le produit est ainsi stabilisé et peut être soumis à une longue période d'affinage. À l'issue du post-salage et pendant la période d'affinage, l'appréciation correcte de l'aspect et de l'apparence du jambon ainsi que des conditions ambiantes (température et humidité) des différentes zones des séchoirs permet au producteur de soumettre le jambon à un affinage progressif et prolongé nécessaire au produit. Au cours du processus d'affinage, deux manipulations sont réalisées, à savoir le déplacement des pièces vers les zones les plus adaptées des séchoirs en fonction de leur humidité et de leur température, puis l'ouverture ou la fermeture des systèmes de ventilation naturelle (fenêtres) des séchoirs afin d'obtenir les conditions de température et d'humidité les plus appropriées.

5.2. *Spécificité du produit*

L'IGP «Jamón de Trevélez» repose sur la renommée particulière du produit.

Le «Jamón de Trevélez» est reconnu comme un produit unique lié à l'«Alpujarra» grenadine depuis plus de 200 ans et de nombreuses références bibliographiques du 19e siècle et des écrivains renommés de l'époque tels que Pedro Antonio de Alarcón, romancier espagnol né à Guadix en 1833, en témoignent.

Cervantes connaissait également l'existence de ces jambons dont il a vanté les mérites dans plus d'une de ses publications.

Gregorio Marañón, écrivain et penseur espagnol né à Madrid en 1887, ami de l'homme politique d'Alpujarra, Natalio Rivas, faisait l'éloge du «Jamón de Trevélez» et vantait également les mérites du gaspacho andalou en disant qu'«il ne lui manquait que quelques copeaux de "jamón de Trevélez" pour être un mets presque parfait.»

Mais la référence historique au «Jamón de Trevélez» la plus importante remonte au 12 octobre 1862, date à laquelle sa Majesté la reine Isabelle II a accordé à la commune de Trevélez le privilège d'être le fournisseur officiel de la Maison royale, l'autorisant à apposer sur les jambons le sceau royal sur lequel on lit: «Récompensé par S.M. la reine Isabelle II en 1862. Trevélez», ce qui atteste la qualité du jambon.

Victoria Eugénie de Montijo, épouse de Napoléon III et impératrice consort de France, a fait connaître le «Jamón de Trevélez» par-delà les frontières espagnoles en le faisant figurer sur les menus de la Cour (la célèbre Cuisine française).

Les caractéristiques distinctives du «Jamón de Trevélez» sont:

— une longue maturation, progressive et naturelle;

— une faible teneur en sel dont la quantité est contrôlée;

—l'absence d'acides nitriques E250 et E252 ou d'autres types d'additifs pendant le séchage du produit.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

Le «Jamón de Trevélez» est reconnu et lié à l'environnement de l'Alpujarra alta depuis plus de 200 ans. Depuis lors, on est parvenu à maintenir et à perpétuer les connaissances et les méthodes artisanales transmises de génération en génération par les producteurs de jambon, artisans spécialisés dans le séchage naturel, et leur savoir-faire exerce donc une influence directe sur les caractéristiques du «Jamón de Trevélez».

Les caractéristiques du produit final sont également influencées par le milieu géographique et le climat de la région, qui est située entre 1 200 mètres et les cimes de la Sierra Nevada, dans la zone froide qui connaît d'abondantes chutes de neige en hiver, avec des vents en provenance de la Sierra Nevada (Cierzo), et des températures fraîches en été, ce qui permet le séchage naturel du jambon élaboré dans l'aire et le distingue des autres jambons.

Ce sont ces conditions environnementales de froid hivernal et de fraîcheur estivale qui permettent le séchage prolongé dans des conditions naturelles. Celles-ci permettent d'élaborer un produit à faible teneur en sel, en adaptant la quantité à chaque pièce et en laissant au jambon le temps nécessaire pour sécher lentement et progressivement à l'air libre de Trevélez, sans utiliser d'autres conservateurs artificiels comme les acides nitriques, puisque les températures permettent un séchage du produit dans des conditions garanties d'innocuité et agissent comme des conservateurs des caractéristiques microbiologiques et organoleptiques du produit.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«JAMÓN DE TREVÉLEZ»

Nº CE: ES-PGI-0105-0997-11.05.2012

IGP (X) DOP ( )

1. Denominación

«Jamón de Trevélez»

2. Estado Miembro o Tercer País

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.2. Productos cárnicos (cocidos, en salazón, ahumados, etc.)

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

El tipo de ganado apto para la producción de perniles con destino a la elaboración del jamón protegido por la Indicación Geográfica Protegida «Jamón de Trevélez» Obtenidos en los cruces de las razas Landrace, Large–White y Duroc–Jersey.

Las características de los jamones amparados por la Indicación Geográfica Protegida «Jamón de Trevélez» serán las siguientes:

— Forma redondeada, conservando corteza y pata.

—Curación mínima de 14, 17 o 20 meses establecidas según el peso del jamón en fresco.

—Color rojo y aspecto brillante al corte y con grasa parcialmente infiltrada en la masa muscular.

— Carne de sabor delicado, poco salado.

—Salinidad en muestra natural (SMN) expresada en % de cloruro sódico: ≤ 5. La prueba de salinidad se realizará en un periodo máximo de 1 mes contado desde la

fecha en que el jamón cumple con todas las especificaciones para ser calificado como «Jamón de Trevélez».

(analizada sobre una porción transversal del jamón tomada a 4 cm de la cabeza del fémur y desprovista de corteza).

Grasa de consistencia untuosa, brillante, coloración blanco amarillenta y de sabor agradable.

3.3. *Materias primas (únicamente en el caso de los productos transformados)*

Los perniles con destino a la elaboración del jamón protegido por la Indicación Geográfica Protegida «Jamón de Trevélez» obtenidos en los cruces de las razas Landrace, Large–White y Duroc–Jersey.

Para la elaboración de los jamones protegidos, sólo podrán emplearse los perniles cuyo espesor de tocino subcutáneo sea:

— Mínimo 1 cm con grasa infiltrada para pesos inferiores a 12,3 Kg.

— Mínimo 1,5 cm con grasa infiltrada para pesos de 12,3 a 13,5 Kg.

— Mínimo 2 cm para pesos superiores a 13,5 Kg.

Los perniles serán procedentes de machos castrados o hembras.

Sólo pueden destinarse a la elaboración de jamones de la Indicación Geográfica Protegida «Jamón de Trevélez», aquellos perniles que tengan un pH entre 5,5 y 6,4 a nivel del músculo semimembranoso. El pH se determinará transcurrido un tiempo mínimo de 24 h., después del sacrificio del animal.

El peso en fresco de los perniles es superior a 11,3 Kg.

El transporte de los perniles desde el matadero a los locales de curación y maduración se realiza siempre en vehículos que cumplan la normativa vigente y de forma que entren en la nave de salado de 1 a 3 °C en profundidad de la pieza y menor de 4 °C a 1 cm. de la superficie.

La sal utilizada en la salazón, es sal marina, sin aditivos.

3.4. *Piensos (únicamente en el caso de los productos de origen animal)*

No procede.

3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

1. Salazón

2. Lavado

3. Postsalado

4. Secado-Maduración

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*

No procede.

3.7. *Normas especiales sobre el etiquetado*

En la etiqueta figurará obligatoriamente la mención: Indicación Geográfica Protegida «Jamón de Trevélez».

4. Descripción sucinta de la zona geográfica

La zona de elaboración de la Indicación Geográfica Protegida «Jamón de Trevélez» se encuentra en la provincia de Granada, en la cara sur-oeste de Sierra Nevada, en la parte más alta de la comarca, conocida como la Alpujarra. Está constituida por el área natural en la que los factores de altitud, temperatura y humedad, entre otros, dan al producto unas cualidades propias que tradicionalmente le han caracterizado.

Comprende las partes de altitud superior a 1 200 metros de los términos municipales siguientes: Trevélez, Juviles, Busquístar, Pórtugos, La Taha, Bubión, Capileira y Bérchules de la provincia de Granada.

Todos los municipios se encuentran dentro del Parque Nacional de Sierra Nevada, incluyéndose dentro de las denominadas Alpujarras granadina.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

El Jamón de Trevélez debe sus particulares características organolépticas al medio natural (zona media del Parque Natural de Sierra Nevada) en que se produce, siendo este medio, clima y vegetación, el que condiciona el desarrollo de una flora microbiana específica en el producto. Así, por encima de los 1 200 y los 1 900 m, ámbito donde se producen los jamones de Trevélez, se sitúan los encinares de Sierra Nevada y

elevado número de las especies vegetales endémicas que se pueden encontrar en Sierra Nevada.

Los factores de altitud, temperatura y humedad, entre otros, característicos de la zona, durante la fase de curación, dan al producto unas cualidades propias que tradicionalmente le han caracterizado.

Los métodos especializados de producción consisten en controlar el periodo de exposición del producto a la sal en función del tamaño de cada pieza, buscando que el jamón incorpore la cantidad justa de sal, evitando un exceso de esta, consiguiendo la estabilización del producto y posibilitando un largo periodo de curación. Tras el postsalado, y durante el periodo de curación, la correcta valoración del aspecto y la apariencia del jamón y de las condiciones ambientales (temperatura y humedad) de las distintas zonas de los secaderos, permite al productor dar al jamón la curación paulatina y prolongada que el producto requiere. Durante el proceso de curación se llevan a cabo dos tipos de manejos: el trasiego de las piezas hacia las zonas más adecuadas de los secaderos en función de su temperatura y humedad, y en segundo lugar a la apertura o cierre de ventilaciones naturales (ventanas) en los secaderos para obtener el ambiente de temperatura y humedad más adecuado.

5.2. *Carácter específico del producto*

La IGP «Jamón de Trevélez» se funda en una reputación específica del producto.

El Jamón de Trevélez es reconocido como un producto único vinculado a la Alpujarra granadina desde hace más de 200 años, avalándolo numerosas referencias bibliográficas procedentes del siglo XIX y escritores reconocidos de la época como Pedro Antonio de Alarcón, novelista español nacido en Guadix en 1833.

Cervantes también conocía de la existencia de estos jamones, producto avalado por el escritor en más de una de sus publicaciones.

Gregorio Marañón, escritor y pensador español nacido en Madrid en 1887, amigo del político alpujarreño Natalio Rivas, elogiaba el jamón de Trevélez y comentaba con éste las excelencias del gazpacho andaluz diciendo que «sólo le faltaban unas virutas de jamón de Trevélez para ser un alimento próximo a la perfección.»

Pero la referencia más importante de la historia del «Jamón de Trevélez» se produjo el 12 de octubre de 1862, fecha en la que su Majestad la Reina Isabel II concedió al ayuntamiento del municipio de Trevélez el privilegio de ser proveedor oficial de la Casa Real, permitiéndole grabar en los jamones el Sello Real cuya leyenda dice: «Premiado por S.M. la Reina Isabel II en 1862. Trevélez», reconociendo así la calidad del jamón.

El «Jamón de Trevélez» es divulgado fuera de nuestras fronteras de la mano de Victoria Eugenia de Montijo, esposa de Napoleón III y Emperatriz consorte de Francia,

que introdujo el «Jamón de Trevélez» en los menús de la corte (la celebre «Cuisine Française»).

Las características diferenciales del «Jamón de Trevélez» son:

— La larga maduración en condiciones pausadas y naturales.

—El bajo contenido en sal con una cantidad controlada de contenido en sal.

—La ausencia de aditivos nítricos E250 y E252, ni de otro tipo, durante su curación.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

El jamón de Trevélez es reconocido y vinculado al medio de la Alpujarra Alta desde hace más de 200 años, desde entonces se han sabido mantener y continuar los conocimientos y procedimientos artesanales transmitidos por generaciones de jamoneros, expertos artesanos de la curación natural, por lo que el buen hacer de éstos influye directamente en las características del jamón de Trevélez.

También influye en las características del producto final, el medio geográfico, el clima de la comarca, entre los 1 200 metros y las cumbres de Sierra Nevada, se encuentra la zona fría, con abundante nieve en invierno, con vientos cierzos que provienen de Sierra Nevada, y temperaturas frescas en verano, que posibilitan la curación natural del jamón elaborado en la zona, y que los diferencia de otros.

Son estas condiciones ambientales de frío en invierno, y temperaturas frescas en verano, las que posibilitan la curación prolongada en el tiempo en condiciones naturales. A su vez, permiten la elaboración del producto con un bajo contenido en sal, dándole a cada pieza el contenido justo, y tiempo de lenta y pausada curación que requiere el jamón, al aire de Trevélez, en ausencia de otros conservantes artificiales, tales como aditivos nítricos, ya que las temperaturas permiten su secado en condiciones seguras de inocuidad, actuando como conservadoras de las características microbiológicas y organolépticas del producto.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1203

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Aceite de Jaén

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Indicación Geográfica Protegida “Aceite de Jaén”
Calle Sierra Morena, Núm. 13 Bloque A
Edificio Terra Oleum, Geolit
C.P: 23620 Mengíbar, Jaén

Spain

GEOGRAPHICAL AREA

The delimited geographical area covers the entire province of Jaén, located in the southeast of the Iberian Peninsula, Andalusia, SPAIN.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) 2020/665 dated May 13, 2020 entering a name in the Register of Protected Designations of Origin and Protected Geographical Indications ["Aceite de Jaén" (PGI)].

Official Journal of the European Union L156 dated 19.05.2020.

PGI-ES-2322

May 19, 2020

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1203

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Aceite de Jaén

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Indicación Geográfica Protegida "Aceite de Jaén"
Calle Sierra Morena, Núm. 13 Bloque A
Edificio Terra Oleum, Geolit
C.P: 23620 Mengíbar, Jaén

Espagne

AIRE GÉOGRAPHIQUE

L'aire géographique délimitée comprend toute la province de Jaén, située au sud-est de la péninsule Ibérique, en Andalousie, ESPAGNE.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°2020/665 de la Comission du 13 mai 2020 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées ["Aceite de Jaén" (IGP)].

Journal officiel de l'Union européenne L156 du 19.05.2020.

PGI-ES-2322

19.05.2020

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1203

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Aceite de Jaén

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Indicación Geográfica Protegida “Aceite de Jaén”
Calle Sierra Morena, Núm. 13 Bloque A
Edificio Terra Oleum, Geolit
C.P: 23620 Mengíbar, Jaén

España

ZONA GEOGRÁFICA

La zona geográfica delimitada abarca toda la provincia de Jaén, situada al sureste de la Península Ibérica, Andalucía, ESPAÑA.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) 2020/665 de la Comisión de 13 de mayo de 2020 por el que se inscribe un nombre en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [“Aceite de Jaén” (IGP)].

Diario Oficial de la Unión Europea L156 de 19.05.2020.

PGI-ES-2322

19.05.2020

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Aceite de Jaén'

EU No PGI-ES-02322 – 22.9.2017

PDO ( ) PGI (X)

1. Name(s)

'Aceite de Jaén'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

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

'Aceite de Jaén' is an extra virgin olive oil obtained directly from the fruit of the olive tree (*Olea europaea* L.) and exclusively by mechanical means from olive tree plantations located in the geographical area defined in point 4, which at the time of packaging presents the following physico-chemical and organolepetic characteristics:

Acidity	Maximum 0,5 %
Peroxide value	Maximum 15 mEq O_2/kg
K_{270}	Maximum 0,18
K_{232}	Maximum 2
Waxes	Maximum 120 mg/kg
Total polyphenols	Minimum 300 mg/kg
Total tocopherols	Minimum 150 mg/kg

Fatty acid composition

Palmitic acid	9-13 %
Oleic acid	> 75 %
Linoleic acid	≤ 6 %

Organoleptic characteristics	
Median score for fruitiness	Greater than 3
Median score for bitterness	3-6,5
Median score for pungency	3-6,5
Median score for defects	Equal to 0

—Aroma: a perceptible aroma of fresh, healthy olives with hints of vegetables or other plant-based products such as green leaves or grasses, combined with distinctively fruity notes which are moderately to heavily pronounced (median for fruitiness on a continuous linear scale greater than 3).

—Taste: clean, fragrant taste of fresh, healthy olives with bitter, pungent notes of the following intensity:

—Bitterness: moderately or clearly perceptible (median on a continuous linear scale between 3 and 6,5),

—Pungency: moderately or clearly perceptible (median on a continuous linear scale between 3 and 6.5).

In short, the organoleptic characteristics of the oils covered by the ‘Aceite de Jaén’ designation are defined by aromas of fresh, clean and healthy olives picked before 31 December, when the bitterness and pungency attributes are highly pronounced.

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

‘Aceite de Jaén’ must be made from the following olive varieties grown on an individual or combined basis in olive tree plantations located within the geographical area defined in point 4:

Main variety: Picual, an indigenous variety which accounts for over 90 % of the olive trees grown in the geographical area.

Secondary varieties. Indigenous varieties: Manzanilla de Jaén, Royal de Cazorla and Carrasqueño de Alcaudete. Non-indigenous varieties: Hojiblanca, Arbequina and Picudo.

'Aceite de Jaén' is the extra-virgin olive oil obtained from olives of the above-mentioned varieties harvested before 31 December, as long as at least 85 % of the oil is from indigenous varieties.

In both cases, these oils must have the physico-chemical and organoleptic characteristics stated in point 3.2.

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

The olives are grown and the oil is produced within the geographical area described in point 4.

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

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

The labels must necessarily have the words 'Indicación Geográfica Protegida "Aceite de Jaén"' printed prominently in clear, indelible characters, as well as the specific PGI logo and the European Union logo, along with the details and information required under the applicable legislation.

The containers in which the 'Aceite de Jaén' oil is marketed must bear a non-reusable, numbered secondary label as a guarantee of compliance and origin. These secondary labels must be verified and issued by the Regulatory Board, the management body for the Protected Geographical Indication. It must not take any measures concerning the use of these secondary labels that might in any way discriminate against any operator that complies with the specification.

4. Concise definition of the geographical area

The defined geographical area covers the whole of Jaén province, located in the southeastern Iberian Peninsula.

5. Link with the geographical area

The link between the product and the geographical area is based on the reputation of the name 'Aceite de Jaén', which on the one hand is a consequence of the material

value of the product (the physico-chemical and organoleptic characteristics described in point 3.2), which is derived in turn from a combination of the olive varieties, the geographical location, the soil and climate conditions. The reputation is also due to the perception of its intangible value, which is based on the history of olive plantations and oil in Jaén over many centuries.

Thanks to the physico-chemical and organoleptic characteristics described in point 3.2, 'Aceite de Jaén' has a very high reputation in both national and international markets and has become an indispensable element in the gastronomy of many places. According to a survey by the company Global Investigación & Marketing in 2002 for the Andalusian Conference on Designations of Origin, conducted on a sample of 539 people in five provincial capitals of Spain (Madrid, Barcelona, Valencia, Seville and Zaragoza) with a confidence level of 95 %, when interviewees were asked to name the designations of origin with which they were familiar, it appeared that 'Aceite de Jaén' ranked as the fifth best-known Spanish designation of origin among consumers and first out of all Andalusian designations of origin, despite not being an officially recognised quality mark. The Permanent Observatory on Olive Oil run by the Spanish Association of Olive Municipalities also held a telephone survey spanning every province of Spain in 2009. When asked the question '*In which Spanish province is the best quality olive oil produced?*', over 63 % of interviewees replied 'Jaén'.

Olive plantations cover a surface area of 582 427 hectares in Jaén province (89,75 % of cultivated land) divided into over 100 000 holdings, of which 76 % are smaller than 5 hectares. Olive-growing is not just a source of income for most families in Jaén but also part of their socio-cultural heritage. Olive-growing and olive oil production are present in the 97 municipalities in the province. Olive trees are grown in every one of them and all except for three have at least one olive mill. This proves that the entire province of Jaén is directly linked and involved in producing the product.

The olive-lined landscape of Jaén is the result of the age-old interplay between the geomorphology of the province and the attempts made by its human inhabitants to harness the territory, aided by the physical environment. The particular relief to be found in the province means that the cultivated area is located between Marmolejo (altitude 250 m) and Noalejo (1 000 m)

The olive-growing soils in Jaén province are clearly similar to the inceptisol (USDA) or cambisol and regosol (FAO) soil types, all of which have a distinctively high calcium carbonate content and therefore a high pH ranging between 6 and 8.

Moreover, as the province is located in the very heart of the Mediterranean area, it offers ideal climatic and temperature conditions and rainfall patterns that are mostly optimal for olive-growing (Csa in the Köppen climate classification). The average mean temperatures range between 14,5 °C and 17 °C. The maximum mean temperatures in summer are over 30 °C (around 35 °C in July and August) and the minimum mean

temperatures in the winter months are about 2° or 3 °C. The average thermal range recorded is 13 °C. Average annual rainfall is about 410 mm-620 mm, albeit with the significant variations from year to year which are typical of the Mediterranean climate. In the last 20 years, rainfall has been low (about 475 mm per year), more abundant in autumn than in winter and springtime, and very scarce in the summer months (less than 10 % of total annual precipitation). In short, the summers are very dry and with low rainfall, with very high maximum temperatures, a high level of sunshine and minimum relative humidity below 20 %.

The typical environment in the production area for 'Aceite de Jaén' and more specifically, the altitude, the limestone soils with high levels of carbonate compounds and the climate (high temperatures and almost no rain in summer and the annual rainfall pattern) make it possible to link the characteristics described in point 3.2 to the geographical environment. These conditions mean that olives grown without irrigation suffer water stress, which leads to oils with a higher concentration of polyphenols, tocopherols and oleic acid, with very pronounced scores for the sensorial attributes of bitterness, pungency and fruitiness. Even irrigated olive plantations, where stress levels are maintained due to irrigation being insufficient, oils also present medium to high levels of polyphenols, as well as greater stability and intensity in the fruitiness, bitterness and pungency attributes than those obtained from FAO or high-dose water irrigation (Salas et al, '*Influencia del riego sobre la composición y características organolépticas del aceite de oliva* [The influence of irrigation on the composition and organoleptic characteristics of olive oil]'*Grasas y Aceites*, vol. 48, Fasc. 2, 1997, pages 74 and 82).

The ripening of the fruit is largely dependent on the climate conditions and relief and how they affect the varieties described in point 3.3. The harvesting period – for both the main variety and those others – commences in October in the case of oils that are harvested 'green' or as 'early oils' and ends in late December when the ripest olives are harvested. This harvesting period guarantees the existence of quality healthy olives, as well as the composition and the unique sensorial characteristics of 'Aceite de Jaén' as defined in point 3.2.

Over the course of history, the word 'Jaén' has been perceived by both the market and consumers as synonymous with good olive oil. There are extensive references in historical and archaeological literature to the presence and importance of olive trees and their oil in Jaén province in Roman times, as well as to the demand in Rome for oil from Jaén. For example, see article by P. Berni Millet (2015): '*Viaje en el tiempo por la producción y el comercio del aceite bético con la iconografía romana*' [A journey in time tracing the production and trade of Andalusian oil with Roman iconography], in the journal of the Sociedad de Estudios de la Cerámica Antigua en Hispania (SECAH) pp. 49-62, which expressly mentions the oil from the Cástulo region (Linares, Jaén) and the huge oil-producing industrial complex of Marroquíes Bajos in the city of Jaén,

which was opened in the era of Augustus and consisted of a 'monumental' complex for producing olive oil with six huge mills lined up side by side. This paper also mentions the discovery of amphorae at Monte Testaccio featuring cursive inscriptions from the fiscal district of Cástulo (CIL XV 4137). A peculiar epigraph engraved in stone was also found in this ancient city, featuring the words '*RESCRIPTUM SACRUM DE RE OLEARIA*', which formed the heading of an imperial rescript on the subject of oil that has been attributed to Hadrian.

In 1849 Queen Isabella II ordered the publication of a circular from the Ministry of Trade, Instruction and Public Works listing the weights and measures most commonly used in trade in Spain, including two containers made of tin, the 'MEDIA ARROBA DE ACEITE DE JAÉN' and the 'MEDIA LIBRA DE ACEITE DE JAÉN' (Museum of the Spanish Centre for Metrology in Tres Cantos-Madrid).

Jaén's reputation in the oil sector is backed up by the numerous acknowledgements awarded to the extra virgin olive oil produced in the province.

Further evidence of its reputation lies in the fact that the restriction on geographical marks contained in the EU legislation on the marketing of olive oils has not prevented certain producers from running the risk of using and registering the place name 'Jaén' in their trademarks. A review of the archives at the Spanish Patents and Trade Marks Office (OEPM), the European Union Intellectual Property Office (EUIPO) and the World Intellectual Property Organization (WIPO) reveals that this place name has been included in a total of 68 distinctive marks. See also the sanctioning procedures launched by the Regional Government of Andalusia against olive oil packaging firms for non-compliance with European legislation due to the unlawful inclusion of the place name 'Jaén' on their labels.

The following references provide evidence that the name is used in popular parlance and for commercial purposes, and is always linked to a prestigious, high-quality product:

1. An article from the 'La Vanguardia' newspaper from Barcelona on 9 August 1938 describing how Spanish riches were being pawned off to cover the costs of the Spanish Civil War: '*...The preponderant currency is German war material. Any Spanish wealth that has not already been distributed and given away has been promised: olive oil from Jaén, oranges from Valencia...*'
2. A report from page 6 of Barcelona's 'La Vanguardia' newspaper on 14 June 1970 on a visit by French President de Gaulle to Spain, including a stop in Jaén: '...*Moments before his departure, the French President took an interest in 'Aceite de Jaén and his entourage contacted the Territorial Union of Countryside Cooperatives to provide them with two tins of pure olive oil...*'

3. An interview in the 'El País' newspaper on 5 November 2014 featuring Lucio Blázquez, founder and owner of 'Casa Lucio', one of the most traditional and most prestigious restaurants in Madrid, where he reveals the secret behind the establishment's emblematic 'huevos rotos' (broken eggs) dish: '*A coal fire, good frying pans and the raw material: potatoes from Galicia, eggs from a farm in Ávila and oil from Jaén*'.
4. An article published in the 'Prnoticias' digital newspaper on 14 September 2016 about an international sales platform in which its Vice-President for Europe explains that it includes '*over 500 product references, from Iberian ham to oil from Jaén*'.
5. A review from the Seville edition of the 'ABC' newspaper on 30 November 2007, stating as follows: '*The "Casa de Jaén" in Seville became a torch-bearer last night for the world-famous virgin olive oil from Jaén, which those in attendance were able to taste and savour (…) There is no need for surveys to confirm it. It is a case of "liquid gold". Nobody questions that oil from Jaén tops the ranking of best oils in the world...'*
6. Camilo José Cela, Nobel Prize for Literature, mentions oil from Jaén in his book 'La cruz de San Andrés' [Saint Andrew's Cross]. '... *they brought oil from Jaén and wheat from Palencia and Valladolid and she earned her living by distributing it among the buyers*...'
7. Almudena Grandes, Spanish National Fiction Prize, mentions oil from Jaén in her book 'Inés y la alegría' [Inés and Joy]: '...*the pantry at Casa Inés held ninety litres of the extraordinary olive oil produced in the mountains south of Jaén*.'
8. Article entitled 'The olive oil in Jaen is one of the most renowned products of Andalucia and whole Spain.'[sic] on blog entry posted on 12 December 2016 on the Ruralidays.com holiday rental web portal.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«Aceite de Jaén»

Nº UE: PGI-ES-02322 — 22.9.2017

AOP ( ) IGP (X)

1. Dénomination(s)

«Aceite de Jaén»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.5. Huiles et matières grasses (beurre, margarine, huiles, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

L'«Aceite de Jaén» est une huile d'olive vierge extra obtenue à partir de fruits d'oliviers (*Olea europaea* L.) exclusivement issus d'oliveraies situées dans l'aire géographique décrite au point 4, et qui présente les caractéristiques physico-chimiques et organoleptiques suivantes au moment de son conditionnement:

Acidité	0,5 % au maximum
Indice de peroxyde	15 mEq O_2/kg au maximum
K_{270}	0,18 au maximum
K_{232}	2 au maximum
Cires	120 mg/kg au maximum
Polyphénols totaux	300 mg/kg au minimum
Tocophérols totaux	150 mg/kg au minimum

Composition en acides gras

Acide palmitique	9-13 %
Acide oléique	> 75 %
Acide linoléique	≤ 6 %

Caractéristiques organoleptiques	
Médiane de l'attribut fruité	Supérieure à 3
Médiane de l'attribut amer	3-6,5
Médiane de l'attribut piquant	3-6,5
Médiane du défaut	Égale à 0

—arôme: arôme perceptible d'olive saine et fraîche, avec des nuances de légumes ou d'autres végétaux (de feuilles ou d'herbes vertes, par exemple), des notes fruitées prononcées, d'une intensité modérée à forte (médiane de l'attribut fruité sur une échelle linéaire continue supérieure à 3);

—goût: saveur franche et parfumée d'olive saine et fraîche, avec des notes amères et piquantes, dont l'intensité est la suivante:

—amertume: modérément ou clairement perceptible (médiane sur une échelle linéaire continue entre 3 et 6,5);

—ardence: modérément ou clairement perceptible (médiane sur une échelle linéaire continue entre 3 et 6,5).

En résumé, les caractéristiques organoleptiques des huiles de l'IGP «Aceite de Jaén» sont définies par des arômes d'olive propre, saine et fraîche, récoltée avant le 31 décembre, dont les attributs amer et piquant sont prononcés.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

L'«Aceite de Jaén» est exclusivement issu des variétés suivantes d'olive, présentes séparément ou en association dans les oliveraies de l'aire géographique décrite au point 4:

variété principale: Picual, variété autochtone représentant plus de 90 % de la surface oléicole de l'aire géographique;

variétés secondaires: autochtones, à savoir Manzanilla de Jaén, Royal de Cazorla et Carrasqueño de Alcaudete, et allochtones, à savoir Hojiblanca, Arbequina et Picudo.

L'«Aceite de Jaén» est l'huile d'olive vierge extra obtenue à partir d'olives récoltées avant le 31 décembre, issues des variétés énumérées ci-dessus, à condition qu'au moins 85 % de l'huile provienne des variétés autochtones.

En tout état de cause, ces huiles doivent présenter les caractéristiques physico-chimiques et organoleptiques mentionnées au point 3.2.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Les étapes de production des olives et d'élaboration du produit ont lieu dans l'aire géographique décrite au point 4.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

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3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Doivent obligatoirement figurer sur les étiquettes, en caractères clairs et indélébiles et de manière bien visible, la mention «Indicación Geográfica Protegida "Aceite de Jaén"», le logotype spécifique de l'IGP et le logo de l'Union européenne, en plus des données et informations requises par la législation applicable.

Les conditionnements utilisés pour la commercialisation de l'«Aceite de Jaén» sont munis d'une contre-étiquette d'identification numérotée et non réutilisable, qui tient lieu de marque de conformité et de garantie de l'origine. Ces contre-étiquettes sont contrôlées et délivrées par le Consejo Regulador, en tant qu'organisme de gestion de l'indication géographique protégée. La manière dont ce dernier utilise les contre-étiquettes ne doit en aucun cas être discriminatoire à l'égard de tout opérateur qui respecte le cahier des charges.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique délimitée comprend la province de Jaén dans son ensemble, qui se situe au sud-est de la péninsule ibérique.

5. Lien avec l'aire géographique

Le lien entre le produit et l'origine géographique tient à la notoriété de la dénomination «Aceite de Jaén», qui s'avère être une conséquence, d'une part, de la valeur matérielle du produit (caractéristiques physico-chimiques et organoleptiques décrites au point 3.2) découlant, quant à elle, de l'association des variétés d'olives, de la situation géographique et des conditions pédoclimatiques. Mais cette renommée est également

due, d'autre part, à la perception de sa valeur immatérielle née de plusieurs siècles d'histoire de l'olivier et de l'huile «Aceite de Jaén».

En raison de ses caractéristiques physico-chimiques et organoleptiques décrites au point 3.2, l'«Aceite de Jaén» a acquis un grand prestige, tant sur le marché intérieur qu'international, et est devenu un élément gastronomique incontournable dans de nombreux endroits. Ainsi, lors d'un sondage réalisé en 2002 pour la Conferencia Andaluza de Denominaciones de Origen par la société Global Investigation & Marketing auprès de 539 personnes dans cinq capitales provinciales espagnoles (Madrid, Barcelone, Valence, Séville et Saragosse), avec un degré de fiabilité de 95 %, il s'est avéré que lorsqu'on a demandé d'identifier des appellations d'origine connues, l'«Aceite de Jaén» est arrivé en cinquième position parmi les appellations nationales et en première position pour l'Andalousie, bien que la qualité de ce produit ne soit pas officiellement reconnue. De même, en 2009, l'Observatorio Permanente del Aceite de Oliva de l'Asociación Española de Municipios del Olivo a réalisé une enquête téléphonique dans l'ensemble des provinces d'Espagne. À la question «*dans quelle province espagnole produit-on l'huile d'olive de meilleure qualité?*», plus de 63 % des personnes interrogées ont répondu «à Jaén».

Les oliveraies occupent dans la province de Jaén une surface de 582 427 ha (soit 89,75 % des terres cultivées), répartie sur plus de 100 000 exploitations, dont 76 % ne dépassent pas 5 ha. L'oléiculture fait donc partie à la fois de l'économie d'une grande partie des familles de la province de Jaén et du patrimoine socioculturel de celle-ci. La culture de l'huile et de l'oliveraie est présente dans les 97 communes de la province. En effet, l'olivier y est cultivé partout et toutes, sauf trois, comptent au moins une huilerie en activité, ce qui prouve que la province de Jaén est intégralement associée et participe directement à l'obtention du produit.

Le paysage de la province de Jaén, marqué par la culture de l'olivier, est le fruit du dialogue historique entre la géomorphologie locale et l'effort de domestication du territoire par l'homme, favorisé par la situation géographique et les conditions environnementales. Ainsi, en raison de l'orographie particulière de la province, la surface cultivée se situe entre Marmolejo (250 m d'altitude) et Noalejo (1 000 m).

Les sols des oliveraies de la province de Jaén présentent un lien manifeste avec ces sols de type inceptisol (USDA) ou cambisol et regosol (FAO), et ont pour caractéristique distinctive commune une teneur élevée en carbonate de calcium et, par conséquent, un pH élevé compris entre 6 et 8.

De plus, étant située au cœur de la région méditerranéenne, la province présente des caractéristiques optimales sur le plan climatique, thermique et, dans une large mesure, pluviométrique pour le développement de la culture de l'olivier (Csa dans la classification climatique de Köppen). Les températures moyennes annuelles se situent dans une fourchette comprise entre 14,5 °C et 17 °C. Les températures moyennes

maximales pendant les mois d'été sont supérieures à 30 °C (aux alentours de 35 °C en juillet et en août), tandis que les températures minimales pendant les mois d'hiver avoisinent 2 °C ou 3 °C. L'amplitude thermique enregistrée est en moyenne de 13 °C. Les précipitations moyennes annuelles sont comprises entre 410 mm et 620 mm, bien qu'elles présentent d'importantes variations d'une année à l'autre, propres au climat méditerranéen. Ces 20 dernières années, on a enregistré une faible pluviométrie, d'environ 475 mm par an, les précipitations étant plus abondantes en automne qu'en hiver et au printemps, et très faibles durant les mois d'été (moins de 10 % des précipitations totales annuelles). En définitive, les étés sont très secs avec peu de précipitations, présentent des températures maximales très élevées, un fort ensoleillement et une humidité relative minimale inférieure à 20 %.

Le milieu caractéristique de l'aire de production de l'«Aceite de Jaén» qui a été décrit, à savoir l'altitude, la composition calcaire des sols à forte teneur en carbonates et le climat (avec des températures estivales élevées, l'absence presque totale de précipitations en été et la répartition annuelle des précipitations) permet d'établir un lien entre les caractéristiques mentionnées au point 3.2 et le milieu géographique. Ces conditions ont pour conséquence que l'olivier cultivé dans des conditions de sécheresse subit un stress hydrique, ce qui se traduit par des huiles présentant une teneur plus élevée en polyphénols, en tocophérols et en acide oléique ainsi que des intensités plus marquées des attributs sensoriels d'amertume, d'ardence et de fruité. Même dans les oliveraies irriguées, où les niveaux de stress sont maintenus en raison de l'irrigation insuffisante, les huiles présentent aussi des niveaux moyens à élevés de polyphénols ainsi qu'une plus grande stabilité et intensité des attributs de fruité, d'amertume et d'ardence, qui sont supérieures à celles des autres huiles obtenues dans des oliveraies disposant d'une irrigation FAO ou d'eau à haute dose (Salas et al., «*Influencia del riego sobre la composición y característica organolépticas del aceite de oliva*», *Grasas y Aceites*, vol. 48, Fasc. 2, 1997, p. 74 et 82).

Les conditions climatiques, l'orographie et leur interaction avec les variétés énumérées au point 3.3 déterminent dans une large mesure la maturation du fruit. La période de récolte, aussi bien de la variété principale que des autres, débute en octobre pour l'élaboration des huiles issues de la récolte «en vert» ou «huiles primeurs» et se termine à la fin du mois de décembre par la récolte des fruits plus mûrs. Cette période de récolte garantit la présence de fruits sains et de qualité ainsi que la composition et les caractéristiques sensorielles singulières de l'«Aceite de Jaén» qui ont été définies au point 3.2.

De tout temps, le marché et les consommateurs ont vu dans l'appellation «Jaén» un synonyme d'huile d'olive de qualité. La présence et l'importance de l'olive et de son huile dans la province de Jaén à l'époque romaine, de même que la demande suscitée jusqu'à Rome par cette huile, sont attestées par de nombreux témoignages historiques et archéologiques. On se référera, par exemple, à l'article de P. Berni Millet «*Viaje en*

el tiempo por la producción y el comercio del aceite bético con la iconografía romana» dans le journal de la Sociedad de Estudios de la Cerámica Antigua en Hispania (SECAH, 2015, p. 49-62), dans lequel il est expressément fait mention de l'huile de la région de Cástulo (Linares, Jaén) et de l'énorme complexe industriel huilier de Marroquíes Bajos, situé dans la ville de Jaén, qui a commencé ses activités au temps d'Auguste et dont l'ensemble de production d'huile d'olive «monumental» comprenait six pressoirs d'envergure, disposés en batterie. Cet article évoque également la découverte d'amphores sur le mont Testaccio portant des inscriptions manuscrites du district fiscal de Cástulo (CIL XV 4137). On a en outre retrouvé, dans cette cité antique, une étrange épigraphe gravée dans la pierre, «*RESCRIPTUM SACRUM DE RE OLEARIA*», formule qui constitue l'en-tête d'un rescrit impérial en matière d'huile, attribué à Hadrien.

En 1849, la reine Isabel II a fait publier une circulaire du ministère du commerce, de l'instruction et des travaux publics visant à recenser les poids et mesures du commerce les plus usités en Espagne, parmi lesquels se trouvaient deux récipients en fer blanc d'une contenance respective d'«UNE DEMI-ARROBE D'HUILE DE JAÉN» et d'«UNE DEMI-LIVRE D'HUILE DE JAÉN» (Museo del Centro Español de Metrología à Tres Cantos, Madrid).

La renommée de Jaén dans le secteur oléicole est attestée par de nombreuses récompenses octroyées à l'huile d'olive vierge extra élaborée à Jaén.

Une autre preuve irréfutable de sa renommée en est que l'interdiction relative aux marques géographiques qui figure dans la réglementation de l'Union applicable à la commercialisation des huiles d'olives n'a pas empêché certains producteurs de se risquer à utiliser et à enregistrer le toponyme «Jaén» dans leurs marques. Une revue des fonds de l'Office espagnol des brevets et des marques (OEPM), de l'Office de l'Union européenne pour la propriété intellectuelle (EUIPO) et de l'Organisation mondiale de la propriété intellectuelle (OMPI) fait ainsi apparaître que ce toponyme est présent dans 68 signes distinctifs. On peut également citer les procédures de sanction initiées par la Junta de Andalucía, pour non-respect de la réglementation européenne, contre plusieurs conditionneurs d'huile d'olive qui avaient indûment fait figurer sur leurs étiquettes le toponyme «Jaén».

L'utilisation de cette appellation dans le langage courant et le commerce, invariablement pour évoquer un produit de haute qualité et de grande renommée, est aussi confirmée par les références suivantes:

1. Article paru dans le journal barcelonais «La Vanguardia» du 9 août 1938, dans lequel on pouvait lire, à propos de l'hypothèque des richesses nationales pour couvrir les frais engendrés par la guerre civile espagnole: «... La monnaie qui prévaut est le matériel de guerre allemand. Ce qui n'est pas réparti et octroyé de facto sur la

richesse espagnole l'est en promesses, c'est-à-dire sur l'huile de Jaén, les oranges valenciennes...»

2. Article de presse du journal barcelonais «La Vanguardia» du 14 juin 1970, qui annonçait en page 6 la visite en Espagne du président français Charles de Gaulle et son passage par Jaén: «... Peu avant de partir, il avait manifesté de l'intérêt pour l'huile de Jaén; les membres de sa suite ont alors pris contact avec l'Union territoriale des coopératives agricoles, afin qu'elle leur procure deux bidons d'huile d'olive vierge...»

3. Entretien, paru dans le journal «El País» du 5 novembre 2014, avec Lucio Blázquez, fondateur et propriétaire de la «Casa Lucio», l'un des restaurants les plus traditionnels et réputés de Madrid, où il dévoile le secret des «Huevos rotos», la spécialité emblématique de l'établissement: «Une cuisson au charbon de bois, de bonnes poêles et la matière première: des pommes de terre de Galice, des œufs venus d'une ferme d'Ávila et de l'huile de Jaén».

4. Article du 14 septembre 2016 paru dans le journal en ligne «Prnoticias», concernant une plateforme de vente internationale dont le vice-président pour l'Europe déclare qu'elle propose «plus de 500 références, du jambon ibérique à l'huile de Jaén».

5. Compte rendu du journal ABC de Séville du 30 novembre 2007, dans lequel on peut lire: «La Casa de Jaén à Séville est devenue hier soir le précurseur de l'huile d'olive vierge mondialement connue de la province, que le public a pu goûter et déguster […] On ne compte plus les enquêtes qui en attestent. Il s'agit d'"or liquide". Personne ne remet en cause le fait que l'huile de Jaén arrive en tête des meilleures huiles du monde...»

6. Camilo José Cela, prix Nobel de littérature, évoque l'huile de Jaén dans son ouvrage La Croix de Saint-André: «... on lui apportait de l'huile de Jaén et du blé de Palencia et de Valladolid, et elle gagnait sa vie en le répartissant entre les acheteurs...»

7. Almudena Grandes, prix national du Roman, mentionne l'huile de Jaén dans son ouvrage Inès et la joie: «... dans le garde-manger de Casa Inés il y avait quatre-vingt-dix litres de l'huile d'olive extraordinaire que produit la cordillère Sud de Jaén».

8. Sur le blog du site internet de locations de vacances, Ruralidays.com, figure l'article du 12 décembre 2016 intitulé «The olive oil in Jaen is one of the most renowned products of Andalucia and whole Spain».

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Aceite de Jaén»

N.º UE: PGI-ES-02322 – 22.9.2017

DOP ( ) IGP (X)

1. Nombre

«Aceite de Jaén»

2. Estado Miembro o Tercer País

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.5. Aceites y grasas (mantequilla, margarina, aceite, etc.)

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

El «Aceite de Jaén» es un aceite de oliva virgen extra, obtenido directamente del fruto del olivo (*Olea europaea L.*), y exclusivamente por procedimientos mecánicos, de olivares de la zona geográfica definida en el punto 4, que presenta, en el momento de su envasado, las siguientes características físico-químicas y organolépticas:

Acidez	Máximo 0,5 %
Índice de peróxido	Máximo 15 mEq O_2/kg
K_{270}	Máximo 0,18
K_{232}	Máximo 2,0
Ceras	Máximo 120 mg/kg
Polifenoles totales	Mínimo 300 mg/kg
Tocoferoles totales	Mínimo 150 mg/kg

Composición de ácidos grasos	
Ácido palmítico	9-13 %
Ácido oleico	> 75 %

Ácido linoleico	≤ 6 %

Características organolépticas	
Mediana del atributo frutado	Mayor de 3
Mediana del atributo amargo	3,0 – 6,5
Mediana del atributo picante	3,0 – 6,5
Mediana del defecto	Igual a 0

—Olor: aroma perceptible de aceituna sana y fresca, con matices a hortalizas u otros vegetales como hojas o hierbas verdes, de notas frutales destacadas, de intensidad moderada a alta (mediana de frutado en una escala lineal continua mayor que 3,0).

—Sabor: sabor limpio y fragante a aceituna sana y fresca, notas amargas y picantes, de la siguiente intensidad:

—amargor: moderadamente o claramente perceptible (mediana en una escala lineal continua entre 3,0 y 6,5);

—picor: moderadamente o claramente perceptible (mediana en una escala lineal continua entre 3,0 y 6,5);

En resumen, las características organolépticas de los aceites de la IGP «Aceite de Jaén» están definidas por aromas a aceituna limpia, sana y fresca, recolectada antes del 31 de diciembre, donde los atributos amargo y picante están marcados.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

El «Aceite de Jaén» procederá obligatoriamente de las siguientes variedades de aceituna, presentes, de forma aislada o combinada, en los olivares de la zona geográfica definida en el punto 4:

Variedad principal: Picual, variedad autóctona que representa más del 90 % de la superficie oleícola de la zona geográfica.

Variedades secundarias. Autóctonas: Manzanilla de Jaén, Royal de Cazorla y Carrasqueño de Alcaudete. No autóctonas: Hojiblanca, Arbequina y Picudo.

El «Aceite de Jaén» es el aceite de oliva virgen extra obtenido de aceitunas recolectadas, antes del 31 de diciembre, de las variedades anteriormente descritas, siempre que, al menos, el 85 % del aceite proceda de las variedades autóctonas.

En todo caso, estos aceites deberán presentar las características físico-químicas y organolépticas, recogidas en el punto 3.2.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Las fases de producción de la aceituna y elaboración del producto se realizan en la zona geográfica descrita en el punto 4.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

—

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En las etiquetas figurará obligatoriamente la mención «Indicación Geográfica Protegida "Aceite de Jaén"», de manera destacada, en caracteres claros e indelebles, así como el logotipo específico identificador de la IGP de la Unión Europea, además de los datos y requisitos exigidos en la legislación aplicable.

Como distintivo de cumplimento y garantía de origen, los envases en los que el «Aceite de Jaén» se comercialice, irán provistos de una contraetiqueta numerada identificativa no reutilizable. Dichas contraetiquetas serán controladas y expedidas por el Consejo Regulador, órgano de gestión de la Indicación Geográfica Protegida, cuyas actuaciones en lo concerniente al uso de estas contraetiquetas no serán en ningún caso discriminatorias respecto a cualquier operador que cumpla el pliego de condiciones.

4. Descripción Sucinta de la Zona Geográfica

La zona geográfica delimitada abarca toda la provincia de Jaén, situada al sureste de la Península Ibérica.

5. Vínculo con la Zona Geográfica

El vínculo entre el producto y el origen geográfico se fundamenta en la reputación del nombre «Aceite de Jaén», que resulta ser una consecuencia, por un lado, del valor material del producto (características físico-químicas y organolépticas descritas en el punto 3.2) derivado, a su vez, de la combinación de las variedades de aceituna, la situación geográfica y las condiciones edafoclimáticas. Pero, además, la reputación se debe, por otro lado, a la percepción de su valor inmaterial, que se ha creado a través de la plurisecular historia del olivo y del aceite en Jaén.

Debido a sus características físico-químicas y organolépticas descritas en el punto 3.2, el «Aceite de Jaén» ha ganado un gran prestigio, tanto en el mercado nacional como en el internacional, y se ha convertido en un elemento indispensable en la gastronomía de muchos lugares. Así, en una investigación de mercado realizada para la Conferencia Andaluza de Denominaciones de Origen por la empresa Global Investigación & Marketing en el año 2002, con una muestra de 539 personas en cinco capitales de provincia españolas (Madrid, Barcelona, Valencia, Sevilla y Zaragoza) y un grado de confianza del 95 %, resultó que en la pregunta relativa a la identificación de denominaciones de origen conocidas, «Aceite de Jaén» quedó en quinta posición de las nacionales y primera de Andalucía, pese a no ser una figura de calidad oficialmente reconocida. Asimismo, el Observatorio Permanente del Aceite de Oliva de la Asociación Española de Municipios del Olivo llevó a cabo en 2009 una encuesta telefónica en todas las provincias de España. A la pregunta: «*¿En qué provincia de España se produce el aceite de oliva de mayor calidad?*», más del 63 % de los encuestados respondió Jaén.

El olivar ocupa una superficie de 582 427 hectáreas en la provincia de Jaén (el 89,75 % de las tierras cultivadas) dividida en más de 100 000 explotaciones, de las cuales el 76 % tienen menos de 5 hectáreas, lo que implica que el cultivo del olivar forma parte de la economía de una buena parte de las familias giennenses y de su acerbo sociocultural. La cultura del aceite y del olivar está presente en los 97 municipios de la provincia. En todos ellos se cultiva el olivo y, excepto en tres, existe al menos una almazara en activo, lo que prueba que toda la provincia de Jaén está implicada y relacionada directamente con la obtención del producto.

El paisaje olivarero de Jaén es el fruto del diálogo histórico entre la geomorfología de la provincia y el esfuerzo de domesticación del territorio por parte del ser humano, favorecido por el medio físico y ambiental. Así, la particular orografía de la provincia determina que la superficie cultivada se sitúe entre los 250 m de altitud de Marmolejo y los 1 000 m de Noalejo.

Los suelos del olivar de la provincia de Jaén muestran una clara afinidad por aquellos de tipo inceptisol (USDA) o cambisol y regosol (FAO), compartiendo, como rasgos distintivos, el notable contenido en carbonato cálcico y, por tanto, con pH elevado, entre 6 y 8.

Además, al situarse en el núcleo del área mediterránea, la provincia ofrece unas óptimas características climáticas, térmicas y, en gran medida, pluviométricas para el desarrollo del cultivo del olivo (Csa en la clasificación climática de Köppen). Las temperaturas medias anuales están entre 14,5 °C y 17,0 °C. Las temperaturas medias máximas en los meses de verano son superiores a los 30 °C (en torno a 35 °C en julio y agosto), mientras que las medias mínimas en los meses de invierno rondan los 2 °C o 3 °C. La amplitud térmica registrada por término medio es de 13 °C. Las

precipitaciones medias anuales se encuentran en el intervalo de 410 mm – 620 mm, aunque con notables desviaciones interanuales propias de la climatología mediterránea. En los últimos veinte años, se ha registrado una pluviometría baja, en torno a 475 mm al año, siendo las lluvias más abundantes en otoño que en invierno y primavera, y muy escasas en los meses de verano (menores al 10 % de la precipitación total anual). En definitiva, los veranos son muy secos y con bajas precipitaciones, presentando temperaturas máximas muy altas, gran insolación y humedad relativa mínima inferior al 20 %.

El medio característico descrito de la zona productiva del «Aceite de Jaén» y, en concreto, la altitud, la composición caliza de los suelos, con gran presencia de compuestos carbonatados, y el clima (con elevadas temperaturas estivales, práctica ausencia de lluvia en verano y la distribución anual de las precipitaciones) permiten vincular las características descritas en el punto 3.2 al medio geográfico. Estas condiciones dan lugar a que el olivo cultivado en condiciones de secano sufra estrés hídrico, lo que da lugar a aceites con mayor concentración de polifenoles, tocoferoles y ácido oleico, mostrando unas intensidades más marcadas de los atributos sensoriales de amargor, picor y frutado. Incluso en el olivar de regadío, donde se mantienen niveles de estrés por aportación deficitaria de riego, los aceites también presentan niveles medios-altos de polifenoles, así como una mayor estabilidad e intensidad en el frutado, amargo y picante, más elevada respecto de aquellos otros obtenidos de olivares con riego FAO o dosis elevadas de agua (Salas y otros, «Influencia del riego sobre la composición y característica organolépticas del aceite de oliva», Grasas y Aceites, vol. 48, Fasc. 2, 1997, págs. 74 y 82).

Las condiciones climáticas, la orografía y su interacción con las variedades descritas en el punto 3.3 determinan en gran medida la maduración del fruto. El período de recolección, tanto de la variedad principal como del resto, comienza en octubre para la elaboración de los aceites de recolección «en verde» o «aceites tempranos» y finaliza a finales de diciembre con la recolección de frutos más maduros. Este período de recolección garantiza la presencia de frutos sanos y de calidad, así como la composición y las características sensoriales singulares del «Aceite de Jaén» que han sido definidas en el punto 3.2.

Es una constante histórica que el mercado y los consumidores perciban el término «Jaén» como sinónimo de buen aceite de oliva. La presencia e importancia del olivo y su aceite en la provincia de Jaén en época romana y su demanda desde Roma quedan atestiguadas en una extensa literatura histórica y arqueológica. Véase, por ejemplo, el artículo de P. Berni Millet (2015): «Viaje en el tiempo por la producción y el comercio del aceite bético con la iconografía romana» en el boletín de la Sociedad de Estudios de la Cerámica Antigua en Hispania (SECAH), págs. 49-62, en el que se menciona expresamente el aceite de la región de Cástulo (Linares, Jaén) y el enorme complejo industrial aceitero de Marroquíes Bajos, ubicado en la ciudad de Jaén, que

comenzó su andadura en época de Augusto y contaba con un complejo productor de aceite de oliva «monumental» con seis prensas de grandes proporciones dispuestas en batería. En este trabajo se señala, asimismo, el hallazgo de ánforas en el Monte Testaccio con inscripciones cursivas del distrito fiscal de Cástulo (CIL XV 4137). También en esta antigua ciudad se halló un particular epígrafe grabado en piedra con el texto «RESCRIPTUM SACRUM DE RE OLEARIA», que constituye el encabezamiento de un rescripto imperial sobre materia olearia atribuido a Adriano.

En 1849, la Reina Isabel II dio orden de publicar una circular del Ministerio de Comercio, Instrucción y Obras Públicas para reunir las pesas y medidas del comercio más usadas en España, donde se encuentran dos envases de hojalata de «MEDIA ARROBA DE ACEITE DE JAEN» y «MEDIA LIBRA DE ACEITE DE JAEN» (Museo del Centro Español de Metrología en Tres Cantos-Madrid).

La reputación de Jaén en el ámbito oleícola está demostrada por los numerosos reconocimientos concedidos al aceite de oliva virgen extra producido en Jaén.

Otra prueba irrefutable de su reputación la encontramos en que la limitación relativa a las marcas geográficas contenida en la normativa comunitaria sobre comercialización de los aceites de oliva no ha impedido que algunos productores se arriesguen a usar y registrar el topónimo Jaén en sus marcas. Un repaso de los fondos de la Oficina Española de Patentes y Marcas (OEPM), de la Oficina Europea de la Propiedad Intelectual (EUIPO) y de la Oficina Mundial de la Propiedad Intelectual (OMPI) revela que este topónimo se integra en un total de sesenta y ocho signos distintivos. Igualmente, pueden citarse los procedimientos sancionadores incoados por la Junta de Andalucía a envasadoras de aceite de oliva por incumplimiento de la normativa europea, al incluir en su etiquetado de forma indebida el topónimo «Jaén».

Otras pruebas del uso del nombre en el lenguaje común y en el comercio, siempre ligado a producto de gran calidad y prestigio, son las siguientes referencias:

1. Artículo del diario «La Vanguardia», Barcelona, 9 de agosto de 1938, donde puede leerse, en relación con la riqueza española hipotecada para cubrir los gastos ocasionados por la Guerra Civil Española: «[…] La moneda preponderante es el material de guerra alemán. Lo que no se halla repartido y otorgado de hecho, sobre la riqueza española, lo está en promesas, es decir, sobre el aceite de Jaén, sobre la naranja valenciana […]».
2. Noticia del diario «La Vanguardia», Barcelona, 14 de junio de 1970, en cuya página 6 se informa sobre la visita del presidente de Francia de Gaulle a España y su paso por Jaén: «[…] Momentos antes de partir se había interesado por el aceite de Jaén, y las personalidades de su séquito se pusieron en contacto con la Unión Territorial de Cooperativas del Campo, para que les facilitara dos latas de aceite […]».

3. Diario «El País», 5 de noviembre de 2014, entrevista a Lucio Blázquez, fundador y propietario de «Casa Lucio», uno de los más tradicionales y prestigiosos restaurantes de Madrid, donde cuenta el secreto de los «Huevos rotos», su plato emblemático: «El fuego de carbón, unas buenas sartenes y la materia prima: patatas gallegas, huevos de una finca de Ávila y aceite de Jaén».
4. Artículo del Diario digital «Prnoticias», 14 de septiembre de 2016, sobre una plataforma de ventas de ámbito mundial, donde su vicepresidente para Europa declara disponer de «más de 500 referencias, desde jamón ibérico hasta aceite de Jaén».
5. Reseña del periódico ABC de Sevilla, 30 de noviembre de 2007, en la que se lee: «La Casa de Jaén en Sevilla se convirtió anoche en avanzadilla del mundialmente reconocido aceite de oliva virgen jiennense, que pudo ser catado y paladeado por los asistentes […]. Sobran las encuestas que lo atestiguan. Es el caso del "oro líquido". Nadie duda que el aceite de Jaén está a la cabeza de los mejores aceites del mundo […]».
6. Camilo José Cela, Premio Nobel de Literatura, menciona el aceite de Jaén en su libro «La cruz de San Andrés»: «[…] le traían aceite de Jaén y trigo de Palencia y de Valladolid y ella se ganaba la vida repartiéndolo entre los compradores […]».
7. Almudena Grandes, Premio Nacional de Narrativa, menciona el aceite de Jaén en su libro «Inés y la alegría»: «[…] en la despensa de Casa Inés había noventa litros del extraordinario aceite de oliva que produce la Sierra Sur de Jaén.»
8. En el blog del portal web de alquileres vacacionales Ruralidays.com, entrada del 12 de diciembre de 2016, encontramos el artículo titulado *The olive oil in Jaen is one of the most renowned products of Andalucia and whole Spain* (sic).

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European Union

GEOGRAPHICAL INDICATION

Ajo Morado de Las Pedroñeras

GOOD(S)

1. **Garlic**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Asociación Indicación Geográfica Protegida “Ajo Morado de Las Pedroñeras”
c/ Plaza Arrabal del Coso s/n
16660 Las Pedroñeras, Cuenca

Spain

GEOGRAPHICAL AREA

The production area consists of two hundred and twenty-five towns belonging to the natural regions of La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela and Centro, all belonging to the provinces of Albacete, Ciudad Real, Cuenca and Toledo, in the Autonomous Community of Castilla-La Mancha.

The production area is located in the Autonomous Community of Castilla-La Mancha, Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 676/2008 of July 16, 2008 entering certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications [Ail de la Drôme (PGI), Všestarská cibule (PDO), Slovenská bryndza (PGI), Ajo Morado de Las Pedroñeras (PGI), Gamoneu or Gamonedo (PDO), Alheira de Vinhais (PGI), Presunto de Vinhais or Presunto Bísaro de Vinhais (PGI)].

Official Journal of the European Union L189 dated 17.07.2008.

PGI-ES-0228

July 17, 2008

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1204

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Ajo Morado de Las Pedroñeras

PRODUIT(S)

1. **Ail**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Asociación Indicación Geográfica Protegida "Ajo Morado de Las Pedroñeras"
c/ Plaza Arrabal del Coso s/n
16660 Las Pedroñeras, Cuenca

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est composée de deux cent vingt-cinq localités appartenant aux régions naturelles de La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela et du centre, toutes appartenant aux provinces de Albacete, Ciudad Real, Cuenca et Tolède, dans la communauté autonome de Castille-La Manche.

L'aire de production se situe dans la communauté autonome de Castille-La Manche, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 676/2008 de la Commission du 16 juillet 2008 enregistrant certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées [Ail de la Drôme (IGP), Všestarská cibule (AOP), Slovenská bryndza (IGP), Ajo Morado de Las Pedroñeras (IGP), Gamoneu ou Gamonedo (AOP), Alheira de Vinhais (IGP), Presunto de Vinhais ou Presunto Bísaro de Vinhais (IGP)]

Journal officiel de l'Union européenne L189 du 17.07.2008.

PGI-ES-0228

17.07.2008

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1204

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Ajo Morado de Las Pedroñeras

PRODUCTO(S)

1. **Ajo**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Asociación Indicación Geográfica Protegida “Ajo Morado de Las Pedroñeras”
c/ Plaza Arrabal del Coso s/n
16660 Las Pedroñeras, Cuenca

España

ZONA GEOGRÁFICA

La zona de producción está constituida por doscientas veinticinco localidades pertenecientes a las comarcas naturales de La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela y Centro, todas ellas pertenecientes a las provincias de Albacete, Ciudad Real, Cuenca y Toledo, en la Comunidad Autónoma de Castilla-La Mancha.

La zona de producción se localiza en la Comunidad Autónoma de Castilla-La Mancha, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 676/2008 de la Comisión de 16 de julio de 2008 por el que se inscriben determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Ail de la Drôme (IGP), Všestarská cibule (DOP), Slovenská bryndza (IGP), Ajo Morado de Las Pedroñeras (IGP), Gamoneu o Gamonedo (DOP), Alheira de Vinhais (IGP), Presunto de Vinhais o Presunto Bísaro de Vinhais (IGP)].

Diario Oficial de la Unión Europea L189 de 17.07.2008.

PGI-ES-0228

17.07.2008

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'AJO MORADO DE LAS PEDROÑERAS'

EC No: ES/PGI/005/0228/12.03.2002

PDO ( ) PGI (X)

This summary sets out the main elements of the specification for information purposes.

1. Responsible department in the Member State:

Name:	Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica. Dirección General de Industria Agroalimentaria y Alimentación. Subsecretaria de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación
Address:	Paseo Infanta Isabel, 1 E-28071 Madrid
Tel.	(34) 913 47 53 94
Fax	(34) 913 47 54 10
E-mail:	sgcaproagro@mapya.es

2. Group:

Name:	COOPAMAN S.C.L.
Address:	C/ General Borrero, s/n. E-16660 Las Pedroñeras (Cuenca)
Tel.	(34) 967 16 05 36
Fax	(34) 967 16 07 04
E-mail:	—
Composition:	Producers/processors (X) Other ( )

3. Type of product:

Class 1.6 — Fruit, vegetables and cereal, whether or not processed

4. Specification:

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: ‘Ajo Morado de Las Pedroñeras’

4.2. Description: The ‘Ajo Morado de Las Pedroñeras’ PGI will protect bulbs of the indigenous ecotype of species *Allium sativum L.* known as ‘*Morado de Las Pedroñeras*’ (of the ‘*Morado de Cuenca*’ variety) intended for delivery to the consumer in a dry state, as separate heads, of categories Extra or I, provided they have a minimum diameter — measured across the peeled bulb — of 45 mm for Extra and 41 mm for category I, and that they were harvested less than a year beforehand.

Physical properties: the bulb or head of *Ajo Morado de Las Pedroñeras* is spherical or round and of average size. The outer skin is white or slightly coloured and striated. The skin protecting the cloves is a characteristic violet or purple colour and is also striated. The cloves are small or of average size, crescent shaped and yellowish white in colour. There are no peripheral cloves.

Chemical properties: *Ajo Morado de Las Pedroñeras* is rich in organosulphurs, highly volatile and highly reactive compounds with a low molecular weight, a high sulphur, iodine and silica content and beneficial pharmacological properties. One of these compounds is *allicin*, the main source of the taste and smell of garlic.

Organoleptic properties: *Ajo Morado de Las Pedroñeras* has a strong smell and a sharp, stimulating taste. These properties are more evident when the cloves are cut, when the volatile compounds described above are released.

4.3. Geographical area: The production area comprises two hundred and twenty-five localities in the districts of *La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela and Centro*, in the provinces of Albacete, Ciudad Real, Cuenca and Toledo in the Autonomous Community of Castilla-La Mancha.

All the undertakings currently marketing *Ajo Morado de Las Pedroñeras* are located within the production area. However, the product could be prepared, packaged and marketed by other undertakings located elsewhere, provided that they meet all the requirements set out in the specifications and the specific requirements laid down by the authorised inspection body.

4.4. Proof of origin: The origin of purple garlic covered by the Protected Geographical Indication is guaranteed as follows:

The cloves used to produce the next crop are taken only from clean bulbs of the ‘Morado de Las Pedroñeras’ purple garlic ecotype.

The garlic is grown within the production area indicated, on parcels recorded in registers supervised by the Certification Body.

The garlic is prepared and packaged by certified companies supervised by the Certification Body. When they arrive at the handling facilities' reception centres the consignments of bulbs are inspected one by one to check that they have all the

required properties. At all times protected garlic is handled separately from other types of garlic.

Only garlic which passes all the inspections carried out during preparation is packed and placed on the market. The product must be sold in packaging which bears the distinctive Geographical Indication logo in such a way that it cannot be reused.

4.5. Method of production:

Agricultural practice

Garlic is by nature a biennial herbaceous plant which, when grown for its bulbs, has become an annual, commercially speaking.

After the soil has been prepared and the rows marked for planting, the garlic is sown from early December to mid-January. The seed is prepared beforehand: the cloves are detached from selected bulbs, which have been cleaned. Most of the crop is grown on irrigated land; not many parcels of unirrigated land are used.

The harvesting of *Ajo Morado de Las Pedroñeras* begins at the end of June and is finished by the end of July. It only rarely carries on until the first days of August. The average yield is between 9-10 tonnes/ha, and can be as much as 13 tonnes/ha depending on external and internal production factors and the way the crop is handled during the growing cycle.

In the area where *Ajo Morado de Las Pedroñeras* is grown, harvesting is carried out in two stages: first, the tractor, appropriately equipped, digs up the bottom of the furrow, loosening the soil. In this way, the bulbs are deposited in the bottom of the furrow, with the foliage uppermost. Then, the bulbs are collected by hand and placed in the 'surcos gavilleros' (collection furrows) placed in such a way that the foliage protects the bulb from the sun. This work begins in the early hours of the morning and stops around midday.

The next step is tying. This consists of bunching the bulbs together, with a bunch on one side and the next on another, to form sheaves. These are tied with a special knot, which makes them more compact and easier to handle. They are then taken to the place where they will be dried. Although there are machines which can pull up the garlic, cut the roots and the leaves and put them in boxes or sacks, they are seldom used. Such machines damage the bulbs and reduce their commercial value.

Treatment after harvesting. Drying and packing

To eliminate excess humidity in the foliage (known as 'porrinas') and in the bulbs, the bunches or sheaves are piled up to dry in the sun or in air currents. Later the roots and foliage are cut off, and drying continues until the garlic is delivered to the preparation undertakings.

Preparation, packaging and storage

At the reception centres of the preparation facilities each consignment of bulbs is checked, to ensure that they are sufficiently dry and meet all the requirements of the marketing standards.

If the consignment is accepted, it is unloaded into a reception hopper, the garlic is graded and brushed, to remove bits of soil, dust and the outermost skin. Any remaining broken or detached skin is removed by hand at the end to give the bulbs a more attractive appearance.

When this work is finished, the garlic is packed in the various types of packaging in which it is sold. It can be stored at ambient temperature only until 30 September of the relevant marketing year.

After that date it must be stored in a room where the humidity and temperature are controlled (between – 2 and – 4 degrees centigrade). The containers or boxes must be arranged in such a way that there are passages and spaces between them allowing sufficient ventilation. At least 10 % of the volume of the rooms must be left free for this purpose.

The date of reception must be clearly marked on the containers or boxes. Garlic which has been stored for a year or more since the date of harvest cannot be marketed as 'Ajo Morado de Las Pedroñeras' PGI.

4.6. Link: Garlic has an extensive reputation both at local and regional level, nationally and internationally. A multitude of factors directly related to history and culture, customs and festivals, gastronomy, etc. have all contributed to this.

One of the earliest historical references to the power of garlic is to be found in Volume XII of '*Diccionario Geográfico-Estadístico-Histórico de España y sus posesiones de Ultramar*' (For the complete quotation, see Annex V 'Historical and Cultural References'), where the lawyer, politician and writer Pascual Madoz Ibáñez (Pamplona 1805-Génova 1879), mentions garlic in connection with farming and trade in Las Pedroñeras. This attests to the fact that garlic was being grown and traded in the area at that time, showing that in the mid-nineteenth century the local people were already well known for their expertise in this field.

The fact that growing garlic was a popular activity is reflected in customs that have perdured, such as the garlic-stringing competitions; in folklore and in festivals, songs and stories, etc.

The influence of garlic growing can be seen in the region's cuisine and garlic is an essential ingredient of most dishes: *atascaburras, caldereta, moje de pimientos, perdiz en escabeche, revueltos, migas*, *gachas*, etc.

Purple garlic of the ecotype 'Morado de Las Pedroñeras' is a crop fully adapted to the soil types and characteristics of the land in La Mancha, well able to resist the adverse agro-climatic conditions prevailing in that area.

4.7. Inspection body:

Name:	Servicios de Inspección y Certificación, S.L. (SIC)
Address:	C/ Ciudad nº 13 — 1º E-45002 Toledo
Tel.	(34) 925 28 51 39
Fax	(34) 925 28 51 39
E-mail:	sic-toledo@sicagro.org

SIC is an organisation authorised by the competent authority and meets the requirements of standard UNE-EN 45011.

4.8. Labelling: The label must contain the information required by the marketing rules in force.

All packaging used for marketing the protected product must bear the PGI logo in a prominent place and have a guarantee seal, a label or secondary label supplied by the Certification Body, which cannot be reused.

Logo to be used:



Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«AJO MORADO DE LAS PEDROÑERAS»

N° CE: ES/PGI/005/0228/12.03.2002

AOP ( ) IGP (X)

Ce résumé présente les principaux éléments du cahier des charges du produit à des fins d'information.

1. Service compétent de l'État membre:

Nom:	Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica. Dirección General de Industria Agroalimentaria y Alimentación. Subsecretaria de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación
Adresse:	Paseo Infanta Isabel, 1 E-28071 Madrid
Tél.	(34) 913 47 53 94
Fax	(34) 913 47 54 10
E-mail:	sgcaproagro@mapya.es

2. Groupement:

Nom:	COOPAMAN S.C.L.
Adresse:	C/ General Borrero, s/n. E-16660 Las Pedroñeras (Cuenca)
Tél.	(34) 967 16 05 36
Fax	(34) 967 16 07 04
E-mail:	—
Composition:	Producteurs/transformateurs (X) Autres ( )

3. Type de produit:

Classe: 1.6 Fruits, légumes et céréales en l'état ou transformés

4. Cahier des charges:

[résumé des conditions visées à l'article 4, paragraphe 2, du règlement (CE) nº 510/2006]

4.1. Nom: «Ajo Morado de Las Pedroñeras»

4.2. Description: L'indication géographique protégée «Ajo Morado de Las Pedroñeras» protège les bulbes de l'espèce *Allium sativum L.* de l'écotype local «*Morado de Las Pedroñeras»* (appartenant à la variété «*Morado de Cuenca»*), destinés à être vendus à l'état sec, présentés déliés, de catégorie Extra ou I, d'un diamètre d'au moins 45 mm pour l'Extra et 41 mm pour le I — mesure prise sur base du bulbe pelé —, et récoltés dans l'année.

Caractéristiques physiques: Le bulbe ou la tête de l'ail «Ajo Morado de Las Pedroñeras» est de forme sphérique ou ronde et de taille moyenne. Il est recouvert de tuniques externes striées de couleur blanche ou légèrement teintée. Les tuniques qui protègent les caïeux ont une couleur violette ou mauve caractéristique et présentent également des stries. Les caïeux sont de taille petite ou moyenne, ils ont une forme de croissant et leur chair est de couleur blanc-jaunâtre. Pas de caïeux périphériques.

Caractéristiques chimiques: L'«Ajo Morado de Las Pedroñeras» présente une forte teneur en organosulfurés à faible poids moléculaire, très volatils et réactifs, riches en soufre, en iode et en silice présentant une réactivité pharmacologique intéressante et, plus particulièrement, en *allicine*, principal responsable de l'odeur et de la saveur de l'ail.

Caractéristiques organoleptiques: L'«Ajo de Las Pedroñeras» dégage une forte odeur et présente un goût piquant et stimulant. Ces caractéristiques sont encore plus perceptibles lors de la découpe d'un caïeu, quand se libèrent les composés volatils décrits dans le paragraphe précédent.

4.3. Aire géographique: La zone de production est constituée de deux cent vingt-cinq localités situées dans les régions naturelles de *La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela* et *Centro*, toutes établies dans les provinces de Albacete, Ciudad Real, Cuenca et Toledo, dans la Communauté autonome de Castilla–La Mancha.

Actuellement, toutes les entreprises qui commercialisent l'«Ajo Morado de Las Pedroñeras» sont installées dans la zone de production délimitée. Toutefois, toute entreprise intéressée peut, indépendamment de sa localisation géographique, exercer des activités de traitement, de conditionnement et de commercialisation de l'«Ajo Morado de Las Pedroñeras», pourvu qu'elle respecte toutes les conditions prévues dans le cahier des charges et qu'elle se plie à toutes les exigences spécifiques dictées par l'organisme de contrôle autorisé.

4.4. Preuve de l'origine: Les éléments garantissant l'origine de l'ail «morado» protégé par l'indication géographique protégée sont les suivants.

Les caïeux utilisés pour la multiplication sont exclusivement issus de bulbes sains d'ail «morado» d'écotype «Morado de Las Pedroñeras».

La culture a lieu dans la zone de production indiquée, sur des parcelles inscrites dans des registres soumis au contrôle de l'organisme de certification.

Le traitement et le conditionnement sont effectués par des entreprises certifiées et soumises au contrôle de l'organisme de certification. Dans les centres de réception des installations de traitement, les différentes parties des bulbes sont contrôlées une par une pour s'assurer que chacune d'entre elles réunit effectivement toutes les caractéristiques exigées. Les ails protégés sont toujours traités séparément des autres variétés d'ail.

Seuls sont conditionnés et commercialisés sous le couvert de l'indication géographique les ails ayant passé tous les contrôles prévus tout au long du processus. Le produit est présenté dans des emballages munis du signe distinctif de l'indication géographique et ne pouvant donc pas être réutilisés.

4.5. Méthode d'obtention:

Pratiques agricoles

L'ail est une plante naturellement biannuelle herbacée qui, étant cultivée pour ses bulbes, est considérée sur un plan économique comme une plante de cycle annuel.

Une fois le terrain préparé et les lignes de plantations définies, l'ensemencement peut avoir lieu de début décembre à mi-janvier. La semence est préalablement préparée à base de bulbes sélectionnés, assainis et écossés. La culture de l'Ajo Morado de Las Pedroñeras est pour l'essentiel une culture d'irrigation, les parcelles non irriguées sont rarement utilisées à cet effet.

La récolte de l'Ajo Morado de Las Pedroñeras commence fin juin et se termine dans le courant du mois de juillet. Elle ne se prolonge qu'exceptionnellement jusqu'aux premiers jours du mois d'août. Le rendement moyen de l'Ajo Morado de Las Pedroñeras se situe entre 9 et 10 Tm/Ha, mais peut atteindre les 13 Tm/Ha selon les facteurs de production externes et internes et le traitement des cultures durant le cycle végétatif.

Dans la zone de culture de l'Ajo Morado de Las Pedroñeras, le système de récolte comprend deux phases: tout d'abord, le tracteur, équipé de la charrue adéquate, retourne le fond des sillons. Les bulbes sont ainsi déposés au fond des sillons, feuillage sur le dos. Les bulbes sont ensuite ramassés à la main et rassemblés dans ce qui est appelé les «sillons à bottes», de sorte à ce que les feuilles recouvrent les bulbes pour éviter toute insolation. Ce travail commence à l'aube et s'achève aux alentours de midi.

On procède ensuite au liage. Celui-ci consiste à rassembler les bulbes d'ail en gerbes en les disposant de façon à ce qu'une gerbe fasse face à la suivante, afin de former des bottes. Celles-ci sont liées par un nœud spécial les compactant pour en faciliter la manipulation, avant de les transporter vers le lieu de séchage.

Pratiques post-récolte. Séchage et conditionnement

Pour éliminer l'excès d'humidité dans le feuillage et les bulbes, les bottes ou gerbes sont empilées les unes sur les autres pour être séchées au soleil ou par des courants d'air. Les racines et le feuillage sont ensuite coupés, et le séchage se poursuit jusqu'à leur livraison aux entreprises de traitement.

Traitement, conditionnement et conservation

Dans les centres de réception des installations de traitement, les différentes parties des bulbes sont contrôlées une par une pour s'assurer que chacune d'entre elles a atteint le niveau de sécheresse requis et réunit effectivement toutes les caractéristiques exigées par les normes de commercialisation.

Si le lot est accepté, il est déchargé dans la trémie de réception. Le produit est alors classé et brossé pour enlever les restes de terre, la poussière et les tuniques les plus externes. Enfin, tous les restes de peaux abîmés ou détachés sont éliminés manuellement jusqu'à l'obtention d'une présentation visuellement attirante.

Une fois les travaux de traitement terminés, les ails sont conditionnés dans les différents types d'emballage dans lesquels ils sont commercialisés et peuvent être stockés à température ambiante jusqu'au 30 septembre de l'année en cours au plus tard.

À partir de cette date, ils doivent obligatoirement être conservés dans des pièces à humidité et température contrôlées (entre — 2 et — 4 degrés centigrades). Les conteneurs ou caisses y sont disposés de sorte à laisser des espaces suffisants à une bonne ventilation. Au moins 10 % du volume des pièces doit être voué à cet usage.

Ces conteneurs ou caisses doivent porter une mention permettant d'identifier de manière certaine la date de réception. Les ails conservés plus d'un an après la date de leur récolte ne peuvent être commercialisés sous le couvert de l'indication géographique «Ajo Morado de Las Pedroñeras».

4.6. Lien: Cet ail jouit d'une grande réputation tant aux niveaux local et régional que sur les plans national et international. Cette renommée est la conjonction de toute une série de facteurs directement liés à l'histoire et à la culture, tels que les traditions, les coutumes, les fêtes, la gastronomie, etc.

L'une des premières références historiques concernant l'importance de l'ail apparaît dans le tome XII du «*Diccionario Geográfico-Estadístico-Histórico de España y sus*

posesiones de Ultramar» (cf. copie de la citation complète dans l'annexe V «Références historico-culturelles») où, faisant référence à la production agricole et au commerce de Las Pedroñeras, le juriste, politicien et écrivain Pascual Madoz Ibáñez (Pampelune 1805-Gênes 1879) mentionne l'ail, prouvant ainsi que l'ail était déjà cultivé à cette époque dans cette région et qu'il faisait l'objet d'échanges commerciaux. Ceci démontre donc que, au milieu du XIXe siècle, cette spécialité locale jouissait déjà d'une certaine réputation.

La popularité de l'activité se traduit dans des us et coutumes qui persistent encore aujourd'hui — comme le concours de chapelets — mais aussi dans le folklore et les fêtes, dans des chansons et des contes, etc.

L'empreinte de l'ail est bien présente dans la gastronomie typique et populaire de la région. Ce condiment est en effet à la base des principaux plats régionaux tels que les atascaburras (ragoût à base de morue et de purée de pommes de terre), la caldereta (ragoût d'agneau), le moje de pimientos (marinade de piments), la perdiz en escabeche (perdrix marinée), les revueltos (œufs brouillés), les migas (pain de mie frit à l'ail avec des lardons), les gachas (bouillie de farine parfumée à l'ail et au paprika), etc.

L'ail «morado», écotype «Morado de Las Pedroñeras», est une culture parfaitement adaptée aux types de sols et aux caractéristiques des terres de la Mancha, et résiste particulièrement bien aux conditions agroclimatiques que connaît la région.

4.7. Structure de contrôle:

Nom:	Servicios de Inspección y Certificación, S.L. (SIC)
Adresse:	C/ Ciudad nº 13 — 1º E-45002 Toledo
Tél.	(34) 925 28 51 39
Fax	(34) 925 28 51 39
E-mail:	sic-toledo@sicagro.org

L'organisation SIC, agréée par l'autorité compétente, satisfait à toutes les exigences imposées par la norme UNE-EN 45011.

4.8. Étiquetage: L'étiquetage comporte les indications prévues dans les normes de commercialisation en vigueur.

Quel que soit le type d'emballage utilisé pour la mise à la consommation du produit protégé, il doit obligatoirement présenter de manière visible le logotype de l'I.G.P. et porter un sceau de garantie, une étiquette ou une contre étiquette numérotée fournis par l'organisme de certification, de manière à ne jamais pouvoir être réutilisé.

Logotype à utiliser:


INDICACION GEOGRAFICA PROTEGIDA
Ajo Morado de LAS PEDROÑERAS

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«AJO MORADO DE LAS PEDROÑERAS»

Nº CE: ES/PGI/005/0228/12.03.2002

DOP ( ) IGP (X)

En el presente resumen figuran los principales datos del pliego de condiciones a efectos informativos.

1. Servicio competente del Estado miembro:

Nombre:	Subdirección General de Calidad Agroalimentaria y Agricultura Ecológica. Dirección General de Industria Agroalimentaria y Alimentación. Subsecretaria de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación
Dirección:	Paseo Infanta Isabel, 1 E-28071 Madrid
Teléfono:	(34) 913 47 53 94
Fax	(34) 913 47 54 10
Correo electrónico:	sgcaproagro@mapya.es

2. Agrupación:

Nombre:	COOPAMAN S.C.L.
Dirección:	C/ General Borrero, s/n. E-16660 Las Pedroñeras (Cuenca)
Teléfono:	(34) 967 16 05 36
Fax	(34) 967 16 07 04
Correo electrónico:	—
Composición:	Productores/transformadores (X) Otros ( )

3. Tipo de producto:

Clase 1.6: Frutas, hortalizas y cereales en estado natural o transformados

4. Pliego de condiciones:

[resumen de los requisitos de conformidad con el artículo 4, apartado 2, del Reglamento (CE) nº 510/2006]

4.1. Denominación del producto: «Ajo Morado de Las Pedroñeras»

4.2. Descripción: La Indicación Geográfica Protegida «Ajo Morado de Las Pedroñeras» protegerá los bulbos de la especie *Allium sativum L.* del ecotipo autóctono «*Morado de Las Pedroñeras*» (perteneciente a la variedad «*Morado de Cuenca*»), destinados a su entrega al consumidor en estado seco, presentado en cabezas sueltas,de las categorías Extra ó I, siempre que alcancen un diámetro mínimo — medido sobre la cabeza pelada — de 45 mm para el Extra y de 41 mm para el I, sin que haya transcurrido más de un año desde que se realizó la recolección.

Características físicas: El bulbo o cabeza del «Ajo Morado de Las Pedroñeras» tiene forma esférica o redonda y tamaño medio, con túnicas externas que lo recubren de color blanco o poco tintado, con estrías. Las túnicas que protegen los dientes tienen un color violeta o morado característico, y también presentan estrías. Los dientes son de tamaño pequeño/medio, con forma de «croissant» y carne de color blanco-amarillento. No hay presencia de dientes periféricos.

Características químicas: En el Morado de Las Pedroñeras se observa un mayor contenido en organosulfurados, compuestos de bajo peso molecular, muy volátiles y de gran reactividad, ricos en azufre, yodo y sílice, con una interesante actividad farmacológica; y, en especial, de *alicina*, principal responsable del olor y sabor del ajo.

Características organolépticas: El «Ajo Morado de Las Pedroñeras» presenta un fuerte olor y un gusto picante y estimulante. Estas características se perciben de un modo más acentuado al cortarse un diente, al liberarse los compuestos volátiles descritos en el apartado anterior.

4.3. Zona geográfica: La zona de producción está constituida por doscientas veinticinco localidades pertenecientes a las comarcas naturales de *La Mancha, Mancha, Mancha Alta, Mancha Baja, Manchuela y Centro*, todas ellas pertenecientes a las provincias de Albacete, Ciudad Real, Cuenca y Toledo, en la Comunidad Autónoma de Castilla–La Mancha.

En la actualidad, todas las empresas que comercializan el «Ajo Morado de Las Pedroñeras» se encuentran dentro de la zona delimitada de producción. No obstante, la manipulación, envasado y comercialización del «Ajo Morado de Las Pedroñeras», podrá ser realizada por aquellas empresas interesadas, independientemente de su ubicación, siempre que las mencionadas empresas, cumplan con todos los requisitos establecidos en el Pliego de Condiciones y se sometan a los requisitos específicos que estipule el organismo de control autorizado.

4.4. Prueba del origen: Los elementos que avalarán el origen de los ajos morados amparados por la Indicación Geográfica Protegida se enuncian a continuación:

Los dientes empleados para la multiplicación procederán exclusivamente de bulbos saneados de ajo morado ecotipo «Morado de Las Pedroñeras».

El cultivo se realizará dentro de la zona de producción indicada, en parcelas inscritas en registros sometidos a la supervisión de la Entidad de Certificación.

La manipulación y el envasado se realizarán por empresas certificadas y sometidas a la supervisión de la Entidad de Certificación. En los centros de recepción de las instalaciones de manipulación se controlarán una por una las partidas de bulbos, verificándose a su llegada que reúnen todas las características exigidas. Los ajos protegidos serán manipulados en todo momento de forma independiente con respecto a los demás tipos de ajos.

Sólo se envasarán y saldrán al mercado, al amparo de la Indicación Geográfica, los ajos que superen los controles establecidos a lo largo de todo el proceso, El producto se presentará en envases que irán provistos del distintivo propio de la Indicación Geográfica, de modo que no sea posible su reutilización.

4.5. Método de obtención:

Prácticas agrícolas

El ajo es naturalmente una planta bianual herbácea que, al ser cultivada por sus bulbos, se ha convertido en una planta de ciclo anual, económicamente hablando.

Tras la preparación del terreno y una vez marcadas las líneas de plantación, se realiza la siembra desde primeros de diciembre hasta mediados de enero. Previamente se prepara la simiente, a partir de bulbos seleccionados, saneados y desgranados. La mayor parte del cultivo de ajo morado de Las Pedroñeras es de regadío, son pocas las parcelas de secano que se utilizan.

La recolección del Ajo Morado de Las Pedroñeras comienza a finales de junio y termina dentro del mes de julio. Sólo en contadas ocasiones se prolongará hasta los primeros días de agosto. El rendimiento medio del ajo morado de Las Pedroñeras está entre 9-10 Tm/Ha, pudiendo llegar como mucho a 13 Tm/Ha, en función de factores de producción externos e internos y del manejo del cultivo durante el ciclo vegetativo.

En la zona de cultivo del ajo morado de Las Pedroñeras, el sistema de recolección comprende dos fases: primeramente, el tractor, equipado con el apero adecuado, alza el fondo del surco, produciendo un mullido ligero. De esta forma, los bulbos quedan depositados en el fondo del surco con el follaje sobre el lomo. Luego, los bulbos son recogidos a mano, agrupándose en los llamados «surcos gavilleros», de forma que las hojas tapen los bulbos, para evitar su insolación. Esta labor comienza de madrugada y se suspende en torno al medio día.

Seguidamente se procede al atado. Éste consiste en hacer manojos con los bulbos, colocándolos de forma que un manojo quede hacia un lado y el siguiente hacia el lado contrario, para formar las gavillas. Éstas son atadas con un nudo especial, quedando las gavillas compactadas para facilitar su manipulación, transportándose después hasta el lugar donde se realizará el secado. Aunque existen máquinas capaces de arrancar los ajos, cortar las raíces y las hojas y colocarlos en cajas o sacos, su presencia en la zona es aún testimonial. Éstas máquinas producen heridas en los bulbos que disminuyen su valor comercial.

Prácticas post-recolección. Secado y acondicionamiento

Para eliminar el exceso de humedad en el follaje o «porrinas» y en los bulbos, los manojos o gavillas, son apilados en montones, para su secado al sol o mediante corrientes de aire. Posteriormente se procede al cortado de las raíces y del follaje, prosiguiéndose con el secado hasta su entrega a las empresas de manipulación.

Manipulación, envasado y conservación

En los centros de recepción de las instalaciones de manipulación se realiza un control a la llegada de cada partida de bulbos, verificándose que tienen el grado de sequedad requerido y que reúnen todas las características exigidas por las normas de comercialización.

Si la partida es aceptada, será descargada sobre la tolva de recepción, El producto es clasificado y cepillado, para desprender los restos de tierra, el polvo y las túnicas más externas, eliminándose manualmente, en el acabado, cualquier resto de pieles rotas o desprendidas, hasta lograr una presentación visualmente atractiva.

Concluidas las labores de manipulación, los ajos son envasados en los distintos tipos de envase en los que se lleva a cabo la comercialización, pudiendo almacenarse a temperatura ambiente únicamente hasta el 30 de septiembre de la campaña correspondiente.

A partir de esta fecha deben conservarse obligatoriamente en cámaras de humedad y temperatura controlada (entre – 2 y – 4 grados centígrados). Los contenedores o cajas serán dispuestos en su interior de forma que existan pasillos y espacios que faciliten una ventilación adecuada. Al menos, un 10 % del volumen de las cámaras estará dedicado a este menester.

En dichos contenedores o cajas figurará una indicación que permita identificar de manera inequívoca la fecha de recepción. No se podrán comercializar, al amparo de la Indicación Geográfica «Ajo Morado de Las Pedroñeras», ajos conservados para los que haya transcurrido un año desde la fecha de su recolección.

4.6. Vínculo: El ajo goza de una dilatada reputación tanto en ámbitos locales y regionales, como a nivel nacional e internacional. Esta fama es consecuencia de multitud de factores relacionados directamente con la historia y la cultura; las tradiciones, las costumbres y las fiestas; la gastronomía, etc.

Una de las primeras referencias históricas sobre la pujanza del ajo se encuentra en el Tomo XII del «*Diccionario Geográfico-Estadístico-Histórico de España y sus posesiones de Ultramar*» (Ver copia de la cita completa en el Anexo V «Referencias Histórico-culturales»), donde el jurista, político y escritor Pascual Madoz Ibáñez (Pamplona 1805-Génova 1879), al referirse a la producción agrícola y al comercio de Las Pedroñeras, menciona al ajo, probando que en dicha época se cultivaba el ajo en esta zona y era objeto de comercio, lo que indica que a mediados del siglo XIX, ya era notoria la dedicación y especialización de la población en estos menesteres.

La popularidad de la actividad está reflejada en usos y costumbres que han persistido, como el concurso de enristrado; en el folclore y las fiestas, a través de canciones y cuentos, etc.

La huella del ajo está presente en la típica y popular gastronomía de la zona, participando, como condimento indispensable, en la elaboración de la mayor parte de sus platos: atascaburras, caldereta, moje de pimientos, perdiz en escabeche, revueltos, migas, gachas, etc.

El ajo morado, ecotipo «Morado de Las Pedroñeras», es un cultivo plenamente adaptado a los tipos de suelos y características de las tierras manchegas, resistiendo bien las adversas condiciones agroclimáticas que registra la zona de cultivo.

4.7. Estructura de control:

Nombre:	Servicios de Inspección y Certificación, S.L. (SIC)
Dirección:	C/ Ciudad nº 13 — 1º E-45002 Toledo
Teléfono:	(34) 925 28 51 39
Fax	(34) 925 28 51 39
Correo electrónico:	sic-toledo@sicagro.org

SIC es una organización autorizada por la autoridad competente y cumple con los requisitos establecidos en la norma UNE-EN 45011.

4.8. Etiquetado: El etiquetado contendrá las indicaciones previstas en las Normas de comercialización vigentes.

Todos los envases empleados para la presentación del producto protegido, llevarán obligatoriamente en lugar destacado el logotipo de la I.G.P. e irán provistos de precinto

de garantía, etiqueta o contraetiqueta numerada facilitadas por la Entidad de Certificación, de manera que no sea posible una nueva utilización.

Logotipo a utilizar:



REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1228

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Bayerisches Bier

GOOD(S)

1. **Beer**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer/operator who respects the product specification.

2. Name of the applicant group: Bayerischer Brauerbund e.V.

Address Bayerischer Brauerbund e.V.
Oskar-von-Miller-Ring 1, 80333 München
Germany

GEOGRAPHICAL AREA

Bavaria in Germany

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission. Council Regulation No. 1347/2001 published 5 July 2001.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1228

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Bayerisches Bier

PRODUIT(S)

1. **Bière**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur/opérateur respectant le cahier des charges du produit.

2. Nom du groupement demandeur: Bayerischer Brauerbund e.V.

Adresse Bayerischer Brauerbund e.V.
Oskar-von-Miller-Ring 1, 80333 München
Allemagne

AIRE GÉOGRAPHIQUE

Bavière en Allemagne

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne. Règlement du Conseil n° 1347/2001 publié le 5 juillet 2001.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1228

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Bayerisches Bier

PRODUCTO(S)

1. **Cerveza**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor/operador que respete las especificaciones del producto.

2. Nombre de grupo solicitante: Bayerischer Brauerbund e.V.

Dirección Bayerischer Brauerbund e.V.
Oskar-von-Miller-Ring 1, 80333 München

Alemania

ZONA GEOGRÁFICA

Baviera en Alemania

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea. Reglamento del Consejo nº 1347/2001 publicado el 5 de julio de 2001.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics'

'BAYERISCHES BIER'

EU No: DE-PGI-0117-01220 — 4.4.2014

PDO ( ) PGI (X)

1. Name(s)

'Bayerisches Bier'

2. Member State or third country

Germany

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 2.1. Beers

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

Schankbier

bottom fermented

Original wort (%)	: 7,0 - 9,0
% alcohol by volume	: 2,5 - 3,5
Colour (EBC)	: 5 - 20 units
Hop bitter content (EBC)	: 10 - 30 units

a full-bodied, soft, fizzy beer with fewer calories and less alcohol by volume than Vollbier (full-strength beer)

Hell/Lager

bottom fermented

Original wort (%)	: 11,0 - 12,5
% alcohol by volume	: 4,5 - 5,5
Colour (EBC)	: 5 - 20 units

Hop bitter content (EBC) : 10 - 25 units

a slightly aromatic, light, full-bodied, mild beer

Pils

bottom fermented

Original wort (%) : 11,0 - 12,5

% alcohol by volume : 4,5 - 6,0

Colour (EBC) : 5 - 15 units

Hop bitter content (EBC) : 30 - 40 units

a distinctive, slightly sharp beer with a bitter edge lent by the hops

Export

bottom fermented

Original wort (%) : 12,0 - 13,5

% alcohol by volume : 4,5 - 6,0

Colour (EBC) : 5 - 65 units (hell — dunkel)

Hop bitter content (EBC) : 15 - 35 units

a full-bodied, well-rounded bitter taste

Dunkel

bottom fermented

Original wort (%) : 11,0 - 14,0

% alcohol by volume : 4,5 - 6,0

Colour (EBC) : 40 - 65 units

Hop bitter content (EBC) : 15 - 35 units

a full-bodied beer with a malty aroma

Schwarzbier

bottom fermented

Original wort (%) : 11,0 - 13,0

% alcohol by volume : 4,5 - 6,0

Colour (EBC) : 65 - 150 units

Hop bitter content (EBC) : 15 - 40 units

a beer with a roasted aroma, a slight malty aroma and a bitter edge lent by the hops

Märzen/Festbier

bottom fermented

Original wort (%) : 13,0 - 14,5

% alcohol by volume : 5,0 - 6,5

Colour (EBC) : 7 - 40 units

Hop bitter content (EBC) : 12 - 45 units

a malty-flavoured beer with a slightly bitter edge lent by the hops

Bock

bottom fermented

Original wort (%) : 16,0 - 18,0

% alcohol by volume : 6,0 - 8,5

Colour (EBC) : 7 - 120 units (hell — dunkel)

Hop bitter content (EBC) : 15 - 40 units

a full-bodied, malty-flavoured beer with a delicate aroma of hops

Doppelbock

bottom fermented

Original wort (%) : 18,0 - 21,0

% alcohol by volume : 7,0 - 9,5

Colour (EBC) : 10 - 150 units (hell — dunkel)

Hop bitter content (EBC) : 15 - 35 units

a distinctly full-bodied, malty-flavoured beer with a hint of caramel

Weizenschankbier

top fermented

Original wort (%) : 7,0 - 9,0

% alcohol by volume : 2,5 - 3,5
Colour (EBC) : 7 - 30 units
Hop bitter content (EBC) : 5 - 20 units
a fizzy beer with the aroma of yeast

Weizenbier

top fermented
Original wort (%) : 11,0 - 13,5
% alcohol by volume : 4,5 - 5,5
Colour (EBC) : 5 - 65 units (hell — dunkel)
Hop bitter content (EBC) : 10 - 30 units
a fruity beer with an aroma of wheat and a slightly malty flavour

Kristallweizen

top fermented
Original wort (%) : 11,0 - 13,5
% alcohol by volume : 4,5 - 5,5
Colour (EBC) : 5 - 18 units
Hop bitter content (EBC) : 5 - 20 units
a carbonated beer with the aroma of wheat

Rauchbier

bottom fermented
Original wort (%) : 11,0 - 14,5
% alcohol by volume : 4,5 - 6,0
Colour (EBC) : 30 - 60 units
Hop bitter content (EBC) : 20 - 30 units
a full-bodied beer with a smoky flavour

Kellerbier/Zwickelbier

bottom fermented

Original wort (%)	: 11,0 - 13,5
% alcohol by volume	: 4,5 - 6,0
Colour (EBC)	: 5 - 60 units
Hop bitter content (EBC)	: 10 - 35 units

a beer with a slightly bitter edge lent by the hops, unfiltered, tapped from the lower part of the barrel, with a low carbon dioxide content

Eisbier/Icebier

bottom fermented

Original wort (%)	: 11,0 - 13,0
% alcohol by volume	: 4,5 - 5,0
Colour (EBC)	: 5 - 20 units
Hop bitter content (EBC)	: 10 - 25 units

very mild and soft

These values are subject to the analytical tolerances laid down by law and recognised by the relevant food monitoring authorities in Bavaria.

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

For the most part, high-quality local raw materials (water, hops, malt) from Bavaria are used. The hops and malt are traditionally subject to continuous quality checks from scientific institutes, such as the Technische Universität München-Weihenstephan.

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

The entire production process takes place in the geographical area specified.

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

—

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

The beer label bears one of the types of beer listed under 3(2) together with the designation ‘Bayerisches Bier’.

4. Concise definition of the geographical area

Bavaria, subdivided into 7 government regions.

5. Link with the geographical area

The quality and reputation of ‘Bayerisches Bier’ can be attributed to a centuries-old brewing tradition under the 1516 Bavarian Purity Law. The production process to be followed has been laid down by law since the 15th century. Over the centuries, a large number of different recipes evolved as the Bavarian brewers' expertise developed, which has led to a range of varieties that is unique worldwide. Bavaria is the birthplace of wheat beer and the site of the world's largest wheat beer brewery. Weihenstephan is home to one of the most famous brewing institutions in the world. The ancient brewing tradition, the resulting range of varieties and the predominant use of top-quality raw materials from Bavaria mean that ‘Bayerisches Bier’ is generally highly regarded among consumers.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«BAYERISCHES BIER»

N° UE: DE-PGI-0117-01220 — 4.4.2014

AOP ( ) IGP (X)

1. Dénomination(s)

«Bayerisches Bier»

2. État membre ou pays tiers

Allemagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 2.1. Bières

3.2. *Description du produit portant la dénomination visée au point 1*

Schankbier

Bière à fermentation basse

Densité primitive de moût en %	: 7,0-9,0
Degré d'alcool, % en vol.	: 2,5-3,5
Couleur (EBC)	: 5-20 unités
Amertume (EBC)	: 10-30 unités

bière ronde en bouche, moelleuse et pétillante avec une moindre quantité d'alcool et de calories que la «Vollbier» (double bière)

Hell/Lager

Bière à fermentation basse

Densité primitive de moût en %	: 11,0-12,5

Degré d'alcool, % en vol. : 4,5-5,5
Couleur (EBC) : 5-20 unités
Amertume (EBC) : 10-25 unités
bière au goût délicatement relevé, légère, ronde en bouche, douce

Pils

Bière à fermentation basse
Densité primitive de moût en % : 11,0-12,5
Degré d'alcool, % en vol. : 4,5-6,0
Couleur (EBC) : 5-15 unités
Amertume (EBC) : 30-40 unités
bière à l'amertume houblonnée marquée et âpre

Export

Bière à fermentation basse
Densité primitive de moût en % : 12,0-13,5
Degré d'alcool, % en vol. : 4,5-6,0
Couleur (EBC) : 5-65 unités (claire — foncée)
Amertume (EBC) : 15-35 unités
bière ronde en bouche, amertume arrondie

Dunkel

Bière à fermentation basse
Densité primitive de moût en % : 11,0-14,0
Degré d'alcool, % en vol. : 4,5-6,0
Couleur (EBC) : 40-65 unités
Amertume (EBC) : 15-35 unités
bière aux arômes maltés, ronde en bouche

Schwarzbier

Bière à fermentation basse

Densité primitive de moût en % : 11,0-13,0
Degré d'alcool, % en vol. : 4,5-6,0
Couleur (EBC) : 65-150 unités
Amertume (EBC) : 15-40 unités
bière à l'arôme de torréfaction, légèrement malté, et à l'amertume houblonnée

Märzen/Festbier

Bière à fermentation basse
Densité primitive de moût en % : 13,0-14,5
Degré d'alcool, % en vol. : 5,0-6,5
Couleur (EBC) : 7-40 unités
Amertume (EBC) : 12-45 unités
bière aux arômes maltés, avec une légère amertume houblonnée

Bock

Bière à fermentation basse
Densité primitive de moût en % : 16,0-18,0
Degré d'alcool, % en vol. : 6,0-8,5
Couleur (EBC) : 7-120 unités (claire — foncée)
Amertume (EBC) : 15-40 unités
bière ronde en bouche, aux arômes maltés, avec une légère note de houblon

Doppelbock

Bière à fermentation basse
Densité primitive de moût en % : 18,0-21,0
Degré d'alcool, % en vol. : 7,0-9,5
Couleur (EBC) : 10-150 unités (claire — foncée)
Amertume (EBC) : 15-35 unités
bière clairement ronde en bouche, aux arômes maltés, avec une légère note de caramel

Weizenschankbier

Bière à fermentation haute

Densité primitive de moût en % : 7,0-9,0

Degré d'alcool, % en vol. : 2,5-3,5

Couleur (EBC) : 7-30 unités

Amertume (EBC) : 5-20 unités

bière pétillante, avec un arôme de levure

Weizenbier

Bière à fermentation haute

Densité primitive de moût en % : 11,0-13,5

Degré d'alcool, % en vol. : 4,5-5,5

Couleur (EBC) : 5-65 unités (claire-foncée)

Amertume (EBC) : 10-30 unités

bière aux arômes de froment, fruitée, avec de légers arômes maltés

Kristallweizen

Bière à fermentation haute

Densité primitive de moût en % : 11,0-13,5

Degré d'alcool, % en vol. : 4,5-5,5

Couleur (EBC) : 5-18 unités

Amertume (EBC) : 5-20 unités

bière aux arômes de froment, corsée

Rauchbier

Bière à fermentation basse

Densité primitive de moût en % : 11,0-14,5

Degré d'alcool, % en vol. : 4,5-6,0

Couleur (EBC) : 30-60 unités

Amertume (EBC) : 20-30 unités

bière ronde en bouche et au goût fumé

Kellerbier/Zwickelbier

Bière à fermentation basse

Densité primitive de moût en %	: 11,0-13,5
Degré d'alcool, % en vol.	: 4,5-6,0
Couleur (EBC)	: 5-60 unités
Amertume (EBC)	: 10-35 unités

bière avec une légère amertume houblonnée, non filtrée, faiblement bondonnée, contenant peu de gaz carbonique

Eisbier/Icebier

Bière à fermentation basse

Densité primitive de moût en %	: 11,0-13,0
Degré d'alcool, % en vol.	: 4,5-5,0
Couleur (EBC)	: 5-20 unités
Amertume (EBC)	: 10-25 unités

bière très douce, très moelleuse

Les valeurs indiquées sont soumises aux tolérances analytiques légales et reconnues par les instances bavaroises compétentes en matière de sécurité des denrées alimentaires.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

Ce sont essentiellement des matières premières de qualité supérieure (eau, houblon, malt) originaires de Bavière qui sont utilisées. Les matières premières que sont le houblon et le malt sont traditionnellement soumises à un contrôle permanent de la qualité mené par des instituts scientifiques, par exemple, l'Université technique de Munich-Weihenstephan.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La totalité du processus de production a lieu dans l'aire géographique spécifiée.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

—

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

L'étiquetage de la bière fait référence à une bière visée au point 3.2, associée à l'appellation «Bayerisches Bier».

4. Description succincte de la délimitation de l'aire géographique

Le Land de Bavière, subdivisé en 7 régions administratives.

5. Lien avec l'aire géographique

La qualité et la réputation de la «Bayerisches Bier» s'expliquent par une tradition brassicole séculaire conforme à la loi sur la pureté de la bière, promulguée en Bavière en 1516. Le processus de production à suivre a été fixé par la loi depuis le XVe siècle. Au fil des siècles, le savoir-faire des brasseurs de bière bavarois s'est développé et une grande diversité de recettes en a résulté, ce qui a créé une variété unique au monde. La Bavière est le berceau de la «Weizenbier» et possède la plus grande brasserie de bière de froment au monde. Weihenstephan est le siège de l'une des institutions les plus renommées au monde dans le domaine de la brasserie. En raison de la tradition brassicole séculaire et de la variété des types de bière ainsi créés, la «Bayerisches Bier» jouit auprès des consommateurs d'une excellente réputation, due notamment à l'utilisation de matières premières locales, originaires de Bavière, d'une qualité exceptionnelle.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«BAYERISCHES BIER»

N.º UE: DE-PGI-0117-01220 — 4.4.2014

DOP ( ) IGP (X)

1. Nombre(s)

«Bayerisches Bier»

2. Estado miembro o tercer país

Alemania

3. Descripción del producto agrícola o alimenticio

3.1. ***Tipo de producto***

Clase 2.1. Cerveza

3.2. ***Descripción del producto que se designa con el nombre indicado en el punto 1***

Schankbier

Baja fermentación

Contenido en mosto primitivo (%)	:7,0 — 9,0
Contenido alcohólico en % vol.	:2,5 — 3,5
Color (EBC)	:5 — 20 unidades
Sustancias amargas (EBC)	:10 — 30 unidades

Con cuerpo, delicada y chispeante, y con menos alcohol y calorías que la cerveza completa.

Hell/Lager

Baja fermentación

Contenido en mosto primitivo (%)	:11,0 — 12,5
Contenido alcohólico en % vol.	:4,5 — 5,5

Color (EBC) :5 — 20 unidades

Sustancias amargas (EBC) :10 — 25 unidades

Levemente aromática, ligera, con cuerpo y suave.

Pils

Baja fermentación

Contenido en mosto primitivo (%) :11,0 — 12,5

Contenido alcohólico en % vol. :4,5 — 6,0

Color (EBC) :5 — 15 unidades

Sustancias amargas (EBC) :30 — 40 unidades

Marcado sabor amargo del lúpulo con un toque ligeramente acre.

Export

Baja fermentación

Contenido en mosto primitivo (%) :12,0 — 13,5

Contenido alcohólico en % vol. :4,5 — 6,0

Color (EBC) :5 — 65 unidades (clara-oscura)

Sustancias amargas (EBC) :15 — 35 unidades

Con cuerpo, redondamente amarga.

Dunkel

Baja fermentación

Contenido en mosto primitivo (%) :11,0 — 14,0

Contenido alcohólico en % vol. :4,5 — 6,0

Color (EBC) :40 — 65 unidades

Sustancias amargas (EBC) :15 — 35 unidades

Con aroma a malta y con cuerpo.

Schwarzbier

Baja fermentación

Contenido en mosto primitivo (%) :11,0 — 13,0

Contenido alcohólico en % vol. :4,5 — 6,0
Color (EBC) :65 — 150 unidades
Sustancias amargas (EBC) :15 — 40 unidades
Aroma a tostado, ligero aroma a malta y amargor del lúpulo.

Märzen/Festbier

Baja fermentación
Contenido en mosto primitivo (%) :13,0 — 14,5
Contenido alcohólico en % vol. :5,0 — 6,5
Color (EBC) :7 — 40 unidades
Sustancias amargas (EBC) :12 — 45 unidades
Marcado sabor a malta con un ligero amargor del lúpulo.

Bock

Baja fermentación
Contenido en mosto primitivo (%) :16,0 — 18,0
Contenido alcohólico en % vol. :6,0 — 8,5
Color (EBC) :7 — 120 unidades (clara-oscura)
Sustancias amargas (EBC) :15 — 40 unidades
Con cuerpo, con un marcado sabor a malta y una ligera nota de lúpulo.

Doppelbock

Baja fermentación
Contenido en mosto primitivo (%) :18,0 — 21,0
Contenido alcohólico en % vol. :7,0 — 9,5
Color (EBC) :10 — 150 unidades (clara-oscura)
Sustancias amargas (EBC) :15 — 35 unidades
Con mucho cuerpo, marcado aroma a malta y una ligera nota de caramelo.

Weizenschankbier

Alta fermentación

Contenido en mosto primitivo (%) :7,0 — 9,0
Contenido alcohólico en % vol. :2,5 — 3,5
Color (EBC) :7 — 30 unidades
Sustancias amargas (EBC) :5 — 20 unidades
Chispeante y con aroma a levadura.

Weizenbier

Alta fermentación
Contenido en mosto primitivo (%) :11,0 — 13,5
Contenido alcohólico en % vol. :4,5 — 5,5
Color (EBC) :5 — 65 unidades (clara-oscura)
Sustancias amargas (EBC) :10 — 30 unidades
Con aroma a trigo, afrutada y con un ligero aroma a malta.

Kristallweizen

Alta fermentación
Contenido en mosto primitivo (%) :11,0 — 13,5
Contenido alcohólico en % vol. :4,5 — 5,5
Color (EBC) :5 — 18 unidades
Sustancias amargas (EBC) :5 — 20 unidades
Con aroma a trigo y carbonatada.

Rauchbier

Baja fermentación
Contenido en mosto primitivo (%) :11,0 — 14,5
Contenido alcohólico en % vol. :4,5 — 6,0
Color (EBC) :30 — 60 unidades
Sustancias amargas (EBC) :20 — 30 unidades
Con cuerpo y un toque ahumado.

Kellerbier/Zwickelbier

Baja fermentación

Contenido en mosto primitivo (%)	:11,0 — 13,5
Contenido alcohólico en % vol.	:4,5 — 6,0
Color (EBC)	:5 — 60 unidades
Sustancias amargas (EBC)	:10 — 35 unidades

Con un ligero amargor del lúpulo, sin filtrar, de baja espita, con poco gas.

Eisbier/Icebier

Baja fermentación

Contenido en mosto primitivo (%)	:11,0 — 13,0
Contenido alcohólico en % vol.	:4,5 — 5,0
Color (EBC)	:5 — 20 unidades
Sustancias amargas (EBC)	:10 — 25 unidades

Muy delicada y suave.

Los valores indicados están sujetos a las tolerancias analíticas estipuladas por ley y reconocidas por las autoridades responsables de la vigilancia de productos alimenticios en Baviera.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de los productos transformados)*

Empleo preponderante de materias primas autóctonas de alta calidad (agua, lúpulo, malta) de Baviera. Tradicionalmente, el trigo y la malta han sido sometidos a un control de calidad permanente de diversos institutos técnicos, como el de la Technische Universität München-Weihenstephan.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Todo el proceso de producción tiene lugar en la zona geográfica especificada.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

—

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En el etiquetado de la cerveza se asocia la denominación del producto, «Bayerisches Bier», con uno de los tipos recogidos en el punto 3.2.

4. Descripción sucinta de la zona geográfica

Estado libre de Baviera, dividido en 7 distritos.

5. Vínculo con la zona geográfica

La calidad y el prestigio de la «Bayerisches Bier» se deben a una tradición cervecera secular de acuerdo con la Ley bávara de pureza de 1516. Desde el siglo XV están fijados por ley y documentalmente los procedimientos de elaboración. A lo largo de los siglos se ha desarrollado la técnica de elaboración de la cerveza, así como numerosas recetas distintas, que han dado lugar a una multiplicidad de clases de cerveza única en el mundo. Este es el lugar de nacimiento de la cerveza de trigo y aquí se encuentra la industria cervecera de trigo más grande del mundo. En Weihenstephan está una de las instituciones cerveceras más prestigiosas del mundo. En virtud de su secular tradición cervecera, así como de la resultante variedad de clases de cerveza, la «Bayerisches Bier» goza de un prestigio máximo entre los consumidores en general, que se debe, entre otras cosas, al empleo preponderante de materias primas autóctonas de alta calidad.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1231

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Τσικουδιά/Tsikoudia/Τσίπουρο/Tsipouro

Transliteration Tsipouro/Tsikoudia

GOOD(S)

1. **Spirit drink**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Ένωση Αποσταγματοποιών Αμπελοοινικών Προϊόντων Ελλάδας (Εν.Απ.Α.Π.Ε.) - Association of Distillers of Vine and Wine Products of Greece (ENAPAPE).

Transliteration Enosi Apostagmatopion Ampeloinikon Proionton Elados

Address Leoforos Karamanli & Dimokratias
41335 Larissa

Greece

GEOGRAPHICAL AREA

Greece

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 37 of Regulation (EU) No 2019/787.

PGI-GR-02079

February 13, 2008

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1231

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Τσικουδιά/Tsikoudia/Τσίπουρο/Tsipouro

Translittération Tsipouro/Tsikoudia

PRODUIT(S)

1. **Boisson spiritueuse**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Ένωση Αποσταγματοποιών Αμπελοοινικών Προϊόντων Ελλάδας (Εν.Απ.Α.Π.Ε.) - Association des distillateurs de vin et de produits viticoles de Grèce (ENAPAPE).

Translittération Enosi Apostagmatopion Ampeloinikon Proionton Elados

Adresse Leoforos Karamanli & Dimokratias
41335 Larissa

Grèce

AIRE GÉOGRAPHIQUE

Grèce

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 37 du Règlement (UE) n° 2019/787.

PGI-GR-02079

13.02.2008

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1231

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Τσικουδιά/Tsikoudia/Τσίπουρο/Tsipouro

Transcripción Tsipouro/Tsikoudia

PRODUCTO(S)

1. **Bebida espirituosa**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Ένωση Αποσταγματοποιών Αμπελοοινικών Προϊόντων Ελλάδας (Εν.Απ.Α.Π.Ε.Asociación de Destiladores de Productos Vitivinícolas de Grecia (ENAPAPE).

Transcripción Enosi Apostagmatopion Ampeloinikon Proionton Elados

Dirección Leoforos Karamanli & Dimokratias
41335 Larissa

Grecia

ZONA GEOGRÁFICA

Grecia

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 37 del Reglamento (UE) nº 2019/787.

PGI-GR-02079

13.02.2008

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

ΤΣΙΠΟΥΡΟ /TSIPOURO / ΤΣΙΚΟΥΔΙΑ / TSIKOUDIA
EC No: PGI-GR-02079/ 13/02/2008
PGI (X) PDO ()

1. Name(s)
ΤΣΙΠΟΥΡΟ / TSIPOURO / ΤΣΙΚΟΥΔΙΑ / TSIKOUDIA

2. Member State or Third Country:
Greece

3. Description of the spirit drink
3.1. ***Type of product:***
Grape marc spirit or grape marc

3.2. ***Description of the product to which the name in point 1 applies:***

Physical, chemical and/or organoleptic characteristics

- It is a colourless, transparent liquid with intense organoleptic properties due to the raw materials used in its production (grape marc and sometimes lees) as well as the specific production method (stills and distilling process) used. When the spirit is flavoured using traditional methods, the aromatic substances used (mainly aniseed) combine with the flavour of the grape marc and shape its taste and aroma.
- It contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.
- The minimum alcoholic strength by volume is 37.5 %.
- Addition of alcohol, diluted or undiluted, as defined in Annex I(5) is not permitted.

Specific characteristics (compared to spirit drinks of the same category)

In addition to the general requirements for grape marc spirit, ‘Tsipouro’/‘Tsikoudia’ has certain specific characteristics that shape its distinct identity. Specifically:
- caramel may be added only in the case of ageing;

- sweeteners among those listed in point 3 of Annex I to Regulation (EC) No 110/2008 may be added when the grape marc spirit is ready for bottling, in such a quantity that the content of sweeteners does not exceed twenty (20) grams per litre, expressed as invert sugar, when the spirit is placed on the market;
- aromatic plants and/or seeds may be added, in line with traditional practice, during the distillation of the marc and/or redistillation of the product. The most common practice is flavouring with aniseed;
- the methanol content is always low as a result of particular care taken during the production process.

In this regard, it is worth noting that, according to data from the General Chemical State Laboratory, of 1 068 samples of products from different areas and distilleries examined between 2011 and March 2014, no sample was found to exceed the maximum limit of 1 000 grams per hectolitre absolute alcohol. Moreover, in 96.7 % of the samples the methanol content did not exceed 400 grams per hectolitre absolute ethyl alcohol.

4. Geographical area

4.1. Description of the defined geographical area

‘Tsipouro’/‘Tsikoudia’ is produced exclusively in Greece. The stages of production that must take place in Greece include:
- cultivation of the various wine grape varieties;
- vinification and collecting the grape marc and lees;
- fermentation of the grape marc;
- distillation of the fermented grape marc (and lees), with or without the use of aromatic substances;
- ageing;
- addition of sweeteners;
- dilution with water to obtain the final alcoholic strength;
- bottling.

In Greece the two variations of the geographical indication (‘Tsipouro’ and ‘Tsikoudia’) are used as follows according to region:

- ‘Tsipouro’ when the spirit is produced anywhere in Greece, other than Crete;
- ‘Tsikoudia’ when the spirit is produced in Crete;
- either ‘Tsipouro’ or ‘Tsikoudia’ when the spirit is produced in the Cycladic islands, but both geographical indications may not be used by the same distillery.

Specifically, the entire production process, from the distillation of the marc and lees to the final preparation and bottling of the spirit, must take place in the relevant geographical areas.

The requirement that spirit drinks with a geographical indication must be bottled in the area where they are produced is Greece's standard position on the issue and this has been reflected over time in all the relevant national legislation.
The requirement is based exclusively on the substantive objective considerations (ultimately related to the nature of spirit drinks) of protecting and guaranteeing the identity and quality of the products and therefore the reputation of the geographical indication in question.
Moreover, it should be stressed that the traditional nature of spirit drinks, especially those with a geographical indication, is an integral part of their identity, and this has been consistently reflected in the Union's relevant legislation. More precisely, as a part of the tradition, the bottling of spirits in the geographical area where they are produced is something that is taken for granted not only by consumers but also by the distilleries, which, upholding the tradition, bottle the spirit drinks they produce themselves, fully aware that this is the only way to ensure that the final product is authentic.

4.2. Method for obtaining the spirit drink

The method used in the production of 'Tsipouro'/'Tsikoudia' complies with the general terms on grape marc spirit laid down in Annex II to Regulation (EC) No 110/2008, in conjunction with certain more specific procedures aiming to ensure the distinct identity and quality of the product.
It is produced exclusively from grape marc fermented and distilled either directly with water vapour or after water has been added. The grape marc, a by-product of vinification, is obtained by regular and careful pressing of the grapes. In accordance with the applicable national legislation, the maximum yield is 7.5 litres of pure ethyl alcohol per 100 kilograms of pure grape marc. This is a quality requirement which, combined with the specific distillation method, i.e. the stills and distilling process used, contributes significantly to the product's special organoleptic characteristics and is therefore linked to the way it is consumed (mainly as an accompaniment for appetisers with a strong/spicy flavour).
The grapes, having been harvested at the appropriate point of maturity, are transported with great care to the winery, where they are de-stemmed (i.e. the grapes are separated from the wooden parts of the plant, such as stalks and stems) before the must-making and vinification stage. The residue (grape marc) from the production of white and rosé wines, which consists of grape seeds and peel along with a certain amount of (unfermented) must, in keeping with the limit provided for by national legislation, is transferred to special stainless steel tanks, where it is fermented by adding selected yeasts under optimal hygiene and temperature conditions and other critical parameters.
In red wine production, the separation and collection of the grape marc takes place after fermentation is completed. The grape marc is therefore already fermented and

thus contains a certain amount of wine (depending on the degree of pressure) in keeping with the above limit provided for by the national legislation.
The stems (stalks) are removed before the grape marc is delivered to and processed in the winery, and is it essential for the marc to be clean and healthy to reduce the methanol content of the spirit.
A quantity of lees not exceeding 25 kg of lees per 100 kg of grape marc used is usually added to the grape marc, and the quantity of alcohol derived from the lees may not exceed 35 % of the total quantity of alcohol in the finished product.
The grape marc and lees used are obtained exclusively from the vinification of grapes from wine grape varieties grown in vineyards in Greece.
The distillation is carried out in the presence of the grape marc, following total fermentation, at less than 86% vol., mainly in discontinuous copper stills, while in certain cases redistillation is also carried out (at the same alcoholic strength, i.e. 86%).
Distillation is performed as soon as possible after completion of the marc fermentation, so as to prevent a higher concentration of methanol (due to hydrolysed pectins) and alcohol conversion leading to the formation of substances (acetic acid and ethyl acetate) that would be transferred to the distillate and alter its organoleptic characteristics.
Flavouring ‘Tsipouro’/‘Tsikoudia’ by adding aromatic plants and seeds (mainly aniseed and/or fennel) during distillation of the grape marc and/or redistillation of the initially obtained spirit is a long-standing traditional practice.
During distillation, the first and last fraction (heads and tails) are discarded and the middle fraction (the heart) is collected. This improves the quality of the spirit by minimising the concentration of methanol and other substances that give the spirit unwanted organoleptic characteristics (such as aldehydes and isoamyl alcohols).
Subsequently, the distillate obtained as described above is diluted with water, and may also be sweetened (within the stipulated limits), to obtain the final product.

4.3. Link with the geographical environment of origin

Details of the geographical area or origin relevant to the link

Link between the spirit’s reputation and the geographical area

Ancient Greece
The history of ‘Tsipouro’/‘Tsikoudia’ is closely interwoven with Greece and its inhabitants. Its beginnings are lost in the mists of Greek history and tradition, yet it is directly linked both to the raw material (grape marc) and the distillation technology used.
The ancient Greeks were familiar with distillation. Aristotle (4th century BC) describes how sea water can be made drinkable by using evaporation to remove the salt

(Meteorology, Tome 2). Learned Greeks of the Alexandrian school studied distillation, which had been used by the Egyptians mainly to make cosmetics. Descriptions of stills are found in the writings of Dioscorides (1st century AD) and Zosimos (5th century AD). Nevertheless, spirits were unknown to the ancient Greeks (5th and 4th century BC). For this reason there are many references to wine drinking, but no references to spirit drinking.
A simple and abstemious people, Greeks were not attracted by strong beverages and did not feel the need to produce stronger drinks using the distillation technique. However, it should be noted that Athenaeus, in his work 'The Deipnosophists' (1st century BC), refers to a beverage named 'trimma', which is thought to be similar to today's tsipouro and to which they added fragrant flower petals.

The art of distilling

The exact period when wine distillation first began is not known. Yet as early as the 5th century AD, Egypt was home to thousands of monks whose main produce was wine. High temperatures and a lack of containers and space meant that preservation techniques were developed. Given that many alcoholic beverages such as whisky, brandy, champagne and benedictine were the invention of monks, it is highly likely that those monks were the first to make alcohol (also called οινόπνευμα or 'spirit of wine' in Greek) as a distillate of wine, passing on their knowledge to the Arab alchemists who played a major part in developing the techniques of distillation (also keeping its secrets), and who named the product obtained 'alcohol'. They are believed to have brought the art of distilling to Europe.
In Europe, wine distillation first made its appearance in Italy (at the medical school of Salerno) around 1150, and in France (at the university of Montpellier) around 1250, whereas the production of various spirits (gin in the Netherlands, whisky in Scotland and Ireland, armagnac and cognac in France) dates back to the 15th and 16th centuries.
The oldest written reference to wine distillation can be found in mappae clavicula, a 12th century alchemy manuscript in Latin which was encrypted using the Temura method, in order to escape persecution by the Catholic Church. The manuscript states that 'by mixing pure and strongest wine with three parts of salt and heating in a vessel customary for that purpose, a water is produced which when kindled inflames, yet leaves the material unburned'. This clearly describes the production of alcohol.
At the 1163 Council of Tours, Pope Alexander III banned monks from devoting themselves to the natural sciences. Several years later Pope Honorius III extended the ban to all clergy.
The alchemists' knowledge spread across Europe in coded form, notably through the music and songs of the troubadours. In this way the art of distilling reached Byzantium, where the sciences were not subject to the edicts of the Catholic Church.

The origins of ‘Tsipouro’/‘Tsikoudia’

Grape marc distillation in Greece appears to have begun on Mount Athos, where grape marc from winemaking was being fermented and distilled long before the 15th century, i.e. as early as from the Byzantine era. The exact period is unknown, but the monastic community on Mount Athos was founded in the 10th century AD.
As recorded in ‘The History of Greek Wine’ (Cultural-Technological Institute of the Greek Industrial Development Bank, 1990), citing a monk named Alexandros Lavriotis: *‘The Administration of Mount Athos, the Ottoman government and the Ecumenical Patriarchate were greatly concerned by the free operation of the stills on Mount Athos and by spirits being exempt from tax. More than twenty decrees on this matter are included in the archive kept in the tower of the holy community, dating back to 1590.’*
This shows that the activity of distilling grape marc had taken on such dimensions that it had become a matter of concern to the officials responsible for making taxation policy.
(Enclosed, as Annex I, is a picture showing a traditional still used for grape marc distillation on Mount Athos.)

Copper processing

Copper, as the material used to make the distillation device (still), as well as the knowledge of how to work it, also constitute important factors in spirit production.
During the Byzantine era, copper processing flourished in various regions, in particular in Armenia, Pontus and Epirus (Agrafa area). According to the ‘History of the Greek Nation’, published by ‘Ekdotiki Athinon’ (Athens Editions), *‘During the years before and just after the fall of Constantinople, many residents of Agrafa, which was named for the fact that it was not registered to pay taxes to the Ottomans, moved towards the Thessalian plain, first to Tyrnavos and Larissa, then to Kozani, Veroia, Edessa and Thessaloniki and from there to Thrace, Constantinople, the Sea of Marmara (Propontis) and to the coast of Asia Minor and Filipoupolis.’*
No matter where they settled, the former residents of Agrafa mainly worked as coppersmiths, thus creating, along with fellow craftsmen migrating from other regions of the Byzantine Empire (mainly Armenians from Albania and Bulgaria referred to as Greco-Armenians), the tradition of copper processing which continues to the present day, at least in Greece.
Besides traditional copper articles for the home, these coppersmiths also manufactured stills that became increasingly elaborate, also thanks to the properties of copper as a raw material. At the same time, they improved the technical characteristics of the stills, which helped improve the quality of the spirit produced and contributed to the spread of distilling.

As a result, Asia Minor and the wine-growing regions of Greece developed a great tradition of distillation. By the mid-15th century Constantinople, Smyrna, Thessaloniki, Alexandria and other cities had become centres of expertise in distilling spirits.
During the period of Ottoman rule, viticulture initially declined, but in time recovered, along with grape marc distillation. Although Islam prohibits the consumption of alcohol, so-called ‘rakitzides’, i.e. producers of tsipouro/tsikoudia (raki), soon made their appearance and the best of them acquired special privileges.

Later period

By the eve of the Greek Revolution in 1821, distillation by winegrowers had thus become a cottage industry, mainly involving the distillation of grape marc, but also wine and grapes, using small stills.
Due to the stills used at the time, which were technologically incomplete and did not achieve a satisfactory separation of the volatile components, and due to the nature of the raw material, the distillate obtained often had unwanted organoleptic characteristics. Thus, the need to improve the organoleptic qualities of the spirit brought about the tradition of flavouring with various aromatic plants, seeds or fruits (such as aniseed, fennel, etc.), which were mixed with the raw material (grape marc) in the still or during redistillation, a tradition that continues to the present day.
The industrialisation of ethyl alcohol production in Greece, with the appearance (around 1870) of distillation columns, the taxation of ethyl alcohol and the adoption of a legislative framework all finally led to restrictions on distillation as a cottage industry, but did not put an end to the tradition of distilling grape marc or producing grape marc spirit on a domestic scale. Thus, until the adoption of Regulation (EEC) No 1576/89, while prohibited for distilleries, grape marc distillation remained the exclusive privilege of winegrowers who were allowed to distil grape marc from the vinification of their own grape production, using simple stills with a capacity of no more than 130 litres and for a very limited period of time each year, in order to produce their own grape marc spirit which was consumed at a strictly local level.
This did not prevent the legislature from laying down objective and quantitative quality requirements for the raw material used (grape marc) and for the product.

Modern times

Following the adoption of Regulation (EEC) No 1576/89 on spirit drinks, which includes the category ‘grape marc spirit’, commercial distillers were allowed (Law 1802/1988 and Decision of the Minister for Finance No 18795/4931 of 24 October 1988) to process grape marc under the terms and conditions of the national legislation and the above Regulation in order to produce grape marc spirit, which is the generic name of the product under the relevant provisions of Regulation (EEC) No 1576/89 (and Regulation (EC) No 110/2008), or ‘Tsipouro’/‘Tsikoudia’, which is its traditional name.
This led to new distilleries being established, while those that already existed at the time (1988) and were processing grape marc among other raw materials, expanded their activity. Today, there are a total of 86 distilleries in Greece, which mainly produce grape marc spirit (Tsipouro/Tsikoudia) and wine spirit (Brandy), the latter mainly for export.
Production of ‘Tsipouro’/‘Tsikoudia’ by licensed businesses allowed the product to move beyond the narrow boundaries of the local ‘domestic’ economy and to evolve into a high quality product which gradually gained international recognition. Exports still account for only a small proportion of the total production of ‘Tsipouro’/‘Tsikoudia’, but show a clear upward trend.
The spirit features prominently at tasting events dedicated exclusively to spirit drinks, which are now well-established in Greece. Furthermore, ‘Tsipouro’/‘Tsikoudia’ products have received awards and prizes in international competitions, for example the 2012 ‘Concours Mondial de Bruxelles’, where a ‘Tsipouro’ product won the silver award.
‘Tsipouro’/’Tsikoudia’ has also won recognition as a typical Greek Product in the context of international competitions held in Greece, such as the Thessaloniki International Wine and Spirits Competition.

History of the name

Many names have traditionally been used, depending on the area, to denote grape marc spirit produced in Greece, yet the predominant ones have long been ‘Tsikoudia’ (in Crete) and ‘Tsipouro’ (in all of Greece with the exception of Crete). In the Cyclades, due to their geographical location, both names are used; ‘Tsikoudia’ mainly on the southern islands and ‘Tsipouro’ on the northern islands.
These are traditional designations registered as such in the national legislation (Decision of the Minister for Finance No 18795/4931 of 24 October 1988 laying down the terms and formalities for the distillation of grape marc and the production of ‘tsipouro’ or ‘tsikoudia’ from grape marc spirit; Decision of the Minister for the Economy

and Finance No 3010878/1396/0029/2003 on the production and marketing of spirit drinks).

Specific characteristics of the spirit drink attributable to the geographical area

Grape marc spirit production, including by professional distillers, is usually carried out using discontinuous copper stills (discontinuous distillation), without columns etc., with a capacity exceeding 130 litres.

The spirit is directly linked with Greek customs and traditions. For centuries it has been the spirit drink of people living in rural areas, accompanying their everyday interactions and providing the perfect accompaniment for traditional Greek cuisine, due to its particularly intense organoleptic characteristics.
The 'Tsipouro'/'Tsikoudia' festival is a tradition that is very much alive across most of the country. In the countryside, where vine growing flourishes, events where the spirit is enjoyed in a festive atmosphere, as the main product featured, are held every year from October to December (depending on the local climate).
As production expanded to industrial distilleries after 1988, the spirit started to be enjoyed by people living in cities, in addition to those living in the countryside, mainly as an accompaniment to dishes with strong flavours, both on an everyday basis and at formal social events.

Causal link between the geographical area and the product

'Tsipouro'/'Tsikoudia' originates from the area described above under the heading 'Geographical area'. As required by Article 15(1) of Regulation (EC) No 110/2008, the geographical indication 'Tsipouro'/'Tsikoudia' identifies a drink originating in the territory of a country (in this case Greece) a given quality, reputation or other characteristic of which is essentially attributable to its geographical origin.
The link to Greece of the geographical indication 'Tsipouro'/'Tsikoudia' is based as much on natural factors such as the raw material used in its production, as on human factors such as the stills and distilling process used and the skills of the producers as they have evolved through the spirit's age-long history. As a result, 'Tsipouro'/'Tsikoudia' now has an established reputation as an unequivocally Greek spirit drink.

Raw materials

Origin

The grape marc and lees which are used as raw material in the production of 'Tsipouro'/'Tsikoudia' stem exclusively from the vinification of wine grape varieties grown in Greece.

History of vineyards and wine in Greece

The vine is one of the oldest plants on earth, and winemaking dates back to 6000 BC when, in the view of many archaeologists, wine was first made in Asia Minor.
The vine is thought to have grown naturally in the Caucasus region, particularly in Armenia, and was brought from there to other areas, including Greece.
The oldest evidence of vine cultivation in Greece are grape seeds (pips) discovered:
- in a tomb in Fotolivos in Drama, dated to the Neolithic period (3500-3000 BC) using the carbon-14 method;
- near the Philippi site in Kavala, dated to the early bronze age, i.e. 2800-2200 BC;
- in the prehistoric Theopetra cave in Kalambaka.

The vine has been one of the main crops grown in Greece from ancient times until the present day, mainly for winemaking purposes.
Men, women and children all used to drink wine in Ancient Greece. However, children drank their wine ('oinos' in Ancient Greek) 'kekrameno me ydor', meaning 'mixed with water', which gave rise to the modern Greek word for wine, 'krasi'. In fact the proportion of water was far greater than the wine. As explained by Plutarch in his work, Moralia (46-127 AD), '*αφαιρεί η κράσις του οίνου το βλάπτον, ου συναναιρούσα το χρήσιμον*' ('the tempering of wine with water removes its harmfulness without depriving it at the same time of its usefulness').

4.4. Requirements in EU, national or regional law

EU provisions and national/regional provisions

EU provisions

'Τσίπουρο/Tsipouro' and 'Τσικουδιά/Tsikoudia' are listed in Annex III to Regulation (EC) No 110/2008 as Greek geographical indications in the 'grape marc spirit' category.

Provisions of the Greek legislation

In addition to the EU provisions, the production and labelling of 'Tsipouro'/'Tsikoudia' are also governed by the provisions of Greek national legislation set out in the following legislative acts:

- Law 2969/2001 on ethyl alcohol and alcohol products (Government Gazette, Series I, No 281 of 18 December 2001);
- Decision No 3002475/383/0029 of 2 February 2010 of the Minister for Finance on the operation of distilleries (Government Gazette, Series II, No 162 of 19 February 2010), which mainly sets out inspection procedures and formalities;
- Decision No 30/077/2131/2011 of the Minister for Finance on production and marketing of spirit drinks (Government Gazette, Series II, No 1946 of 31 August 2011), which sets out both specific national measures concerning geographical indications in general (Article 5, Part I) and specifications for 'Tsipouro'/'Tsikoudia' in particular (Article 4, Part II).

Description of the requirement(s)

Legislative acts

4.5. Supplement to the geographical indication

Supplement to the geographical indication

AGEING

After aging for at least six months in oak barrels of a capacity up to 1 000 litres, 'Τσίπουρο/Tsipouro'-'Τσικουδιά/Tsikoudia' may be placed on the market bearing the indication 'old' or 'aged'. This may be supplemented by the exact duration of the ageing in years if the period of ageing exceeds six months (Article 4(II)(6) of Decision No 30/077/2131/2011 of the Minister for Finance).

4.6. Specific labelling rules

Description of the rule

The Greek legislation lays down specific rules for spirit drinks with a geographical indication in general, and for 'Τσίπουρο/Tsipouro'-'Τσικουδιά/Tsikoudia' in particular. Article 4(II)(4) and (6) of the above Ministerial Decision lays down as follows:
4. The geographical indications 'Tsipouro'/'Tsikoudia' are sales denominations which are traditionally used instead of the denomination 'grape marc spirit'.
By way of exception, in foreign languages the sales denomination 'grape marc spirit' may be added for products to be shipped to other EU Member States or exported to third countries, where this indication helps inform the consumer of the nature of the product.

5. The name ‘Tsipouro’/‘Tsikoudia’ may be combined with a geographical indication in accordance with Article 5 of this Decision.
Moreover, when ‘Tsipouro’/‘Tsikoudia’ is produced on behalf of a business established outside Greece, the provisions of Article 5(5) of the above Ministerial Decision apply:
5(a) Spirit drinks bearing a geographical indication referring to Greece or specific regions of Greece may be produced on behalf of a third party, subject to the provisions of this Article.
(b) Details of the businesses producing and bottling spirit drinks as referred to in the preceding paragraph may be included on their label in the form of the specific code provided for in Article 10 of this Decision. When the spirit drinks are produced on behalf of a third party based outside Greece, the use of the above code is allowed provided that the phrase ‘produced and bottled in Greece’ appears in all the languages used on the label.

5. Inspection structure:

Name: INDEPENDENT AUTHORITY FOR PUBLIC REVENUE
DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY
Address: A. Tsocha 16 GR-115 21 Athens, GREECE, +302106479221, dat.gcsl@aade.gr

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1232

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Szentesi paprika

GOOD(S)

1. **Sweet pepper**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Producer group: DelKerTESZ.

Address Szentes, Szarvasi út 3/b

Hungary

GEOGRAPHICAL AREA

Hungary-Szentes, Felgyő, Nagytőke, Fábiánsebestyén, Nagymágocs, Szegvár, Derekegyház, Mindszent.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission, 13.02.2014, Commission implementing Regulation (EU) No 160/2014.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1232

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Szentesi paprika

PRODUIT(S)

1. **Poivron doux**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Groupement de producteurs: DelKerTESZ.

Adresse Szentes, Szarvasi út 3/b

Hongrie

AIRE GÉOGRAPHIQUE

Hongrie - Szentes, Felgyő, Nagytőke, Fábiánsebestyén, Nagymágocs, Szegvár, Derekegyháza, Mindszent.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne, Règlement d'exécution (UE) n° 160/2014 de la Commission du 13.02.2014.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

WIPO | LISBON
The International System of Appellations of Origin

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1232

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Szentesi paprika

PRODUCTO(S)

1. **Pimiento dulce**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Grupo productor: DelKerTESZ.

Dirección Szentes, Szarvasi út 3/b

Hungría

ZONA GEOGRÁFICA

Hungría-Szentes, Felgyő, Nagytőke, Fábiánsebestyén, Nagymágocs, Szegvár, Derekegyház, Mindszent.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea, 13.02.2014, Reglamento de Ejecución (UE) nº 160/2014 de la Comisión.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

SZENTESI PAPRIKA

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

1. *Description of product*

The protected geographical indication ‘Szentesi paprika’ denotes the fruit, grown by forcing, of the listed variety types and varieties of *Capsicum annuum*.

When placed on the market, ‘Szentesi paprika’ products must be healthy and intact, and the various variety types must have the following characteristics:

(a)White peppers intended for stuffing (*Capsicum annuum* L. *var. grossum*)

When ripe, white ‘Szentesi paprika’ is greasy to the touch, its skin smooth and slippery; it breaks by cracking, is blunt and crumpled at the end and its flesh is thick. Its surface is smooth and shiny, its colour yellowish-white (ivory). It has a conical shape, is 60-120 mm long and 40-70 mm wide; it is mostly three- or four-lobed; its flesh is 4-7 mm thick, its consistency solid and its skin thin; it has an intense odour of paprika, and is flavoursome and mild.

Varieties grown: Hó, Cibere, Century, Hurricane, Bronson, Emese, Kurca, Creta, Joker, Karma, Bravia (RZ35862), Kalota, Brendon, Antal, Zalkod, Censor, Celtic, Cinema, Glorietta, Dimentio, E-49.39615, Galga, Claudius, Skytia.

(b)Pointed hot peppers (*Capsicum annuum* L. *var. longum*)

Pointed hot ‘Szentesi paprika’ has a shiny, smooth or slightly wavy surface; it has a long, pointed shape. It is light, medium or dark green in colour, 150-250 mm long and 20-50 mm wide; it is mostly two- or three-lobed, its flesh is 3-4 mm thick, its consistency solid and its skin thin. The fruit has an intense odour of paprika, and a spicy, pleasant flavour and taste.

Varieties grown: Daras, Rush, Sarah, Fighter, Kard, Thunder, Kais.

The varieties grown have a spiciness rating of 2 500-5 000 on the Scoville scale.

(c)Kápia peppers (*Capsicum annuum* L. *var. grossum*)

The ‘Szentesi paprika’ of the Kápia group is conical in shape and flattened slightly; it has a smooth, shiny surface and a velvety, dark-red colour when ripe for harvesting. It is 60-120 mm long and 40-70 mm wide; it is typically two- or three-lobed. Its flesh is 4-7 mm thick, its consistency solid and its skin of medium thickness. The fruit is mild and has an intense, sweet flavour and an odour of ground paprika.

Varieties grown: Kárpia (T 112), Kapirex, Karpex, Mágus.

(d)Tomato-shaped peppers (*Capsicum annuum* L. *var. grossum*)

Tomato-shaped 'Szentesi paprika' has a very distinctive shape: that of a flattened globe, with a smooth, shiny surface and a deep-red colour when ripe for harvesting. It is 60-120 mm in diameter, 40-60 mm long, three- or four-lobed, and the flesh is 5-7 mm thick. It has a solid consistency, a thin skin, an intense odour of paprika, and it is mild.

Varieties grown: Pritavit, Kabala, Bihar.

The varieties of the above types that can be grown may vary from year to year.

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

Each of the following stages in the production process of 'Szentesi paprika' must occur in the geographical area designated in point 4:

- the production and growing of the pepper seedling,
- the integrated organic production of the various variety types and varieties, including,
- the choice of the production period,
- the development of a growing area,
- soil cultivation and basal dressing,
- planting,
- the preparation of a support structure,
- plant care activities (phytotechnology),
- irrigation and supplementing with nutrients,
- climate regulation,
- the use of environmentally friendly, integrated plant-protection procedures,
- harvesting, preparation of the product, pre-storage and storage,
- destroying pepper stocks, developing and disinfecting production equipment.

3. *Specific rules concerning slicing, grating, packaging, etc.*

The classification, packaging and labelling of 'Szentesi paprika' occur on the producer's premises or at any other suitable establishment within the defined geographical area.

In batch packaging: tray, basket, polyethylene bag (3, 5, 20, 30, 40, 50, 60, 80 peppers per unit); by weight: basket, raschel net bag (0,35, 0,5, 0,7, 1, 2 kg of peppers per unit) or box: in M10, M20 or M30 packages (2,5, 10, 12, 14 kg of peppers per unit). The type

of packaging of the various variety types may vary at any time according to commercial requirements.

To preserve the characteristic quality and homogeneity of the various variety types and their varieties, as well as the distinctive taste, odour, flavour, consistency and intactness of the ‘Szentesi paprika’ PGI, and to ensure the traceability of products, packaging must occur within the defined geographical area.

4. *Specific rules concerning labelling*

— The word combination ‘Szentesi paprika’ must appear on the packaging.

—A bar code label ensuring the traceability of ‘Szentesi paprika’ must also appear.

5. Concise definition of the geographical area

Production of the protected geographical indication (PGI) ‘Szentesi paprika’ is based in a contiguous area within Csongrád county.

The production of ‘Szentesi paprika’ occurs within the administrative boundaries of the following localities of Csongrád county: Derekegyháza, Fábiánsebestyén, Felgyő, Mindszent, Nagymágocs, Nagytőke, Szegvár and Szentes.

6. Link with the geographical area

6.1. *Specificity of the geographical area*

The factors influencing the production of quality peppers, in particular temperature and light, as well as soil and hydrographical properties, created favourable conditions for the development of irrigated pepper production in the Szentes region, which was pioneered by so-called ‘Bulgarian gardeners’ (producers of vegetables using specialised small-scale methods, forced production in hotbeds and irrigation) who settled in the region during the second half of the 19th century.

The Szentes production region is in the south-eastern part of Hungary, in one of the lowest-lying basins of the Great Plain. The region occupies a special place in topographical terms, as it has the country’s lowest-lying land, which slopes down from three sides, from the neighbouring counties to the Tisza valley. The most important watercourse of the region’s hydrographical system is the Tisza river, which also defines its entire geographical physiognomy. Carbonated and solonetzic meadow-chernozem soil is the predominant soil type here on account of the abundance of the region’s surface water. The production area’s soil is in good physical condition. It is crumbly in texture, heats up quickly, has a sub-alkaline pH, good water and nutrient management, a high humus content and a thick topsoil.

During the production of ‘Szentesi paprika’, the key climate factors giving the fruit its content value include the light, the number of sunshine hours, the temperature and the amount of irradiated heat. Continental climatic features predominate in the Szentes production region. The number of sunshine hours is evenly spread throughout the region, which has an average of 2 050 sunshine hours per year. As measured by the annual mean temperature, the production region is one of the country’s warmest. The annual mean temperature is + 10-11 °C, while the heat sum during the growing season is 3 200-3 300 °C. This is very favourable for the production of peppers, which need a lot of heat.

By contrast, the region has the country’s lowest precipitation rate, with annual mean precipitation of 500-550 mm. Typically, 40 % of precipitation falls during the winter semester and 60 % during the summer semester. Water-intensive pepper production has only been possible thanks to irrigation, developed as a result of the region’s favourable hydrographical conditions and introduced by ‘Bulgarian gardeners’.

6.2. *Specificity of the product*

The main organoleptic values and characteristics of the ‘Szentesi paprika’ originating in the geographical area are: an exceptionally flavoursome, hot, sweet or spicy taste; an intense odour of paprika or an odour reminiscent of ground paprika; its thin skin. The flesh of the fruit is 3-7 mm thick, allowing the taste and flavours of the fruit — usually consumed fresh — to be savoured.

White ‘Szentesi paprika’: when ripe it is greasy to the touch, its skin is smooth and slippery, it breaks by cracking, is blunt and crumpled at the end and its flesh is thick. Fresh peppers have a very distinctive odour and succulence, or in the popular words of consumers: ‘ “Szentesi paprika” has flavour’.

Pointed hot ‘Szentesi paprika’ has a shiny, smooth, slightly wavy skin; it has a pointed, long shape; the flesh has a solid consistency. The fruit has an intense odour of paprika, and a spicy, pleasant flavour and taste. The ‘Szentesi paprika’ of the Kápia group is conical in shape and flattened slightly; the flesh has a solid consistency; its skin is of medium thickness. It has a smooth, shiny surface, and a very attractive velvety, dark-red colour conferred by the geographical environment (the light and heat).

Tomato-shaped ‘Szentesi paprika’ has a very distinctive shape: that of a flattened globe; despite its thick flesh it also has a very thin skin, and the surface of the fruit is smooth; when ripe for harvesting, it has a deep-red colour.

6.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The link with the geographical area is based on the product's long-established reputation and local expertise among producers of 'Szentesi paprika' passed down through generations.

The reputation of 'Szentesi paprika'

The development of irrigated pepper production in the Szentes region was pioneered by so-called 'Bulgarian gardeners' who settled in the region during the second half of the 19th century. The reputed 'Szentesi paprika' has been in continuous production ever since. The product enjoys a high reputation to this day and was awarded the main prize at the Farmer Expo, which included a gardening trade fair, in Debrecen in 2006, at which some 300 Hungarian and foreign firms were represented. In 2007 the sweet pepper intended for fresh consumption won the Magyar Termék Nagydíj (Hungarian Quality Product Award).

Numerous historical data attest to the centuries-old link between the reputation of 'Szentesi paprika' and the geographical area. The sweet pepper's appearance in Hungary can be traced back to the settlement of 'Bulgarian gardeners' in Úsztató major in the Szegvár region in the winter of 1875-76. According to the great agricultural census of 1895, 92,74 % of Hungary's total production of peppers was concentrated in the south-east of the country, in the Szentes area. The gardeners leased land benefiting from Csongrád county's humus-rich, meadow-chernozem, alluvial soil, which heats up quickly. Wherever possible, they chose to settle on land with a slight slope. For early growing, they used pre-germinated seeds and hotbeds. They also practised intercropping in nursery beds, e.g. growing cucumber seedlings alongside peppers, the cucumbers remaining in place after the peppers were bedded out. The separated seedlings were bedded out with a small lump of earth. They introduced large-scale, regular irrigation: they used warmed stagnant water or shallow, slow-moving running water for irrigation. They had a unique method of extracting and draining water. During this period, so-called 'chain-bucket wheels', which adapted to the variable water level, were used in the Szentes area.

Local expertise

The heat management of the surface of the soil is very favourable in the Szentes production region. As the soil in which 'Szentesi paprika' is grown absorbs more heat than it releases through radiation at dawn, the heat supply of the soil and the air above increases, raising the temperature. The balanced microclimate produced by the harmonious heat supply and the irrigated production introduced by 'Bulgarian gardeners' combine to produce the exceptional flavour of the heat- and water-intensive 'Szentesi paprika'.

Added to natural factors are the activities of local farmers and practical experience applied in forced production (heat regulation, ventilation, shading, plant care) passed

down through generations. Such expertise has helped offset the negative effects of the extreme weather conditions of recent decades, guaranteeing and where possible preserving the taste, colour and flavour of ‘Szentesi paprika’ as well as the attractive shape which is so characteristic of the various variety types.

The techniques introduced by ‘Bulgarian gardeners’ have been adapted to suit the conditions of the day over the past 150 years or so. The essential factors for growing peppers have been reassessed during the production process, and new production methods have appeared. Up to the 1960s, good soil condition, irrigation potential (the Tisza and Körös rivers and the irrigation-channel systems), the number of sunshine hours (potential for early growing), as well as early-spring warming were considered to be the most important factors for production. The next period lasted from the end of the 1960s to the end of the 1980s. Taking full advantage of early warming and the high number of sunshine hours in the winter and spring months, pepper producers began using greenhouses. Since the discovery of geothermal energy in the region between the 1960s and 1980s, the production of ‘Szentesi paprika’ has shifted from the open air to greenhouses, where non-soil-based production methods are gaining ground.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1233

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Münchener Bier

GOOD(S)

1. **Beer**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer/operator who respects the product specification.

2. Name of the applicant group: Verein Münchener Brauereien e.V.

Address Verein Münchener Brauereien e.V.
Oskar-von-Miller-Ring 1, 80333 München
Germany

GEOGRAPHICAL AREA

Area of the city of Munich in Germany.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission; Commission Regulation No. 1549/98 published 15 July 1998.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1233

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Münchener Bier

PRODUIT(S)

1. **Bière**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur/opérateur respectant le cahier des charges du produit.

2. Nom du groupement demandeur: Verein Münchener Brauereien e.V.

Adresse Verein Münchener Brauereien e.V.
Oskar-von-Miller-Ring 1, 80333 München
Allemagne

AIRE GÉOGRAPHIQUE

Région de la ville de Munich en Allemagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne; Règlement (CE) n° 1549/98 de la Commission publié le 15 juillet 1998.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1233

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Münchener Bier

PRODUCTO(S)

1. **Cerveza**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor/operador que respete las especificaciones del producto.

2. Nombre del grupo solicitante: Verein Münchener Brauereien e.V.

Dirección Verein Münchener Brauereien e.V.
Oskar-von-Miller-Ring 1, 80333 München

Alemania

ZONA GEOGRÁFICA

Zona de la ciudad de Múnich en Alemania.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea; Reglamento nº 1549/98 de la Comisión, publicado el 15 de julio de 1998.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Münchener Bier'

EU No: PGI-DE-0516-AM04 – 25 July 2019

PDO ( ) PGI (X)

1. Name(s)

'Münchener Bier'

2. Member State or third country

Germany

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 2.1. – Beers

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

Helles	
Original gravity in %:	11,4-11,9
Alcoholic strength in % volume:	4,7-5,4
Colour (EBC units):	5,0-8,5
European Bitterness Units:	14,0-25,0

Light yellow, pale, palateful, pure, smooth, mildly to pleasantly hopped, delicately fragrant to aromatically fresh with a pleasant bitterness depending on the brewing process.

Export Hell	
Original gravity in %:	12,5-12,8
Alcoholic strength in % volume:	5,5-6,0
Colour (EBC units):	5,5-7,5

European Bitterness Units:	15,0-26,0

Light yellow, thoroughly fermented, full-bodied, ranging from mild, mellow-smooth through to strongly fragrant, delicately hopped and delicate bitterness.

Export Dunkel	
Original gravity in %:	12,5-13,7
Alcoholic strength in % volume:	5,0-5,9
Colour (EBC units):	42,0≤60,0
European Bitterness Units:	15,0-24,0

Full-bodied, smooth, malty aroma to strong, Munich malt sometimes dominant.

Pils	
Original gravity in %:	11,5-12,5
Alcoholic strength in % volume:	4,9-5,8
Colour (EBC units):	5,5-7,0
European Bitterness Units:	30,0-38,0

Slightly sharp, delicate, fine, hoppy bitterness, hoppy accents through to hoppy aroma, light, elegant, tart.

Non-alcoholic Weißbier	
Original gravity in %:	3,5-8,0
Alcoholic strength in % volume:	<0,5
Colour (EBC units):	8,0-21,0
European Bitterness Units:	7,0-19,0

Typical Weißbier: tangy, sweet, full-bodied, pale, golden to amber, ranging from fine yeast turbidity to naturally cloudy to cloudy with yeast, mildly hoppy to very slightly bitter.

Leichtes Weißbier

Original gravity in %:	7,7-8,4
Alcoholic strength in % volume:	2,8-3,2
Colour (EBC units):	11,0-13,0
European Bitterness Units:	13,0-15,0

Refreshing, piquant, tangy, cloudy with yeast, typical top-fermented Weißbier taste.

Kristall Weizen	
Original gravity in %:	11,5-12,4
Alcoholic strength in % volume:	4,9-5,5
Colour (EBC units):	7,5-12,5
European Bitterness Units:	12,0-16,0

Piquant, very tangy, filtered bright, clear, tart, top-fermented notes, typically top-fermented.

Hefeweizen Hell	
Original gravity in %:	11,4-12,6
Alcoholic strength in % volume:	4,5-5,5
Colour (EBC units):	11,0-20,0
European Bitterness Units:	12,0-20,0

Highly fermented, naturally cloudy, typical top-fermented character, tangy, refreshing, piquant, tart, sometimes yeasty, Weißbier aroma.

Hefeweizen Dunkel	
Original gravity in %:	11,6-12,4
Alcoholic strength in % volume:	4,5-5,3
Colour (EBC units):	29,0-45,0
European Bitterness Units:	13,0-16,0

Naturally cloudy, full-bodied, malty taste/character, top-fermented notes/character.

Märzen	
Original gravity in %:	13,2-14,0
Alcoholic strength in % volume:	5,3-6,2
Colour (EBC units):	8,0-32,5
European Bitterness Units:	21,0-25,0

Very full-bodied, palateful, mild, ‘altbayerisch’ (‘Old Bavarian’) to malty aroma, very mild bitterness.

Bockbier	
Original gravity in %:	16,2-17,3
Alcoholic strength in % volume:	6,2-8,1
Colour (EBC units):	7,5-40,0
European Bitterness Units:	18,0-32,5

Highly fermented, ranging from round, full-bodied, palateful, smooth, aromatic, through delicately hopped, slightly sharp to well hopped, sometimes fruity in character.

Doppelbock	
Original gravity in %:	18,2-18,7
Alcoholic strength in % volume:	7,2-7,7
Colour (EBC units):	44,0-75,0
European Bitterness Units:	18,0-28,0

Strong, powerful, fragrant, full-bodied, malty taste.

Non-alcoholic beer	
Original gravity in %:	1,0-8,0
Alcoholic strength in % volume:	<0,5
Colour (EBC units):	4,0-13,0

European Bitterness Units:	13,0-29,0

Typical dry to sweet beer: fresh, rich, mild to full-bodied, clear, bright, pale to golden yellow, delicately fragrant to fragrant, mildly hoppy to a hoppy aroma.

Leichtbier	
Original gravity in %:	7,5-7,7
Alcoholic strength in % volume:	2,7-3,2
Colour (EBC units):	5,5-7,0
European Bitterness Units:	24,0-26,5

Slightly sharp, fine flavour.

Schwarz-Bier	
Original gravity in %:	11,3
Alcoholic strength in % volume:	4,8
Colour (EBC units):	70,0
European Bitterness Units:	17,0

Delicately fragrant, malty aroma.

Nähr-/Malzbier	
Original gravity in %:	12,3-12,7
Alcoholic strength in % volume:	0,0-1,2
Colour (EBC units):	65,0-90,0
European Bitterness Units:	8,0-15,0

Low in alcohol, very mildly fermented, malty, fragrant, very delicately hopped.

The specified values are subject to the tolerances laid down by law and recognised by the relevant food monitoring authorities in Bavaria. The tolerances must also be taken into account during analysis of the specified values.

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

Production is carried out in accordance with the Munich Purity Law (‘Münchener Reinheitsgebot’) of 1487 in the form of Section 9 of the German Provisional Beer Act (‘Vorläufiges Biergesetz’).

The ingredients must be malt, hops, yeast and water. In addition, the water must be obtained from privately owned deep wells located within the Munich city limits and fed by an aquifer consisting of Tertiary Molasse sandstone and conglomerate deposits. At present these deep wells are approximately 140 m to 250 m deep, depending on location. Munich municipal water does not fulfil these conditions.

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

The entire production process for Münchener Bier must be carried out within the Munich city limits.

It starts with milling and mashing the malt and ends with storage, in which the young beer naturally produces carbon dioxide and ripens until it reaches its mature flavour.

The same is true of the entire production process of bottom-fermented and top-fermented non-alcoholic ‘Münchener Biere’. However, depending on the type of production, vacuum distillation and evaporation or the preferred completion of the fermentation stage are also a part of this process.

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

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

Beer labelling is based on the product description ‘Münchener Bier’ or ‘Münchner Bier’ in conjunction with one of the types of beer listed under point 3.2.

4. Concise definition of the geographical area

Munich city limits.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

Munich breweries have used the designation ‘Münchener Bier’ for centuries without any objections whatsoever from third parties. Evidence of the long tradition includes

the fact that cash payments and payments in kind made by Munich brewers are recorded as early as 1280 in the estate register of Duke Louis the Stern (see 'München und sein Bier' by Heckhorn/Wiehr, Munich 1989, or the doctoral thesis by Dr Karin Hackel-Stehr – as above for point 4 – and 'Die "prewen" Münchens' by Sedlmayr/Grohsmann, Nuremberg 1969, extracts from which are enclosed. See also '125 Jahre Verein Münchener Brauereien e.V.' by Dr Christine Rädlinger, commemorative publication 1996).

Munich also has a long tradition of non-alcoholic beers. It was reported on page 1928 of the 17 August 1898 edition of the 'Allgemeine Brauer- und Hopfen-Zeitung' that non-alcoholic beer was being produced in Bavaria. Page 1590 of the 9 July 1898 edition of the same journal refers to non-alcoholic beer in Munich. This passage tells of an application filed by Mr Karl Michel, the owner of the Munich Praktische Brauerschule, who wished to sell a non-alcoholic beer (cf. p. 105 of 'Münchner Brauindustrie 1871-1945' by Christian Schäder). Although this application was at the time refused, non-alcoholic beer did not disappear from view in Munich, especially as the shortage of raw materials, as is known, prompted the brewing of low-alcohol beers in the times of need during and after the two World Wars. In any case, Munich breweries have resumed their continuous production of non-alcoholic beer and non-alcoholic Weißbier since 1986.

5.2. *Specificity of the product*

Consumers associate a special reputation and expectations of the highest quality with beer produced in Munich.

This quality is based not only on compliance with the Munich Purity Law of 1487, which was passed 29 years before the Bavarian Purity Law of 1516, but in particular on the fact that the Munich breweries obtain their brewing water from their own deep wells located within the city limits and fed by an aquifer consisting of Tertiary Molasse sandstone and conglomerate deposits. At present these deep wells are approximately 140 m to 250 m deep, depending on location. Munich municipal water does not fulfil these conditions.

5.3. *Causal link between the geographical area and a specific quality, the reputation or other characteristic of the product*

The population's strong attachment to 'Münchener Bier' and its associated reputation derive, in the Munich area, from the long tradition of beer production in Munich and the historical associations. As a result of its healthy growth 'Münchener Bier' achieved first local, then regional, then national and finally international renown.

Beer has always been popular in Munich. As far back as 815 the ‘Kozrah’ manuscript in ‘Historia Frisingensis’ recounts how the Church of St John of Oberföhring was lent to Deacon Huwetzi, who in return was required to send the Chapter a cartload of beer by way of annual tithe (tax).

The ‘Salbuch der Stadt München’ from 1280 confirms that ‘brewing warrants’ were issued to citizens of Munich even then.

In 1372 Duke Stephen II reformed the brewing privilege in Munich and established the first brewing constitution, enshrining the right of commoners to brew ‘Greußing’ (which appears to have been a type of low-gravity beer) ‘should they so desire’. It is worth noting that this right, where bestowed on an individual, could be sold and bequeathed.

In the 14th and 15th centuries innumerable substances, some of which were poisonous, were constantly being added to beer in a bid to lengthen the beverage’s storage life. For this reason the Municipal Office of the City of Munich issued in around 1453 a Beer Statute which stipulated that beer and Greußing must be boiled and brewed ‘only from barley, hops, water and no other ingredients’. Such were the origins of the first ‘purity law’.

Duke Albert IV of Bavaria then published in Munich, on 30 November 1487, a slightly modified version of the Beer Statute text as the Munich Purity Law. From then on only beer boiled from hops, barley and water was allowed to be served. Once this law had been enacted, it also became mandatory for beer to be subjected to a modern-day quality control-style inspection process. Food quality was therefore checked for the first time towards the end of the 15th century. The Munich Purity Law, which is the cornerstone of the success and reputation of ‘Münchener Bier’, ensures that only high-quality beer is produced.

In 1493 Duke George the Rich established a similar purity law for Lower Bavaria. In 1516, after his death and the Landshut War of Succession, the Bavarian Dukes William IV and Louis X, the sons of Duke Albert IV, promulgated the Munich Purity Law in almost identical form as the Bavarian Purity Law. The law was amended several times before becoming the German Beer Tax Act of 1906 and the current Provisional Beer Act. The Munich Purity Law is therefore still in force.

The reputation of ‘Münchener Bier’ spread further and further as the centuries went by. In the 16th century, for example, it became more famous thanks to the carriage drivers and carters who were able to keep their horses in the breweries. Eventually there was one brewery for roughly every 250 inhabitants.

Indeed, so devoted are the people of Munich to their beer that they are willing to take up arms in its name. In 1844, for example, a beer war was waged when the price of beer rose suddenly from 6 to 6,5 kreuzer. In May 1995 some 25 000 people demonstrated against a court ruling that would have obliged Munich's beer gardens to close at 9.30 p.m.

Of course those beer gardens, beer festivals and the city's restaurants have also played their part in establishing the reputation of 'Münchener Bier' in all parts of the world.

In the case of the city's genuine beer gardens, it is a famous right and much-loved custom of the people of Munich to take their own food with them to the beer garden or – as people would say in the past – to the beer cellar.

Of the city's public houses, mention need merely be made of the world-famous 'Hofbräuhaus'. It goes without saying that both the song 'In München steht ein Hofbräuhaus…' and the pub itself have made 'Münchener Bier' famous around the world.

In addition to this history, technical innovations have also raised the profile of Munich's beer.

In the 19th century Munich's brewers began brewing in genuine ice houses and cellars. The technical requirements that this entailed were of such complexity that the 'Königliche Baugewerkeschule' (Royal Building Trades School) started to offer courses in beer cellar design.

In 1873 Carl von Linde developed the world's first cooling machine for the Spaten Brewery in Munich. The machine was important because it allowed for the first time any desired amount of consistently high-quality beer to be continuously produced irrespective of climate and external temperature.

Around 1900 the Hacker Brewery in Munich even had refrigerated holds based on the Linde system installed on two Dutch ships which it used to export 'Münchener Bier' and its reputation overseas.

In addition, since the 19th century the Munich breweries have each owned their own fleet of up to 90 refrigerated railway wagons for transporting their products to sales areas further afield. These refrigerated wagons, which at the same time served as a means of advertising for the breweries, could be used in all parts of the European railway network, which was undergoing major expansion at the time. Much more important than the advertising effect was the preservation of quality that the wagons

allowed. In terms of the storage life of the beer this was a huge step forward. High-quality ‘Münchener Bier’ was exported and could be enjoyed abroad, again enhancing the beverage’s reputation. The export figures, which at the time were constantly increasing, are testimony to the renown of ‘Münchener Bier’.

In order to be able to generate a constant temperature so as to ensure consistently high production standards, many of Munich’s breweries started in the 19th century to use steam engines to generate power. The ‘Dampfkessel-Revisionsverein’ (Boiler Inspection Association) was founded with the involvement of Munich breweries to address the resulting safety issues and technical problems. This association became the present-day ‘Technischer Überwachungsverein’ (Technical Inspection Association), which is known around the world. The safety awareness of the Munich breweries also enhanced their reputation and that of the beer they produced.

In the 19th century the development of scientific methods was accompanied by the founding of brewing technology departments in agricultural colleges, universities and private educational and research institutes. Another significant development was the launch of specialist brewing publications. The hub of this development was Munich, which can from this stage on be described as a ‘cerevisial’ (beer-brewing) university city. To this day the Brewing Technology Faculty of the Technische Universität München-Weihenstephan and the Doemens Institute are the leading training institutions for brewers and brewing engineers who go on to work in all parts of the world.

The renown and reputation of ‘Münchener Bier’ have, as we have seen, grown continuously in Germany and other EU Member States over the last 550 years. Export figures have risen over the last 30 years. Sports sponsorship, e.g. of the German national bobsleigh team or in the ‘Olympiahalle’ arena, has carried the name of ‘Münchener Bier’ around the world in television broadcasts. In recent decades radio, television and especially the internet have introduced more and more people from many different countries to ‘Münchener Bier’, a beverage avidly discussed in online forums and fan clubs. The websites of the Munich breweries regularly receive hits with queries from around the globe.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«Münchener Bier»

Nº UE: PGI-DE-0516-AM04 — 25.7.2019

AOP ( ) IGP (X)

1. Dénomination(s)

«Münchener Bier»

2. État membre ou pays tiers

Allemagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 2.1. Bière

3.2. *Description du produit portant la dénomination visée au point 1*

Helles	
Densité primitive de moût en %:	11,4-11,9
Degré d'alcool, % en vol.:	4,7-5,4
Couleur (EBC):	5,0-8,5 unités
Amertume (EBU):	14,0-25,0 unités

Jaune clair, blonde, gouleyante, pure, moelleuse, d'un goût doux pouvant être agréablement houblonné, délicatement relevé à relevé, avec de la fraîcheur et une amertume agréable, en fonction du procédé de brassage

Export Hell	
Densité primitive de moût en %:	12,5-12,8
Degré d'alcool, % en vol.:	5,5-6,0
Couleur (EBC):	5,5-7,5 unités

Amertume (EBU):	15,0-26,0 unités

Jaune clair, à fermentation haute pure, d'une rondeur en bouche allant de douce à fortement aromatisée en passant par rondement moelleuse, avec un goût légèrement houblonné ou légèrement amer

Export Dunkel	
Densité primitive de moût en %:	12,5-13,7
Degré d'alcool, % en vol.:	5,0-5,9
Couleur (EBC):	42,0 ≤ 60,0 unités
Amertume (EBU):	15,0-24,0 unités

Ronde en bouche, moelleuse à revigorante aux arômes maltés dominés en partie par le malt munichois

Pils	
Densité primitive de moût en %:	11,5-12,5
Degré d'alcool, % en vol.:	4,9-5,8
Couleur (EBC):	5,5-7,0 unités
Amertume (EBU):	30,0-38,0 unités

Délicatement âpre, caractérisée par une amertume houblonnée fine et noble, des nuances de houblon allant jusqu'à des arômes de houblon, touches fines, élégantes et corsées

Alkoholfreies Weißbier (bière blanche sans alcool)	
Densité primitive de moût en %:	3,5-8,0
Degré d'alcool, % en vol.:	< 0,5
Couleur (EBC):	8,0-21,0 unités
Amertume (EBU):	7,0-19,0 unités

Typique de la bière blanche, pétillante, sucrée, ronde en bouche, claire, de couleur dorée à ambrée, d'un aspect délicatement trouble dû à la levure allant jusqu'à un

aspect trouble dû à la levure en passant par un aspect naturellement trouble, d'un goût légèrement houblonné allant jusqu'à une légère amertume

Leichtes Weißbier (bière blanche légère)	
Densité primitive de moût en %:	7,7-8,4
Degré d'alcool, % en vol.:	2,8-3,2
Couleur (EBC):	11,0-13,0 unités
Amertume (EBU):	13,0-15,0 unités

Rafraîchissante, piquante, pétillante, troublée par la levure, avec un goût de bière blanche à fermentation haute typique

Kristall Weizen	
Densité primitive de moût en %:	11,5-12,4
Degré d'alcool, % en vol.:	4,9-5,5
Couleur (EBC):	7,5-12,5 unités
Amertume (EBU):	12,0-16,0 unités

Piquante, très pétillante, filtrée au point d'être pure, claire, corsée, laissant une note de fermentation haute, typique de cette fermentation

Hefeweizen Hell	
Densité primitive de moût en %:	11,4-12,6
Degré d'alcool, % en vol.:	4,5-5,5
Couleur (EBC):	11,0-20,0 unités
Amertume (EBU):	12,0-20,0 unités

Issue du procédé de la fermentation haute, naturellement trouble avec le caractère typique de la fermentation haute, pétillante, rafraîchissante, piquante, corsée, avec un certain goût de levure et d'arômes de bière blanche

Hefeweizen Dunkel	
Densité primitive de moût en %:	11,6-12,4

Degré d'alcool, % en vol.:	4,5-5,3
Couleur (EBC):	29,0-45,0 unités
Amertume (EBU):	13,0-16,0 unités

Naturellement trouble, ronde en bouche, d'un goût aux arômes de malt ou d'un caractère malté avec une note ou un caractère typique de la fermentation haute

Märzen	
Densité primitive de moût en %:	13,2-14,0
Degré d'alcool, % en vol.:	5,3-6,2
Couleur (EBC):	8,0-32,5 unités
Amertume (EBU):	21,0-25,0 unités

Très ronde en bouche, gouleyante, douce, dégageant des arômes de vieille Bavière allant jusqu'aux arômes maltés, amertume très douce

Bockbier	
Densité primitive de moût en %:	16,2-17,3
Degré d'alcool, % en vol.:	6,2-8,1
Couleur (EBC):	7,5-40,0 unités
Amertume (EBU):	18,0-32,5 unités

Bière à fermentation haute, ronde, ronde en bouche, gouleyante, douce, d'un goût variant d'aromatique à très houblonné en passant par délicatement houblonné et légèrement âpre avec un caractère partiellement relevé

Doppelbock	
Densité primitive de moût en %:	18,2-18,7
Degré d'alcool, % en vol.:	7,2-7,7
Couleur (EBC):	44,0-75,0 unités
Amertume (EBU):	18,0-28,0 unités

Forte, puissante, relevée, avec du corps et un goût aromatisé de malt

Bière sans alcool	
Densité primitive de moût en %:	1,0-8,0
Degré d'alcool, % en vol.:	< 0,5
Couleur (EBC):	4,0-13,0 unités
Amertume (EBU):	13,0-29,0 unités

Typique de la bière, de sèche à sucrée, fraîche, ronde, douce à ronde en bouche, claire, pure, de couleur claire à jaune doré, d'un goût légèrement relevé à relevé, légèrement houblonné à houblonné

Leichtbier	
Densité primitive de moût en %:	7,5-7,7
Degré d'alcool, % en vol.:	2,7-3,2
Couleur (EBC):	5,5-7,0 unités
Amertume (EBU):	24,0-26,5 unités

Goût délicat, légèrement âcre

Schwarz-Bier	
Densité primitive de moût en %:	11,3
Degré d'alcool, % en vol.:	4,8
Couleur (EBC):	70,0 unités
Amertume (EBU):	17,0 unités

Arôme malté délicatement relevé

Nähr-/Malzbier	
Densité primitive de moût en %:	12,3-12,7
Degré d'alcool, % en vol.:	0,0-1,2
Couleur (EBC):	65,0-90,0 unités

Amertume (EBU):	8,0-15,0 unités

Faible teneur en alcool, à fermentation très douce, maltée, relevée, très faiblement houblonnée

Les valeurs mentionnées sont soumises aux tolérances légales et reconnues par les autorités compétentes chargées du contrôle des denrées alimentaires en Bavière, qui doivent également être prises en compte lors de l'analyse desdites valeurs.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

La fabrication de la bière est conforme à loi relative à la pureté de la bière de Munich (Münchener Reinheitsgebot) de 1487 sous la forme de l'article 9 de la loi provisoire sur la bière (Vorläufiges Biergesetz).

Les ingrédients doivent en être le malt, le houblon, la levure et l'eau. L'eau employée doit provenir de puits profonds spécifiques situés sur le territoire de la ville de Munich, alimentés par un aquifère composé de grès et de conglomérats molassiques tertiaires. Ces puits profonds descendent actuellement, selon le lieu, jusqu'à une profondeur d'environ 140 m à 250 m. L'eau de la ville de Munich ne remplit pas ces conditions.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

L'ensemble du processus de fabrication de la bière munichoise doit se dérouler sur le territoire de la ville de Munich.

Le processus de fabrication de la bière munichoise commence par le broyage du malt et la macération et se termine par l'entreposage, au cours duquel la bière jeune s'enrichit naturellement en acide carbonique et mûrit jusqu'au moment où elle a acquis son goût définitif.

Il en va de même pour l'ensemble du processus de fabrication des «Münchener Biere» sans alcool à basse ou à haute fermentation. Cependant, selon le type de fabrication, s'y ajoutent encore la distillation sous vide et l'évaporation ou l'arrêt anticipé de la fermentation.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

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3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

L'étiquetage de la bière fait référence à l'appellation «Münchener Bier» ou «Münchner Bier» associée à l'un des types de bière cités au point 3.2.

4. Description succincte de la délimitation de l'aire géographique

Territoire de la ville de Munich

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

L'appellation «Münchener Bier» est utilisée par les brasseries munichoises depuis des siècles sans avoir jamais été contestée par des tiers. L'inscription dès 1280 des prestations en argent et en nature des brasseurs munichois dans le registre foncier du duc Louis le Sévère est une preuve parmi d'autres de cette longue tradition (cf. à ce sujet «München und sein Bier» de Heckhorn/Wiehr, Munich 1989, ou la thèse de doctorat de Karin Hackel-Stehr — cf. au point 4 —, ainsi que «Die "prewen" Münchens» de Sedlmayr/Grohsmann, Nuremberg 1969, dont des extraits sont joints en annexe. Voir également «125 Jahre Verein Münchener Brauereien e.V.» de Christine Rädlinger, publication commémorative de 1996).

Les bières sans alcool ont également une longue tradition à Munich. On peut lire à la page 1928 du journal «Allgemeine Brauer- und Hopfen-Zeitung» du 17 août 1898 que de la bière sans alcool est produite en Bavière. Une référence à la bière sans alcool à Munich figure également à la page 1590 du même journal du 9 juillet 1898. Il y est question de la demande du propriétaire de l'école de brasserie de Munich, Karl Michel, visant à commercialiser une bière sans alcool (voir «Münchener Brauindustrie 1871-1945», p. 105, de Christian Schäder). Bien que cette demande ait été refusée à l'époque, les brasseries munichoises n'ont pas perdu de vue la bière sans alcool, d'autant plus que pendant les périodes difficiles des deux guerres mondiales et par la suite, on sait que de la bière à faible teneur en alcool fut produite en raison du manque de matière première. En tout état de cause, depuis 1986, de la bière sans alcool et de la bière blanche sans alcool sont de nouveau produites de façon continue par les brasseries munichoises.

5.2. *Spécificité du produit*

Le consommateur associe la bière produite à Munich à un produit jouissant d'une certaine réputation et possédant une qualité supérieure.

Cette qualité repose non seulement sur le respect de la loi relative à la pureté de la bière de Munich (Münchner Reinheitsgebot) de 1487, qui est antérieure de 29 ans à la loi relative à la pureté de la bière de la Bavière (bayerisches Reinheitsgebot) de 1516, mais aussi sur le fait que l'eau utilisée par les brasseries munichoises provient de puits profonds spécifiques situés sur le territoire de la ville de Munich, alimentés par un aquifère composé de grès et de conglomérats molassiques tertiaires. Ces puits profonds descendent actuellement, selon le lieu, jusqu'à une profondeur d'environ 140 m à 250 m. L'eau de la ville de Munich ne remplit pas ces conditions.

5.3. *Lien causal entre l'aire géographique et une qualité spécifique, la réputation ou une autre caractéristique du produit*

Le profond attachement de la population à la bière munichoise et sa réputation se fondent, en particulier dans la région de Munich, sur la longue tradition de production de la bière à Munich et sur des liens historiques. Grâce à un développement solide, la bière de Munich a d'abord acquis une renommée locale, puis régionale, ensuite nationale et finalement une valeur internationale et une réputation mondiale.

Depuis le début, la bière a trouvé un écho favorable à Munich. Dès 815, dans l'«Historia Frisingensis», il est mentionné dans le manuscrit «Kozrah» que l'église Saint-Jean de Oberföhring a été concédée au diacre Huwetzi et que ce dernier devait payer au chapitre cathédral une charretée de bière en tant que «dîme» (taxe) annuelle.

Le «Salbuch der Stadt München» de 1280 nous apprend que dès cette époque, des «Braugerechtigkeiten» (licences de brasseurs) ont été délivrées à des citoyens munichois.

En 1372, le duc Stephan II réforma à Munich le droit de brasser et autorisa avec la première charte de la brasserie (Brauverfassung) que tout un chacun puisse brasser de la «Greußing» (probablement une sorte de «petite bière» (Nachbier) à faible densité de moût primitif), «s'il le souhaitait». Il convient de mentionner en particulier que ce droit, dans la mesure où il était lié à une personne, était aliénable et transmissible par héritage.

Aux XIV^{e} et XV^{e} siècles, chacun s'est efforcé de conserver sa bière plus longtemps avec l'ajout de multiples produits, parfois toxiques. C'est pourquoi le «Magistrat der Stadt München» a édicté vers 1453 un règlement sur la bière prévoyant que seules la bière et la Greußing «composées d'orge, de houblon et d'eau sans autre ajout» pourraient être bouillies et brassées. C'est ainsi que pour la première fois, une sorte de «Reinheitsgebot» (loi relative à la pureté de la bière) était née.

Le texte du règlement sur la bière fut ensuite promulgué sous une forme quelque peu remaniée le 30 novembre 1487 à Munich par le duc Albrecht IV de Bavière en tant que «Münchner Reinheitsgebot». Il en résultait également que seule la bière composée de houblon, d'orge et d'eau pouvait être bouillie et servie. Dans le cadre de cette législation, il fut également prévu que la bière devrait être soumise à une inspection, que l'on peut assimiler à notre contrôle de qualité. Un contrôle de qualité sur une denrée alimentaire fut ainsi réalisé pour la première fois vers la fin du XV^{e} siècle. La «Münchner Reinheitsgebot» garantit une qualité élevée de la bière et constitue la pierre angulaire du succès et de la réputation de la bière munichoise.

En 1493, le duc Georg der Reiche promulgua une Reinheitsgebot analogue pour la Basse-Bavière (Niederbayern). Après sa mort et la guerre de succession de Landshut, les ducs bavarois Wilhelm IV et Ludwig X, fils du duc Albrecht IV, promulguèrent en 1516 la «Münchner Reinheitsgebot» sous une forme quasi identique en tant que Reinheitsgebot bavaroise Elle a été reprise dans différentes lois pour aboutir à la loi fiscale allemande sur la bière (Biersteuergesetz) de 1906 ainsi qu'à la loi provisoire actuelle sur la bière. La «Münchner Reinheitsgebot» s'applique donc encore aujourd'hui.

La réputation de la bière munichoise s'est développée de plus en plus au cours des siècles. Ainsi, au XVI^{e} siècle, elle a par exemple été transmise par les cochers et charretiers, qui pouvaient mettre leurs chevaux à l'abri dans les brasseries. Finalement, on dénombra à l'époque une brasserie pour environ 250 habitants.

Le lien des Munichois avec leur bière se traduit aussi par le fait que l'on manifeste dans la rue pour la bière. En 1844, par exemple, une guerre de la bière éclata lorsque le prix de la bière passa soudain de 6 à 6,5 Kreuzer. En mai 1995, environ 25 000 personnes manifestèrent contre une décision de justice suivant laquelle les Biergärten (cafés-brasseries en plein air) de Munich auraient dû fermer à 21 h 30.

Il va de soi que les Biergärten, les fêtes de la bière (Bierfeste) ou tout simplement les Gaststätten (cafés/restaurants/auberges) ont aussi contribué à la réputation de la bière munichoise dans le monde entier.

En ce qui concerne les véritables Biergärten, il faut citer le célèbre droit et la coutume appréciée des Munichois de pouvoir apporter leur propre repas au Biergarten ou — selon l'ancienne terminologie — à la Bierkeller («cave à bière»).

Parmi les Gaststätten, il suffit de mentionner la fameuse «Hofbräuhaus». Il est inutile de préciser que la chanson «In München steht ein Hofbräuhaus...» ainsi que la

brasserie elle-même ont contribué à la réputation de la bière munichoise dans le monde.

Outre cette histoire, les innovations techniques ont particulièrement contribué à accroître la réputation de la bière munichoise.

Au XIX^{e} siècle, les brasseurs munichois ont commencé à brasser dans de véritables glacières ou caves réfrigérées. Les exigences techniques étaient tellement complexes que la Königliche Baugewerkeschule a introduit dans son programme la construction des Bierkeller.

En 1873, Carl von Linde mit au point la première machine frigorifique du monde pour la brasserie Spaten de Munich. L'essentiel était que désormais de la bière de qualité constante et en n'importe quelle quantité pouvait être produite de manière permanente, indépendamment du climat et de la température extérieure.

La brasserie Hacker de Munich fit même construire autour de 1900 des chambres frigorifiques dans deux navires hollandais suivant le système de Linde et exporta la bière de Munich et sa réputation outre-mer avec ces navires.

En outre, les brasseries munichoises possédaient chacune depuis le XIX^{e} siècle jusqu'à 90 wagons de chemin de fer réfrigérés pour le transport de leurs produits vers des zones de débouchés éloignées. Ces wagons réfrigérés, qui constituaient aussi un support publicitaire pour les brasseries, circulaient sur l'ensemble du réseau ferroviaire européen qui se développait de manière spectaculaire à l'époque. Beaucoup plus important que l'effet publicitaire était toutefois le maintien de la qualité assuré de la sorte. Pour la conservation de la bière, il s'agissait là d'un énorme progrès. Une bière munichoise de bonne qualité arrivait à l'étranger et pouvait être appréciée en tant que telle, ce qui en retour améliorait sa réputation. Les chiffres d'exportation en hausse permanente à l'époque témoignent de la renommée de la bière munichoise.

Pour pouvoir obtenir une température constante et donc une qualité constante, de nombreuses brasseries munichoises ont utilisé au XIX^{e} siècle des machines à vapeur pour produire de l'énergie. Afin de résoudre les problèmes de sécurité et les problèmes techniques, la «Dampfkessel-Revisionsverein» (Association d'inspection des chaudières à vapeur) fut fondée avec la participation des brasseries munichoises. La «Technische Überwachungsverein» (TÜV) (Association de contrôle technique), mondialement connue aujourd'hui, en est issue. La culture de la sécurité des brasseries munichoises a également valorisé la réputation de ces dernières et de leur bière.

Le développement de méthodes scientifiques s'est accompagné au XIX^{e} siècle de la création de départements brassicoles dans les écoles d'agriculture et les universités ainsi que d'établissements privés de recherche et d'apprentissage. Il convient aussi de mentionner le début de la diffusion de publications spécialisées concernant la brasserie, dont le centre était situé à Munich. Depuis cette époque, on peut parler de Munich comme d'une ville universitaire «cérévisiale». Aujourd'hui encore, la faculté des sciences brassicoles de l'université technique de Munich-Weihenstephan ainsi que l'Institut Doemens sont à la pointe en matière de formation des brasseurs et des techniciens de la brasserie, qui vont ensuite travailler dans le monde entier.

Il apparaît donc que la bière munichoise n'a cessé au cours des 550 dernières années d'étendre sa renommée et sa réputation en Allemagne et dans l'Union européenne. L'augmentation des exportations au cours des 30 dernières années en est une preuve évidente. Le parrainage d'événements sportifs comme les compétitions de bobsleigh de l'équipe nationale allemande ou dans l'Olympiahalle ont contribué et contribuent encore à faire connaître le nom de la bière munichoise pendant les retransmissions télévisées dans le monde entier. Au cours de ces dernières décennies, la radio et la télévision, et surtout l'internet, ont fait connaître à un public de plus en plus nombreux la bière munichoise dans le monde. Des forums internet et des fan-clubs discutent de la bière munichoise. Les pages internet des brasseries munichoises enregistrent des taux élevés de connexion et de demandes d'informations émanant du monde entier.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Münchener Bier»

N.º UE: PGI-DE-0516-AM04-25.7.2019

DOP ( ) IGP (X)

1. Nombre

«Münchener Bier»

2. Estado miembro o tercer país

Alemania

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 2.1.: Cerveza

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Helles	
Contenido de extracto primitivo en %:	11,4 - 11,9
Contenido alcohólico en vol. %:	4,7 - 5,4
Color (EBC):	5,0 – 8,5 unidades
Componentes amargos (EBU):	14,0 - 25,0 unidades

De color amarillo claro, rubia, agradable al paladar, límpida, suave, ligera y agradablemente lupulizada, de sabor delicadamente ligero a acentuado, fresco y un agradable gusto amargo en función del método de fabricación.

Export Hell	
Contenido de extracto primitivo en %:	12,5 - 12,8

Contenido alcohólico en vol. %:	5,5 - 6,0
Color (EBC):	5,5 - 7,5 unidades
Componentes amargos (EBU):	15,0 - 26,0 unidades

De color amarillo claro, límpida y muy fermentada, de paladar lleno, entre suave, redondo y muy aromático, en parte suavemente lupulizada y en parte con un ligero amargor.

Export Dunkel	
Contenido de extracto primitivo en %:	12,5 - 13,7
Contenido alcohólico en vol. %:	5,0 - 5,9
Color (EBC):	42,0 ≤ 60,0 unidades
Componentes amargos (EBU):	15,0 – 24,0 unidades

De paladar lleno, suave, aroma de maltoso a fuerte, en parte con sabor dominante a malta de Múnich.

Pils	
Contenido de extracto primitivo en %:	11,5 - 12,5
Contenido alcohólico en vol. %:	4,9 - 5,8
Color (EBC):	5,5 - 7,0 unidades
Componentes amargos (EBU):	30,0 - 38,0 unidades

Ligeramente amarga, con un fino amargor de lúpulo, con notas o aroma de lúpulo, ligera, elegante y refrescante.

Cerveza blanca sin alcohol	
Contenido de extracto primitivo en %:	3,5 - 8,0
Contenido alcohólico en vol. %:	< 0,5
Color (EBC):	8,0 - 21,0 unidades
Componentes amargos (EBU):	7,0 – 19,0 unidades

Típica cerveza blanca, chispeante, dulce, redonda en boca, de color claro, entre dorado y ambarino, de aspecto delicadamente turbio por la levadura entre un aspecto naturalmente turbio y turbio por la levadura, con un sabor de ligeramente lupulizado a un poco amargo.

Leichtes Weißbier	
Contenido de extracto primitivo en %:	7,7 - 8,4
Contenido alcohólico en vol. %:	2,8 - 3,2
Color (EBC):	11,0 - 13,0 unidades
Componentes amargos (EBU):	13,0 - 15,0 unidades

Fresca, efervescente, burbujeante, enturbiada por la levadura, con el típico sabor de la Weißbier de alta fermentación.

Kristall Weizen	
Contenido de extracto primitivo en %:	11,5 - 12,4
Contenido alcohólico en vol. %:	4,9 - 5,5
Color (EBC):	7,5 - 12,5 unidades
Componentes amargos (EBU):	12,0 - 16,0 unidades

Efervescente, muy burbujeante, de filtrado límpido, clara, refrescante, con una nota de alta fermentación y el típico sabor de la cerveza de alta fermentación.

Hefeweizen Hell	
Contenido de extracto primitivo en %:	11,4 - 12,6
Contenido alcohólico en vol. %:	4,5 - 5,5
Color (EBC):	11,0 - 20,0 unidades
Componentes amargos (EBU):	12,0 - 20,0 unidades

Muy fermentada, naturalmente turbia, con el típico carácter de la cerveza de alta fermentación, burbujeante, fresca, efervescente, refrescante, en parte con gusto a levadura y con el aroma de la Weißbier.

Hefeweizen Dunkel	
Contenido de extracto primitivo en %:	11,6 - 12,4
Contenido alcohólico en vol. %:	4,5 - 5,3
Color (EBC):	29,0 - 45,0 unidades
Componentes amargos (EBU):	13,0 - 16,0 unidades

Naturalmente turbia, de paladar lleno y gusto o carácter maltoso y una nota o carácter típico de cerveza de alta fermentación.

Märzen	
Contenido de extracto primitivo en %:	13,2 - 14,0
Contenido alcohólico en vol. %:	5,3 - 6,2
Color (EBC):	8,0 - 32,5 unidades
Componentes amargos (EBU):	21,0 - 25,0 unidades

De paladar muy lleno y agradable, suave, con el aroma típico de la cerveza bávara tradicional y a veces con aroma maltoso y un levísimo amargor.

Bockbier	
Contenido de extracto primitivo en %:	16,2 - 17,3
Contenido alcohólico en vol. %:	6,2 - 8,1
Color (EBC):	7,5 - 40,0 unidades
Componentes amargos (EBU):	18,0 - 32,5 unidades

Muy fermentada, redonda, de paladar lleno, agradable, suave, con ligero aroma a lúpulo, levemente amarga, e incluso muy lupulizada, y en parte con carácter aromático.

Doppelbock	
Contenido de extracto primitivo en %:	18,2 - 18,7
Contenido alcohólico en vol. %:	7,2 - 7,7

Color (EBC):	44,0 - 75,0 unidades
Componentes amargos (EBU):	18,0 - 28,0 unidades

Fuerte, robusta, aromática, con cuerpo y gusto maltoso.

Cerveza sin alcohol	
Contenido de extracto primitivo en %:	1,0 - 8,0
Contenido alcohólico en vol. %:	< 0,5
Color (EBC):	4,0 - 13,0 unidades
Componentes amargos (EBU):	13,0 - 29,0 unidades

Cerveza típica de seca a dulce, fresca, redonda, de suave a redonda en boca, clara, pura, de color claro a amarillo dorado, de sabor delicadamente ligero a acentuado, ligeramente lupulizada hasta con aroma de lúpulo.

Leichtbier	
Contenido de extracto primitivo en %:	7,5 - 7,7
Contenido alcohólico en vol. %:	2,7 - 3,2
Color (EBC):	5,5 - 7,0 unidades
Componentes amargos (EBU):	24,0 - 26,5 unidades

De sabor fino y ligeramente amargo.

Schwarz-Bier	
Contenido de extracto primitivo en %:	11,3
Contenido alcohólico en vol. %:	4,8
Color (EBC):	70,0 unidades
Componentes amargos (EBU):	17,0 unidades

De fino aroma maltoso.

Nähr-/Malzbier

Contenido de extracto primitivo en %:	12,3 - 12,7
Contenido alcohólico en vol. %:	0,0 - 1,2
Color (EBC):	65,0 - 90,0 unidades
Componentes amargos (EBU):	8,0 - 15,0 unidades

Baja en alcohol, levemente fermentada, maltosa, aromática y escasamente lupulizada.

Los valores especificados están sujetos a las tolerancias establecidas por la ley y reconocidas por las autoridades competentes en materia de control alimentario de Baviera. Las tolerancias también deben tenerse en cuenta en el análisis de los valores especificados.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

El proceso de producción se lleva a cabo de conformidad con la Ley de pureza de Múnich («Münchener Reinheitsgebot») de 1487, incluida en el artículo 9 de la Ley Provisional de Bebidas («VorlBierG»).

Los ingredientes deben ser malta, lúpulo, levadura y agua. Además, el agua debe obtenerse de los pozos profundos dentro de los límites de la ciudad de Múnich, alimentados por el acuífero formado por arenisca y conglomerados de molasa terciaria. En la actualidad, estos pozos profundos tienen una profundidad aproximada de 140 m a 250 m, dependiendo de su ubicación. El agua municipal de Múnich no cumple estos requisitos.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Todo el proceso de fabricación de la cerveza muniquesa debe efectuarse en el territorio de dicha ciudad.

Comienza con el molido de la malta y su maceración, y termina con el almacenamiento, durante el cual la cerveza joven se enriquece de forma natural de ácido carbónico y madura hasta adquirir su sabor definitivo.

Lo mismo se aplica a todo el proceso de fabricación de las cervezas muniquesas sin alcohol de alta o baja fermentación. No obstante, según el tipo de fabricación, se

pueden añadir la destilación al vacío y la evaporación o el cese anticipado de la fermentación.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

—

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En el etiquetado de la cerveza se recoge la denominación del producto «Münchener Bier» o «Münchner Bier» junto con la de alguno de los tipos de cerveza enumerados en el punto 3.2.

4. Descripción sucinta de la zona geográfica

Territorio de la ciudad de Múnich.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

La denominación «Münchener Bier» es utilizada desde hace siglos por las fábricas de cerveza muniquesas, sin que haya habido objeciones al respecto por parte de terceros. Su larga tradición queda demostrada también por el hecho de que, en el catastro del duque Luis el Severo, en 1280, ya se registran las prestaciones en metálico y en especie de los fabricantes de cerveza muniquesa (véase al respecto «München und sein Bier», de Heckhorn/Wiehr, Múnich, 1989, o la tesis doctoral de Karin HACKEL-STEHR —como en el punto 4—, así como «Die “prewen” Münchens», de Sedlmayr/Grohsmann, Nuremberg 1969, de los que se adjuntan extractos. Véase también «125 Jahre Verein Münchener Brauereien e.V.», de Christine RÄDLINGER, publicación conmemorativa de 1996).

Las cervezas sin alcohol también tienen una larga tradición en Múnich. En la página 1928 del periódico «Allgemeinen Brauer- und Hopfen-Zeitung» de 17 de agosto de 1898 se menciona la fabricación de cerveza sin alcohol en Baviera. Una referencia a la cerveza sin alcohol en Múnich figura también en la p. 1590 del número de 9 de julio de 1898 de dicho periódico. Se trata de la solicitud de Karl MICHEL, propietario de la escuela cervecera de Múnich, de comercializar cerveza sin alcohol (véase la p. 105 de «Münchner Brauindustrie 1871-1945», de Christian SCHÄDER). Aunque esa solicitud no prosperó entonces, la cerveza sin alcohol no cayó en el olvido, sobre todo porque se fabricaba cerveza con un bajo grado alcohólico en los períodos

difíciles de las guerras mundiales debido a la escasez de materia prima. En cualquier caso, se vuelven a fabricar ininterrumpidamente en Múnich desde 1986 cerveza o cerveza blanca sin alcohol.

5.2. *Carácter específico del producto*

Los consumidores asocian la cerveza fabricada en Múnich a un producto de especial reputación y alta calidad.

Esta calidad radica no solo en el respeto de la Ley de pureza de Múnich («Münchner Reinheitsgebot») de 1487, que es veintinueve años más antigua que la ley correspondiente de Baviera («Bayerische Reinheitsgebot»), de 1516, sino también en el hecho de que el agua utilizada por las fábricas de cerveza muniquesas procede de los pozos profundos dentro de los límites de la ciudad de Múnich, alimentados por el acuífero formado por arenisca y conglomerados de molasa terciaria. En la actualidad, estos pozos profundos tienen una profundidad aproximada de 140 m a 250 m, dependiendo de su ubicación. El agua municipal de Múnich no cumple estos requisitos.

5.3. *Relación causal entre la zona geográfica y una cualidad específica, la reputación u otras características del producto*

En la región de Múnich, la estrecha relación de la población con la cerveza muniquesa y la reputación de esta se basan en la larga tradición de producción de cerveza en esa ciudad y en sus vínculos históricos. Gracias a un sólido desarrollo, la cerveza muniquesa adquirió primero una reputación local, luego nacional y, por último, un aprecio y fama mundiales.

La cerveza fue muy bien acogida desde el principio en Múnich. En la «Historia Frisingensis» se menciona ya en el año 815, en el manuscrito «Kozrah», que se concedió la iglesia Hl. Johannes von Oberföhring al diácono Huwetzi y que este debía pagar un carro de cerveza al cabildo como diezmo anual.

Del «Salbuch der Stadt München» del año 1280 se desprende que se expedían ya en esa época licencias de fabricación de cerveza («Braugerechtigkeiten») a los ciudadanos muniqueses.

En 1372, el duque Esteban II reformó en Múnich el derecho a fabricar cerveza y autorizó mediante la carta de la cerveza («Brauverfassung») a cualquiera «que lo deseara» la fabricación de «Greußing» (una especie de cerveza ligera con poco extracto primitivo). También conviene recordar que este derecho, en la medida en que estaba vinculado a una persona, era enajenable y traspasable por sucesión.

En los siglos XIV y XV, todos intentaban conservar su cerveza durante más tiempo añadiéndole productos, a veces tóxicos. Por esta razón, el «Magistrat der Stadt München» promulgó un edicto sobre la cerveza que preveía que la cerveza y la Greußing podían hervirse y elaborarse «únicamente de cebada, lúpulo y agua, sin ningún otro ingrediente». Este fue el origen de una especie de «Reinheitsgebot» (Ley de pureza de la cerveza).

A continuación, el duque Alberto IV promulgó el 30 de noviembre de 1487 en Múnich, en forma algo modificada, el texto del edicto sobre la cerveza como Ley de pureza de Múnich («Münchner Reinheitsgebot»). A partir de entonces, solo se podía hervir y servir la cerveza hecha con cebada, lúpulo y agua. También se preveía en el marco de esta legislación que la cerveza estuviera sujeta a una inspección que se puede comparar con los actuales controles de calidad. Se realizó así por primera vez un control de calidad sobre un producto alimenticio a finales del siglo XV. La «Münchner Reinheitsgebot» garantiza una alta calidad de la cerveza y representa el motivo más importante del éxito y la reputación de la «Münchener Bier» o cerveza muniquesa.

En 1493, el duque Jorge el Rico promulgó una ley análoga para la Baja Baviera. En 1516, tras su muerte y la guerra de sucesión de Landshut, los duques bávaros Guillermo IV y Luis X, los hijos del duque Alberto IV, promulgaron en 1516 la «Münchner Reinheitsgebot», en formulación prácticamente idéntica a la bávara. Se recogió en leyes posteriores hasta la ley fiscal alemana sobre la cerveza («Biersteuergesetz») de 1906 y la ley provisional vigente sobre la cerveza. Así pues, la «Münchner Reinheitsgebot» sigue estando vigente.

La reputación de la cerveza muniquesa ha ido extendiéndose a lo largo de los siglos. En el siglo XVI, por ejemplo, la difundían los cocheros y los arrieros, que podían dejar sus caballos en las fábricas de cerveza. Había entonces una fábrica de cerveza por cada 250 habitantes, aproximadamente.

Los muniqueses se sienten ligados a su cerveza hasta tal punto que han llegado a manifestarse en la calle por ella. En 1844, por ejemplo, estalló una guerra de la cerveza cuando el precio de la misma aumentó de golpe de 6 a 6,5 kreuzer. En mayo de 1995 se manifestaron unas 25 000 personas contra una sentencia que dictaminó que las cervecerías al aire libre («Biergärten») debían cerrar a las 21.30 horas.

Por supuesto, estos «Biergärten», las fiestas de la cerveza o simplemente los restaurantes («Gastätte») también han contribuido a la fama de la cerveza muniquesa en el mundo entero.

En lo que respecta a las verdaderas cervecerías llamadas «Biergärten», se puede recordar la costumbre cara a los muniqueses de poder llevar su propia comida a las mismas, antes llamadas «Bierkeller» (bodegas de cerveza).

Entre los restaurantes o «Gaststätte» bastará mencionar al llamado Hofbräuhaus, célebre en todo el mundo. No hace falta señalar que la canción «In München steht ein Hofbräuhaus …» y las cervecerías mismas propagan la reputación de la cerveza muniquesa por el mundo.

Además de esta historia, las innovaciones técnicas han contribuido especialmente a aumentar el renombre mundial de la cerveza muniquesa.

En el siglo XIX, los fabricantes de cerveza muniqueses comenzaron a fabricarla en auténticas neveras o bodegas refrigeradas. Los requisitos técnicos eran tan complejos que la Königliche Baugewerkeschule (Escuela Real de Minas) introdujo en su programa la construcción de bodegas de cerveza («Bierkeller»).

En 1873, Carl von Linde creó la primera máquina frigorífica del mundo para la fábrica de cerveza Spaten, de Múnich. Lo principal era poder fabricar cerveza de calidad constante y en las cantidades deseadas independientemente del clima y de la temperatura exterior.

La fábrica de cerveza Hacker, de Múnich, llegó a hacer construir hacia 1900 cámaras frigoríficas en dos buques de los Países Bajos según el sistema de Linde y exportó la cerveza muniquesa y su reputación al otro lado del mar con aquellos buques.

Además, cada una de las fábricas de cerveza muniquesas disponía desde el siglo XIX de hasta 90 vagones de ferrocarril refrigerados para el transporte de sus productos hacia mercados lejanos. Esos vagones refrigerados, que daban publicidad al mismo tiempo a las fábricas de cerveza, circulaban por toda la red ferroviaria europea, que entonces se estaba desarrollando de forma espectacular. Mucho más importante que la publicidad era que así se garantizaba el mantenimiento de la calidad. Se trataba de un enorme progreso en lo referido a la conservación de la cerveza. La cerveza muniquesa llegaba al extranjero con su buena calidad intacta y así podía disfrutarse, lo que a su vez aumentaba su fama. El volumen de exportación siempre en aumento indica el renombre de la cerveza muniquesa.

Para poder conseguir una temperatura constante y, por lo tanto, una calidad también constante, muchas fábricas de cerveza utilizaban en el siglo XIX máquinas de vapor para generar energía. Para solucionar los problemas técnicos y de seguridad se fundó la Dampfkessel-Revisionsverein (Asociación de Inspección de las Calderas de Vapor), con la participación de las fábricas de cerveza muniquesas. La Technische Überwachungsverein o TÜV (Asociación de Control Técnico), hoy conocida mundialmente, tiene ahí su origen. La preocupación por la seguridad de las fábricas de cerveza muniquesas también fomentó su reputación y la de su cerveza.

Al mismo tiempo que el progreso de los métodos científicos, se fundaron en el siglo XIX departamentos de técnicas de fabricación de cerveza en las escuelas agrícolas, en las universidades y en los establecimientos privados de investigación y enseñanza. También cabe recordar el inicio de la difusión de publicaciones especializadas sobre la fabricación de cerveza, cuyo centro era Múnich. A partir de entonces, se puede hablar de Múnich como ciudad universitaria «Cerevisial». Aún hoy, la Facultad de Ciencias de la Cerveza de la Universidad Técnica de Múnich-Weihenstephan y el Instituto Doemens lideran la formación de fabricantes de cerveza y técnicos en la materia, que luego van a trabajar por todo el mundo.

Como se ha indicado, la cerveza muniquesa no ha cesado de acrecentar su renombre y reputación durante los últimos 550 años, tanto en Alemania como en la Unión Europea. Las cifras de exportación han aumentado en los últimos 30 años. El patrocinio deportivo (por ejemplo, el equipo nacional de bobsleigh o las competiciones en el Olympiahalle) han contribuido a dar a conocer el nombre de la cerveza muniquesa en todo el mundo y siguen haciéndolo. En las últimas décadas, la radio, la televisión y especialmente Internet han hecho que cada vez más personas del mundo hayan oído hablar de la cerveza muniquesa. Foros de internet y clubes de aficionados se consagran a la cerveza muniquesa. Las páginas de internet de los fabricantes de cerveza muniqueses registran una alta tasa de visitas y solicitudes de información procedentes del mundo entero.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1234

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Ouzo / Ούζο

Transliteration Ouzo

GOOD(S)

1. **Spirit drink**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Greek Federation of Spirits Producers (S.E.A.O.P).

Transliteration Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Address Chalkokondili 34
Ilioupoli, 16346
Greece

GEOGRAPHICAL AREA

Greece, Cyprus.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 37 of Regulation (EU) No 2019/787.

PGI-CY+GR-01828

February 13, 2008

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1234

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Ouzo / Ούζο

Translittération Ouzo

PRODUIT(S)

1. **Boisson spiritueuse**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Fédération grecque des producteurs de boissons spiritueuses (S.E.A.O.P).

Translittération Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Adresse Chalkokondili 34
Ilioupoli, 16346

Grèce

AIRE GÉOGRAPHIQUE

Grèce, Chypre

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 37 du Règlement (UE) n° 2019/787.

PGI-CY+GR-01828

13.02.2008

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1234

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Ouzo / Ούζο

Transcripción Ouzo

PRODUCTO(S)

1. **Bebida espirituosa**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Federación Griega de Productores de Bebidas Espirituosas (S.E.A.O.P).

Transcripción Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Dirección Chalkokondili 34
Ilioupoli, 16346

Grecia

ZONA GEOGRÁFICA

Grecia, Chipre.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 37 del Reglamento (UE) nº 2019/787.

PGI-CY+GR-01828

13.02.2008

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

OYZO/OUZO
EC No: PGI-CY + GR – 01828/ 13/02/2008

PGI (X) PDO ()

1. Name(s)
OYZO/OUZO

2. Member State or Third Country:
Greece, Cyprus

3. Description of the spirit drink
3.1. ***Type of product:***
Distilled anis

3.2. ***Description of the product to which the name in point 1 applies:***
Physical, chemical and/or organoleptic characteristics

Appearance
Ouzo is a colourless and transparent hydroalcoholic fluid. A white emulsion (commonly known as haze) appears when the product is mixed with water or/and ice. Moreover, the product may exhibit the same haze when stored at low temperatures, or/and crystals, when the temperature is below 0^{o} C. This haze is formed due to its aromatic compounds, mainly anethole, whose solubility decreases with the decrease in temperature and the concentration of ethyl alcohol.

Aroma and taste
Ouzo owes its aroma and taste to the flavouring of ethyl alcohol by means of distillation or/and maceration using aniseed and fennel seed, mastic from a lentiscus indigenous to the island of Chios (Pistacia lentiscus Chia or latifolia) and other aromatic seeds, plants and fruits. The product's characteristics depend on the type, quantity and proportion of the raw materials used, as well as on the production procedure, based on the know-how and traditional practices of each distiller.

Special characteristics (compared with alcoholic beverages in the same category)
Ouzo is the main and most representative spirit drink on the category 'distilled anis'. Yet, it has its own specific organoleptic and detailed characteristics, compared to other drinks that can be placed under this category. Other factors distinguishing ouzo from the other spirit drinks included in the same category are the following:

(a) the differences in the production method, as well as in its physical, chemical and organoleptic characteristics. The most important of these differences are recorded in the provisions of the legislation;
(b) the know-how and traditional techniques which are applied by the producers and distillers and are passed on from one generation to the next.
(a) Differences in the production method, as well as in its physical, chemical and organoleptic characteristics. The most important of these differences are recorded in the provisions of the legislation.
1. The aromatic raw materials (seeds, plants, nuts) used for flavouring ouzo include other species, in addition to those generally provided for distilled anis, that is anise (mostly aniseed) and/or star anise and/or fennel. The most important of those species are: Masticha Chiou (the use of which is provided for in the relevant legislation as well), coriander and kakoule or cardamom. Moreover, a wide range of other aromatic raw materials is used, including: nutmeg, angelica root, calamus root, citrus fruit peels, onion, barley, etc.
The various flavourings give ouzo its unique aroma, which differs from one product to another depending on the species and proportion used by each distiller (in combination with the distillation techniques and conditions), but the aniseed taste always remains dominant.
In addition to anethole, which is the dominant aromatic compound in terms of quantity, a large number of other aromatic compounds also occur. According to the literature, there are more than 90 of these compounds, of which the following have been specified in detail: p-anisaldehyde, estragol, eugenole, eucalyptole, a-pinene, carryophylene, camphor, limonene, linalool or coriandrol, nerol and safrole.

2. Flavouring with distillation of ethyl alcohol is performed exclusively in traditional discontinuous copper stills with a capacity of 1 000 litres or less and the distillate obtained has an alcoholic strength of not less than 55% vol and not more than 80% vol.

3. The minimum alcoholic strength of ouzo placed on the market is 37.5% vol.

4. To produce ouzo, it is allowed to add flavourings produced exclusively by extraction and distillation of the aromatic seeds, plants and nuts used to flavour ethyl alcohol by maceration and/or distillation.

5. Sweeteners are added, if needed, in small quantities, so that the ouzo placed on the market may have a dry extract of no more than 50 grams per litre.

(b) Know-how and techniques used by producers-distillers
(see section ‘Link with the geographical area’)

3.3. Geographical area concerned
Ouzo is produced exclusively in Greece and Cyprus. Specific steps in production that must take place in the geographical area concerned include:
- flavouring the ethyl alcohol by maceration and/or distillation, in the presence of the aromatic raw materials (seeds, plants, nuts)
- blending the flavouring alcohols

- adding aromatic constituents and sweeteners
- diluting with water to achieve the final alcoholic strength
- bottling

All the above stages take place exclusively within the geographical territory of Greece and Cyprus.

The foregoing production processes cannot be carried out partially in one of the two countries and partially in the other.

3.4 Method for obtaining ouzo

The basic method for obtaining ouzo is recorded in the national legislation of Greece and in particular in the definition of ouzo included in Part A 'Ouzo' of Article 4 of Decision 30/077/2131/23-8-2011 by the Deputy Minister for Finance (Government Gazette, Series II, No 1946, 31.8.2011).

Regarding Cyprus, the basic method for obtaining ouzo is recorded in the national legislation in particular in the Regulatory Administrative Act 283 of 2001 (RAA 283/2001, Official Government Gazette of the Republic of Cyprus No 3515, 20.7.2001).

Definition of ouzo

Ouzo is the name of the distilled anis produced traditionally by blending alcohols flavoured by means of distillation or maceration using aniseed and possibly fennel seed, mastic from a lentiscus indigenous to the island of Chios (Pistacia Lentisus Chia or Latifolia) and other aromatic seeds, plants and fruits.

The alcohol flavoured by distillation (distilled product) must:

(a) have been produced by distillation in traditional discontinuous copper stills with a capacity of 1 000 litres or less and

(b) be of an alcoholic strength of not less than 55% vol and not more than 80% vol. Only the following may be added to the mixture produced by blending a) flavoured alcohols (extracts) produced exclusively by extraction and distillation of the abovementioned aromatic seeds, plants and nuts.

(b) sweeteners at such quantities that, when placed on the market, the 'ouzo' will have a dry extract of no more than 50 grams per litre;

(c) water until achievement, when placed on the market, of an alcoholic strength of no less than 37.5 % vol.

Ouzo obtained by '100% distillation' is a specific category of ouzo, the alcoholic strength of which is entirely due to the ethyl alcohol flavoured by distillation.

3.5 Raw materials

Flavouring materials (seeds, plants, nuts)

A great variety of aromatic seeds, plants and nuts is used to produce ouzo, the most important of which are presented below (both the plant and the part thereof used in the preparation of the drink are presented):

- Anise, commonly known as aniseed (Pimpinella anisum).

The seeds of the plant are oval, hard, double-grained, with an intense scent and sweet flavour.

- Star anise (Illicum verum).

The scent of the plant's seeds resembles that of liquorice and is more spicy and intense than that of common anise.
- Fennel (Foeniculum vulgare).
The scent and taste of its seeds resemble that of anise.
- Masticha Chiou (Pistacia lentiscus chia).
The resin (Masticha Chiou) obtained from the mastic tree's bark and/or the mastic oil (Mastichelaio Chiou) obtained by distillation of the resin are used.
Both Masticha Chiou and Mastichelaio Chiou have been registered as Protected Designations of Origin (PDO) in sections B and C of Annex to Regulation (EC) No 123/97.
Usually, Masticha Chiou is used in small quantities to give the product the desirable aftertaste, without letting its own taste be independently noticeable. In certain cases, larger quantities are added. As a result, its taste is distinct and the product is characterised as 'mastichato'.
In addition to the main aromatic raw materials mentioned above, these is also a large number of aromatic seeds, plants and nuts, the use of which (to a greater or lesser extent) determines the complexity of each specific product in terms of aroma and taste. The most important of these aromatic materials are mentioned below:
- Dill (Anethum graveolens).
Dill was known in Ancient Greece under the names aneeton or aneeson. Its flowers were used to make perfume, while it was also added to various wines which were called anithites wine. In addition, Ancient Greeks used to place dill branches on the heads of winners, and athletes used to apply the essence from its seeds on their body as it was considered relaxing and revitalising for the muscles.
- Coriander or cilantro (Coriandum sativum).
Its seeds have a warm, spicy scent and their taste resembles a combination of lemon and meadow clary.
- Kakoule or cardamom (Elletaria cardamomum).
Its fruit have a sweet, fruity and pervasive scent. It is lemon-tasting and fruity, with notes resembling eucalyptus and camphor, while its aftertaste is spicy, smoked and slightly bittersweet.
- Citrus fruit peels (orange, bitter orange, tangerine), lemon flowers. They enrich the taste of ouzo with their distinctive exceptional aromas.
- Nutmeg (Myristica fragans) Its seeds have an exotic, warm pleasant and pervasive scent, while its taste is sweet and delicate, with a subtle spicy note.
- Angelica (Angelica archangelica). Angelica root has an intense and lingering scent.
- Aromatic calamus or sweet flag (Acorus calamus). The plant's root is used.

The selection of aromatic raw materials is fundamental to the identity of ouzo, since they are the source of the aromatic compounds that form its aroma and taste.
Each distillery traditionally uses a mixture of aromatic seeds, plants or fruit, the exact quantitative and qualitative composition of which is a unique feature of each specific product. Therefore, particular care is taken to preserve the consistency of the product's organoleptic identity through time.
Moreover, particular attention is paid to the good quality of the seeds, plants, fruit etc., as well as to their preservation during storage. Normally, all protection measures against adverse environmental factors (humidity, temperature etc.) are taken during storage. Prior to their use,

the good condition of the aromatic raw materials is thoroughly and regularly checked through laboratory testing.

Ethyl alcohol
The ethyl alcohol used to produce ouzo meets the specifications of point 1 of Annex I to Regulation (EC) No 110/2008. The use of the ethyl alcohol intended for the production of ouzo is subject to strict checks both by the distilleries and the competent services for quality assurance purposes.

Water
The water used complies with point 6 of Annex I to Regulation (EC) No 110/2008. The potable water used is normally subject to demineralisation. During this process, 60-70% of salts are removed and the ideal water hardness for distillation is achieved. The most modern and common demineralisation method is water de-ionisation by ion exchange. Therefore, the water obtained is deionised.

3.6 Flavouring of ethyl alcohol by distillation
Either immediately or after having been steeped for a time period which varies by product - usually for 12 to 24 hours, the mixture of aromatic seeds, plants and fruit is placed in the distillation still, where ethyl alcohol and water are added.

Distillation is slow (it usually lasts 8 to 24 hours) under controlled low heat conditions so that the aromatic components are produced in stages. The obtained distillate is divided into three fractions (head, heart, tail). Approximately the first 15 litres of distillate (‘the head’) are discarded, and approximately the last 40 litres (‘the tail’) may either be discarded or be used in the following distillation process.

Only the ‘heart’ fraction, which has an alcoholic strength of 55% to 80% vol., is used in the production of ouzo.
In many cases, the ‘heart’ is distilled again (redistillation), with or without the presence of aromatic seeds, plants and fruit.

3.7 Distillation stills
Distillation takes place in traditional discontinuous copper stills with a capacity of up to 1 000 litres. Copper is traditionally the most suitable material for distillation stills, due to its high resistance to boiling, easy processing and very good thermal performance which facilitates uniform heating. It also binds with any (unwanted) substances which would diminish the quality of the distillate obtained.

The still consists of the following parts:
1) the heating vessel (or ‘boiler’), where the aromatic materials, the ethyl alcohol and the water are placed;
2) the cap (or ‘padding’ in Cyprus), which works as an air cooler, where the less volatile components condense and reflow into the distillation mix;
3) the arch, through which the vapours generated from the boiler is transferred to the

condenser;
4) the condenser (refrigerator), where the vapours condense through liquefaction and end up at the outlet, where the distillate is received. There are the following types of condensers:
(a) with vertical tubes. Vapours are liquefied in vertical columns, around which the water circulates.
(b) with coil. Vapours are liquefied passing through a serpentine coil surrounded by water.
(c) with plates or trays A row of perforated parallel trays is fixed on a vertical axis. The surfaces of the trays are successively concave or convex. The entire system is surrounded by water.
Steam, oil, natural gas or wood is used to generate the heat.

3.8 Blending
The distillate obtained as described above (commonly known as 'ouzo yeast') forms the basis for the preparation of ouzo. One or more distillates are used in the preparation of the spirit drink 'ouzo'.
If two distillates are used, each has a different composition and they are mixed in a specific proportion to form the final product. Following completion of the distillation, the distillate ('ouzo yeast') is extracted and diluted with water. Subsequently, it is mixed with the ethyl alcohol (flavoured without distillation), possibly with flavouring materials and a sweetening solution, as well as with water, until the final alcoholic strength is achieved. The product is stored in stainless steel tanks, where it remains for a sufficient time (approximately 30 days) for homogenisation, stabilisation and maturing of its ingredients. Subsequently, it is filtered and transferred into another stainless steel tank.

3.9 Bottling-Labelling-Packaging
The final production stage of ouzo includes bottling, labelling and packaging.
Bottling
[(Given that the EU legislation does not provide a definition of bottling, please find below the definition provided for by the Greek legislation: '*the placement of spirit drinks in bottles, flasks or containers in general with the purpose of producing prepackaged products', where prepackaged spirit drink is defined as 'the selling unit intended to be distributed as is to the final consumers and mass caterers and which consists of the spirit drink and the bottle, flask, or container in general, prior to its commercial distribution, so that the content may not be tampered with unless the bottle, flask or container is opened in a manner leaving behind noticeable traces* (see relevant point (b) and (c) of Article 2 of Decision 30/077/2131/2011 by the Deputy Minister for Finance)].
Being the last stage, bottling of spirit drinks is an essential part of the production process, since the rules ensuring the quantity and the organoleptic and typical characteristics of the product as a geographical indication product must be strictly adhered to.
Given their nature (liquid state, high ethanol concentration, high ethanol volatility, anethole volatility to specific agents, existence of various high volatility flavouring materials), spirit drinks are particularly sensitive to the effect of external factors, such as light, temperature, etc.
In fact, in the case of alcoholic beverages with a geographical indication, specific and thorough knowledge and experience regarding the drink's specific organoleptic and detailed characteristics is required, since the reputation and tradition of each geographical indication depend on these characteristics.

As a global practice, in order to ensure that the quality of spirit drinks is maintained, to avoid spoilage of their organoleptic, detailed and typical characteristics, during wholesale and retail stages, spirit drinks are marketed bottled and labelled and are sold in bulk to consumers only within mass caterer facilities (bars, restaurants, etc.), where it is obvious that the content of the bottle is consumed within a very short period of time.
This practice is adhered to, as a strict rule, for high quality spirit drinks. Spirit drinks with a geographical indication occupy a dominant place among high quality spirit drinks and are highly respected in the market due to their quality and typical and specific characteristics, the protection of which is strictly associated with their placing on the market in bottles.
However, even their bulk transport for bottling facilities outside the production unit exposes spirit drinks to the effect of unknown variables (temperature changes, humidity, effect of the atmospheric oxygen, etc.), which may alter its organoleptic characteristics to a greater or lesser extent.
What is more, in the case of spirit drinks with a geographical indication, where the climatic conditions of the geographical area concerned have played a timeless role in the formulation of the identity of these drinks, their bulk transport for bottling outside the geographical area concerned, especially in remote areas, where the climatic conditions are dramatically different, may lead to the bottling of a product with significant organoleptic differences from the product as it was produced.
Moreover, bulk transport of spirit drinks with a geographical indication may also lead to adulteration of the product, which, on the one hand, endangers the consumer's health and, on the other hand, compromises the typical, organoleptic and detailed characteristics of the product and, as a result, its quality.
Therefore, bottling of the product at a time and place as close as possible to its preparation is a prerequisite for protecting the quality of spirit drinks with a geographical indication. This condition particularly applies to ouzo, which owes its quality to its unique aroma, which is formed by the numerous aromatic compounds it contains in the appropriate proportions.
Exposure of ouzo to the effects of light, temperature, exogenous odours and in general to the effect of imponderables may cause severe inconsistency, spoilage of its appearance and aroma, with adverse effects on its macroscopic and, mainly, its organoleptic characteristics and consequently to its nature.
Based on the above, almost all ouzo produced is bottled within the production units where it is prepared and always within the geographical area concerned. Namely, ouzo produced in Greece is bottled only within the same country (by its distillers) and the same applies to ouzo produced in Cyprus.

Labelling

[Labelling, according to point 16 of Annex I to Regulation (EC) No 110/2008, means '*all descriptions and other references, signs, designs or trade marks which distinguish a drink and which appear on the same container, including its sealing device or the tag attached to the container and the sheathing covering the neck of the bottle.')*.
Immediately after bottling, the labels bearing, on the one hand, all compulsory particulars provided for by the legislation, the most important of which is the geographical indication 'ouzo', which also constitutes its sales denomination, and, on the other hand, other optional particulars, such as the trade name, trademark, illustration, pictures, are placed on the bottles.

In this way, the product is labelled (in accordance with the foregoing definition), which plays a crucial role in product recognition and it is precisely through the labelling process that geographical indication becomes important to the consumer while for the producer it helps the geographical indication become identifiable.

Packaging
[Packaging, according to point 17 of Annex I to Regulation (EC) No 110/2008) means *'the protective wrappings, such as papers, envelopes of all kinds, cartons and cases, used in the transport and/or sale of one or more containers')].*
The products bottled and labelled as per the above are normally packaged in cases, which are subsequently placed in pallets to be transferred to storage until sale.

3.10 Link with the geographical environment or origin

The geographical area in which ouzo originates is described below, in the section 'Geographical area concerned'. As required by Article 15(1) of Regulation (EC) No 110/2008, the geographical indication 'ouzo' identifies the spirit drink as originating in the territory of a country (in this case, Greece or Cyprus), or a region or locality in that territory, where a given quality, reputation or other characteristic of that spirit drink is essentially attributable to its geographical origin.
Nowadays, it is undeniable that ouzo is a spirit drink produced exclusively in Greece and in Cyprus and nowhere else in the world. It is the spirit drink produced basically by all distillers and holding the greatest share of the total production and marketing of domestic spirit drinks. In the producer countries, ouzo is consumed both by locals, who consider drinking ouzo an integral part of traditional gatherings, and by tourists, who consider ouzo to be a trademark of Greece and Cyprus. However, it is also consumed in other places of the world and it is always understood as a Greek/Cypriot spirit drink.

Quantitative data
The following table shows the marketing data og ouzo produced in Greece and Cypus and the percentage held by ouzo on the total sales of spirits drinks produced in Greece, for the five – year period 2010-2014

	GREECE		**CYPRUS**
YEAR	**OYZO SALES**	**OYZO SALES %**	**OYZO SALES**
	LITRES OF DEHYDRATED ALCOHOL	AS A PERCENTAGE OF THE TOTAL SALES OF SPIRIT DRINKS PRODUCED IN GREECE	LITRES OF DEHYDRATED ALCOHOL
2010	11197838	64.8	22648
2011	11271453	64.2	23087
2012	10629867	64.0	20604
2013	10922493	65.6	18346
2014	11219189	64.0	19510

Numbers reflect in the most transparent way possible the strong connection of ouzo with the Greek (Cypriot) territory, a connection deeply rooted in the history of the drink and the area. The following factors demonstrate the link between ouzo and the geographical area.

Link of the reputation with the geographical area

Precursor of ouzo

The roots of ouzo in the wider Hellenic territory date back to the 16th century and to spirits related to wine, which were produced by the grape marc produced during vinification. The production of this type of spirit developed particularly at Mount Athos, which, following the Fall of Constantinople in 1453, was the guardian of the knowledge and traditions of the Byzantine Empire. Distillation of grape marc in Mount Athos has been known at least since 1590. Through time, distillation technology spread from Mount Athos to the greater Hellenic territory and mainly to areas with many vineyards.

Aniseed-flavoured spirits were offered as aperitifs throughout the entire Mediterranean. In the Medieval Castle of Kalamata, the ‘alampikes’ (that is, stills) were used for distilling every day, covering the city with the smell of aniseed, liquorice and rosemary balancing harmoniously with each other. The raw material of these spirits was the residue obtained from the vinification of grapes, namely the fermented grape marc, (mainly), to which small quantities of wine lees were occasionally added.

In Cyprus, the precursor of ouzo is the traditional ‘zivania’, which is a Cypriot spirit drink with a geographical indication. Traditionally, the various aromatic seeds either co-existed with the grape marc in the distillation still to flavour the zivania, or participated in its redistillation. This traditional flavoured spirit, the roots of which, according to references, date back to the late 19th century, was called ‘Mastichato Brandy’ (Angelidis, 1996; Ohnefalsch-Richter, 1913; Kiriazis, 1931; Rizopoulou - Igoumenidou, 1998; 1999) or simply ‘Zoukki’.

Copper stills

Distillation took place in copper stills, whose significance in the spirit production is obvious. The builders of these stills were called coppersmiths and formed a closed professional association, which played a key role in the wider dissemination of the art of distillation. During the last years of the Byzantine Empire, the art of distillation also developed on mainland Greece, in particular at Agrafa.

The spread of the production of the spirit relates to the movement of coppersmiths towards wine-growing areas. The residents of Agrafa, along with the Greek Armenians, built intricate stills, thus contributing to the spread of spirit production.

After the Fall of the Byzantine Empire, circumstances became particularly difficult and many coppersmiths originally moved to neighbouring regions (Larisa, Tyrnavos) and later to Danube regions and to Istanbul, Thrace, Minor Asia and Cyprus. Coppersmiths chose urban regions, but also places where wine-growing held a significant part of agricultural production. There, they met with local craftsmen, improved their construction methods and managed to build masterpieces in terms of technical and aesthetic characteristics.

In Cyprus, the first refinery for distillation of ‘corrected’ alcohol was recorded in the late 19th century (Kiriazis, 1931). It was imported from France and belonged to Chatzipavlou. According to Kombos (2015), Chatzipavlou winery and distillery was founded in 1844 and was the origin of the modern spirit production industry of Cyprus, e.g. zivania or zivana, ouzo or zoukki and

Cypriot brandy. Subsequently, Talias and Thoukis distillery, founded in 1929, focused on the production of zivania, ouzo, eau-de-vie and brandy with a traditional copper still and a correction pillar (Kombos, 2015). The spread of the reputation of these spirits urged copper still
manufacturers to gather around the areas of the Medieval Castle of Limassol, close to the city's commercial port.
Other young winemakers and distillers organised in associations followed their example, such as the Cyprus Wine Company, LOEL, SODAP, as well as hundreds of residents of rural areas with a reputation for traditional distillation in villages for domestic consumption moved to traditional wine-growing areas, such as Pitsilia, Krasochoria of Limassol, the mountain area of Paphos and Marathasa.

The birth of ouzo

In certain cases, the aniseed flavoured grape marc spirit (tsipouro, zivania) was subject to second distillation ('redistillation') in the presence of a small quantity of mastic. After that, the obtained distillate was sweetened by adding a small quantity of (mainly) sugar. This high-quality product ('redistilled raki' or 'redistilled zivania') with its specific aromatic characteristics was renamed as ouzo, originally mainly in the areas of Thessaly (or 'zouki' in Cyprus).
This name started to gradually spread to other areas and ended up becoming a 'national product' of the Hellenic territory. There have been various theories on the origin of the name 'ouzo'. The most prevailing one was expressed by Achilleas Tzartzanos (1873-1946), one of the most distinguished Greek language experts: *'The triggering event for giving the name ouzo to the redistilled raki during the last years of the Turkish occupation in Tyrnavos and Thessaly (1878-1881) was the following. Back then, an Armenian doctor of the Turkish army, named Stavrak-bey, lived in Tyrnavos and was friends with two local lords of Tyrnavos, Antonions Makris, textile merchant, and Dimitrios Doumeniotis, food merchant and distiller.*
Every day, both in the evening and at night, these three friends used to drink their aperitif, the 'redistilled raki', known today as ouzo. Stavrak-bey was particularly fond of that drink and went to the distillery of Dimitrios Doumeniotis and suggested to him, right then and there, that he add some substance, in order to produce higher quality raki. Indeed, when the distillation was performed according to the doctor's advice, the three friends tasted the distillate obtained that day and Antonios Makris, feeling content, said: 'What is that? That is ***Ouzo Massalias'****. That's how ouzo got its name. But, what did the late Antonios Makris, the godfather of ouzo, mean by saying 'Ouzo Massalias' which resulted in the high-quality redistilled raki being given the name ouzo? In Tyrnavos, silkworm rearing has always been a common practice, producing large quantities of cocoons each year. Back then, the finest of these cocoons were carefully baled and sent to Volos for export to Europe, bearing the label 'USO MASSALIA', that is 'to be used in Massalia'.*
In cocoon trading, this label (uso Massalia) indicated the fine quality of the product, and that's what the late Makris wanted to say, without knowing, of course, that he was becoming the author of a word that characterises a specific spirit production industry and is used today by everyone in every small and large city in Greece.'(Articles and Research, edited by N.A. Tzartzanos, K. Kakoulidi Editions.

The foregoing etymological approach is widely accepted as the most likely origin of the name and is also included in the Great Greek Encyclopedia (Deftera Editions, updated by additions, 1926), under the relevant entry on ouzo, signed by Spiridon Galanos (1896-1960), who became Head of the Department of Food Chemistry of the National and Kapodistrian University of Athens in 1926.
Since then, ouzo has been a part of Greek people's everyday life as their favourite drink and the word 'ouzo' became standardised, replacing all previous names and gaining a prominent position in folk songs.
The following song expresses the glorification of ouzo in the best possible way.
'When you drink ouzo /you immediately become
a king, /a God and ruler of the world.
Drink enough and you will feel the joy
and everything in the world will seem perfect'.
(adapted folk song of 1977, music by Sosos Ioannidis and lyrics by Emilios Savidis).

Formulation of the modern ouzo

The growing demand for the product also required an increase in production. However, the available grape marc quantities, which were used as raw material, could no longer cover the demand.
Therefore, distillers started producing ouzo by using 'pure' ethyl alcohol, namely the manufactured pure alcohol, which was produced in our country and became the main raw material, which ensured, on one hand, unhindered production and, on the other hand, consistent quality.
The adoption of Law 971 of 1917, which introduced strict rules applicable to spirit drink production, played a key role in distinguishing the two product categories, i.e. ouzo only produced through the use of ethyl alcohol by distillers approved by Law, and tsipouro, produced at home through distillation of fermented grape marc by viticulturists and intended or domestic use.
Since then, the name 'ouzo' has been exclusively linked to the product produced by using ethyl alcohol flavoured by various flavouring materials, the most dominant being that of aniseed.

Natural factors in the geographical area

1. Water Water in each area has its own specific taste, since there are discrepancies even between water obtained by neighbouring areas. This phenomenon is due to the dissolved salt and gas content, as well as to its reaction with the various elements during its processing and transport. Many producers argue that the water they use for distillation plays a key role in the formulation of the finished product.
2. Raw materials The resin 'Masticha Chiou', which, in accordance with Regulation (EC) No 123/97, is a protected designation of origin (PDO) is used in the preparation of ouzo.
This resin is obtained from the tree called Pistacia Lentiscus var. Chia, which thrives and is cultivated in the southern part of Chios island.
In addition to Masticha Chiou, a large portion of the other aromatic seeds, among which fennel is dominant, originates from areas of the Greek territory. Fennel ('marathos') is a plant which

is indigenous to the Mediterranean region, where it has been known since ancient times. According to sources, ever since the era of Hippocrates, fennel seeds were used as appetisers, diuretics, antipyretics, etc.
Fennel is widely known both in Greece and Cyprus, as proven by the large number of places named after it, such as Marathos, Maratha, Marathopolis, Marathochoria, Marathokampos, Marathasa, etc. According to one version, Marathonas was named after fennel, which grew in abundance in that region during ancient years.
It thrives as a wild plant in almost all regions of both Greece and Cyprus. In Greece, it is cultivated mainly in Macedonia and Evia, while in Cyprus, it is cultivated in the region of Marathasa. The most appropriate regions are those with a moderate, Mediterranean climate and meridian orientation, whereas on the contrary, it does not thrive on mountain regions, or regions with particular cold springs. As for the soil, calcareous, rich, fertile, loamy or sandy clay soils with good drainage are the most appropriate. Acid or very humid soils are not generally recommended, because the plant grows more foliage, instead of fruit. It is usually cultivated in non-irrigated fields, but there are irrigated cultivations as well.

Human factors in the geographical area

Know-how and techniques used by producers-distillers

The production of spirit drinks in Greek territory is a highly traditional sector in all aspects of the production. Most of the distilleries also form part of the tradition, since they are inherited or transferred from one generation to another. These distilleries (today, approximately 250 in Greece and 10 in Cyprus) meet a large part of the capacity, are spread across the entire country and have developed strong bonds with the local communities, where often their family name is identified with the spirit drinks they produce.

Among them, ouzo holds a dominant position in terms of reputation, quality and quantity. Using its long tradition, each distillery has developed a production method with specific characteristics, aiming to produce a product which retains its high quality and provides the consumer with unique aromas and taste.

The selection of the flavouring raw materials In addition to the main aromatic seeds, distilleries use other flavouring materials, which vary in different regions, to achieve the desired organoleptic characteristics. The type, quantity and proportion of the flavouring raw materials are part of each distillery's 'recipe', which is kept as a well-guarded 'secret' and its qualitative composition is disclosed only to the competent authorities for the purpose of checking its compliance with the legislation, regarding the safety of the drink and compliance with specifications.

Distillation of ethyl alcohol in the presence of flavouring raw materials for the preparation of the distillate (commonly known as 'ouzo yeast') is also definitive for the quality of the product. Over time, each distillery has formed its own specific distillation conditions and practices, i.e. the extraction conditions before distillation, the distillation speed, the distillation fractions it will use, possible use of second and third distillation until formulation of the finished distillate to be used

in the preparation of ouzo.

Consumption of ouzo
Over time, the conditions under which ouzo is consumed both in Greece and Cyprus have changed, following the evolution of social habits, values and customs. Yet, their main elements remain unchanged, in a way that drinking ouzo (‘ouzoposia’) is still considered a ritual.
People usually drink ouzo in social gatherings, sitting with friends in specialised bars, called ‘mezedopolia’ (they used to be called ‘ouzeri’, a name which disappeared after the 1980s, but is currently making a comeback).
Ouzo is always served with its accompaniments, called ‘mezedes’, mainly seafood and stir-fried tidbits. People drink ouzo slowly, in small doses, while chattering. It is rarely drunk straight. In the old times, people used to add water, whereas nowadays adding ice is more common. Water/ice is added on the table by the consumer, depending on their liking, and causes white haze, which is a distinctive characteristic of ouzo, to form.
Drinking and enjoying the taste of ouzo is inseparably linked to the history and memories of both Greek and Cypriots, as well as to the Greek and Cypriot area and climate. The sun and sea are the best possible scenery for drinking ouzo, while it is inconceivable to spend summer in Greece or Cyprus without drinking ouzo.
Even when tourists return home, a single sip of ouzo encompasses the image of a sunny beach, which keeps coming back as a beautiful memory.

4.11 European Union provisions or national/regional provisions

European Union provisions

Background
Upon the adoption of the EU special legislation on spirit drinks [Regulation (EEC) No 1576/89], Ouzo is registered as a denomination, under the category ‘aniseed-flavoured spirit drinks’, which is produced under specific conditions exclusively in Greece (and in Cyprus following its accession to the EU in 2004), having specific characteristics which are described in detail.
The indication ‘ouzo’ was initially recognised not as a geographical indication, but as a specific traditional indication (indirectly declarative of the Greek/Cypriot origin of the product), as was the case with the indications ‘Grappa’ for Italy, ‘Korn/Kornbrand’ for Germany, ‘Pacharan’ for Spain and ‘Jagertee’ for Austria and Germany.
It should be noted that these indications enjoyed the same protection as the geographical indications of Annex II to Regulation (EEC) 1576/1989. As a result of the conclusion of the International TRIPS Agreement, its wider definition (compared to Community law applicable at that time) of geographical indications was also adopted by the relevant provisions (Article 15) of the currently applicable Regulation (EC) No 110/2008, which replaced Regulation (EEC) No 1576/1989.
- The traditional indications in question [under Regulation (EEC) No 1576/1989] were recognised as (standard) geographical indications and registered, as far back as the start of discussions that led to the adoption of Regulation (EC) No 110/2008, in the relevant Annex III thereto, as ‘established geographical indications’.

Applicable EU legislation

Upon the adoption of Regulation (EC) No 110/2008, the name 'distilled anis' constitutes a separate category, the specifications of which are determined in point 29 of Annex II. Ouzo is registered as a geographical indication for Greece and Cyprus under the category 'distilled anis', the specifications of which are determined in point 29 of Annex II to Regulation (EC) No 110/2008.
Its production and presentation is governed by the EU legislation specific to spirit drinks, namely Regulation (EC) No 110/2008, its Implementing Regulation (EU) 716/2013, as well as by Regulation (EU) No 1169/2001 'on the provision of food information to consumers...', without prejudice to the specific provisions and exemptions on spirit drinks provided for in this Regulation.

National provisions

In addition to the foregoing EU provisions, the national legislation of both Greece and Cyprus provides, regarding ouzo, specific production terms, specifications and labelling rules, which reflect the specific characteristic of ouzo, compared to other drinks in the same category, and ensure the protection of the geographical indication.
These rules are more strict that those provided for in Annex II regarding the category 'distilled anis', but are consistent with Article 6(1) of Regulation (EC) No 110/2008, which stipulates that 'In applying a quality policy for spirit drinks which are produced on their own territory and in particular for geographical indications registered in Annex III or for the establishment of new geographical indications, Member States may lay down rules stricter than those in Annex II on production, description, presentation and labelling in so far as they are compatible with Community law'.

The relevant provisions per country - Greece and Cyprus - are presented below:

Provisions of Greek Legislation

Background
Ever since 1976, ouzo has been recorded in Greek legislation as a drink exclusively produced in Greece and its specifications are determined, in accordance with Article 5 of Decision No 14500/2856 of 17 July 1976 of the Minister for Finance 'On the conditions of preparation and marketing of alcoholic beverages in Greece and the import and marketing of foreign alcoholic beverages' (Government Gazette, Series II, No 981, 29.7.1976). Article 5 of Decision No 22801/4512 of 6 November 1986 of the Minister for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 838, 4.12.1986), which replaced the foregoing Decision, finalised the definition of ouzo, which is essentially retained in the subsequent legislative provisions, initially in Part A 'Ouzo' of Article 6 of Decision No 3010878/1396/0029 of 11 June 2003 of the Minister for Economy and Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 832, 25.6.2003) and subsequently in Part A 'Ouzo' of Article 4 of Decision No 30/077/2131 of 23 August 2011 of the Deputy Minister for Finance 'Production and marketing of alcoholic beverages'

(Government Gazette, Series II, No 1946, 31.8.2011) applicable today.

Applicable national legislation

The specific legislation of Greece on alcoholic beverages in general, which contains provisions regarding ouzo, includes the following legislative regulations.
1) **Law 2969/2001 'Ethyl alcohol and alcoholic products' (**Government Gazette, Series I, No 281, 18.12.2001), as amended and in force, the scope of which is, in accordance with Article 1 thereof:
(a) the production, processing, storage and movement of ethyl alcohol, distillates and distillation products, spirit drinks and spirit drinks of all kind;
(b) the type of machinery used for producing ethyl alcohol and spirit drinks, its terms and mode of operation, as well as the control and supervision procedures;
(c) the distinction of traders, their rights and obligations, the procedure and conditions for issuing a licence to practise the profession;
(d) *the infringements and the procedure for attesting them, as well as the administrative and penal sanctions against the offenders.*
The provisions of paragraph 1 of Part D 'Distillers' of Article 7 of the above Law particularly applies to the control of the production of ouzo and stipulates the following:
'*Distillers may install in their distillery a simple copper distillation still, with a capacity of at least 150 litres, which they shall exclusively use to prepare spirit drinks, as well as spirits originating from alcoholic fermentation of sugar or starch raw materials. Distillation of wines and by-products of wine-making shall be prohibited. In particular, copper distillation stills for production of ethyl alcohol flavoured with aniseed or other plants, as provided for in the relevant provisions on ouzo, must be of a capacity of 150 to 1 000 litres. The distillation still shall always remain sealed by the competent Chemical Service of the General Chemical State Laboratory. In the event that the Chemical Service cannot seal the still, the competent customs office shall do so. The still shall be unsealed following application of the distiller, each time it is to be cleaned of the distillation residue or be filled with raw materials for the spirit production and it shall, subsequently, be resealed.'*

2) **Decision No 30/077/2131/2011 of the Deputy Minister for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 1946, 31.8.2011), as amended and in force. Article 1 thereof stipulates the following:**
- all measures necessary shall be taken to ensure that the provisions of Regulation (EC) No *110/2008 on the definition, description, presentation, labelling and the protection of geographical indications of alcoholic beverages and repealing Council Regulation (EEC) 1576/89'.*
- the terms of production and marketing of spirit drinks established in accordance with the provisions of the above regulation are specified;
- provisions for the implementation of the specific legislation in the sector of spirit drinks is established;
- the terms that must be met by distilleries are determined.

Regarding spirit drinks with a geographical indication in general, specific provisions are

included in the foregoing decision on the terms of their production. In particular,
- *The use of the geographical indications of the previous paragraphs regarding Greece, either in whole or by territory, is exclusively reserved for spirit drinks:*
(a) prepared in the specific region suggested by the geographical indication used, and
(b) bottled in the region in question (Article 5(2) of the above Ministerial Decision).
The specific provisions on ouzo are provided for in Part A of Article 3 of the above Ministerial Decision. (These provisions, regarding the production terms and specifications recorded in the Section 'Definition of Ouzo' under 'Method for obtaining ouzo' of this technical file).

4.12 Compound geographical indications

The geographical indication 'ouzo' may be supplemented by names of geographical regions of Greece, in accordance with the terms provided for in the corresponding ministerial decisions. The compound geographical indications which contain the geographical indication 'Ouzo' and have been recognised to date are the following:
- Ouzo of Mitilene, Ouzo of Plomari, Ouzo of Kalamata, Ouzo of Thrace, Ouzo of Macedonia [which are registered in Annex III to Regulation (EC) No 110/2008]
- Ouzo of Kavala, Ouzo of Volos, Ouzo of Naousa, Ouzo of Tyrnavos, Ouzo of Lemnos, Ouzo of Samos, Ouzo of Chios (which are protected at a national level).

Provisions of Cypriot Legislation

Ouzo-related provisions are included in Regulatory Administrative Act 283 (RAA 283/2001, Official Government Gazette of the Republic of Cyprus No 3515, 20.7.2001).

As regards the means used for the pre-packaging and packaging of the spirit drink 'ouzo', in addition to the provisions referred to above, which are set forth in the law of Greece, the following mandatory provisions also apply:
1. The spirit drink name shall be printed using fonts of a height of at least seven millimetres (7mm).
2. The producer and bottler's details, including the name, registered address and other information necessary for identification thereof, shall be printed using uppercase fonts of a height not exceeding the fonts used for the drink name, with a minimum height of 3 millimetres (3mm).
3. If the bottler is not the same person as the producer, only the bottler's details shall be printed.
4. The alcoholic strength by volume, which shall be given by one unit or half a unit, and shall not derogate from the actual strength identified in the analysis by more than 0.2% vol.
5. The number that represents the alcoholic strength by volume shall be followed by the symbol '% vol' and shall be printed using fonts of a minimum height of five millimetres (5mm) if the nominal volume is more than 100 cl, three millimetres (3mm) if the nominal volume is equal to or less than 100 cl and more than 20 cl, and two millimetres (2mm) if the nominal volume is equal to or less than 20 cl.
6. The nominal volume, which shall be given in litres, centilitres or millilitres, shall be expressed in numbers followed by the unit of measurement used or the symbol of that unit, using fonts of a minimum height of five millimeters (5mm) if the nominal volume is more than 100 cl, three

millimeters (3mm) if the nominal volume is equal to or less than 100 cl and more than 20 cl, and two millimeters (2mm) if the nominal volume is equal to or less than 20 cl.
7. The indication ‘Produced in Cyprus’ shall be printed if the ouzo is produced in Cyprus.

4.12 Supplement to the geographical indication

Agreed terms between the two countries
According to the provisions set forth in the law of Greece, the preparation and bottling of drinks with a geographical indication takes place at the location indicated by the geographical indication.
Regulation (EEC) 1576/89, as amended by the act concerning accession of the Republic of Cyprus, stipulates that ouzo is produced either exclusively in Cyprus or exclusively in Greece. Ouzo produced in Greece shall be bottled in Greece and, similarly, ouzo produced in Cyprus shall be bottled in Cyprus.
Thus, shipment of an ethyl-alcohol-flavored product intended for the preparation of ouzo or of unbottled ouzo intended for bottling from one country to another is not permitted.
The addition of geographical indications of 'Greece' or 'Cyprus' to the name 'ouzo', i.e. 'Greek ouzo' or 'Cyprian Ouzo', is not permitted.

4.13 Competent national authorities

Regarding spirit drinks with a geographical indication, the competent national authorities are the following:

(a) For Greece:
The General Chemical State Laboratory, as specified in Article 14 of Decision No 30/077/2131/2011 by the Deputy Minister for Finance, where, inter alia, it is provided that:
'1a. The General Chemical State Laboratory is hereby appointed as the competent authority for the implementation of Regulation (EC) No 110/2008 and takes the measures necessary to ensure compliance with the Regulation.
(b) The General Chemical State Laboratory is hereby appointed as the competent authority for performing checks in accordance with Regulation (EC) 882/2004, regarding the obligations established by Regulation (EC) No 110/2008.
'3. The local competent Chemical Services shall exercise ongoing and systematic control on distilleries, under which they shall carry out regular inspections at least once a year, as well as irregular checks and inspections at their own discretion or on specific grounds.
Moreover, they shall perform sampling checks on undertakings receiving or importing from other Member States prepackaged spirit drinks intended for immediate human consumption. In the framework of these checks, they shall carry out inspections at their own discretion or on specific grounds.
' 4(b) The Directorate of Alcohol, Alcoholic Beverages, Wine, Beer of the General Chemical State Laboratory on behalf of the Patras Distillers Association (now Directorate for Alcohol and Foodstuffs) shall guide and coordinate the activities of the Chemical Services. Moreover, it shall correspond with the competent department of the European Commission to ensure mutual communication of all information necessary for the implementation of the Union legislation on alcoholic beverages, as well as with the competent controlling authorities of other member states cooperating with them in order to ensure mutual information on issues relating to the sector in question.'
Moreover, the General Chemical State Laboratory is also designated as the competent

authority, in particular, for the recognition of geographical indications in accordance with the provisions of paragraph 3(c) and 4(f) of Article 5 of Law 2969/2001, which provides that 'the conditions and process of recognition of traditional names and geographical designations for extracts and alcoholic beverages are laid down through a decision made by the Minister of Finance following proposal by the competent Directorate (currently the Directorate of Alcohol, Alcoholic Beverages, Wine, Beer) of the General Chemical State Laboratory.'

(b) For Cyprus

In accordance with Law 25(I)/2014 on transfer of competencies and functions of the Wine Products Council to the Department of Agriculture, and in particular with Article 3 thereof, the competencies and functions exercised by the Wine Products Council pursuant to Law 61(I)/2004 on the Wine Products Council are hereby transferred to the Department of Agriculture.

The Department of Agriculture as specifically defined:

I. In paragraph 12(I) of the Law on the Wine Products Council of 2004 to 2014 (Law 61(I)/2004): '12(I) The Department Of Agriculture shall have the following responsibilities and duties: to control the implementation of the European Community Regulations relating to the designation, labelling, description, presentation, packaging, advertising, preparation and origin of wine products, alcoholic beverages, wine-based flavored drinks and flavoured wine product cocktails, as well as the implementation of measures necessary for the protection of the legal interests of consumers and producers for the smooth operation of the market'; and
II. in paragraph 31(1) of Regulatory Administrative Act RAA 282/2001 (Alcoholic beverages) issued by the Council of Ministers of the Republic of Cyprus which assigns enforcement of the said Regulations (RAA 283/2001) to the Department of Agriculture.
The Department of Agriculture, in accordance with the powers delegated thereto by the aforementioned laws:
I. Performs ordinary audits on alcohol production plants, distilleries, importers and retailers of alcoholic beverages. Such audits include taking samples of products for chemical analysis, as well as labelling checks.
II. Audits the books of professionals active in the sector.
III. Maintains a register of the professionals active in the sector.
IV. Ensures the control and protection of alcoholic beverages during distribution thereof, using official commercial papers.
V. Corresponds with the competent department of the Commission of the European Union to ensure mutual communication of all information necessary for the implementation of the community laws on alcoholic beverages, as well as with the competent controlling authorities of other member states cooperating with them in order to ensure mutual information on issues relating to the sector in question.

4.14 Specific labelling rules

The national legislation of Greece provides for specific rules regarding alcoholic beverages

with a geographical indication and, in particular, regarding ouzo. Specifically, in accordance with paragraphs 5 to 7 of Part A of Article 4 of the same Ministerial Decision mentioned above:
5. The geographical indication 'ouzo' is a sales denomination, which is traditionally used and shall replace the denomination 'distilled anis'.
By way of exception, the complementary use of the sales denomination 'distilled anis' shall be allowed in foreign languages, for products to be sent in other EU Member States or to be exported to third countries, where this indication helps inform the consumer of the nature of the product.
6. The denomination 'ouzo' may be complemented by one geographical indication in accordance with Article 5 hereof.
7. The following indications shall not be allowed: 'by distillation', 'double distillation', 'distilled', 'redistillation' and others of a similar nature.
These provisions exclude the case where the alcoholic strength of ouzo is entirely due to the distillate laid down in paragraph 2 hereof, in which case the indication 'by 100% distillation' shall be permitted, so that it is distinguished from the sales denomination 'ouzo', using letters of a smaller size.
Moreover, when ouzo is produced on behalf of an undertaking having its registered office outside Greece, Article 5(5) of the above Ministerial Decision shall apply, in accordance with which:
5. (a) Spirit drinks bearing a geographical indication regarding Greece, as a whole or individuals regions of Greece, are allowed to be produced on behalf of a third party, provided that the provisions of this Article are complied with.
(b) The label of the spirit drinks of the foregoing paragraph may indicate the information of the distiller producing and bottling these drinks, by using the specific code provided for in Article 10 hereof. When the drinks are produced on behalf of a third party, having its registered office outside Greece, the use of the code mentioned above shall be allowed provided that the phrase 'produced and bottled in Greece' is written in all languages used on the labelling of the drink.

4.15 Inspection structure:

Name: INDEPENDENT AUTHORITY FOR PUBLIC REVENUE
DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY
Address: A. Tsocha 16 GR-115 21 Athens, GREECE, +302106479221, dat.gcsl@aade.gr

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1235

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Μακεδονία

Transliteration Macedonia

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. “EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος” και με το διακριτικό τίτλο το διακριτικό τίτλο “Δρόμοι του κρασιού της Βορείου Ελλάδος” (EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece ", with the distinctive title" Wine Routes of Northern Greece ").

Transliteration “ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados” with the distinctive title “Dromi tou krasiou tis Voriou Elados”.

Address EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Greece

GEOGRAPHICAL AREA

It includes all the regions of the department of Macedonia in Greece for which PGI and PDO wines have been recognized and are accurately described in the ministerial decisions and the Presidential decrees respectively. Specifically, the wines with Protected Geographical Indication Macedonia are produced from vineyards that are located:

1) in the Prefecture of Grevena,
2) in the Prefecture of Drama,
3) in the Prefecture of Thessaloniki and at an altitude of 50-800 meters,
4) in the Prefecture of Imathia and at an altitude of more than 80 meters,
5) in the Prefecture of Kavala and at an altitude of more than 50 meters,
6) in the Prefecture of Florina,
7) in the Prefecture of Kastoria and at an altitude of 600 to 1000 meters,
8) in the Prefecture of Kozani and at an altitude of 250 meters and above,
9) in the Prefecture of Pella,
10) in the Prefecture of Serres,
11) in the Prefecture of Pieria and at an altitude of more than 50 meters,
12) in the Prefecture of Halkidiki,
13) in the administrative boundaries of the Municipalities of Karpi, Griva, Goumenissa, Gerakonas and Filiria of the Municipality of Goumenissa and in the Municipalities Europou, Polypetrou and Toumpa of the Municipality of Europou of the Prefecture of Kilkis. The vineyards of the above areas must be located at an altitude of more than 80 meters and
14) within the administrative boundaries of the communities of Goumenissa, Fylliria, Stathis, Gorgopi, Karpi, Gri, Pentalofou, Polypetrou, Gerakonas. Areas located at an altitude of less than 150 meters are excluded.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 107 of Regulation (EU) No 1308/2013.

PGI-GR-A1616

April 16, 2004

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1235

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Μακεδονία

Translittération Macedonia

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. "EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος" και με το διακριτικό τίτλο το διακριτικό τίτλο "Δρόμοι του κρασιού της Βορείου Ελλάδος" (EN.O.A.V.E. - Association des producteurs de vin du vignoble de la Grèce du Nord", avec le titre distinctif "Routes des vins de la Grèce du Nord").

Translittération "ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados" with the distinctive title "Dromi tou krasiou tis Voriou Elados".

Adresse EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Grèce

AIRE GÉOGRAPHIQUE

Elle comprend toutes les régions du département de Macédoine en Grèce pour lesquelles des vins IGP et AOP ont été reconnus et sont décrits avec précision dans les décisions ministérielles et les décrets présidentiels respectifs. Plus précisément, les vins bénéficiant de l'Indication Géographique Protégée Macédoine sont produits à partir de vignobles situés:

1) dans la préfecture de Grevena,
2) dans la préfecture de Drama,
3) dans la préfecture de Thessalonique et à une altitude de 50-800 mètres,
4) dans la préfecture d'Imathia et à une altitude de plus de 80 mètres,
5) dans la préfecture de Kavala et à une altitude de plus de 50 mètres,
6) dans la préfecture de Florina,
7) dans la préfecture de Kastoria et à une altitude de 600 à 1000 mètres,
8) dans la préfecture de Kozani et à une altitude de 250 mètres et plus,
9) dans la préfecture de Pella,
10) dans la préfecture de Serres,
11) dans la préfecture de Pieria et à une altitude de plus de 50 mètres,
12) dans la préfecture de Halkidiki,
13) dans les limites administratives des municipalités de Karpi, Griva, Goumenissa, Gerakonas et Filiria de la municipalité de Goumenissa et dans les municipalités de Europou, Polypetrou et Toumpa de la municipalité de Europou de la préfecture de Kilkis. Les vignobles des aires susmentionnées doivent être situés à une altitude supérieure à 80 mètres et
14) dans les limites administratives des communes de Goumenissa, Fylliria, Stathis, Gorgopi, Karpi, Gri, Pentalofou, Polypetrou, Gerakonas. Les aires situées à une altitude inférieure à 150 mètres sont exclues.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 107 du Règlement (UE) n° 1308/2013.

PGI-GR-A1616

16.04.2004

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1235

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Μακεδονία

Transcripción Macedonia

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. “EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος” και με το διακριτικό τίτλο το διακριτικό τίτλο “Δρόμοι του κρασιού της Βορείου Ελλάδος” (EN.O.A.V.E. - Asociación de Productores de Vino del Viñedo del Norte de Grecia" y con el título distintivo "Rutas del Vino del Norte de Grecia").

Transcripción “ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados” with the distinctive title “Dromi tou krasiou tis Voriou Elados”.

Dirección EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Grecia

ZONA GEOGRÁFICA

Incluye todas las regiones del departamento de Macedonia en Grecia para las que se han reconocido vinos IGP y DOP y que están descritas con precisión en las decisiones ministeriales y los decretos presidenciales respectivamente. Concretamente, los vinos con Indicación Geográfica Protegida Macedonia se producen a partir de viñedos situados :

1) en la prefectura de Grevena,
2) en la prefectura de Drama,
3) en la prefectura de Salónica y a una altitud de 50 a 800 metros,
4) en la prefectura de Imathia y a una altitud de más de 80 metros,
5) en la prefectura de Kavala y a una altitud de más de 50 metros,
6) en la prefectura de Florina,
7) en la prefectura de Kastoria y a una altitud de 600 a 1.000 metros,
8) en la prefectura de Kozani y a una altitud igual o superior a 250 metros,
9) en la prefectura de Pella,
10) en la prefectura de Serres,
11) en la prefectura de Pieria y a una altitud superior a 50 metros,
12) en la prefectura de Halkidiki,
13) en los límites administrativos de los municipios de Karpi, Griva, Goumenissa, Gerakonas y Filiria del municipio de Goumenissa y en los municipios Europou, Polypetrou y Toumpa del municipio de Europou de la prefectura de Kilkis. Los viñedos de las zonas mencionadas deben estar situados a una altitud superior a 80 metros y
14) dentro de los límites administrativos de las comunidades de Goumenissa, Fylliria, Stathis, Gorgopi, Karpi, Gri, Pentalofou, Polypetrou, Gerakonas. Quedan excluidas las zonas situadas a una altitud inferior a 150 metros.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 107 del Reglamento (UE) nº 1308/2013.

PGI-GR-A1616

16.04.2004

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Μακεδονία' (Macedonia)

PGI (X) PDO ()

1. Name:
'Μακεδονία' (Macedonia)
2. Member State or Third Country:
Greece

3. Description of the agricultural product or foodstuff:
3.1. ***Type of product:***

Wine

3.2. ***Description of the product to which the name in point 1 applies:***

A. WHITE WINE
1. Dry white wine

Detailed features:
- Minimum obtained alcoholic strength: 10.0% Vol.
- Total alcoholic strength: Minimum 11.0% Vol
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Maximum 9.0 *
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 200 mg / L

Organoleptic characteristics: Crystalline and bright pale yellow color with light greenish highlights. With aging can displays golden highlights. Nose intense and rich, with aromas citrus and tropical fruit notes. Full body, with excellent balance and finesse. Vivid aftertaste of long duration.

2. Semi-dry white wine

Detailed features:
Minimum alcoholic strength by volume: 10,0% Vol.
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Minimum 4.5 - Maximum 17.5 **
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5

Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 250 mg / L ***

Organoleptic characteristics: Crystalline and bright pale yellow color with light greenish highlights. With aging can display golden highlights. Nose intense and rich, with aromas citrus and tropical fruit notes. Full body, with light sweetness, excellent balance and finesse. Vivid long aftertaste duration.

3. Semi-sweet white wine

Detailed features:
Minimum obtained alcoholic strength: 10, .0% Vol.
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Minimum 12.5 - Maximum 45.0
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 250 mg / L
***
Organoleptic characteristics: Crystalline and bright pale yellow color with light greenish highlights. With aging can displays golden highlights. Nose intense and rich, with aromas with citrus aromas and tropical fruit notes. Full body,
pleasant sweetness, excellent balance and finesse. Vivid aftertaste long term

4. Sweet white wine

Detailed features:
Minimum alcoholic strength by volume: 11.0% Vol
- Total alcoholic strength: Minimum 15.0% Vol
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Minimum 45
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 300 mg / L
Organoleptic characteristics: Crystalline and bright pale yellow color with light greenish highlights. With aging can displays golden highlights. Nose intense and rich, with aromas with citrus aromas and tropical fruit notes. Body rich, with excellent balance and finesse. Vivid sweet aftertaste of long lasting.

B. RED WINE

1. Dry red wine

Detailed features:
Minimum alcoholic strength by volume: 11.0% Vol
- Total alcoholic strength: Minimum 11.0% Vol

Minimum natural alcoholic strength by volume: 10.5% Vol.
- Total sugar content (gr / l)]: Maximum 9.0 *
- Total acidity, expressed in tartaric acid (gr / l): Minimum 4.5 – Maximum 7.0
Volatile acidity, expression in acetic acid (gr / l): Maximum 1.2
- Maximum sulfur dioxide content of wines (total): 150 mg / L

Organoleptic characteristics:
Purple color, with deep red reflections in his youth and in continuously evolving turn orange-red. Moderate to rich body, depends on the year, intense spices (black pepper) fig, dried fruit. Well-structured tannins, excellent balance with its relatively high acidity.

2. Semi-dry red wine

Detailed features:
Minimum alcoholic strength by volume: 11.0% Vol
Minimum natural alcoholic strength by volume: 10.5% Vol.
- Total sugar content (gr / l): Minimum 4.5 - Maximum 17.5 **
- Total acidity expressed in tartaric acid (gr / l): Minimum 3.5 – Maximum 7.0
Volatile acidity, expression in acetic acid (g / l): Maximum 1.2
Maximum content of sulfur dioxide in wines (total): 200mg / L ***

Organoleptic characteristics: Purple color, with deep red reflections in his youth and subsequent development are transformed in orange-red. Medium to rich body, depends on year, intense spices (black pepper) fig, dried fruit.
Well-structured tannins, excellent balance, with light sweetness and with its relatively high acidity.

3. Semi-sweet red wine

Detailed features:
Minimum alcoholic strength by volume: 11.0% Vol
Minimum natural alcoholic strength by volume: 10.5% Vol.
- Total sugar content (gr / l): Minimum 12.5 - Maximum 45.0
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.0
Volatile acidity expression in acetic acid (gr / l): Maximum 1.2
- Maximum sulfur dioxide content of wines (total): 200 mg / L

Organoleptic characteristics: Light red color with red-brick reflections during its evolution. Nose complex, dried fruit, plum, fig, with some notes of vanilla. Rich body with excellent a balance in which acidity plays a dominant role. Long sweet aftertaste.

4. Sweet red wine

Detailed features:
Minimum alcoholic strength by volume: 11.0% Vol

- Total alcoholic strength: Minimum 15.0% Vol
Minimum natural alcoholic strength by volume: 10.5% Vol.
- Total sugar content (gr / l): Minimum 45
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.2
- Maximum sulfur dioxide content of wines (total): 300 mg / L

Sensory characteristics: Dense red color with brownish-red highlights. Nose complex, dried-roasted nuts, figs, leather with several notes of vanilla. Rich body with sweet taste and with excellent balance in which dominant speech plays the acidity.

C. RED WINE

1. Dry red wine

Detailed features:
- Minimum obtained alcoholic strength: 10.5% Vol.
- Total alcoholic strength: Minimum 11.0% Vol
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Maximum 9.0 *
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 200 mg / L
Organoleptic characteristics: Vivid reddish color, crystalline clarity. Rich aromatic, with characteristic aromas of red forest fruits, strawberry, wild cherry. Cool acidity and excellent balance in the mouth, characteristic long aftertaste.

2. Semi-dry red wine

Detailed features:
- Minimum obtained alcoholic strength: 10.5% Vol.
Minimum natural alcoholic strength by volume: 10.0% Vol.
- Total sugar content (gr / l): Minimum 4.5 - Maximum 17.5 **
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
Maximum content of sulfur dioxide in wines (total): 250mg / L ***

Organoleptic characteristics: Light reddish color with orange-reflections. Nose complex, rich, overripe tiny red fruits with, plum, and with some notes of vanilla. Rich body with refreshing sweetness and with excellent balance in which is predominantly played by acidity.

3. Red wine semi-sweet

Detailed features:
Minimum alcoholic strength by volume: 10.5% Vol.

Minimum natural alcoholic strength by volume: 11.0% Vol.
- Total sugar content (gr / l): Minimum 12.5 - Maximum 45.0
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
- Maximum sulfur dioxide content of wines (total): 250 mg / L

Organoleptic characteristics: Light reddish color with orange-reflections. Complex nose where they dominate dried fruits, and nuts, with some hints of vanilla. Rich body with excellent balance in which the dominant role is played by acidity. Long sweet aftertaste.

4. Sweet red wine

Detailed features:
Minimum alcoholic strength by volume: 10.5% Vol.
- Total alcoholic strength: Minimum 15,0% Vol.
- Total sugar content (gr / l): Minimum 45
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Maximum sulfur dioxide content of wines (total): 300 mg / L

Organoleptic characteristics: Moderately clear reddish color with brick reflections. Nose complex, dried-roasted dry fruit, fig, leather with several notes of vanilla. Especially body, with sweet taste, rich structure and excellent balance.

D. WINE LIQUEUR
1. White liqueur wine

Detailed features:
Acquired alcoholic strength: 15.0 - 22.0% Vol
- Total alcoholic strength: Minimum 17.5% Vol
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.8
- Maximum sulfur dioxide content of wines (total): 200 mg / L

Organoleptic characteristics: Deep yellow color with gold highlights, which can turn orange with aging. Complex and strong nose with notes of dried fruit. Balanced taste, sweet, with a full mouth and a lasting aromatic aftertaste.

2. Red liqueur wine

Detailed features:
- Acquired alcoholic strength: 15.0 - 22.0% Vol
- Total alcoholic strength: Minimum 17.5% Vol
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.8
- Maximum sulfur dioxide content of wines (total): 200 mg / L

Organoleptic characteristics: Deep purple color with violet reflections that can become tile after aging. Complex and Intense nose of dried red fruits. Lively in the mouth, exuberant and full, with a balanced sweet taste. Perfumes can be seen dried fruit and cherry jam.

E. DRYED WINE

1. Liastos Wine

Detailed features:
- Minimum obtained alcoholic strength: 10.0% Vol.
Minimum natural alcoholic strength by volume: 16.0% Vol.
- Total sugar content (gr / l): Minimum 45
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.8
- Maximum sulfur dioxide content of wines (total): 400 mg / L

Organoleptic characteristics: Deep yellow color with brown highlights. Complex and intense nose with notes of dried fruit. Balanced taste, sweet, with a full mouth and aromatic aftertaste with duration.

F. SEMI-SPARKLING WINE

1. White semi-sparkling dry wine
Detailed features:
Minimum alcoholic strength by volume: 11,0% Vol.
Minimum natural alcoholic strength by volume: 11,0% Vol.
- Total sugar content (gr / l): Maximum 9.0 *
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Overpressure in the bottle: 1 to 2.5 bar
- Maximum sulfur dioxide content of wines (total): 200mg / L

Organoleptic characteristics: Bright yellow color. Rich fruity nose and harmonious mouth with long aftertaste.

2. White semi-sparkling semi-dry wine

Detailed features:
Minimum alcoholic strength by volume: 11,0% Vol.
Minimum natural alcoholic strength by volume: 11,0% Vol.
- Total sugar content (gr / l): Minimum 4.5 - Maximum 17.5 **
- Total acidity expression in tartaric acid (gr / l): Minimum 3.5 - Maximum 7.5
Volatile acidity expression in acetic acid (gr / l): Maximum 1.08
- Overpressure in the bottle: 1 to 2.5 bar

Maximum content of sulfur dioxide in wines (total): 250 mg / L ***

Organoleptic characteristics: Bright yellow color. Rich fruity nose and harmonious mouth with gentle sweetness that balances harmoniously with the refreshing acidity long aftertaste Sensory characteristics: Rich fine bubbles set they carry in their dance aromas of fruit and freshly baked brios, very balanced mouth with proper doses of fruit, acidity and alcohol.

Traditional indications
The traditional indications that can be used and to be protected for the Protected Geographical Indication (PGI) Macedonia and provided that the relevant conditions are met of Community and National legislation are:
Local Wine in place of PGI Agrevavli, Vineyard, Vineyard (s), Mansion, Selection or Selected, Cellar, Castle, Estate, Metochi, Monastery, Tower, Mountain Estate, Mountaineers, Vineyards, Sunny.

OENOLOGICAL PRACTICES

According to the national Legislation the right to use the term Local Macedonian Wine or Macedonian Local Wine is recognized as wine which comes from:
a) Local wine with indication of Prefecture or wine region of smaller or of the prefecture located within the department of Macedonia
b) Mixing of the above local wines,
c) Mixing the above local wines with wines that could designated as Protected Designation of Origin wines.
d) Winemaking of grapes and musts from wine-growing zones PGI of Macedonia.

A necessary condition is the mixing of the wines to take place in viticultural department of Macedonia, or at the stage of production either at the marketing stage.
PGI Macedonia wines are produced only in wineries that have them modern technology equipment, suitable for wine production quality.
In particular, in terms of winemaking practices, the following are followed
below:
PGI Macedonia white wine is produced according to modern white wine production technology and the temperature during the alcoholic fermentation does not exceed 20 °

C. The varieties used for The production of PGI Macedonia wine must be grown on referred to by the respective Ministerial Viticultural Decisions areas of Macedonia.
PGI Macedonia red wine is produced according to the classic red vinification method for the production of red wines. The varieties used to make PGI Macedonia wine must
to be cultivated in the mentioned by the respective Ministries Decisions viticultural regions of Macedonia.

The red wine PGI Macedonia is produced according to modern technology of production of red wines and the temperature against alcoholic fermentation does not exceed 20 ° C. The varieties that used to make PGI Macedonia wine must are cultivated in the mentioned by the respective Ministries Decisions viticultural regions of Macedonia.
The wine Liastos PGI Macedonia is produced from grape must have been left in the sun or in the shade for partial dehydration. These musts vinified without the addition of before, during or after alcoholic fermentation, must or concentrated refined must or alcohol of agricultural origin or distillation products as well as without having been made by any means concentrate the must from sun-dried grapes.
The sugars and alcohol contained in the final product come from exclusively from the same grapes that were vinified. The varieties that used to make wine from sun-dried PGI grapes Macedonia should be cultivated in the corresponding ones Ministerial Decisions viticultural regions of Macedonia (Siatista, Kastoria, Drama,) where this wine is produced.

PGI Macedonia Liqueur wine is produced from grape must, which it has undergone partial fermentation, with a minimum natural alcoholic strength by volume at least 12% Vol. or wine or a mixture of the above in which it has added individually or to a mixture of neutral wine alcohol origin, including alcohol from distilled raisins with an actual alcoholic strength of at least 96% Vol. or wine distillate or raisins with an actual alcoholic strength of not less than 52% Vol. and up to 86% Vol. The varieties used to make wine PGI Macedonia liqueurs should be grown in those mentioned by corresponding Ministerial Decisions viticultural regions of Macedonia (Pieria, Evros) where this wine is produced.

Semi-sparkling wine PGI Macedonia is produced with the traditional local technique and CO2 is endogenously dissolved in the wine . The varieties used to make PGI semi-sparkling wine Macedonia should be cultivated in the corresponding ones Ministerial Decisions viticultural regions of Macedonia (Florina,) where the wine in question is produced.

Special oenological practices
A) For the production of semi-dry, semi-sweet and sweet wines is allowed the sweetening of the wines according to the current provisions
B) Liqueur wine: produced from grape must, which has undergone partial fermentation, with a minimum natural alcoholic strength by volume at least 12% Vol. or wine or a mixture of the above in which it has added individually or to a mixture of neutral wine alcohol origin, including alcohol by distillation raisins with an actual alcoholic strength of at least 96% Vol. the wine or raisin spirit with an actual alcoholic strength of at least 52% Vol. and up to 86% Vol.
C) Liastos wine: produced from grape must that have been left in the sun or in the shade for partial dehydration. These musts vinified without the addition of before, during or after the alcoholic fermentation, must or concentrated rectified must or alcohol of agricultural origin or distillation products as well as without having in any way condensed the must from sun-dried grapes. The sugars and alcohol contained in the final product, come exclusively from the same grapes that were vinified.
D) The production of semi-sparkling wines follows the traditional one local technique, CO2 is endogenously dissolved in the wine.
E) The configuration of the stems follows the usual for the area cultivation techniques.

DELIMITED AREA
It includes all the regions of Macedonia for which have identified PGI and PDO wines and are described precisely in ministerial decisions and Presidential decrees respectively.

Specifically, the wines with Protected Geographical Indication Macedonia produced from vineyards grapes located:
1) in the Prefecture of Grevena,
2) in the Prefecture of Drama,
3) in the Prefecture of Thessaloniki and at an altitude of 50-800 meters
4) in the Prefecture of Imathia and at an altitude of more than 80 meters,
5) in the Prefecture of Kavala and at an altitude of more than 50 meters,
6) in the Prefecture of Florina,
7) in the Prefecture of Kastoria and at an altitude of 600 to 1000 meters
8) in the Prefecture of Kozani and at an altitude of 250 meters and above,
9) in the Prefecture of Pella,
10) in the Prefecture of Serres,
11) in the Prefecture of Pieria and at an altitude of more than 50 meters,
12) in the Prefecture of Halkidiki,
13) within the administrative boundaries of the Municipalities of Karpi, Griva, Goumenissa, Gerakonas and Filirias of the Municipality of Goumenissa and in D.D.
Europou, Polypetrou and Toumpa of the Municipality of Europe of the Prefecture
Kilkis. The vineyards of the above areas must are located at an altitude of more than 80 meters and
14) within the administrative boundaries of the communities of Goumenissa, Fylliria, Stathis,Gorgopis, Karpis, Grivas, Pentalofou, Polypetrou, Gerakonas.
Areas less than 150 meters.
The delimited area for the production of PGI wines Macedoniaincludes all the regions of Macedonia for which they have PGI and PDO wines are recognized and accurately described in corresponding ministerial decisions.

MAXIMUM YIELD (yields) per hectare:
The maximum yield per hectare (ha) allowed for each variety is reported precisely in the respective ministerial decisions recognizing PDO wines and PGI produced in the viticultural zone of Macedonia.
Maximum yield in hectoliters of final product per hectare
The maximum yield in hectoliters of final product per hectare (ha) that allowed refers to the specification of PDO and PGI wines which produced in the viticultural zone of Macedonia.

ALLOWED WINE-GRAPE VARIETIES

The white wine PGI Macedonia is produced from grapes of varieties Agoustos, Athiri, Asprouda of Serres, Assyrtiko, Zoumiatiko, Koiniariko, Malagouzia, Moschato Alexandria, Batiki,

Xinomavro, Priknadi, Roditis, Robola, Savvatiano, Chardonnay, Sauvignon Blanc, Ugni Blanc, Semillon, Viognier, Gewurtztraminer and Riesling.

The red wine PGI Macedonia is produced from grapes of varieties Agiorgitiko, Limnio, Limniona, Moschomavro, Negoska, Xinomavro, Pamidi, Sefka, Chondromavro, Cabernet Sauvignon, Grenache Rouge, Syrah, Cabernet Franc, Merlot, Nebbiolo, Refosco, Tempranillo, Sangiovese, Mourverde, Cinsaut, Barbera, Montepulciano, Negro Amaro and Tannat. The red wine PGI Macedonia is produced only from fresh grapes of the varieties Agiorgitiko, Agoustos, Athiri, Asprouda of Serres, Assyrtiko. Koiniariko, Limnio, Limniona, Moschomavro, Batiki, Negoska, Xinomavro, Pamidi, Roditis, Chondromavro, Cabernet Sauvignon, Grenache Rouge, Syrah, Cabernet Franc, Merlot, Nebbiolo, Refosco, Tempranillo, Sangiovese, Gewurtztraminer, Cinsaut, Barbera, Montepulciano, Negro Amaro, Riesling and Tannat.

Liastos Wine PGI Macedonia is produced from vine varieties from those included in the varietal composition of wine with PGI Peloponnese and are cultivated in the mentioned by the respective Ministerial Decisions viticultural regions of Macedonia (Siatista, Kastoria, Drama) Wine Liqueur PGI Macedonia is produced from vine varieties from those included in the varietal composition of wine with PGI Peloponnese and are cultivated in the mentioned by the respective Ministerial Decisions viticultural regions of Macedonia (Pieria, Evros).

Semi-sparkling Wine PGI Macedonia is produced from vine varieties from those included in the varietal composition of wine with PGI Peloponnese and are cultivated in the mentioned by the respective Ministerial Decisions viticultural regions of Macedonia (Florina).

All the above varieties to be used in its preparation PGI MACEDONIA wine must be cultivated in the mentioned from the respective Ministerial Decisions viticultural areas of Macedonia where the production of the above types of wine is foreseen.

Details of the geographical area
A. Historical link.

The cultivation of the vine in ancient Greece was very widespread, not only in Athens and the Peloponnese, but also on the islands, in Macedonia and Thrace. Especially in the region of Macedonia wine has a long history. According to Clearchus Soleas, the first to discovered the art of winemaking was Maron, the son of Evanthis, who was honored in Maronia of Thrace. But the first samples of viticulture were found in the east Macedonia. Near Krinides of Kavala in a recent excavation grape seeds were found, dating back to prehistoric times period. Grape seeds have still been found in excavations at Toumba of the Photolivos of Drama, dating to the Neolithic era (around 4,000 BC). Also grape seeds that look like general lines with the vinifiable varieties, have been found in the same area near the village of Sitagroi in an area that was supplied with artificial water way. These seeds date from 3000 BC. As the first The Philippians in the east are considered a viticultural region in Greece Macedonia already from the period 2800-2200 BC.

For the following centuries until the late Mycenaean period the knowledge for wine in Macedonia are limited. The most important information comes from Homer. He mentions in the Odyssey that the Maron had offered ten amphorae of wine to Odysseus, with which in fact, the latter intoxicated the Cyclops. In the same wine, of his city Ismaros, the Achaeans also showed a preference during the Trojan campaign.

For the archaic and classical period we have a lot of information about viticulture and winemaking in Macedonia mainly from texts of the period, from representations on coins mainly of the 6th century BC. and to a lesser extent than vase representations of the classical period. According to the information, there were vineyards in Halkidiki (in Mendi, Skioni, Akanthos and on the peninsula of Mount Athos), in Thassos, in Pella and Stageira, where Aristotle himself maintained vineyard. Also, in an inscription of the 5th c. e.g. located in Thassos a text that specifies all issues related to the vintage, the winery, but also the sale of wine, which was sold only in in amphorae sealed by market controllers. The same law, in order to protect the authenticity of the local wine, it stipulated that it was forbidden on any ship carrying wine to approach the port of Thassos, on the sentence of confiscation of the ship. The wine from the regions of Macedonia and mainly of Thassos reached all the then known world, in amphorae which were transported with cargo ships. But with the predominance of the Romans in the Mediterranean center of gravity of the wine trade shifted from north to south Aegean and outside Greece. Nevertheless, wine production in Macedonia
continued uninterrupted.

The decline and collapse of the Roman Empire meant the abandonment of viticulture and dramatic reduction in consumption wine in western and central Europe. Byzantium remaining the custodian of the Greek and Roman cultural heritage in years of the Middle Ages, saved the art of viticulture. In fact in years of Byzantium produced some of its best wines seasonal.

The cultivation in the wine-producing areas of Mount Athos, Pella, of Thassos, Kavala and Drama continued uninterrupted. Although Many times the vineyards were destroyed by bad weather conditions, from disease and war, however we know that in the 5th c. A.D. arable land had increased while the wines were now characterized by the region where they were produced. Particularly famous for the wine it produced was its area Paggaiou, which was also visited by the emperors Nikiforos Fokas and Andronikos Kantakouzinos in order to taste her wine.

Equally important, if not more important area for wine production in The Byzantine period was Halkidiki. Due to the many monasteries in Agio Oros-many more than today- and the position of wine as basic food of the monks, almost all of Halkidiki, both in the south, as well as in the northwest, up to today's Kalamaria, it was full of vineyards used for wine production. The systematic cultivation of vines resulted in the 10th c. to exist Plenty of wine on Mount Athos, to start trading first in Thessaloniki and later its transport by ships to other areas Macedonia, Istanbul and other countries. The wine was stored in special warehouses in the monasteries, the vagenaria, and in corresponding warehouses in the shares of the monasteries throughout Halkidiki. Wine became famous again in Europe through the Venetians and the Genoese after the conquest of Constantinople by them Crusaders. The Crusaders and the western feudal

lords on their return in the West after a short or long stay in Byzantium transported vine varieties, which were transplanted mainly nearby on the shores of the Mediterranean.

During the Turkish occupation, the areas cultivated with vines decreased significantly. The main reason was the hostile attitude of the Muslims towards wine, an attitude resulting from the ban on consumption of alcoholic beverages imposed by the Qur'an on Muslims. But viticulture and winemaking did not go out. The main wine-making zones were now that of Siatista, of the Serbs, of Amynteo, Naoussa, Goumenissa, Kitros near Katerini, Gianitsa, the shares of the monasteries of Mount Athos in Halkidiki and the area of Thessaloniki. The Turkish traveler Evlia Tselebi who toured in the 17th c. Macedonia noted that around Thessaloniki
There were 46,000 acres of vineyards. In Halkidiki the viticulture continued without interruption, even after its conquest by the Ottomans. Both inside Mount Athos, as well as in the metochia, the monks planted vines of the limnio variety and in to a lesser extent varieties brought from Georgia. Best wine It was considered the limnio produced by the Monastery of Dionysiou from the vineyard
Monoxylite. In Siatista, viticulture flourished from the middle of the 15th century and remained alive until the middle of the 20th century, when it was limited dramatically due to phylloxera and migration. The wines that were produced and are still produced today belong to the varieties Xinomavro (mainly), Stavroto, Valantovo and Moschomavro. Others wine-producing regions in Macedonia with famous wines was this of Naoussa and Goumenissa, where Xinomavro and his dominated Defense. From the 17th c. wine began to be produced in the south as well areas, such as Rapsani and Ambelakia.

The French traveler Cousinery who visited Macedonia in the beginning of the 19th c. considered the wine of Naoussa as the "best in Ottoman Empire after the wine of Tenedos ". Mary Walker who visited western Macedonia in 1860 praised the wines of Kozani, of Naoussa and Kastoria for their quality.
Viticulture in Macedonia received a very serious blow to end of the 19th c. and in the early 20th. Phylloxera infested in 1898 for for the first time the vineyards in Pylea outside Thessaloniki and inside in the following decades it was extended to the vineyards of the rest Macedonia and Thrace. Its expansion was rapid and catastrophic, especially in Macedonia. Whole vineyards, like the one in Siatista and the Monastery of Megisti Lavra were completely destroyed. Even the settlement of refugees from Eastern Romulia, eastern Thrace and Pontus, who carried new varieties of vines, and had other knowledge and experience, failed to stop the decline of viticulture and wine production in Macedonia, a course that continued until the early 1980s. In 1938 Macedonia produced only 7.9% of Greek wine.

Attempts were, of course, made to deal with it by crossing with varieties vineyards from France and Bulgaria and European countries, with but controversial results. The vineyards were saved, but the cultivated areas were significantly reduced and the quality of produced wines fell dramatically.

It is worth noting that Macedonian wine has been recognized as a wine Designation of Origin from 1932 with No. 110822 / 16-09-1932 Common Ministerial Decision “On the characterization of typical wines and names of their origin "(Government Gazette 87 / B / 20-

9-1932) (attached) fact that proves the reputation and quality of this wine over time. In the 20th century the emergence of large private wineries in Macedonia that invested in equipment, contributed to its growth viticulture and in the production of good quality wines with commercial success. During this period (1950-1975) export also began bottled wines from renowned vineyards. In the first decade of 21st, c. The modern Greek wine renaissance has already brought results and the international distinctions for the modern wines of Macedonia are now continuous and innumerable. So, well equipped, state of the art wineries, enthusiastic winemakers and trained oenologists, make use of the unique indigenous varieties of the vineyards of Macedonia, (and not only), producing exceptional and globally distinguished wines that bearing the geographical indication "Macedonia".

B. Cultural, social and economic ties

The cultivation of the vine, the creation of the wine from the grapes and the effects of wine drinking on the human body always they caused awe in man and that is why they were connected with the Divine. In ancient times the god associated with wine was Dionysus, a god rural, which was especially worshiped in Macedonia and Thrace, where the Dodecatheon was not as widespread as in southern Greece.

According to a legend, Dionysus was born in Paggaio and lived there worshiped by the Idonians, a Thracian tribe. Another myth wants her Semeli to live on the slopes of Vermio, where he gave birth to Seilinos, who he was later arrested by Midas.
In some areas of Macedonia, as well as Thrace in the early years Dionysus was portrayed as an animal, a remnant of a totemic mentality.

It was especially worshiped in Paggaio and Kissos along with the maenades, the referred to as "Clodons" and "Mimallons". Maenadism survived the following centuries in Macedonia until the fall of the ancient of the world and from the worship ceremonies was transferred to the theater. The"Mainadikos" troupe, very popular in Macedonia, consisted ofwomen, while the leader of the dance was a man, who wore "Kothornous", "crocodile" and "matrix", that is, its model woman-dressed Dionysus, unlike other areas of Greece, where the image of the phallic Dionysus prevailed. In the performances and on large quantities of wine were consumed on holidays. The same thing happened in the Bacchic orgies, which were also very popular in Macedonia. The cult of Dionysus remained alive in the Hellenistic era especially in Pella, in the Roman Empire and the first Byzantines times, especially in Amphipolis.

In Lagada, a few kilometers outside Thessaloniki, even today refugees from the coastal areas of eastern Thrace and Black Sea on May 21, feast of Constantine and Helen are the resurrections, a custom associated with her Bacchic orgies antiquity. Other events include immeasurable wine drinking and fire, two elements directly related to worship of the god Dionysus in Thrace.

In the Christian religion God is presented as a vinedresser, and the Church as a vine. Christians in Holy Communion use the wine as the blood of God. In fact, the Orthodox Church has established and patron saint of vineyards and viticulturists, Saint Tryphon, thus

incorporating ancient notions of vegetation and fertility. This Saint was very well known and respected on viticultural zones of Macedonia from previous centuries.
But the settlement in Macedonia after 1924 of its Greeks Eastern Romulia, eastern Thrace and Pontus had as consequently the intensity of his worship and the observance of relevant customs in annual base.

In many parts of Macedonia even today the memory of the Saint Tryphon is celebrated with great formality and splendor. In Goumenissa on the 1st of February becomes the kurbani. A male calf sacrificed, and boiled. The priest blesses the meat which he shares in the whole community, which consumes it accompanied by plenty of wine.
A variation of the same custom is found in Trilofos and Stenimachos, near Naoussa. In Gefyra, a village outside Thessaloniki, the residents on the eve of the feast of St. Tryphon celebrate with wine, while on the day of the feast they walk around the image of the saint and read kolyva. They make huts on the day of Saint Tryphon in Anchialos and in Mesimvria, while the vine growers throw holy water in their vineyards.

But apart from the celebration of Saint Tryphon there are many customs
in Macedonia related to wine. Their origin is lost in depth of centuries, while almost everything is done continuously until today. The wine companion of joy and sorrow, essentially accompanies all of it important moments of man, but also his daily life. In birth, baptism, engagement, marriage, death wine was and is considered a necessary supplement. But also every day wine accompanied and still accompanies the delicacies in lunch table, mainly meats cooked on cold winter's days.

But also in the local festivals and in the customs of Macedonia the wine is always present. In Amynteo and Xino Nero even today on the eve of the feast of St. Barbara the inhabitants light large bonfires and feast on instruments and plenty of local wine. In her area Naoussa again on the eve of Christmas the residents light up big bonfires to celebrate the "Colde" followed by a feast with accompanied by wine and tsipouro. In western and eastern Macedonia traditional carnivals that take place in early January, the Ragoutsaria, Momogeroi, etc. are always accompanied at night from unbridled wine drinking.

Today, people are turning to tradition and looking to find the connection between wine and culture is becoming more and more rooted and more powerful. All the holidays, the revivals of popular events include wine drinking. The wine museums created in Naoussa, Rapsani and Amynteo are trying to show it time course of wine in our life in the region of Macedonia and visits to wineries aspire to change its image wine from a simple consumer product to a defining element of it.

Before the end of the 20th century (1993), the very important until today for the wine sector "Union of winegrowers and wineries of Macedonia ". The Union currently has 33 members and operates with unity and solidarity for the good of the Macedonian vineyard. Has already include the rest of the North Greece and has been renamed "Wines of Northern Greece".

C. Geographical environment and geographical origin.

Macedonia for the most part is mountainous. The whole of it is as follows: 34.7% lowland, 25.9% semi-mountainous and 39.4% mountainous.

The mountain ranges of Macedonia are the ends of large mountains that are located outside the Greek borders. From its highest mountains area is Mount Falakro (2,111 m.), Menoikio (1,963 m.), the mountain range Tsigeli (1,294 m.), The Vrontos mountain range (1,849 m.), Kerkini (2,031 m.), the Mavrovouni (1,179 m.), Athos (2,033 m.), Chortiatis (1,201 m.), Vitsi (2,128 m.), the Grammos mountain range (2,520 m.), Siniatsiko (2,114 m.) and the Hasia (1,565 m.).

Macedonia has many large and fertile plains. They extend to along its rivers and are separated by its long mountain ranges. The larger than these are: the plain of Chrysoupoleos in the Prefecture of Kavala, the plain of Drama in the homonymous prefecture, the plain of Strymon in the N. Serres and the plains of Kilkis, Thessaloniki, Giannitsa, Veria, Edessa, Katerini and Halkidiki.

The western part of Macedonia is also its most mountainous part. There, plateaus extending between the mountain ranges. The most important are: Florina, Ptolemaida, Kozani, Kastoria and Grevena.

The largest rivers in Macedonia are the Nestos, which originates in Bulgarian territory and has a length of 143 km on Greek territory, the Strymon which also originates in Bulgaria and has a length of 104 km in Greek territory, Aggitis which is a tributary of Strymon, the French which originates from Krousia and has a length of 73 km., Axios which originates in Serbia and has a length of 82 km on Greek territory, Loudias and Aliakmonas that originates from Grammos and has a length of 314 km.

Macedonia has many lakes. The main ones are: Kerkinitis, which is formed in the stream of Strymon, the lake of Doirani, its lake Lagada (Koronia), Volvi, Vegoritida, the small lake of Petra, the Lake Kastoria and Prespes (Small and Large Prespa).

The most characteristic feature of the coasts of Macedonia is found in Halkidiki peninsula, which ends in three smaller peninsulas,forming the bays of Kassandra and Sigitiko. Eastis the bay of Kavala, which closes with Cape Cohen opposite.

Islands of Macedonia are Thassos opposite its shores in Eastern Macedonia, in the prefecture of Kavala, Ammouliani in the Gulf of Mount Athos, in the prefecture of Halkidiki and Ag. Achilles in the Little Lake Prespa.

The forests in Macedonia cover more than 25% of its surface. The most are located in the mountains of W. Macedonia and in the mountains in borders with FYROM (F.Y.R.O.M.) and Bulgaria. The trees that are dominated by oaks, beeches, black pine and resin.

On the coast of Macedonia the climate is mild and has the characteristics of the Mediterranean climate. As we move inward, that is isolated from the beneficial effect of the Aegean with large mountains, the climate becomes continental.

DRY WINE PGI MACEDONIA

Product details
The combination of these climatic conditions, with the variety of soils of the area, the cultivated vine varieties, the applied ones viticultural care and winemaking techniques,contribute to their qualitative, organoleptic and analytical characteristics of th wines of Macedonia PGI described above.

Causal interaction
The uniqueness of PGI wines Macedonia is due to the particular characteristics of the area. The ground, the mild climate, the cool winds In summer, forests and rivers are the natural elements of the area which favor to the maximum extent the produced grapes and as a million of this Macedonian wine. The excellent climatic, soil and morphological elements of the region of Macedonia in combination with cultivated varieties and the cultivation techniques applied ensure the production of this unique wine with PGI Macedonia.
The increase in investments of wine companies that are active in the area in terms of both technology production and commercial promotion of wines with PGI Macedonia, o number of markets inside and outside the EU in which they move or respectively wines are exported with PGI Macedonia, the realization events in which PGI Macedonia wines are tasted (The Roads of Of Wine of Northern Greece, The Thessaloniki International Wine Competition, ‘Ta VorOina’) and the participation of the public in these events highlight the reputation and legibility of wines with PGI Macedonia and make these wines truly unique.

PGI MACEDONIA WINE LIQUEUR
Product details
The combination of these climatic conditions, with the variety of soils of the area, the cultivated vine varieties, the applied ones viticultural care and winemaking techniques, contribute to their qualitative, organoleptic and analytical characteristics of the PGI Macedonia wines described above.

Causal interaction
The uniqueness of PGI wines Macedonia is due to the particular characteristics of the area (soil, climate, effect of winds during the summer) in combination with the cultivated varieties and the applied cultivation techniques.

WINE FROM DRIED GRAPES PGI MACEDONIA

Product details

The combination of these climatic conditions, with the variety of soils of the area, the cultivated vine varieties, the applied ones viticultural care and winemaking techniques,
contribute to their qualitative, organoleptic and analytical characteristics of the PGI Macedonia wines described above.

Causal interaction

The uniqueness of PGI wines Macedonia is due to the particular characteristics of the area (soil, climate, effect of winds during during the summer) in combination with the cultivated varieties and the applied cultivation techniques.

SEMI-SPARKLING WINE PGI MACEDONIA

Product details
The combination of these climatic conditions, with the variety of soils of the area, the cultivated vine varieties, the applied ones viticultural care and winemaking techniques, contribute to their qualitative, organoleptic and analytical characteristics semi-sparkling wines PGI Macedonia described above.

Causal interaction
The uniqueness of semi-sparkling wines PGI Macedonia is due to particular characteristics of the area (soil, climate, effect of winds during the summer) in combination with the cultivated ones varieties and cultivation techniques applied.

3.4 Additional provisions concerning the labeling of wines
A) Indications concerning certain production methods
The use of the following indications is allowed under certain conditions:
- "NEW WINE" or "YOUNG WINE"
- "MATURE IN BARREL" or "MATURE IN BARREL"
- "AGED IN BARREL" or "AGING IN BARREL"
- "WINED AND MATURED IN A BARREL" or "WINING AND MATURITY IN BARREL »
- "WINERY IN BARREL" or "WINERED IN BARREL"

B) Indication on the label of the year of harvest
In case of using the indication "NEW WINE" or "YOUNG WINE"
in the labeling of the wines the indication of the year is obligatory harvest of grapes

C) Traditional Indications
The traditional indications which may be used in the labeling of wines with Protected Geographical Indication (PGI) of Dodecanese are below:
WHITE FROM WHITE GRAPES / Blanc de blancs, WHITE FROM WHITE RED GRAPES / Blanc de noir, WHITE FROM RED GRAPES THE WHITE FROM GRAY GRAPES / Blanc de gris, KOKKINELI / kokineli, ΟΙΝΟΣ ΛΟΦΩΝ / Vine de collines, ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux, MOUNTAIN VINEYARDS OR FROM MOUNTAIN KRASABELA / Vin de vignobles montagneux, OLD VINEYARDS OR FROM OLD KRASABELA / Vin of vignettes or Vin of vignettes, ΛΙΑΣΤΟΣ / LIASTOS / Wine of the vine.

D) Restriction on the indication of varieties
It is not allowed to be marked on the label and on the packaging the name of the variety "Robola" for white, wines.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1236

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Θράκη

Transliteration Thraki

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. “EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος” και με το διακριτικό τίτλο το διακριτικό τίτλο “Δρόμοι του κρασιού της Βορείου Ελλάδος” (EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece”, with the distinctive title” Wine Routes of Northern Greece “).

Transliteration “ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados” with the distinctive title “Dromi tou krasiou tis Voriou Elados”

Address EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Greece

GEOGRAPHICAL AREA

The delimited area for the production of PGI Thrace wines includes all the areas of the department of Thrace in Greece, for which wines with a PGI have been recognized. In particular wines with a protected geographical indication of Thrace are produced from vineyard grapes located:

1) within the administrative boundaries of the Municipal Districts of Abdera, Mandra, Myrodatos of the Municipality of Abdera and the Municipality Magganon of the Municipality of Topeiros in the Prefecture of Xanthi and at an altitude of up to 300 meters,

2) at the administrative boundaries of the prefecture of Evros at an altitude of more than 20 meters.

3) at the administrative boundaries of the Municipal Districts of Maronia, Xylagani and Pilgrims of the Municipality of Maronia and the Municipal Districts of Krovili, Strymis, Sapes of the Municipality of Sapes of the Prefecture of Rodopi.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 107 of Regulation (EU) No 1308/2013.

PGI-GR-A1611

April 16, 2004

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1236

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Θράκη

Translittération Thraki

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. "EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος" και με το διακριτικό τίτλο το διακριτικό τίτλο "Δρόμοι του κρασιού της Βορείου Ελλάδος" (EN.O.A.V.E. - Association des producteurs de vin du vignoble de la Grèce du Nord", avec le titre distinctif "Routes des vins de la Grèce du Nord").

Translittération "ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados" with the distinctive title "Dromi tou krasiou tis Voriou Elados"

Adresse EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Grèce

AIRE GÉOGRAPHIQUE

L'aire de production délimitée des vins IGP Thrace comprend toutes les zones du département de Thrace en Grèce, pour lesquelles des vins bénéficiant d'une IGP ont été reconnus. En particulier, les vins bénéficiant d'une indication géographique protégée de Thrace sont produits à partir de raisins de vignobles situés:

1) dans les limites administratives des districts municipaux d'Abdera, Mandra, Myrodatos de la municipalité d'Abdera et de la municipalité de Magganon de la municipalité de Topeiros dans la préfecture de Xanthi et à une altitude allant jusqu'à 300 mètres,

2) dans les limites administratives de la préfecture d'Evros à une altitude supérieure à 20 mètres.

3) dans les limites administratives des districts municipaux de Maronia, Xylagani et Pilgrims de la municipalité de Maronia et des districts municipaux de Krovili, Strymis, Sapes de la municipalité de Sapes de la préfecture de Rodopi.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 107 du Règlement (UE) n° 1308/2013.

PGI-GR-A1611

16.04.2004

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1236

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Θράκη

Transcripción Thraki

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. “EN.O.A.B.E. - Ένωση Οινοπαραγωγών του Αμπελώνα της Βορείου Ελλάδος” και με το διακριτικό τίτλο το διακριτικό τίτλο “Δρόμοι του κρασιού της Βορείου Ελλάδος”- Asociación de Productores de Vino del Viñedo del Norte de Grecia" y con el título distintivo "Rutas del Vino del Norte de Grecia".

Transcripción “ENOAVE – Enosi Inoparagogon tou Ampelona tis Voriou Elados” with the distinctive title “Dromi tou krasiou tis Voriou Elados”

Dirección EN.O.A.V.E. - Association of Wine Producers of the Vineyard of Northern Greece
90 Giannitson str
54627 Thessaloniki

Grecia

ZONA GEOGRÁFICA

La zona delimitada para la producción de vinos de Tracia con IGP incluye todas las zonas del departamento de Tracia, en Grecia, para las que se han reconocido vinos con IGP. En particular, los vinos con indicación geográfica protegida de Tracia se producen a partir de uvas de viñedos situados

1) dentro de los límites administrativos de los Distritos Municipales de Abdera, Mandra, Myrodatos del Municipio de Abdera y del Municipio. Magganon del municipio de Topeiros en la prefectura de Xanthi y a una altitud de hasta 300 metros,

2) en los límites administrativos de la prefectura de Evros a una altitud de más de 20 metros.

3) en los límites administrativos de los Distritos Municipales de Maronia, Xylagani y Pilgrims del Municipio de Maronia y los Distritos Municipales de Krovili, Strymis, Sapes del Municipio de Sapes de la Prefectura de Rodopi.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 107 del Reglamento (UE) nº 1308/2013.

PGI-GR-A1611

16.04.2004

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Θράκη' (Thrace)

PGI (X) PDO ()

1. Name:
'Θράκη' (Thrace)

2. Member State or Third Country:
Greece

3. Description of the agricultural product or foodstuff:
3.1. ***Type of product:***

Wine

3.2. ***Description of the product to which the name in point 1 applies:***

A. WHITE WINE

1. Dry white wine

Detailed characteristics:
- Minimum alcohol strength obtained: 10,5% Vol.
- Total alcohol strength: Minimum 10,5% Vol.
- Minimum natural alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acetic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh and pleasantly cool.

2. Semi-dry white wine

Detailed characteristics:
- Minimum alcohol strength obtained: 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.

- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L ***

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh and pleasantly cool sweetness.

3. Semi-sweet white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol.- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh, pleasantly cool, with a sweet aftertaste.

4. Sweet white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol.- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: sweet with fruity freshness, pleasantly cool, with a long-lasting aftertaste.

B. RED WINE

1. Dry red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol.
- Total alcohol strength: Minimum 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 150 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid and fruity.

2. Semi-dry red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol. - Minimum natural alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0 - Volatile acidity expressed in acetic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L ***

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid, fruity, pleasantly sweet.

3. Semi-sweet red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol. - Minimum natural alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid and fruity. Long-lasting, sweet aftertaste.

4. Sweet red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol. - Minimum natural alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): Minimum 45,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced and sweet, vivid and fruity. Long-lasting aftertaste.

C. ROSÉ WINE

1. Dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol.
- Total alcohol strength: Minimum 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 1,0 - Maximum 9.0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors.

2. Semi-dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure, cooling sweetness, and with special caramel and fruit flavors.

3. Semi-sweet rosé wine

Detailed characteristics:
- Minimum alcohol strength obtained: 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors. Long-lasting, sweet aftertaste.

4. Sweet rosé wine

Detailed characteristics:
- Minimum alcohol strength obtained: 10,5% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors. Long-lasting, sweet aftertaste.

D. LIQUEUR WINE

1. White liqueur wine

Detailed characteristics:
- Minimum alcohol strength obtained: 15.0 – max 22.0 % Vol - Minimum total alcohol strength: 17,5% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5

- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Color: yellow to orange, depending on the varietal composition Aromas of fresh and dried white-fleshed fruits, honey and nuts. Mouthfeel: rich, with a pleasant, long-lasting aftertaste.

2. Red liqueur wine

Detailed characteristics:

- Minimum alcohol strength obtained: 15.0 – max 22.0 % Vol - Minimum total alcohol strength: 17,5% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Color: ruby red to dark red, depending on the varietal composition A complex bouquet of ripe red fruit, nuts and sweet spice. Mouthful: round, velvet-like, with mild tannins and high durability in aging. Rich, long-lasting aftertaste.

Traditional terms

The traditional terms that may be used and protected for the Protected Geographical Indication (PGI) **Thrace**, and provided that the relevant conditions of Community and National legislation are met, are the following:
Local wine in the place of the PGIs
Agrepavlis, Ampeli, Ampelonas/Ampelones, Archontiko. Cava, Kastro, Ktima, Metochi, Monastiri, Pyrgos.

According to the national legislation, the right to use the term **Local Wine of Thrace** or **Thracian Local Wine** is recognized for wine which comes from:
a) local wine with an indication of Prefecture, or viticultural area smaller or larger than the Prefecture, located in the District of Thrace, b) mixing of the above local wines,
In particular, regarding the winemaking practices, the following are adhered to:

<u>Making of white wines</u>:

White wine PGI Thrace

Produced according to the modern technology in place for the production of white wines, and the temperature during fermentation of alcohol does not exceed 20°C.
The varieties used for the production of PGI THRACE wine must be grown in the viticultural areas of Thrace stated in the respective Ministerial Decisions.

Making of red wines:
The PGI Thrace red wine is produced in accordance with the traditional red winemaking method for the production of red wines.
The varieties used for the production of PGI THRACE wine must be grown in the viticultural areas of Thrace stated in the respective Ministerial Decisions.

Making of rosé wines:
The PGI Thrace rosé wine according to the modern technology in place for the production of rosé wines, and the temperature during fermentation of alcohol does not exceed 20°C.
The varieties used for the production of PGI THRACE wine must be grown in the viticultural areas of Thrace stated in the respective Ministerial Decisions.

Making of white and red liqueur wines
Produced from white and red variety grapes from vineyard varieties included in the varietal composition of PGI Evros at any rate. Liquor wines are produced from partially fermented grape must with a minimum natural alcoholic strength by volume of at least 12% vol., or from a wine or a mixture of the above, in which a neutral alcohol (alone or in a mixture) of wine-producing origin has been added, including raisin distillation alcohol with an obtained alcoholic strength of at least 96% vol., or a wine or raisin distillate with an obtained alcoholic strength of at least 52% vol. and up to 86% vol..
The varieties used for the production of PGI THRACE wine must be grown in the viticultural areas of Thrace stated in the respective Ministerial Decisions.

Special winemaking practices
a) For the production of semi-dry, semi-sweet and sweet wine, sweetening of wines is allowed in accordance with the applicable provisions.
b) For the formation of vines, the usual cultivation techniques are applied

DELIMITED AREA
The delimited area for the production of PGI **Thrace** wines includes all the areas of Thrace for which wines with a PGI have been recognized, and which are described in detail in the corresponding ministerial decisions.
In particular, wines with a protected geographical indication of Thrace are produced from vineyard grapes located:

1) within the administrative boundaries of the Municipal Districts of Avdira, Mandra, Myrodato of the Municipality of Avdira, and of the M.D. of Maggana of the Municipality of Topeiro of the Prefecture of Xanthi and at an altitude of up to 300 meters,

2) within the administrative boundaries of the Prefecture of Evros, at an altitude higher than 20 meters.

and

3) within the administrative boundaries of the Municipal Districts of Maroneia, Xylagani and Proskyniton of the Municipality of Maroneia and the Municipal Districts of Krovyli, Strymi, Sapes of the Municipality of Sapes of the Prefecture of Rodopi.

MAXIMUM YIELD (yields) per hectare:

The maximum yield per hectare (ha) allowed for each variety is detailed in the respective Ministerial Decisions by which the PGI wines of Thrace are recognized.

Maximum yield in hectolitres of final product per hectare

The maximum yield in hectolitres of final product per hectare (ha) allowed is stated in the specification of PDO and PGI wines produced in the viticultural zone of Thrace.

ALLOWED WINE-GRAPE VARIETIES

The white PGI wine “Thrace” is produced from grapes of the varieties Athiri, Asyrtiko, Zoumiatiko, Malagouzia, Moschato Alexandreias, Pamidi, Roditis, Chardonnay, Sauvignon blanc and Ugni blanc.
The red PGI wine “Thrace” is produced from grapes of the varieties Karnachalades, Keratsouda, Limnio, Mavroudi, Moschomavro, Bogialamades, Pamidi, Sefka, Cabernet Sauvignon, Cinsaut, Carignan, Mourverde, Grenache rouge, Merlot and Syrah.
The rosé PGI “Thrace” wine is produced from fresh grapes of the varieties used for white and red wines.
In order to be used for the production of PGI THRACE wine, all of the above varieties must be grown in the viticultural areas of Thrace stated in the respective Ministerial Decisions**.**

Particulars of the geographic region - wine

A. Historical relation.

The cultivation of vine in Ancient Greece was fairly popular and was not restricted to Athens and Peloponnese, but extended to the islands, Macedonia and Thrace. More specifically, wine has a long history in Macedonia. According to Clearchus of Soli, Maron, the son of Euanthes, was the first to discover the art of wine-making and was celebrated in Maroneia, in Thrace.

Thracians are cited as allies of the Trojans in the Iliad. Greeks are depicted, in both the Iliad and the Odyssey, as searching for wine, long swords and valuable vessels in Thrace, fact bearing witness to the close contact and trade relations between the Greeks and the Thracians.

King Midokis of the Odrysian kingdom is renounced, in a comedic work, for his unquenchable thirst, while Plato “paints” a repulsive image of Thracians and the two tribes who used to drink wine in such a way that it was dripping on their clothes.

In Langadas, a few miles outside Thessaloniki, the present-day refugees from the coastal regions of eastern Thrace and the Black Sea perform, on May 21, the feast day of saints Konstantine and Helen, a custom known as “anastenaria” or barefoot fire-walking, which is directly connected to the Bacchanalia or Bacchic orgies of the antiquity. Endless wine consuming and fire walking are included in the festivities, both directly connected to the worship of the god Dionysus in Thrace.

Finally, every house in **Thrace** has its own wine-store, namely a storage space where barrels rested on wooden scaffolds, as were other large containers made of boards, which were called “tines” and which stored half-broken grapes on their way from the vineyard to the wine press. Bunches of grapes were hung on the walls of the wine-store during grape harvest, at a distance of a span each. Their variety of choice was morloukia, a high-resistance variety. Their was a simplistic method and they would use the decomposing grapes in their tsipouro. They would usually serve them with grape pickle.

God is presented in Christianity as a viticulturist and the Church as a grapevine. The Christians use wine in the Holy Communion as the blood of Christ. Indeed, Saint Tryphon is celebrated by Orthodox Christians as the patron saint of grapevines and viticulturists, incorporating in this manner age-old conceptions of flora and fertility. This saint was well-known and venerated in the wine-growing areas of Macedonia for centuries, but after the settlement in Macedonia of Greeks from Eastern Rumelia, eastern Thrace and Pontus, in 1924, his worship intensified and the relevant customs were practiced on an annual basis.

In various places across Thrace, Good Thursday and the two Thursdays that followed were holidays, otherwise their vineyards would suffer. All Souls Day of the Pentecost was also known in Thrace as Saturday of the Rousalio, deriving from the Latin *Rosalia*, the Roman sequel to the Greek Anthesteria. Both the Greeks and Romans believed that souls returned to the world above some days of the year and in order to appease them, they devoted three days of celebrations to them, which, in Byzantine times, were limited to the celebration of All Souls Day. Thus in Thrace they would abstain from cutting shoots from vines on that day, as they believed that souls would wander for one last day and would sit on trees and on the barks and shoots of vines. They would make offerings to the souls, using koliva (mercy food), rice pudding and incense, while

they would also pour wine on the graves. Tradition has it that Saint Paraskevi, a saint venerated in Thrace, pleaded God to make her a vineyard and God responded to her pleas and gave her a vine which she planted and it grew. Since then, they would believe that the Saint picks grapes on her feast to hand them out in church, and that's what they would do as well.

Evros

Cicones, this ancient Thracian tribe, was the first to engage with wine in the land of Thrace. Homer was the first to inform us, in both of his sagas, of the famous wine produced by the Cicones. Mighty riders, ancients Cicones had their horses as their treasured companions in battle and in their daily lives. Learned and observers of celestial phenomena, the Cicones engaged in viticulture directly related their works with the constellation of Orion. When Orion rose to the celestial dome at midnight in late summer every year, that was their cue and the festive period of grape harvest would commence.

The growing of grapevines in the area of Soufli, in the Prefecture of Evros has a long tradition and has been documented in many history books and texts of the 19th and 20th century, which offer information on the varieties, planting methods, cultivation, the diseases and how to combat them. The average yield of vineyards was approximately 600 oke. There were approximately 7,000 thousand stremma of vineyards in the region of Soufli before phylloxera struck in early 20th century. More than 2,000,000 oke of wine were produced, 2,000,000 oke of Tsipouro and 80 tonnes of tartar. Grapevines with anti-phylloxera vines were planted in Soufli after 1920 and there are studies as to their suitability and compatibility per variety for each micro-terroir in the region. The total area in stremma has, of course, never exceeded 2,500 to 3,000 stremma since then and there is a great multitude of varieties being cultivated, which are recorded in the Atlas of Varieties by Kotinis.

Ismarus

The region of Maroneia and Ismarus in general is renowned for its famous wines since ancient times.
Ancient writers refer to the most popular wines and extensively comment only on the superior quality ones, namely those of Maroneia, Ismarus, Thasos, Akanthos and Mendi. The famous wines of ancient times were those of Thasos, Chios, Ariousio, Mendaio, Mendisio, Ismarus, Lesvos, Peparithio, Halyvonio, Pramneio and Maronite (Julius Pollux, Onomasticon, ST', lines 15-16). The first references to the wine produced in the region date from the times of Homer. In Odyssey (Rap. I) it is described as a "sweet, opaque divine drink" which, in order to be consumed, had to be diluted with twenty parts water. It was then that its colour turned red from black and a exquisite smell emanated from the bowl. This red-black wine was produced from the large-fruited grape in abundance on this land (Odyssey, I, lines 208, 211, "Wine

from wine-grapes" which means the wine produced from large and beautiful grapes, "the large grape fruit, as ripened by Zeus"; Odyssey, I, 358. the wine of Maroneia was also known as "untouched", namely pure with no additives and could be diluted with water" (Athin., A 26[a]). When Ulysses then reached Ismarus, Maron who was the son of the Viticulturist and grandson of Dionysus (the god of wine) gave to him, among his other gifts, twelve amphorae filled with superior quality red wine, which Ulysses used to intoxicate cyclops Polyphemus.
I also took a goatskin of sweet black wine
which had been given to me by Maron, Apollo son of Euanthes,
who was a priest of Apollo the patron of Ismaros (Odyssey, 9, lines 196-198)

There are countless archaeological findings in the area, whose illustrations depict the vine and the wine both on coins as well as ceramic vessels.
The wine presses carved on rock have survived until today and can be seen as we climb on Mount Ismoras, coupled with more recent ones where the traces of Manoreia are incorporated, thus further demonstrating that wine production is inseparably tied to the region.

Abdera, land of Democritus and Protagoras is a place brimming with history and a great viticulture tradition. In the hilly expanses of the region, viticulture is a practice rooted in antiquity, a fact cited also on a paean by Pindar. Abdera, erected between Porto Lagos and the estuary of River Nestos (beach of Xanthi), was the most important city in Ancient Thrace. Named after Abderos, friend of Hercules, it is possible that it was also a Phoenician colony. Its historical founder is considered to be Timisios from Clazomenae of Asia Minor in 656BC. It was the land of the founders of atomic theory, Democritus and Leucippus, sophist Protagoras, philosophers Anaxarchus and Hecataeus, poet Nicaenetus and many others.
The people of Abdera had trade relations also with the people living in remote areas, such as those living in the Black Sea ("Euxinos Pontos" in Greek, meaning "Hospitable Sea"), the Aegean and Eastern Mediterranean. This is evidenced by coins, vessels and amphorae carrying wine and oil from these cities which were unearthed in Abdera, as well as the wide circulation of coins from Abdera found in other regions. In the Byzantine era, Abdera were, together with Maroneia, one of the vineyards of the Byzantine state. It was here that the famous "Pamitis Wine" [paraphrase of the ancient "παν-μέθη" (pan-inebriation – all-inebriating)] was produced, derived principally from the modern-day Thracian varieties PAMITI and Thracian. During the rule of the Ottoman Empire, the French ambassador in Constantinople likened this region, in one of his reports to Paris, to that of Bordeaux in France. At the end of the 19th century, the vineyard was destroyed from phylloxera and the people of the region turned to the cultivation of tobacco. The refugees who settled in the area, coming from Eastern Thrace and Asia Minor in the first years of the 1920s, replanted only small family vineyards and this redefined viticulture in the area all the way to the present day.

B. Cultural, social and economic ties.
Vineyards and wine are inseparably tied to the cultural, social and economic lives of the people of the region from antiquity until the present. These ties continue today,

with the organization and hosting of events and meetings promoting wine as well as the cultural tradition of the land.

Before the 20th century came to an end, the very important "**Association of viticulturists and winemakers of Macedonia**" is established. This very important for the viticulture sector association comprises of 33 members and operates guided by unity and solidarity towards the common good of its members and of the Thracian vineyard. It has already included under its wings the other regions of Norther Greece and has been renamed to "Wines of North Greece".

The following have been established by the initiative and exclusive support of the association's members:
"The Roads of Wine in North Greece", an integrated wine-tourism programme. The "Roads of Wine in North Greece" constitutes an excursion recommendation to the modern traveler. Today, the 33 members of the Association recommend 37 visitable wineries on 8 different routes spanning Northern Greece, from end to end, making stops at the most important vineyards of Thrace, Macedonia, Thessaly and Epirus. "The Roads of Wine in North Greece", an integrated wine-tourism programme. The "Roads of Wine in North Greece" constitutes an excursion recommendation to the modern traveler. Today, the 33 members of the Association recommend 37 visitable wineries on 8 different routes spanning Northern Greece, from end to end, making stops at the most important vineyards of Thrace, Macedonia, Thessaly and Epirus. There are signs showing the way to vineyards and wineries and the map is complemented by noteworthy restaurants, taverns, hostels and hotels, shops selling traditional products and spaces for alternative activities, all of them collaborating members with "Roads of Wine in North Greece", which have been evaluated based on common specifications and have been awarded the corresponding special sign.

In the context of these event, the taste and promotion of PGI Thrace wines holds a prominent place.

Moreover, the association has established the event "Open Doors". This is a spring festival at the wineries of Thrace, aiming for each participating winery to set up a happening centered on wine and to bring consumers close to the place where it is produced.

Moreover, the association "Wines of North Greece" has established the realization, on an annual basis, of a wine and distillate tasting event entitled "VorOina". "VorOina" take place in Athens every January and in Thessaloniki in the autumn (usually in September). It also visits other cities and events have been held in Ioannina, Xanthi, Volos, Larisa and Komotini.

The goal of this very successful event, which attracts many visitors (more than 2,000 in Athens and Thessaloniki) is for the visitors to be introduced to the wine-makers and

to taste the fresh and agent PGI Thrace wines, the experimental vinifications, but also the distillates.

The participation of wine aficionados, both by visiting the wineries producing PGI Thrace wines in the context of the “Roads of Wine in North Greece” excursions, as well as by attending the “VorOina” wine tasting happenings, stands as testimony to the reputation of the PGI Thrace label. It is a fact that consumers discover the PGI Thrace wines not solely on account of their quality, but also by means of such events, which introduce them to the producers and their personalities, the Thracian terroir, and the history of the land. This blend of knowledge and information renders Thracian wines (PGI Thrace) widely known.

Their uninterruptedly increasing market share and the awards they have won in international events and competitions demonstrate that PGI Thrace wines have been winning over both the appreciation and preference of wine aficionados. Finally, continuous investments by businesses in the area, both with respect to production as well as the marketing of PGI Thrace wines prove the potential of the label.

C. Geographic environment and geographic origin

Maroneia

A wide-reaching historical retrospection of the wine of Maroneia will take us a long way back in time. In the latter Bronze age, Cicones arrived and put down their roots in the coast of Ismarus. These were one of the most civilized Thracian tribes and led by Euphemus sided with Priam in the Trojan war. This was the reason, Homer tells us, that when Ulysses reached their land and in order to avenge them, conquered their city. Following this, he once again embarked on his journey back home, taking with him the wine offered by Maron, a priest of Apollo who lived there. This is the fiery, sweet as honey and aromatic wine the Homeric hero later used to intoxicate Cyclops Polyphemus, thus saving his comrades from the Cyclops’ cave.

But all of these happened in the era of myths. In the modern era, the few remaining vineyards in the area were uprooted at approximately the middle of the previous century, as they presented no commercial interest or prospect.

The revival of Maroneias’ vineyard begun in the early 90s, when grapevines were amphitheatrically planted on the low slopes of the area, with their back facing Ismarus and the mountain range of Rhodope in the background, to protect them from northern winds. Facing them is the Aegean Sea, making winter cold milder, while bringing a local wind from Samothrace to cool them in the summer. As for the soil, its deep red colour testifies the presence of clay and lays the ground for the production of wines with a rich taste.

Mainly international varieties were chosen to be grown. White: Chardonnay, Sauvignon Blanc, Malvasia, Roditis and red: Syrah, Merlot, Grenache Rouge, Limnio.

Abdera

There was a grant city here in ancient times, the birthplace of Democritus, revealed by excavations in all of its glory. In the famous archaic city of Abdera grapevines were cultivated with care. Indeed, the region was considered in the Byzantine era as one of the top vineyards of the empire.

The modern historical journey of Abdera vineyard corresponded to that of Maroneia. This meant that it was abandoned in favour of other cultivations, principally of tobacco. Vine growing activity resurfaced after 1997, after the approval of the Local Avdira Wine label for the white, rose and red wines produced from Zoumiatiko, Roditis, Pamidi and the known cosmopolitan varieties.

Most vineyards in the region extend over slopes and small hills. Their soils are also of medium mechanical composition (SL, SCL) with neutral pH and some calcium carbonate. The climate of the region is classified as Mediterranean, with a light tendency towards the mainland climate. There are strong northeastern winds blowing in the area during the winter, while in the spring and summer their intensity is low to medium.

Details of the product

The combination of these climate conditions, the variety of soils in the region, the cultivated grapevine varieties, the cultivation methods and winemaking techniques implemented, all contribute to the quality characteristics of PGI Thrace wines.

Causal interaction

The uniqueness of PGI Thrace wines is attributable to the special features of the region (soil-climate, effect of winds during summer). The excellent climate, soil and morphological aspects of the region of Thrace, combined with the cultivated varieties and cultivation techniques applied, ensure the production of this unique wine, with Protected Geographical Indication (PGI) Thrace. The increase in investments by the wineries active in the region, both with respect to production technology as well as the commercial promotion and marketing of PGI Thrace wines, their increasing market share, the realization of PGI Thrace wine-tasting events (“Wine Roads of North Greece” and “VorOina”, organized by the Winemakers of North Greece) and the participation of the general public in them, all bring to prominence and increase the identifiability of PGI Thrace wines and render these wines truly unique.

Details of the geographic region – liqueur wine

A1. Historical relation with respect to liqueur wine

The red and white liqueur wines have been traditionally produced in this region for many decades now, when viticulturists would prepare, besides the dry wines, also a quantity of liqueur wine for family use. This was the special wine to be served in feasts, celebrations and their festivals.

In the passage of time, these wines begun to gain reputation also outside their region of production and begun to be known for their quality and special sensory characteristics across all of Greece.
Their systematic production and distribution from the wineries of the region commenced some years ago, and followed traditional techniques, combining them with modern technology.
In this period, their fame grow more and their reputation wider and their name is now indissolubly connected to their region of origin, since the combination of the varieties, soil and climate conditions and production method offer them their special characteristics.

B. Cultural, social and economic ties.
Vineyards and wine are irrevocably tied to the cultural, social and economic life of the people of the area from antiquity until the present. This relation continues to the present, with the organization and hosting of events and meetings promoting wine, but also the cultural tradition of the land.

C1 Geographic environment and geographic origin for liqueur wines
High temperatures at the end of summer act beneficially in order to attain a high concentration of sugars in the grapes which, combined with the long spells of sunshine, contribute to the production of high quality liqueur wines with great commercial value.
Details of the product
The combination of these climate conditions, coupled with the variety of soils in the region, the vine varieties cultivated, the applied cultivation and wine-making techniques, contribute to the quality characteristics of PGI Thrace wines.

Causal interaction for liqueur wines
Liqueur wines produced in Thrace are unique and their uniqueness is attributable to the excellent combination of the soil and, principally, of the climate of the region where they are produced.

3.3 Additional provisions concerning the labelling of wines
A) Indications concerning specific production methods

The use of the following indications is allowed under certain conditions:
- “NEW WINE” or “YOUNG WINE”
- “BARREL MATURATION” or “BARREL MATURED”
- “BARREL AGED” or “BARREL AGING”
- “BARREL-MADE AND MATURED” or “BARREL-MAKING AND MATURATION”
- “BARREL MADE” or “BARREL MAKING”

B) Indication of the harvest year on the label

In the case of the use of the indication “NEW WINE” or “YOUNG WINE”, the wine labels must include the harvest year of the grapes.

C) Traditional terms

The traditional terms allowed for the labelling of wines with Protected Geographical Indication (PGI) Thrace are the following:
WHITE FROM WHITE GRAPES / Blanc de blancs, WHITE FROM RED GRAPES / Blanc de noir, WHITE FROM ROSE GRAPES OR WHITE FROM GREY GRAPES / Blanc de gris, KOKKINELI / kokineli, HILL WINE / Vin de collines.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1238

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Salame Felino

GOOD(S)

1. **Salami, sausage.**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Consorzio di Tutela del Salame Felino IGP.

Address Consorzio di Tutela del Salame Felino IGP
Strada, Ponte Caprazucca, 6/a
43121 Parma

Italy

GEOGRAPHICAL AREA

The geographical production area of the geographical indication “Salame Felino” includes the whole Province of Parma - Italy, as specified in Commission implementing Regulation (EU) No 186/2013 of 5 March 2013.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission implementing Regulation (EU) No 186/2013 of 5 March 2013.
PGI-IT-0597
March 06, 2013

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1238

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Salame Felino

PRODUIT(S)

1. **Salami, saucisson.**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Consorzio di Tutela del Salame Felino IGP.

Adresse Consorzio di Tutela del Salame Felino IGP
Strada, Ponte Caprazucca, 6/a
43121 Parma

Italie

AIRE GÉOGRAPHIQUE

L'aire de production de l'indication géographique "Salame Felino" comprend l'ensemble de la province de Parme, Italie, tel que précisé dans le règlement d'exécution (UE) n° 186/2013 de la Commission du 5 mars 2013.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n° 186/2013 de la Commission du 5 mars 2013.
PGI-IT-0597
06.03.2013

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1238

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Salame Felino

PRODUCTO(S)

1. **Salami, salchicha.**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Consorzio di Tutela del Salame Felino IGP.

Dirección Consorzio di Tutela del Salame Felino IGP
Strada, Ponte Caprazucca, 6/a
43121 Parma

Italia

ZONA GEOGRÁFICA

La zona geográfica de producción de la indicación geográfica "Salame Felino" incluye toda la provincia de Parma - Italia, tal como se especifica en el Reglamento de Ejecución (UE) nº 186/2013 de la Comisión, de 5 de marzo de 2013.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) nº 186/2013 de la Comisión,
de 5 de marzo de 2013.
PGI-IT-0597
06.03.2013

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'SALAME FELINO'

EC No: IT-PGI-0005-0597-11.04.2007

PGI (X) PDO ( )

1. Name

'Salame Felino'

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.2: Meat products (cooked, salted, smoked, etc.)

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

When released for consumption, 'Salame Felino' PGI must be cylindrical, with one end fatter than the other. Its outer surface must be of a whitish/greyish colour and slightly powdery owing to the surface development of a small quantity of indigenous mould.

'Salame Felino' PGI must have the following characteristics:

— weight: between 200 g and 4,5 kg;

— size: irregular cylindrical shape, between 15 cm and 130 cm long;

—organoleptic characteristics: when cut, the slices must be firm but not springy; they must be homogeneous and lean, ruby red in colour, free of blemishes, and have a mild and delicate flavour;

—chemical and chemico-physical characteristics:

total protein	min. 23 %
collagen/protein ratio	max. 0,10

water/protein ratio	max. 2,00
fat/protein ratio	max. 1,50
pH	> 5,3
total lactobacilli	> 100 000

3.3. *Raw materials (for processed products only)*

'Salame Felino' PGI is produced from pig meat in the manner described below:

—the animals used must be purebred pigs of the basic traditional Large White and Landrace breeds or animals derived from those breeds, as well as improved types as listed in the Italian Herd Book;

—also allowed are animals derived from the Duroc breed, as well as improved types as listed in the Italian Herd Book;

—animals of other breeds, crossbred or hybrid, are also allowed, provided that their carcasses come under classes U, R or O, as defined in the pig carcass classification table in Annex V to Regulation (EC) No 1234/2007, as amended;

—in line with tradition, animals carrying unfavourable traits, and in particular susceptibility to stress (PSS), are in any case not permitted; nowadays, such traits can be objectively detected in animals post mortem and in cured products;

—purebred Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland animals are in any case not permitted;

—the genetic types used must allow the achievement of high weights and good yields and, in any case, an average live weight per animal of 160 kg +/– 10 %;

— the minimum age at slaughter is nine months;

— boars and sows must not be used;

—the pigs must be slaughtered in an optimum state of health and completely bled;

—the cuts of meat used to produce 'Salame Felino' PGI must be pieces of choice muscle or fat tissue such as the forward part of the belly (*testa di pancetta*) and/or minced meat from under the shoulder (*trito di banco* (*sottospalla*)). The meat used must not have undergone any freezing.

The muscle and fat tissue must be carefully cleaned, with the soft adipose tissue and larger pieces of connective matter being removed.

The meat (muscle and fat tissue) used for ‘Salame Felino’ PGI must be put into a cold store at a temperature of not less than – 1 °C and arranged in such a way as to allow the muscle tissue to dry out well.

The mix must be minced using a meat grinder (fitted with perforated plates with 6-8 mm holes).

The meat must then be mixed with salt (2-2,8 %), whole pepper and/or pepper pieces (0,03-0,06 %) and ground garlic.

Use may also be made of:

—dry white wine, up to a maximum of 400 cl per 100 kg of meat, so as to accentuate the aroma and flavour;

— sugar and/or dextrose and/or fructose: 0-0,3 %;

—fermentation starter cultures: such starter cultures must be used in line with best practice, taking into consideration the specific characteristics of the starter cultures for ‘Salame Felino’. Their function is to develop the product’s aroma and flavour through their lipolytic and proteolytic effect, stabilising the colour and limiting acidification;

—sodium and/or potassium nitrate (maximum 300 mg/kg), sodium and/or potassium nitrite (maximum 150 mg/kg), ascorbic acid and its sodium salt (maximum 1 g/kg).

3.4. *Feed (for products of animal origin only)*

Marketed feed must comply with trade standards. The feed should preferably be in liquid form (swill or mash), and is traditionally mixed with whey. For the feed permitted for animals up to 80 kg live weight, the dry matter content from grain must not be less than 45 % of the total. For the feed permitted during the fattening stage, the dry matter from grain must not be less than 55 % of the total.

3.5. *Specific steps in production that must take place in the defined geographical area*

The specific steps in production are:

— mincing with a meat grinder;

—mixing the mince and the added salt, pepper and garlic; wine, sugars, fermentation starter cultures, sodium or potassium nitrate, sodium or potassium nitrite and ascorbic acid and its sodium salt may also be used;

— filling the mix into natural hog casing;

— tying with twine (not netted);

— drying and curing.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

'Salame Felino' must be sliced and packaged under the surveillance of the authorised body in line with the provisions of the monitoring plan.

Indeed, owing to the delicate nature of the product, and because the slicing and packaging stages are potentially harmful, it is essential that the period during which the slices remain in contact with the air is as short as possible, so as to prevent them taking on a brown colour.

3.7. *Specific rules concerning labelling*

'Salame Felino' PGI may be released for consumption either whole, with only the label and possibly the seal; thickly cut, in vacuum packs or in a protective atmosphere; or sliced, in vacuum packs or in a protective atmosphere.

The name 'Salame Felino' followed by the wording 'Protected Geographical Indication' or the abbreviation 'PGI' (translated into the language in which the product is being marketed) must be affixed to the label or, where relevant, the seal, in clear, indelible characters that can be easily distinguished from any other writing on the label/seal, followed by the Community graphic symbol and the company mark.

4. Concise definition of the geographical area

The 'Salame Felino' PGI production area is the administrative territory of the Province of Parma.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The 'Salame Felino' PGI production area, which covers the whole Province of Parma, is marked by the presence of both hilly and flat areas, as well as lakes and salt mines.

The geographical area was defined by making reference to an in-depth historical reconstruction of the production practices that gave rise to the creation of this typical product. These practices are linked to the age-old traditions of pork butchery and curing which have been facilitated by the presence, since antiquity, of salt mines and distinctive climatic conditions resulting from the presence of specific levels of humidity, exposure to marine air currents and the concentration of large wooded areas.

In the Parma hills, it has always been possible to combine the techniques of the plain with the salt of Salsomaggiore.

The phrase ‘techniques of the plain’ means those methods for processing and curing pig meat that developed as far back as the Etruscan and Roman period owing to the presence of pig farms dedicated, among other things, to supplying food for the Roman legions. In the hills around the plain, these techniques were combined with the opportunity to make easier use of the salt from the Salsomaggiore mines as a result of the hills being the traditional focal point for processing the salt, which, being a precious substance, was processed in areas that were located far from communication routes and were thus more secure from possible raids.

Indeed, because of the presence of these salt mines, the salting and processing of pig meat has, since 1300, led to the manufacture of products that are recognised at both national and international level.

5.2. *Specificity of the product*

‘Salame Felino’ PGI differs from other products in the same commercial category owing to its firmness and non-springy consistency, its uniformity, and its ruby red colour. Its flavour is mild and delicate.

Unlike the vast majority of salamis on the market, ‘Salame Felino’ is packed exclusively in natural casings (i.e. never synthetic ones). It is free of lactose and powdered milk and has a moderately high pH, with the resultant improvement in the organoleptic qualities.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

‘Salame Felino’ PGI’s reputation is attested to by a copious bibliography of references and citations.

The first references date back as far as certain Latin authors of the 1st century AD (Apicus — De re coquinaria).

‘Salame Felino’ was well known in the courts that subsequently established themselves in the capital, from the Farnese to the Bourbons to Duchess Marie Louise.

The oldest depiction of the product seems to be found in the decoration of the interior of the Baptistery of Parma (1196-1307). On the frieze slab dedicated to the Aquarius sign of the zodiac, two salamis can be seen at the hearth on a rotating saucepan stand. These salamis are of a size and shape that can still be found today and are the same as those of ‘Salame Felino’ PGI.

A 1766 census of the pig population revealed that the Marquisate of Felino was the most lively pig market in the district. Dating from the same period are price lists for the Felino area quoting prices for lean and fatty salami. Reports of customs and culinary traditions for the early 19th century reveal that there was a distinctive method of processing pig meat into salami in the area around the town of Felino.

The entry ‘Salame Felino’ appeared in the Italian dictionary in 1905 and, in 1912, the production of salami in Felino was examined in the Ministry of Agriculture’s report on economic performance for the year.

Since 1927, the relevant local public institutions have granted salami produced in the Province of Parma the name ‘Salame Felino’. Indeed, this name must obviously have already enjoyed particular renown and reputation, and thus been particularly recognisable, if the Office and Provincial Council of the National Economy felt that promoting its commercial use was a means of boosting the prosperity of the province. Still today, the fact that the production of ‘Salame Felino’ is rooted in the territory of the Province of Parma can be seen through research and studies into the area’s gastronomic culture. Indeed, many reviews have linked ‘Salame Felino’ to the province’s gastronomy, citing it as one of Parma’s most highly appreciated sausage meat products, the quality of which is inextricably linked to the centuries-old tradition that developed and is maintained unchanged only in the valleys of the Province of Parma. To this should be added the many events that continue to be organised both in Italy and abroad by both the local and the provincial authorities of Parma in honour of ‘Salame Felino’, with stands being set up to offer tastings and information material on the characteristics of the product and its historical production in the Province of Parma.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«SALAME FELINO»

N° CE: IT-PGI-0005-0597-11.04.2007

IGP (X) AOP ( )

1. Dénomination

«Salame Felino»

2. État membre ou pays tiers

Italie

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.2: Produits à base de viande (cuits, salés, fumés, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Au moment de la mise à la consommation, le «Salame Felino» IGP se présente sous forme cylindrique, avec une extrémité plus grosse que l'autre et une superficie extérieure de couleur blanc grisâtre légèrement poudreuse due au développement superficiel d'une petite quantité de moisissures autochtones.

Le «Salame Felino» IGP doit posséder les caractéristiques suivantes:

— poids: compris entre 200 grammes et 4,5 kilogrammes,

—dimensions: forme cylindrique irrégulière d'une longueur comprise entre 15 et 130 centimètres,

—caractéristiques organoleptiques: à la découpe, la tranche présente une consistance compacte non élastique, homogène et maigre de couleur rouge rubis, est dépourvue de tache et révèle un goût doux et délicat,

—caractéristiques chimiques et chimico-physiques:

protéines totales	min. 23 %

rapport collagène/protéines	max. 0,10
rapport eau/protéines	max. 2,00
rapport graisses/protéines	max. 1,50
pH	> 5,3
lactobacilles totaux	> 100 000

3.3. *Matières premières (uniquement pour les produits transformés)*

Le «Salame Felino» IGP est obtenu à partir de viande de porc selon les modalités décrites ci-dessous:

—sont admis les animaux, de race pure ou dérivés, des races traditionnelles de base Large White et Landrace, ainsi que les types améliorés tels qu'ils sont répertoriés dans le livre généalogique italien,

—sont également admis les animaux dérivés de la race Duroc ainsi que des types améliorés tels qu'ils sont répertoriés dans le livre généalogique italien,

—sont en outre admis les animaux d'autres races, métisses et hybrides, à condition que leurs carcasses relèvent des classes U, R et O, définies dans la grille communautaire de classement des carcasses de porcs visée à l'annexe V du règlement (CE) n° 1234/2007 et ses modifications successives,

—conformément à la tradition, restent en tout état de cause exclus les animaux porteurs de caractères antithétiques, notamment en ce qui concerne la sensibilité au stress (PSS), qui peuvent désormais être également mesurés objectivement sur les animaux «post mortem» et sur les produits séchés,

—sont en tout état de cause exclus les animaux de race pure des races Landrace belge, Hampshire, Piétrain, Duroc et Spotted Poland,

—les types génétiques utilisés doivent assurer l'obtention de poids élevés et de bons rendements et, en tout état de cause, un poids moyen par lot (poids vif) de 160 kg plus ou moins 10 %,

— l'âge minimal d'abattage est de neuf mois,

— l'utilisation de viande de verrats ou de truies est interdite,

—les porcs doivent être abattus en excellent état de santé et parfaitement saignés,

—les découpes de viande utilisées pour la production du «Salame Felino» IGP sont constituées de portions musculaires et adipeuses sélectionnées telles que, par exemple, la *testa di pancetta* (morceau de poitrine) et/ou le *trito di banco* (sous-épaule). Les viandes utilisées ne doivent avoir subi aucun processus de congélation.

Les morceaux musculaires et adipeux sont mondés soigneusement par élimination des parties conjonctives de grande dimension et du tissu adipeux mou.

La viande (morceaux musculaires et adipeux) utilisée pour le «Salame Felino» IGP doit être mise à reposer en chambre froide à une température non inférieure à – 1 °C, aménagée de manière à permettre un bon séchage des parties musculaires.

Le hachage de la mêlée doit être effectué à l'aide d'un hachoir à viande (muni d'une grille présentant des perforations de 6 à 8 mm de diamètre).

Les viandes sont malaxées avec du sel dans une proportion comprise entre 2 et 2,8 %, du poivre entier et/ou concassé dans une proportion de 0,03 à 0,06 % et de l'ail écrasé.

Les ingrédients qui peuvent également être utilisés sont les suivants:

—vin blanc sec, dans une proportion maximale de 400 cl par 100 kg de viande, afin d'accentuer la fragrance et le parfum,

— sucre et/ou dextrose et/ou fructose: 0-0,3 %,

—ferments bactériens: le recours à ces ferments doit avoir lieu conformément aux bonnes pratiques, compte tenu des caractéristiques spécifiques des ferments du «Salame Felino». Ces ferments ont pour but de développer la saveur et l'arôme du produit au moyen de l'action lipolytique et protéolytique avec stabilisation de la couleur et contrôle de l'acidification,

—nitrate de sodium et/ou de potassium: max. 300 mg/kg; nitrite de sodium et/ou de potassium: max. 150 mg/kg; acide ascorbique et son sel sodique: max. 1 g/kg.

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*

Les aliments commercialisés doivent être conformes aux normes commerciales. Les aliments doivent être, de préférence, administrés sous forme liquide (bouillie ou pâtée), additionnés de lactosérum comme le veut la tradition. Pour les aliments admis jusqu'à 80 kg de poids vif, la matière sèche de céréales doit représenter au moins 45 % de la matière totale. En ce qui concerne les aliments autorisés durant la phase d'engraissement, la matière sèche de céréales doit représenter au moins 55 % de la matière totale.

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Les étapes spécifiques de la production sont les suivantes:

— hachage à l'aide d'un hachoir à viande,

—malaxage de la viande hachée avec du sel, du poivre et de l'ail. L'utilisation de vin, de sucres, de ferments, de nitrate de sodium ou de potassium, de nitrite de sodium ou de potassium, d'acide ascorbique et de son sel sodique est également autorisée,

— embossage dans un boyau naturel d'origine porcine,

— ficelage à l'aide d'une ficelle (pas de filets),

— séchage et maturation.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*

Les opérations de tranchage et de conditionnement du «Salame Felino» sont effectuées sous le contrôle de l'organisme agréé conformément aux modalités prévues par le plan de contrôle.

En effet, du fait de la délicatesse du produit et en raison de la nature potentiellement agressive des étapes de découpe et de conditionnement, il est impératif que le temps de contact de la tranche avec l'air soit aussi bref que possible, afin d'éviter les phénomènes de brunissement de la couleur.

3.7. *Règles spécifiques d'étiquetage*

Le «Salame Felino» IGP peut être mis à la consommation entier, pourvu uniquement de l'étiquette ou éventuellement d'un sceau, en tronçon, sous vide ou en atmosphère protégée, ou en tranches, sous vide ou en atmosphère protégée.

La dénomination «Salame Felino», suivie de la mention «Indicazione Geografica Protetta» ou de l'acronyme «IGP» (traduit dans la langue du pays où le produit est commercialisé) doit être apposée sur l'étiquette ou le sceau éventuel en caractères clairs et indélébiles nettement distincts de toute autre indication y figurant aussi, suivie du symbole graphique communautaire et de la marque de l'entreprise.

4. Description succincte de la délimitation de l'aire géographique

L'aire de production du «Salame Felino» IGP correspond au territoire administratif de la province de Parme.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

L'aire de production du «Salame Felino» IGP, qui correspond à l'ensemble de la province de Parme, se caractérise par la présence simultanée de régions de collines et de plaines et par la présence de lacs et de mines de sel.

La délimitation de l'aire géographique a été réalisée sur la base d'une reconstruction historique approfondie des pratiques de production qui ont donné lieu à la création de ce produit typique et qui sont associées aux traditions millénaires de l'abattage et de la maturation des viandes de porc. Ces traditions sont favorisées par l'existence, depuis l'antiquité, de mines de sel et par des conditions climatiques particulières dues à la présence de niveaux d'humidité spécifiques, à l'exposition à des courants d'air marin et à la concentration de vastes étendues boisées.

Dans les collines parmesanes, la rencontre entre les techniques utilisées dans les plaines et le sel de Salsomaggiore a toujours été possible.

Par «techniques des plaines», il faut entendre les pratiques de transformation et de maturation des viandes de porc qui se sont développées à l'époque étrusque et romaine en raison également de la présence d'élevages porcins destinés, notamment, à fournir des aliments aux légions romaines et qui, sur les collines en bordure des plaines, ont profité d'une utilisation plus facile du sel provenant des mines de Salsomaggiore, commune des collines où se concentraient traditionnellement les activités de transformation du sel. Le sel, matériau précieux, était transformé dans des zones plus éloignées des voies de communication et, partant, plus à l'abri des vols éventuels.

En effet, en raison de la présence de ces mines de sel, depuis 1300, la salaison et le travail des viandes de porc a donné lieu à la production de produits reconnus tant au niveau national qu'international.

5.2. *Spécificité du produit*

Le «Salame Felino» IGP se distingue des autres produits de la même catégorie commerciale par sa consistance compacte et non élastique, son homogénéité et par sa coloration rouge rubis. Son goût est doux et délicat.

Il s'agit d'un salami qui, à la différence de la grande majorité des salamis commercialisés, est embossé exclusivement dans un boyau naturel (jamais artificiel). Le «Salame Felino» est dépourvu de lactose et de farine de lait, présente un pH peu élevé, ce qui exalte les qualités organoleptiques du produit.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

La réputation du «Salame Felino» IGP est illustrée par l'abondante bibliographie portant références au produit et citations le concernant.

Les premières références au produit se trouvent déjà chez certains auteurs latins du Ier siècle après J.-C. (Apicius, *De Re cocquinaria*).

Le «Salame Felino» était bien connu des cours qui se sont succédé dans la capitale: des Farnese aux Bourbon en passant par la duchesse Marie-Louise.

La plus ancienne représentation du produit semble être celle qui figure dans la décoration intérieure du Baptistère de Parme (1196-1307), où, dans la plaque consacrée au signe zodiacal du Verseau, l'on peut voir sur le foyer, placés à cheval sur le soutien tournant d'une marmite, deux salamis dont les dimensions et la forme, les mêmes qu'aujourd'hui, les identifient au «Salame Felino» IGP.

En 1766, un recensement des porcs indique que le marquisat de Felino était la place la plus animée de la région pour le marché du porc. À la même époque, on trouve également des barèmes concernant le territoire felinese (du Felino) qui fixent le prix des salamis maigre et gras. À partir de 1800, les chroniques coutumières et culinaires signalent la présence d'un mode particulier de transformation de la viande porcine en salami sur le territoire de la localité de Felino.

En 1905, le dictionnaire italien enregistre l'expression «Salame Felino» et en 1912, la production des salamis à Felino est abordée dans le rapport du ministre de l'agriculture sur l'évolution économique de l'année.

Depuis 1927, les institutions publiques locales compétentes attribuent au salami produit dans la province de Parme la dénomination de «Salame Felino», qui devait évidemment jouir déjà d'une renommée et d'une réputation particulières, et méritait donc d'être reconnu, si l'affirmation dans l'usage commercial de cette dénomination constituait, dans l'évaluation de l'Ufficio e Consiglio Provinciale dell'Economia Nazionale, un motif de promotion de la prospérité de la province. Aujourd'hui encore, l'enracinement de la production du «Salame Felino» dans le territoire de la province de Parme peut être constaté à travers des recherches et des études détaillées sur la culture gastronomique de la région parmesane. En effet, nombreux sont les articles qui associent le «Salame Felino» à la gastronomie de la province et qui le citent comme l'une des salaisons embossées les plus appréciées de Parme, dont la qualité est inévitablement liée à sa tradition séculaire qui s'est développée et a été préservée uniquement dans la vallée de la province de Parme. À cela s'ajoutent les nombreuses manifestations et les événements qui continuent d'être organisés, tant en Italie qu'à l'étranger, par les autorités locales et les institutions provinciales de Parme en l'honneur du «Salame Felino» et qui proposent des stands de dégustation et d'information sur les caractéristiques et la production historique du «Salame Felino» dans la région parmesane.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«SALAME FELINO»

Nº CE: IT-PGI-0005-0597-11.04.2007

IGP (X) DOP ( )

1. Denominación

«Salame Felino».

2. Estado miembro o tercer país

Italia.

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.2: Productos cárnicos (cocidos, en salazón, ahumados, etc.).

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

El «Salame Felino» IGP, cuando se despacha al consumo, es de forma cilíndrica, con una extremidad más gruesa que la otra, y una superficie externa de color blanco grisáceo, con aspecto ligeramente «enharinado», debido al desarrollo en dicha superficie y en pequeña cantidad de la flora que le es propia.

El «Salame Felino» IGP se caracteriza por lo siguiente:

— Peso: comprendido entre 200 g y 4,5 kg.

—Dimensiones: forma cilíndrica irregular, con una longitud comprendida entre 15 y 130 cm.

—Características organolépticas: las lonchas cortadas tienen un aspecto compacto, de consistencia homogénea y magra, sin elasticidad, de color rojo rubí, sin manchas, de gusto suave y delicado.

—Características químicas y fisicoquímicas:

proteínas totales	mín. 23 %

relación colágeno/proteínas	máx. 0,10
relación agua/proteínas	máx. 2,00
relación grasa/proteínas	máx. 1,50
pH	> 5,3
lactobacilos totales	> 100 000

3.3. *Materias primas (únicamente en el caso de los productos transformados)*

El «Salame Felino» IGP se elabora a partir de carne de porcino con las características que se indican a continuación:

—Se admiten los animales de raza pura o derivados de las razas tradicionales de base *Large White* y *Landrace*, mejoradas con arreglo al *Libro Genealogico Italiano*.

—Se admiten asimismo los animales derivados de la raza *Duroc*, mejorada con arreglo al *Libro Genealogico Italiano*.

—Se admiten también animales de otras razas, cruzados e híbridos, a condición de que las canales pertenezcan a las clases U, R y O, definidas en el modelo comunitario de clasificación de las canales de cerdo contemplado en el anexo V del Reglamento (CE) nº 1234/2007 y sus modificaciones sucesivas.

—Por respeto a la tradición, quedan excluidos, no obstante, los portadores de caracteres antitéticos, en particular en lo que se refiere a la sensibilidad a los factores de estrés (PSS), que en la actualidad pueden detectarse objetivamente en los animales incluso en la fase «post mortem» y en los productos curados.

—Quedan excluidos, no obstante, los animales de raza pura *Landrace Belga, Hampshire, Pietrain, Duroc* y *Spotted Poland*.

—Los tipos genéticos utilizados deben garantizar que se alcancen pesos elevados con una buena eficiencia y, en cualquier caso, un peso medio por partida (peso vivo) de 160 kg, con una oscilación del 10 %.

— La edad mínima de sacrificio es de nueve meses.

— Se excluye la utilización de verracos y cerdas.

—Los animales deben sacrificarse en perfecto estado sanitario y desangrarse totalmente.

—Los cortes de carne utilizados para la producción del «Salame Felino» IGP están formados por fracciones musculares y adiposas seleccionadas, como, por ejemplo, *testa di pancetta* (cabezal de panceta) y/o *trito di banco* (parte inferior de la paleta). Las carnes utilizadas no deben haber sido sometidas a ningún proceso de congelación.

Las fracciones musculares y adiposas se limpian cuidadosamente, eliminando los tejidos conectivos de mayores dimensiones y el tejido adiposo blando.

La carne (fracción muscular y adiposa) utilizada para la elaboración del «Salame Felino» IGP debe haberse conservado en una cámara frigorífica a una temperatura no inferior a – 1 °C, dispuesta de tal modo que se facilite una buena deshidratación de las fracciones musculares.

La trituración de la masa debe efectuarse con una picadora de carne, con orificios de 6-8 mm.

A continuación, las carnes se amasan con sal, en una proporción de 2,0 a 2,8 %, pimienta en grano entera o troceada, en un porcentaje de 0,03 a 0,06 %, y ajo majado.

Pueden utilizarse asimismo:

—vino blanco seco, en una dosis máxima de 400 cl/100 kg de carne, con objeto de acentuar la fragancia y el aroma,

— azúcar y/o dextrosa y/o fructosa: 0-0,3 %,

—cultivos de inducción de la fermentación: la utilización de estos cultivos debe efectuarse de acuerdo con unas buenas prácticas, teniendo en cuenta las características específicas de los cultivos de inducción del «Salame Felino»; su función es desarrollar el sabor y el aroma a través de su acción lipolítica y proteolítica, junto con la estabilización del color y el control de la acidificación,

—nitrato de sodio y/o potasio (máx. 300 mg/kg), nitrito de sodio y/o potasio (máx. 150 mg/kg); ácido ascórbico y su sal sódica (máx. 1 g/kg).

3.4. *Piensos (únicamente en el caso de los productos de origen animal)*

Los piensos comercializados deben ajustarse a las normas en la materia. Deben administrarse preferiblemente en forma líquida (caldo o masa), y, según establece la tradición, con suero de leche. La presencia de materia seca de cereales en el caso de los piensos autorizados hasta los 80 kg de peso vivo no deberá ser inferior al 45 % de la materia total. En lo que se refiere a los piensos autorizados en la fase de engorde,

la presencia de materia seca de cereales no deberá ser inferior al 55 % de la materia total.

3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Las fases específicas de la producción son las siguientes:

— trituración con picadora de carne,

—amasado de la carne triturada, añadiéndole sal, pimienta y ajo; pueden utilizarse asimismo vino, azúcares, cultivos de inducción de la fermentación, nitrato de sodio o potasio, nitrito de sodio o potasio, ácido ascórbico y su sal sódica,

— embutido en tripa natural de porcino,

— atadura realizada con cordel, sin utilizar mallas,

— secado y curado.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*

Las operaciones de corte en lonchas y envasado del «Salame Felino» se realizan bajo el control del organismo autorizado, de acuerdo con las disposiciones previstas en el programa de controles.

Dada la delicadeza del producto y la naturaleza de las fases del corte y envasado, potencialmente estresante, es necesario que el tiempo en que las lonchas permanecen en contacto con el aire sea el más breve posible, a fin de evitar el oscurecimiento del color.

3.7. *Normas especiales sobre el etiquetado*

El «Salame Felino» IGP puede despacharse al consumo entero (únicamente con la etiqueta o, en su caso, con un sello), en trozos, envasado al vacío o en atmósfera protegida, y en lonchas, envasado al vacío o en atmósfera protegida.

La denominación «Salame Felino», acompañada de la mención «Indicazione Geografica Protetta» o de las siglas «IGP» (traducidas a la lengua del país en el que se comercialice el producto), deberá figurar en la etiqueta o en un sello en caracteres claros e indelebles, que se distingan fácilmente de cualquier otra mención que aparezca en la misma, seguida del símbolo gráfico comunitario y de la marca de la empresa.

4. Descripción sucinta de la zona geográfica

La zona de producción del «Salame Felino» IGP se encuentra en el territorio administrativo de la provincia de Parma.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

El territorio de producción del «Salame Felino» IGP delimitado en toda la provincia de Parma se distingue por la presencia simultánea de colinas y planicies, así como de lagos y minas de sal.

La delimitación de la zona geográfica se ha realizado sobre la base de una profunda reconstrucción histórica de las prácticas productivas que han dado lugar a la creación de este producto típico, vinculadas a las tradiciones milenarias de sacrificio y curado de carnes de porcino, y favorecidas por la presencia desde la Antigüedad de minas de sal y de unas especiales condiciones climáticas, asociadas a la existencia de niveles específicos de humedad, la exposición a vientos marítimos y la concentración de amplias extensiones boscosas.

Las colinas parmesanas siempre han propiciado el encuentro entre la tecnología de la llanura y la sal de Salsomaggiore.

Las tecnologías de la llanura son aquellas prácticas de elaboración y curado de las carnes de porcino que se formaron en época etrusca y romana como consecuencia de la presencia de ganadería porcina destinada, entre otras cosas, al suministro de alimentos a las legiones romanas y que en las colinas próximas a la llanura aprovecharon la posibilidad de utilizar más fácilmente la sal procedente de las minas de Salsomaggiore, ya que en esas colinas se concentraba tradicionalmente la elaboración de la sal que, por tratarse de una materia preciosa, se transformaba en zonas más alejadas de las vías de comunicación y, por consiguiente, más al abrigo de posibles sustracciones.

En efecto, como consecuencia asimismo de la presencia de las citadas minas de sal, desde el siglo XIV la salazón de la carne de cerdo y su elaboración ha dado lugar a la producción de productos reconocidos tanto a nivel nacional como internacional.

5.2. *Carácter específico del producto*

El «Salame Felino» IGP se distingue de los demás productos de la misma categoría comercial por presentar un aspecto compacto, una consistencia sin elasticidad y que es homogénea y magra y por su color rojo rubí. Su gusto es suave y delicado.

Se trata de un salami que, a diferencia de la gran mayoría de los que se encuentran en el comercio, se embucha exclusivamente en tripa natural (y nunca en tripa sintética). El «Salame Felino» no contiene lactosa ni harinas de leche y presenta un pH moderadamente alto, lo que acentúa sus características organolépticas.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

La reputación del «Salame Felino» IGP queda demostrada por la abundante bibliografía que contiene referencias y citas al producto en cuestión.

Las primeras referencias al producto se encuentran ya en algunos autores latinos del siglo I de nuestra era (Apicio, *De re cocquinaria*).

El «Salame Felino» era famoso en las cortes que se sucedieron en la capital: desde los Farnesio a los Borbones y a la duquesa María Luisa.

La representación más antigua del producto que se conoce es la que figura en la decoración interior del Baptisterio de Parma (1196-1307), donde, en una losa en la que está representado el signo zodiacal de Acuario, aparecen colgados del armazón giratorio del que pende una olla sobre el fogón dos salamis que, por su tamaño y forma, aún como las actuales, pueden identificarse con el «Salame Felino» IGP.

En un censo sobre ganado porcino del año 1766 se indica que el marquesado de Felino era la plaza más dinámica de la zona por su mercado de este tipo de ganado y, en el mismo período, se han hallado tarifas referidas al territorio de Felino que fijan los precios del salami magro y del graso. Desde comienzos del siglo XIX, las crónicas costumbristas y las crónicas culinarias señalan la presencia de una forma particular de transformar la carne de porcino en salami en el territorio de la región de Felino.

En 1905, en el diccionario italiano aparece la expresión «Salame Felino», y en el año 1912 la producción de salami en Felino se recogía en el informe del Ministro de Agricultura sobre la situación económica del año.

Las instituciones públicas locales competentes reconocen desde 1927 la denominación de «Salame Felino» para el salami producido en la provincia de Parma, que, evidentemente, debía ya disfrutar de un especial renombre y reputación, y, por lo tanto, también de reconocimiento, si la consolidación del uso comercial de tal denominación contribuía, en opinión del *Ufficio e Consiglio Provinciale dell'Economia Nazionale*, a fomentar el bienestar de provincia. En la actualidad, el arraigo en el territorio de la provincia de Parma de la producción del «Salame Felino» sigue pudiendo constatarse a través de la investigación y la profundización en la cultura gastronómica de la región. De hecho, son múltiples las reseñas que vinculan el «Salame Felino» a la gastronomía de la provincia, refiriéndose a él como uno de los embutidos de Parma más apreciados, cuya calidad está indisolublemente unida a una tradición secular que se ha desarrollado y mantenido intacta únicamente en los valles de la provincia de Parma. A esto hay que añadir asimismo las innumerables manifestaciones y eventos que las autoridades locales y las instituciones provinciales de Parma siguen organizando tanto en Italia como en el extranjero en honor del

«Salame Felino», en los que están presentes *stands* para la degustación del producto y la divulgación de documentación informativa sobre las características y la historia de la producción del «Salame Felino» en la región de Parma.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1239

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania

Transliteration ZIVANIA, TZIVANIA, ZIVANA

GOOD(S)

1. **Spirits**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specifications.

GEOGRAPHICAL AREA

The production area of Zivania is limited to the territory of the Republic of Cyprus.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

The protection by the EU of Zivania as a Geographical Indication (GI) for a grape marc spirit or grape marc as defined by article 37 of Regulation (EU) 2019/787 of the European Parliament and of the Council on the definition, description, presentation and labelling of spirit drinks, the use of the names of spirit drinks in the presentation and labelling of other foodstuffs, the protection of geographical indications for spirit drinks, the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, guarantees that Zivania identifies a traditional spirit drink that is originated in the Republic of Cyprus, and that its quality and distinctive characteristics are essentially or exclusively due to this particular geographical environment with its inherent natural and human factors.

Zivania is registered since 13/02/2008 as a Cypriot GI with a technical file number PGI-CY-01942 in the e-Ambrosia database.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1239

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania

Translittération ZIVANIA, TZIVANIA, ZIVANA

PRODUIT(S)

1. **Spiritueux**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les cahiers des charges du produit.

AIRE GÉOGRAPHIQUE

L'aire de production de Zivania est limitée au territoire de la République de Chypre.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

La protection par l'UE de Zivania en tant qu'indication géographique (IG) pour un spiritueux de marc de raisin ou un marc de raisin tel que défini par l'article 37 du Règlement (UE) 2019/787 du Parlement européen et du Conseil concernant la définition, la désignation, la présentation et l'étiquetage des boissons spiritueuses, l'utilisation des noms des boissons spiritueuses dans la présentation et l'étiquetage d'autres denrées alimentaires, la protection des indications géographiques des boissons spiritueuses, l'utilisation de l'alcool éthylique et des distillats d'origine agricole dans les boissons alcooliques, garantit que Zivania désigne une boisson spiritueuse traditionnelle originaire de la République de Chypre, et que sa qualité et ses caractéristiques distinctives sont essentiellement ou exclusivement dues à cette aire géographique particulière avec ses facteurs naturels et humains inhérents.

Zivania est enregistré depuis le 13/02/2008 en tant qu'IG chypriote sous le numéro de dossier PGI-CY-01942 dans la base de données e-Ambrosia.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1239

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania

Transcripción ZIVANIA, TZIVANIA, ZIVANA

PRODUCTO(S)

1. **Bebidas espirituosas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

ZONA GEOGRÁFICA

La zona de producción de Zivania ha sido limitada al territorio de la República de Chipre.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

La protección por parte de la UE de Zivania como Indicación Geográfica (IG) de una bebida espirituosa de orujo de uva u orujo de uva, tal como se define en el artículo 37 del Reglamento (UE) 2019/787 del Parlamento Europeo y del Consejo relativo a la definición, designación, presentación y etiquetado de bebidas espirituosas, la utilización de los nombres de bebidas espirituosas en la presentación y el etiquetado de otros productos alimenticios, la protección de las indicaciones geográficas de las bebidas espirituosas, la utilización de alcohol etílico y de destilados de origen agrícola en las bebidas alcohólicas, garantiza que Zivania identifica una bebida espirituosa tradicional originaria de la República de Chipre, y que su calidad y sus características distintivas se deben esencial o exclusivamente a este entorno geográfico particular con sus factores naturales y humanos inherentes.

Zivania está inscrita desde el 13/02/2008 como IG chipriota con un número de ficha técnica IGP-CY-01942 en la base de datos e-Ambrosia.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. TECHNICAL FILE
(As derived and translated in English from the technical file number PGI-CY-01942 registered in EU e-Ambrosia)

1.1 NAME AND TYPE

1.1.1 NAME (S)

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania

1.1.2 CATEGORY

Category (6) Grape Marc Spirit or Grape Marc as mentioned in annex III of Regulation (EC) 110/2008 of the European Parliament and Council

1.1.3 APPLICANT (S) COUNTRY (IES)

CYPRUS / KYPROS / KIBRIS

1.1.4 LANGUAGE OF APPLICATION

-Greek at the EU level

-English at the level of third countries and WIPO

1.1.5 TYPE OF GEOGRAPHICAL INDICATION

Protected Geographical Indication (file number PGI-CY-01942)

1.2 COMMUNICATION CONTACTS

1.2.1 NAME AND TITLE OF THE APPLICANT

Name and title of the applicant:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Legal status, size and composition:	Public Administration
Nationality:	Cypriot
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	tgeorgiou@da.moa.gov.cy
	mshiakalli@da.moa.gov.cy
	ekoumasta@da.moa.gov.cy

1.2.2 CONTACTS OF THE INTERMEDIARY BODY

Name of the intermediary body:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Address:	197 Franklin Roosevelt,

	3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	tgeorgiou@da.moa.gov.cy
	mshiakalli@da.moa.gov.cy
	ekoumasta@da.moa.gov.cy

1.2.3 CONTACTS OF THE INTERESTED PART

Name and title of the part with legitimate interest:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Legal status, size and composition:	Public Administration
Nationality:	Cypriot
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy

	tgeorgiou@da.moa.gov.cy
	mshiakalli@da.moa.gov.cy
	ekoumasta@da.moa.gov.cy

1.2.4 CONTACTS OF THE COMPETENT AUTHORITY FOR CONTROLS

Name of the intermediary body:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	sconstantinou@da.moa.gov.cy

1.2.5 CONTACTS OF THE BODIES FOR CONTROLS

Name of the intermediary body:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692

	3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	sconstantinou@da.moa.gov.cy

1.3 DESCRIPTION OF THE SPIRIT

Category:	(6) - Grape Marc Spirit or Grape Marc
Title - Name of the product:	Ζιβανία / Τζιβανία / Ζιβάνα / Zivania
Natural, chemical or/and organoleptic characteristics:	-It is a spirit drink that is registered under the definition of category (6) -Grape Marc Spirit or Grape Marc in annex III of Regulation (EC) 110/2008 of the European Parliament and Council -It is produced exclusively from grape marc fermented and directly distilled by water vapour -A quantity of healthy lees may be added to the grape marc that does not exceed 2% of grape marc used. -It is mostly produced by grape marc of native varieties of Cyprus

	-It can be exclusively produced from grape marc of others non Cypriot native varieties with the condition of using a single varietal fermentation and distillation. The single fermented and distilled grape marc of this variety shall be included in the Regulatory Administrational Act (K.D.P.) 49/2016 referred as the Department of Agriculture (Wine Registry and Planting of Vineyards) Decree of 2016. The variety name shall be mentioned on the label -The main native varieties of Cyprus are the Local Mavron (R) and Xinisteri (W). However, it is clarified that other rare native varieties of Cyprus exist as the reds Maratheftiko (R), Giannoudi (R) and Ofthalmo (R), and the whites Spourtiko (W), Promara (W), Morokanella (W) and Vasilissa (W)
Natural characteristics:	Before the human consumption, Zivania shall be a colorless and transparent liquid with the absence of sediment or suspension
Chemical characteristics:	Provided in the current national legislation

Actual alcoholic strength by volume at 20 degrees Centigrade (% vol.)	43-52
Total acidity (g/hl of alcohol at 100% expressed as acetic acid)	<220
Methanol (g/hl of alcohol at 100%)	<200
Higher alcohols (g/hl of alcohol at 100%)	180-600
Esters (g/hl of alcohol at 100%)	50-250
Aldehydes (g/hl of alcohol at 100%)	3-50
Copper (mg/l)	<7
Iron (mg/l)	<3
Organoleptic characteristics:	
Visual aspect: transparent liquid	
Nose: intense aromatic persistence with amylic odour due to the raw materials used in its production (grape marc with/without lees), hints of aromas of over matured grapes, raisins and spices	
Taste: warm, rich and viscous body due to the alcohol and other oily substances, intense aromatic persistence and after taste due to the esters, higher alcohols and aldehydes (furfural)	
Special characteristics (compared to other spirits within the same category): The Cypriot Zivania is a spirit drink that is registered under the definition of category (6) - Grape Marc Spirit or Grape Marc in annex	

III of Regulation (EC) 110/2008 of the European Parliament and of the Council

Within the same category are registered similar European spirit drinks such as the different French Marcs, the Portuguese Aguardente, the Spanish Orujo, the Italian Grappa and the Greek spirits Tsipouro/Tsikoudia

On the basis of experimental data analysis and results that differentiate the Cypriot Zivania from other similar spirits, there are established statistically significant differences in copper, magnesium and zincous, which are linked to the soil profile of Cyprus (Ballabio et al., 2007; Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005; Petrakis et al., 2004).

More particularly, this outcome is found to be related to the soil characteristics of some semi-mountainous / mountainous wine regions of Cyprus, which are mainly shallow, steep, poor in organic matter, eroded and settled on calcareous mother rock.

Similarly, in some other wine regions of Cyprus, in the south-eastern slopes of Troodos mountainous range, the vineyards are established in volcanic soil and terraces supported by traditional stone walls. In various Zivania analyses compared with analyses in similar foreign spirits, the outcomes revealed a positive correlation with a higher concentration in copper.

In addition, the climate of Cyprus is typical Mediterranean with mild winters and long and hot summers. It is not unusual to have very dry winters and summers with prolonged heat, which drastically influence the anatomy, physiology and metabolism of the vine, as well as the production - quality of the produced wine products.

Considering the aforementioned soil characteristics and climate conditions of the Cypriot terroir, some native varieties have proved a remarkable adjustment than others foreign varieties. The most

adjusted of these varieties in the dry and anhydrous ecosystem of Cyprus are the Local Mavro (R) and Xynisteri (W), which are associated with the distinctive organoleptic character of Zivania (Kokkinofta & Theocharis, 2005; Petrakis et al., 2004).

Additionally, Kokkinofta et al. (2003) and Kokkinofta and Theocharis (2005), correlated the higher concentration in furfural with the simple and direct distillation process of Zivania in traditional copper alembics. The same authors (Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005), alleged that distillation of fermented grape marc in traditional stills is a probable source of copper and a factor of authenticity of Cypriot Zivania.

Comparing the technological level of Zivania production with similar known sprits, it is believed that the Cypriot Spirit (Zivania) remains authentic with no exogenous intervention. In others words, it is a transparent liquid, with the typical odour of the raw material-the fermented grape marc-and relatively neutral in the palate. In opposition, similar foreign spirits are subject to flavouring or/and sweetening or/and coloring.

Furthermore, various results from academic research on the matter of authenticity and geographical origin of Zivania (Ballabio et al., 2007; Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005; Petrakis et al., 2004) have shown that Zivania is geographically differentiated from other similar spirits at the concentration level of cations and furfural.

1.4 DEMARCATED GEOGRAPHICAL AREA

1.4.1 DESCRIPTION OF THE DEMARCATED GEOGRAPHICAL AREA

CYPRUS / KYPROS / KIBRIS

1.4.2 NUTS AREA

CYPRUS / KYPROS / KIBRIS

1.5 PRODUCTION METHOD OF THE SPIRIT

Method:	-The basic production method of Zivania is legally provided in the current national acts K.D.P. 263/1998, K.D.P. 83/2000 and K.D.P. 125/2002 -The harvest of healthy grapes shall be carried out at the right technological maturity -The healthy grapes shall be destemmed and crushed by a stainless steel destemmer - crusher -The grapes mush shall be left to be fermented in appropriate vessels or in some cases in a traditional clay jar, without the addition of sulfur dioxide -The alcoholic fermentation shall be carried out at 28°C-30°C, where a dual physical and biological effect is achieved simultaneously- the extraction of substances from the grape skins and the yeast fermentation of the whole mush, respectively

	-Traditionally, the grape marc remains in the whole mush until the completion of alcoholic fermentation -At the completion of alcoholic fermentation, the free run wine shall be pumped in a different vessel. This wine shall not be subject to distillation -The fermented grape marc shall be directly distilled in discontinued alembics, eventually with a quantity of healthy lees that does not exceed 2% of grape marc used. The use of iron made alembics' is forbidden -The above distillate that is produced exclusively from grape marc fermented and directly distilled refers to Zivania -Zivania is mostly produced by grape marc of native varieties of Cyprus -It can be exclusively produced from grape marc of others non Cypriot native varieties with the condition of using a single varietal fermentation and distillation. The single fermented and distilled grape marc of this variety shall be included in the Regulatory

	Administrational Act (K.D.P.) 49/2016 referred as the Department of Agriculture (Wine Registry and Planting of Vineyards) Decree of 2016. The variety name shall be mentioned on the label -At the end of distillation, Zivania shall be diluted with water at the desired actual alcoholic strength by volume at 20 degrees Centigrade (% vol.) within the range of 43-52% vol. The quality of the water used shall be in compliance with the Food (Control and Sales) Law 54(I)/1996 -Zivania shall be stored in appropriate vessels as long as it is required for further homogenization, stabilization and maturation of its ingredients -The quality, authentic and homogenous character of Zivania reflect the Cypriot terroir, which in its own turn, contains the long experience and endured know-how of the wine-growers of Cyprus (see point 1.6 below) -This authenticity and distinction of Cypriot Zivania from other similar known spirits in the market, has been empirically validated by the

	use of advanced chemiometrical approaching (Ballabio et al., 2007; Kokkinofta et al., 2003)

1.6 LINK WITH THE GEOGRAPHICAL ENVIRONMENT OF ORIGIN

Name of the product:	Ζιβανία / Τζιβανία / Ζιβάνα / Zivania
Important details for the geographical area or the origin relevant to the link:	-The influence of the natural environment of every geographical zone, in relation to the production potential and the human factor, has an elemental role to the vine efficiency in terms of wine composition and quality produced -The aforementioned is a simplified expression of the OIV resolution VITI 333/2010 that defines vitivinicultural “terroir”-a concept which refers to an area in which collective knowledge of the interactions between the identifiable physical and biological environment and applied vitivinicultural practices develops, providing distinctive characteristics for the products originating from this area. “Terroir” includes specific soil, topography, climate, landscape characteristics and biodiversity features

	-In the light of above, the authenticity of Zivania is a mix of particular soil characteristics and climate conditions in Cyprus, the grape varieties used for the process of fermentation and distillation, and the accumulated know-how of the wine-growers over the years
Special characteristics of the spirit drink linked with the geographical environment of origin:	-As mentioned at point 1.3 above, the human factor is a fundamental pillar of the wine geographical regions in Cyprus. For at least 5.500 years of vitivinicultural tradition, undoubtedly, the Cypriot wine-growers have accumulated important experience and mastery in vine cultivation, wine production and distillation -Consequently, the strong cultural activity carried out from the local authorities in various wine communities in Cyprus, particularly, around the seasonal production of different wine products, contributed the most to the brand empowerment of Zivania, in Cyprus and overseas. The most popular Zivania feasts in Cyprus are those organized annually by the communities of the Valley of the river Kouris-Xsilourikou, Alona, Polystypos, Pelentri, Omodos and Koilani

Causal relationship between the geographical area and the product:	-Zivania reflects its terroir of origin, which is Cyprus wine region. The organoleptic character can be considered as a mirror of the native grape varieties used for the fermentation and single distillation in traditional alembics -Straight forward is the relationship between the soil profiles of Cyprus mostly in terms of its richness in minerals, which are found in important concentrations in the analytical outline of Zivania -In general, all information given at point 1.3, point 1.5 and point 1.6 above, underpin the causal relationship between the geographical area Cyprus and the product Zivania References: Ballabio, D., Kokkinofta, R., Todeschini, R., and Theocharis, C. (2007). Characterization of the traditional Cypriot spirit Zivania by means of counterpropagation artificial neural networks. Chemometrics and Intelligent Laboratory Systems, 87, 78-84 Kokkinofta, R., Petrakis, P., Mavromoustakos, T., and Theocharis, C. (2003). Authenticity

	of the traditional Cypriot spirit "Zivania" on the basis of metal content using a combination of coupled plasma spectroscopy and statistical analysis. Journal of Agricultural Food Chemistry. 51, 6233-6239 Kokkinofta, R. and Theocharis, C. (2005). Chemometric characterization of the Cypriot spirit "Zivania". Journal of Agricultural Food Chemistry Κανονισμός του Ευρωπαϊκού Κοινοβουλίου και του Συμβουλίου (ΕΚ) 110/2008 σχετικά με τον ορισμό, την περιγραφή, την παρουσίαση, την επισήμανση και την προστασία των γεωγραφικών ενδείξεων των αλκοολούχων ποτών και την κατάργηση του Κανονισμού (ΕΟΚ) 1576/89 του Συμβουλίου Petrakis, P.; Touris, I., Liouni, M., Zervou, M., Kyrikou, I., Kokkinofta, R., Theocharis, C., and Mavromoustakos, T. (2004). Authenticity of the traditional Cypriot spirit "Zivania" on the basis of 1H NMR spectroscopy diagnostic parameters and statistical analysis. Journal of Agricultural Food Chemistry

1.7 REQUIREMENTS AT THE UNION, NATIONAL OR REGIONAL LEVEL

1.8 SUPPLEMENTARY ELEMENT WITH THE GEOGRAPHICAL INDICATION

1.9 SPECIAL LABELLING RULES

Description of the rule:	-Stable and colorless adhesive labels on the packaging of Zivania or an embossed matter -At the same field of vision shall be indicated on the label: (a) The name “Zivania” shall be indicated in characters using a font size of at least seven (7) mm height (b) The contacts of the producer and the bottler (name, address, place of provenance etc.) with capital characters using a font size not higher than those used for the name and not lower than three (3) mm In case where: (a) The bottler is not the producer; the bottler’s name shall be indicated solely (b) When the producer or the bottler is bottling in favour of a third person, the name of this person shall be indicated who has the

	responsibility for the product quality -The alcoholic strength by volume shall be indicated by a figure or half a figure and shall not be lower or higher from 0,2 % vol. of the alcoholic strength by volume as derived from the product analysis -The number of the alcoholic strength by volume shall be followed by the symbol % vol. and shall be indicated in characters using a font size of at least 0.005m height, if the nominal volume is greater than 100 cl -If the nominal volume is lower or equal than 100 cl and greater than 20cl, the alcoholic strength by volume shall be indicated in characters using a font size of at least 0.003m height -If the nominal volume is lower or equal than 20 cl, the alcoholic strength by volume shall be indicated in characters using a font size of at least 0.002m height -The nominal volume shall be indicated in liters, centiliters or milliliters and shall be expressed in units of volume or by the symbol of this unit according to the

	provisions regarding weights and measures -These units of volume shall be indicated in characters using a font size of at least 0.005m height, if the nominal volume is greater than 100 cl -If these units of volume are lower or equal than 100 cl and greater than 20cl, It shall be indicated in characters using a font size of at least 0.003m height -If these units of volume are lower or equal than 20 cl and greater than 20cl, it shall be indicated in characters using a font size of at least 0.002m height -In case of using a different grape variety than from the native grape varieties of Cyprus, the name of this variety shall be indicated on the label -On the packaging of “Zivania”, it can be indicated different indications such as the commercial name, the place of production etc, if only they do not provide consumer misleading with false information

	-In case of using carton boxes, bags, wooden boxes or other means for the repackaging of "Zivania", the compulsory indications shall be conformed to the authorized indications of the bottles or other packaging -The provided indications for "Zivania" shall be in one or both official languages of the Republic of Cyprus and in any of the official languages of the European Union, so that consumer can easily understand every one of those indications, unless the information is provided by other means. These indications can be repeated in another language

2. OTHER INFORMATION

2.1 SUPPORTING DOCUMENTS

-Official letter to the European Commission-Unit B.3-Geographical Indications for PGI-CY-01942-Zivania-15th December 2017 for updating the Technical File.

-Official letter to the European Commission-Unit B.3-Geographical Indications for PGI-CY-01942-Zivania-9th May 2018 for updating the Technical File.

-Regulation (EU) 2019/787 of the European Parliament and Council.

-Regulation (EC) 110/2008 of the European Parliament and Council.

-Regulation (EU) 1169/2011 of the European Parliament and Council.

-Excise Duty Law 91(I)/2004.

-Food (Control and Sales) Law 54(I)/1996.

-Regulatory Administrational Act (K.D.P.) 263/1998 referred as the Regulatory and Control of the Vine Products Industry (Control of Zivania) Act of 1998.

-Regulatory Administrational Act (K.D.P.) 83/2000 referred as the Regulatory and Control of the Vine Products Industry (Control of Zivania) Act of 2000.

-Regulatory Administrational Act (K.D.P.) 125/2002 referred as the Regulatory and Control of the Vine Products Industry (Control of Zivania) Act of 2002.

-Regulatory Administrational Act (K.D.P.) 49/2016 referred as the Department of Agriculture (Wine Registry and Planting of Vineyards) Decree of 2016.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1242

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Българско розово масло / Bulgarsko rozovo maslo

Transliteration Bulgarsko rozovo maslo

GOOD(S)

1. **Essential oils**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Union “Bulgarian rose oil”.

Address Union “Bulgarian rose oil”
8 Tsar Kaloyan str.
4000 Plovdiv

Bulgaria

GEOGRAPHICAL AREA

The geographical region where “Bulgarsko rozovo maslo” is produced includes the following municipalities in Bulgaria:

- in Plovdiv Province: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie and Hisarya;
- in Stara Zagora Province: Bratya Daskalovi, Gurkovo, Kazanlak,

Maglizh, Nikolaevo, Pavel Banya and Stara Zagora;
- in Pazardzhik Province: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera and Strelcha;
- in Sofia Province: Ihtiman, Koprivshtitsa and Mirkovo.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission implementing regulation (EU) No 1020/2014 of 25 September 2014 entering a name in the register of protected designations of origin and protected geographical indications (Българско розово масло (Bulgarsko rozovo maslo) (PGI)).

OJ L 283, 27.09.2014.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1242

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Българско розово масло / Bulgarsko rozovo maslo

Translittération Bulgarsko rozovo maslo

PRODUIT(S)

1. **Huiles essentielles**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Union "Huile de rose bulgare".

Adresse Union "Bulgarian rose oil"
8 Tsar Kaloyan str.
4000 Plovdiv

Bulgarie

AIRE GÉOGRAPHIQUE

L'aire géographique de production de "Bulgarsko rozovo maslo" comprend les municipalités suivantes de la Bulgarie:

- dans la province de Plovdiv: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie et Hisarya;
- dans la province de Stara Zagora: Bratya Daskalovi, Gurkovo,

Kazanlak, Maglizh, Nikolaevo, Pavel Banya et Stara Zagora;
- dans la province de Pazardzhik: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera et Strelcha;
- dans la province de Sofia: Ihtiman, Koprivshtitsa et Mirkovo.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) No 1020/2014 de la Commission du 25 septembre 2014 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées (Българско розово масло (Bulgarsko rozovo maslo) (IGP)).

JO L 283, 27.09.2014.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1242

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Българско розово масло / Bulgarsko rozovo maslo

Transcripción Bulgarsko rozovo maslo

PRODUCTO(S)

1. **Aceites esenciales**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Sindicato "Aceite de rosa de Bulgaria".

Dirección Union “Bulgarian rose oil”
8 Tsar Kaloyan str.
4000 Plovdiv

Bulgaria

ZONA GEOGRÁFICA

La región geográfica donde se produce el "Bulgarsko rozovo maslo" comprende los siguientes municipios de Bulgaria:

- en la provincia de Plovdiv: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie e Hisarya;
- en la provincia de Stara Zagora: Bratya Daskalovi, Gurkovo,

Kazanlak, Maglizh, Nikolaevo, Pavel Banya y Stara Zagora;
- en la provincia de Pazardzhik: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera y Strelcha;
- en la provincia de Sofía: Ihtiman, Koprivshtitsa y Mirkovo.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) 1020/2014 de la Comisión, de 25 de septiembre de 2014, por el que se inscribe una denominación en el registro de denominaciones de origen protegidas y de indicaciones geográficas protegidas [Българско розово масло (Bulgarsko rozovo maslo) (IGP)].

OJ L 283, 27.09.2014.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'БЪЛГАРСКО РОЗОВО МАСЛО' / 'BULGARSKO ROZOVO MASLO'

EC No BG-PGI-0005-01050 – 26.10.2012

PGI (X) PDO ( )

1. Name

'Българско розово масло' / 'Bulgarsko rozovo maslo'

2. Member State or Third Country

Bulgaria

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 3.2: Essential oils

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

'Bulgarsko rozovo maslo' is an essential oil obtained by means of the steam distillation of flowers of the Damask rose (*Rosa damascena* Mill.).

External appearance : Oily transparent liquid

Colour : Yellow or yellowish green

Smell : Characteristic aroma of roses

Physico-chemical indicators : These are determined by means of gas chromatography. The representative and typical constituents that have been identified are present in the following proportions, and this is what determines the oil's chromatographic profile:

Constituents	Content (%)
ETHANOL	up to 3,0
LINALOL	between 1,0 and 3,0
PHENYLETHYL ALCOHOL	up to 3,0
CITRONELLOL	between 24,0 and 35,0

NEROL	between 5,0 and 12,0
GERANIOL	between 13,0 and 22,0
GERANYL ACETATE	up to 1,5
EUGENOL	up to 2,5
METHYLEUGENOL	up to 2,0
FARNESOL	at least 1,4
HYDROCARBONS:	
C_{17} (heptadecane)	between 1,0 and 2,5
C_{19} (nonadecane) (3)	between 8,0 and 15,0
C_{19} (nonadecene) (4)	between 2,0 and 5,0
C_{21} (heneicosane)	between 3,0 and 5,5
C_{23} (tricosane)	between 0,5 and 1,5

3.3. *Raw materials (for processed products only)*

(a) Damask rose (*Rosa damascena* Mill.)

Fresh rose blossom comprising the petals and sepals of roses of the species *Rosa damascena* Mill., with shoots, leaves and buds removed, and without any mechanical impurities (e.g. mud, stones).

(b) Water

3.4. *Feed (for products of animal origin only)*

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

Picking, transporting and storage of rose blossom:

The picking of rose blossom usually begins in May, starting in fields at elevations of 300-400 m above sea-level and continuing for about 20-25 days, when the rose blossoms have attained the required maturity and have 14-40 pinkish red petals and a pleasant and characteristic fragrance. The picking of rose blossom begins at 5-6 a.m. and continues until 11-12 noon. The quality of ‘Bulgarsko rozovo maslo’ is guaranteed by compliance with the requirement that the rose blossoms be processed not later than

10-15 hours after they have been picked, so as to preserve the raw material's freshness and quality.

The blossom is transported to the distilleries immediately after picking, and distilling is carried out round the clock. The rose blossom is sorted, some for immediate processing and some for storage for no more than 15 hours (when the weather is cool and the temperature of the blossom is no more than 20° C) prior to distillation, depending on the time when it was picked.

Processing of the rose blossom – processing stages:

Distillation: The rose blossom is placed in the still in a volume equal to 100 kg per cubic metre and is mixed with water in a ratio of 1:4 to 1:5; this mixture is heated and is transformed by the steam and water into a boiling paste, which is stirred using an automatic device. The essential oils extracted by the steam are cooled and conveyed into receiving flasks, in which they are collected. About 3 500 kg of rose blossom is needed to obtain 1 kg of rose oil.

Cohobation (concentration) of the distilled liquid: is carried out in a continuously operating cohobation column in which the initial distillate undergoes multiple redistillation.

Separation, dehydration and filtration of the rose oil: the essential oil is separated in Florentine vessels, after which any mechanical impurities and water are removed by heating it to 30 °C and filtration.

Blending: Commercial batches are prepared by combining (blending) the rose oil produced in one installation (companies' own blends) or by blending oil produced in various installations.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Storage: On separate protected premises, including in bank vaults, at a temperature of 15 ± 5 °C, out of direct sunlight and away from heat sources, in sealed heat-resistant glass vessels with a capacity of up to 5 000 g fitted with special stoppers preventing direct contact with air, or in lacquer-coated aluminium tanks.

Transport and packaging: In lacquer-coated aluminium tanks or in traditional cylindrical vessels (*konkumi*) whose necks are closed by means of corks and a welded metal plate on top), or in glass jars and vials. The traditional vessels are wrapped in white cloth with traditional accessories, namely a tricolour ribbon and string and a guarantee certificate tied around their necks. Packagings differ and vary in weight from 0,5 g to 5 000 g. The traditional vessels or tanks are transported in standard wooden cases, boxes certified for the carriage of hazardous goods, or ordinary strong corrugated cardboard boxes, subject to a weight limit of 10 kg net.

3.7. *Specific rules concerning labelling*

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4. Concise definition of the geographical area

The geographical region where ‘Bulgarsko rozovo maslo’ is produced includes the following municipalities:

— **in Plovdiv Province**: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie and Hisarya,

— **in Stara Zagora Province**: Bratya Daskalovi, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Pavel Banya and Stara Zagora,

— **in Pazardzhik Province**: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera and Strelcha,

— **in Sofia Province**: Ihtiman, Koprivshtitsa and Mirkovo

5. Link with the geographical area

5.1. *Specificity of the geographical area*

Natural and climatic factors

The Damask rose is traditionally grown in the Valley of Roses (Rozovata Dolina) in Central Bulgaria at elevations between 370 and 625 m. The region is characterised by light, sandy brown forest soils which do not retain water, and climatic conditions favourable for growing roses. Thanks to the mild winters and an average annual temperature of 10,6 °C, the blossoms bud in February. The high humidity levels in May and June are optimal for slow and even blooming during the harvesting period.

Historical and human factors

The production of ‘Bulgarsko rozovo maslo’ is a traditional occupation of the population of the Rozovata Dolina. Over its more than 300-year history the local population has accumulated specialist knowledge of high-quality seed development and rose cultivation and brought technological innovation to the industry. The harvest takes place over a 20 to 30-day period and requires special skills: between several hours before daybreak and the early morning only blossoms with at least one open petal are picked with the sepals, without damaging the stem or the branches. Closed buds are left on the stem for later harvesting. Only experienced distillers are qualified to judge when the blossom is ready to be put in the stills, determine the ratio of blossom to water and decide the optimal distillation temperature. These skills are handed down

from generation to generation and serve to improve the stills in which 'Bulgarsko rozovo maslo' is made, ensuring a consistently high quality of the end product.

5.2. *Specificity of the product*

The specific and distinctive characteristics of 'Bulgarsko rozovo maslo' are its rich aroma, its pale, yellowish-green colour, its very good fixative qualities, its long-lingering aroma, and its balanced composition of volatile substances and hydrocarbons.

The chemical characteristics of 'Bulgarsko rozovo maslo' are closely linked to the region's geographical traits and set it apart from rose oils produced in other parts of the world. These are: a 24-35 % citronellol content (compared with 39-49 % for producers elsewhere in the world); a ratio of citronellol to geraniol of 1,1:2,5 (compared with 2,3:4,8 for producers elsewhere in the world); A distinguishing characteristic of 'Bulgarsko rozovo maslo' is the presence of a great many typical components such as farnesol and geranyl acetate, and a low methyleugenol content.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The specific qualities of 'Bulgarsko rozovo maslo' result from the combined action of factors linked to the geographical area. Climatic conditions influencing the even blooming, the yield and the blossom's oil content are the mild temperatures (15–25 °C), the high atmospheric humidity (over 60 %), the limited variation between day-time and night-time temperatures, and the sufficient degree of soil moisture. These conditions ensure that the roses bloom evenly and fully and accumulate large quantities of high-quality rose oil. To extract as much of the valuable constituents as possible, the technique used to produce 'Bulgarsko rozovo maslo' requires the rose blossom to be processed round the clock, immediately after harvesting; for this reason the distilleries are located in close proximity to the rose fields.

Production of 'Bulgarsko rozovo maslo', and its development, started in the 17th century and has been described by Dr Kosyo Zarev in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), published in 2008. In the late 18th and early 19th centuries, 'Bulgarsko rozovo maslo' captured markets around the world. Bulgaria became the main supplier to Europe's perfume industry. 'Bulgarsko rozovo maslo' used to be widely applied in medicine as a valuable drug, and in cooking as aromatic seasoning.

Soon after the fledgling Bulgarian Principality was created in 1878 the first laws were enacted regulating the quality and purity of 'Bulgarsko rozovo maslo'. A book entitled *'Parva konferentsia varhu Rozovata industria'* ('The first conference on the rose industry'), published in 1906:, explains: 'After the ministerial decree banning the

import of geraniums was issued in 1889, the price of “Bulgarsko rozovo maslo” immediately soared to unimaginable heights.’

Official reports to the Bulgarian Foreign Ministry from its consulates and legations in New York (USA), Vichy (France) and North Perth (Australia) and testimony from 1939-45 point to a strong interest in ‘Bulgarsko rozovo maslo’, which continued even during World War II. A letter of 19 December 1939 from the Royal Bulgarian Consulate to the Ministry, still written in old Bulgarian spelling, reports that ‘Mr William A. Hoffman, a chemical engineer currently based in New York, has informed us that that he wishes and is able to set up a regular trade in “Bulgarsko rozovo maslo” on very favourable terms for both parties’. In a letter dated 20 January 1941, an economic adviser to the Ministry, Mr K. Dobrev, informed the Royal Legation in Vichy of ‘conditions under which “Bulgarsko rozovo maslo” could be sold in occupied France’. A letter dated 24 February 1944 informed the Ministry that ‘the price of “Bulgarsko rozovo maslo” now stands at 5 000 Swiss Francs per kilogramme.’ The East-West Trading Company of Australia wrote on 5 October 1945 that ‘moreover we would be very interested in “Bulgarsko rozovo maslo” or in representing its manufacturers in Australia’.

‘Bulgarsko rozovo maslo’ has built up and maintained its international popularity and worldwide reputation by winning numerous awards at international exhibitions and fairs from the 1880s to the present day. In a chapter entitled ‘Awards won by Bulgarian rose oil’ in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), Dr Kosyo Zarev writes: ‘The high-quality of Bulgarian rose oil has won dozens of medals and awards at many exhibitions, shows and trade fairs’. Zarev goes on to mention that manufacturing and trading companies for ‘Bulgarsko rozovo maslo’ won gold, silver and bronze medals in the late 19th and early 20th centuries at fairs in Vienna (1873), Philadelphia (1876), Chicago (1895), Grasse (1902), Paris, Antwerp (1894), Amsterdam, Liège, Milan and London. The book also mentions the awards ‘Bulgarsko rozovo maslo’ has won in Bulgaria itself, namely the Plovdiv Fair and the 1968 Third International Essential Oils Conference.

Festivities marking the tricentenary of Bulgaria’s rose oil industry were held in 1964. and the Bulgarian Chamber of Commerce and Bulgarian Rose Directorate awarded gold medals and awards to various organisations that had contributed to the industry’s development. The traditional Rose Festival has been held every year since 1903, with recreations of rose picking and distilling as some of its regular features.

Before the Second World War, ‘Bulgarsko rozovo maslo’ met 70-90 % of world demand for rose oil. Currently Bulgaria produces 1,5 to 2 tonnes annually, which is mainly exported. It now meets 40-50 % of global demand, according to a report by the Institute for Roses and Essential Oil Crops in Kazanlak issued for the jubilee scientific session of 2 July 2007.

In 1994 ‘Bulgarsko rozovo maslo’ was entered in the Bulgarian State Patents Register as a protected designation of origin under No 052-01.

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(3) a saturated hydrocarbon with the chemical formula $CH_3(CH_2)_{17}CH_3$

(4) a non-saturated hydrocarbon (with one or more double carbon bonds) with the chemical formula $CH_3(CH_2)_{16}CH = CH_2$

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

« БЪЛГАРСКО РОЗОВО МАСЛО» / «BULGARSKO ROZOVO MASLO»

N° CE: BG-PGI-0005-01050 — 26.10.2012

IGP (X) AOP ( )

1. Dénomination

«Българско розово масло» / «Bulgarsko rozovo maslo»

2. État Membre ou Pays Tiers

Bulgarie

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 3.2: Huiles essentielles

3.2. *Description du produit portant la dénomination visée au point 1*

Le Bulgarsko rozovo maslo est une huile essentielle obtenue par distillation à la vapeur d'eau de fleurs du rosier de Damas (*Rosa damascena* Mill.).

Aspect : liquide huileux limpide

Couleur : jaune, jaune-vert

Odeur : arôme caractéristique de rose

Paramètres physico-chimiques : déterminés par chromatographie en phase gazeuse du Bulgarsko rozovo maslo. Les constituants représentatifs et caractéristiques identifiés, qui définissent le profil chromatographique de l'huile, sont présents dans les proportions suivantes:

Constituants	Teneur (en %)

ÉTHANOL	max. 3,0
LINALOL	de 1,0 à 3,0
ALCOOL PHÉNYLÉTHYLIQUE	max. 3,0
CITRONELLOL	de 24,0 à 35,0
NÉROL	de 5,0 à 12,0
GÉRANIOL	de 13,0 à 22,0
ACÉTATE DE GÉRANYLE	max. 1,5
EUGÉNOL	max. 2,5
MÉTHYLEUGÉNOL	max. 2,0
FARNÉSOL	min. 1,4
HYDROCARBURES:	
C_{17} (heptadécane)	de 1,0 à 2,5
C_{19} (nonadécane) (3)	de 8,0 à 15,0
C_{19} (nonadécène) (4)	de 2,0 à 5,0
C_{21} (hénéicosane)	de 3,0 à 5,5
C_{23} (tricosane)	de 0,5 à 1,5

3.3. *Matières premières (uniquement pour les produits transformés)*

a) Rose de Damas (*Rosa damascena* Mill.)

Fleurs fraîches de rose comprenant les pétales et les sépales de roses de l'espèce *Rosa damascena* Mill., débarrassées des ramilles, feuilles ou bourgeons, sans impuretés mécaniques (boue, pierres).

b) Eau

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*

—

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Cueillette, transport, stockage de la fleur de rose

La cueillette des fleurs de rose débute habituellement au mois de mai, tout d'abord dans les champs situés à une altitude d'environ 300 à 400 mètres au-dessus du niveau de la mer, et se poursuit pendant vingt à vingt-cinq jours, lorsque les fleurs de rose ont atteint la maturité nécessaire et qu'elles ont entre 14 et 40 pétales de couleur rouge-rosé et un arôme agréable et caractéristique. La récolte commence vers 5 ou 6 heures du matin et se poursuit jusqu'à 11 heures ou midi. La qualité du Bulgarsko rozovo maslo est garantie par le respect de l'exigence selon laquelle la fleur de rose doit être transformée dans un délai de dix à quinze heures après avoir été cueillie afin que soient préservées la fraîcheur et la qualité de la matière première.

Dès qu'elles ont été cueillies, les fleurs sont transportées vers les distilleries, qui fonctionnent 24 heures sur 24. Les fleurs de rose sont triées en vue d'être soit directement transformées, soit brièvement stockées, pendant un maximum de quinze heures (lorsque le temps est frais et que la température des fleurs n'excède pas 20 °C), avant la distillation, selon le moment où elles ont été cueillies.

Transformation de la fleur de rose — Étapes de la transformation

Distillation: les fleurs de rose sont chargées dans le distillateur dans une proportion de 100 kg par m^3 de volume et sont mélangées avec de l'eau (rapport en volume compris entre 1:4 et 1:5); le tout est chauffé et se transforme, sous l'effet de la vapeur et de l'eau, en une pâte bouillante qui est mélangée de façon automatique. Les huiles essentielles extraites par la vapeur sont refroidies, liquéfiées et recueillies dans des cuves. Quelque 3 500 kg de fleurs de rose sont nécessaires pour produire 1 kg d'huile essentielle.

Cohobation (concentration) des eaux de distillation: elle s'effectue dans une colonne de cohobation qui opère en continu et dans laquelle le distillat initial est redistillé à de multiples reprises.

Séparation, déshydratation et filtration de l'huile de rose: l'huile essentielle est récupérée dans des vases florentins (séparation), puis débarrassée des impuretés mécaniques et de l'eau par chauffage jusqu'à 30 °C et filtration.

Mélange: des lots commerciaux sont préparés par mélange d'huiles de rose produites dans une même installation (mélanges internes à la société) ou produites dans des installations différentes.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*

Stockage: dans des locaux protégés, par exemple des coffres-forts, à une température de 15° ± 5 °C, à l'abri de la lumière directe du soleil et des sources de chaleur, dans des récipients en verre résistant à la chaleur d'une capacité maximale de 5 kg fermés par des bouchons spéciaux qui empêchent tout contact avec l'air, ou dans des bidons en aluminium verni.

Transport et conditionnement: dans des bidons en aluminium verni ou dans des *konkumi* (récipients traditionnels cylindriques dont le col est fermé par un bouchon en liège et une plaque métallique soudée par-dessus) ou flacons et fioles en verre. Les flacons traditionnels (*konkumi*) sont enveloppés d'un tissu blanc et accompagnés d'accessoires traditionnels, à savoir un ruban tricolore et un cordon entourant le col, ainsi qu'un certificat de garantie. Le conditionnement est variable, de 0,5 g à 5 kg. Les récipients traditionnels ou les bidons sont transportés dans des caisses en bois standard, dans des caisses certifiées pour le transport de marchandises

dangereuses ou dans des boîtes en carton ondulé solide ordinaires, d'un poids maximal de 10 kg net.

3.7. *Règles spécifiques d'étiquetage*

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4. Description succincte de la délimitation de l'aire géographique

L'aire géographique de production du Bulgarsko rozovo maslo comprend les municipalités suivantes:

— **dans la province de Plovdiv**: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie et Hisarya,

— **dans la province de Stara Zagora**: Bratya Daskalovi, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Pavel Banya et Stara Zagora,

— **dans la province de Pazardzhik**: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera et Strelcha,

— **dans la province de Sofia**: Ihtiman, Koprivshtitsa et Mirkovo.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

Facteurs naturels et climatiques

L'aire de production traditionnelle de la rose de Damas, la Vallée des roses, se situe dans le centre de la Bulgarie, à une altitude allant de 370 à 625 mètres. La région se caractérise par des sols forestiers cannelle légèrement sablonneux et perméables, ainsi que par des conditions climatiques propices à la culture des roses, à savoir un hiver doux, avec une température annuelle moyenne de 10,6 °C qui permet le bourgeonnement en février et une forte humidité en mai et juin qui garantit des conditions optimales pour une floraison lente et régulière durant la période de récolte.

Facteurs historiques et humains

La production de Bulgarsko rozovo maslo est une activité spécifique traditionnelle des habitants de la Vallée des Roses. En plus de 300 ans d'histoire, la population locale a acquis un savoir-faire spécifique dans le

développement de matériel de multiplication et la culture de la rose, et elle a apporté des innovations technologiques dans le secteur. La récolte, qui s'effectue sur une période de vingt à trente jours, requiert des compétences et une adresse particulières: pendant les heures précédant le lever du soleil et jusqu'au petit matin, seules les fleurs dont un pétale extérieur au moins est ouvert sont cueillies, avec les sépales, sans que soient endommagées la tige ou les ramilles. Les bourgeons non éclos sont laissés en vue d'une récolte ultérieure. Seuls les distillateurs expérimentés sont qualifiés pour apprécier à quel moment les fleurs de rose peuvent être placées dans l'appareil de distillation et pour déterminer le rapport fleurs/eau et la température idéale de distillation. Ces compétences se transmettent de génération en génération et permettent l'amélioration perpétuelle des cuves de distillation dans lesquelles le Bulgarsko rozovo maslo est fabriqué, ce qui garantit le maintien de sa qualité.

5.2. *Spécificité du produit*

Les caractéristiques spécifiques et distinctives du Bulgarsko rozovo maslo sont la richesse de ses caractéristiques aromatiques, sa couleur jaune-vert pâle, ses très bonnes qualités fixatives, la persistance de son arôme et sa teneur équilibrée en composés volatiles et hydrocarbures.

Les caractéristiques chimiques spécifiques du Bulgarsko rozovo maslo sont liées aux particularités géographiques de la région et le distinguent des huiles de rose produites dans d'autres régions du monde: il présente une teneur en citronellol de 24 à 35 % (contre 39 à 49 % pour les huiles produites ailleurs dans le monde) et un ratio citronellol/géraniol de 1,1 pour 2,5 (contre 2,3 pour 4,8 pour les huiles produites ailleurs dans le monde). Une autre spécificité du Bulgarsko rozovo maslo est la présence de multiples composants caractéristiques tels que le farnésol et l'acétate de géranyle ainsi qu'une faible teneur en méthyl-eugénol.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

La spécificité du Bulgarsko rozovo maslo tient à un ensemble de facteurs liés à l'aire géographique. Les conditions climatiques, expliquant la floraison régulière des roses, les rendements et la teneur en huile, sont la douceur des

températures (15 à 25 °C) et la forte humidité atmosphérique (plus de 60 %), la faible amplitude entre les températures diurnes et nocturnes et l'humidité suffisante des sols. Ces conditions permettent une floraison régulière et complète des roses et l'accumulation de grandes quantités d'huile de rose de haute qualité dans les fleurs. Afin d'extraire un maximum de ces précieux composants, la technique de production utilisée pour le Bulgarsko rozovo maslo exige que les fleurs fraîchement coupées soient transformées immédiatement (transformation 24 heures sur 24), ce qui explique que les distilleries sont situées à proximité directe des champs de roses.

La production et le développement du Bulgarsko rozovo maslo ont débuté dès le XVII^{e} siècle et ont été décrits par Kosyo Zarev dans l'ouvrage intitulé *Production de roses et culture traditionnelle en Bulgarie* (*Bulgarskoto rozoproizvodstvo i traditsionnata kultura*) de 2008. À la fin du XVIII^{e} siècle et au début du XIX^{e} siècle, le Bulgarsko rozovo maslo a conquis les marchés mondiaux. La Bulgarie est devenue le principal fournisseur dans le secteur de la parfumerie en Europe. Le Bulgarsko rozovo maslo était également largement utilisé en médecine, où il était considéré comme un médicament précieux, ainsi qu'en cuisine en tant qu'assaisonnement.

Peu de temps après la création de la jeune principauté de Bulgarie en 1878, les premières lois régissant la qualité et la pureté du Bulgarsko rozovo maslo ont été adoptées. Un livre intitulé *Première conférence sur l'industrie de la rose* (*Parva konferentsia varhu Rozovata industria)*, publié en 1906, explique ce qui suit: «Après l'adoption, en 1889, de l'arrêté ministériel interdisant l'importation de géranium, le prix du Bulgarsko rozovo maslo a immédiatement grimpé à des niveaux inimaginables».

Une série de lettres officielles adressées au ministre bulgare des affaires étrangères par ses consulats et légations à New York (États-Unis), Vichy (France) et North Perth (Australie), ainsi que des témoignages datant de la période 1939 à 1945, témoignent d'un grand intérêt commercial pour le Bulgarsko rozovo maslo, y compris pendant la Seconde Guerre mondiale. Une lettre du consulat du Royaume de Bulgarie au ministère en date du 19 décembre 1939, dans laquelle l'ancienne orthographe bulgare était encore utilisée, indique que «M. William A. Hoffman, un ingénieur chimiste actuellement installé à New York, a fait savoir qu'il souhaitait et était en mesure d'établir un commerce régulier de Bulgarsko rozovo maslo à des

conditions très favorables pour les deux parties. Par lettre du 20 janvier 1941, le conseiller économique du ministère, M. Dobrev, a indiqué à la légation du Royaume à Vichy les «conditions dans lesquelles le Bulgarsko rozovo maslo pouvait être vendu dans la France occupée». Dans une autre lettre datée du 24 février 1944, le ministère a été informé que «le prix du Bulgarsko rozovo maslo était désormais de 5 000 francs suisses le kilo». La société australienne East-West Trading Company a également déclaré ce qui suit par lettre du 5 octobre 1945: «Nous portons en outre un grand intérêt au Bulgarsko rozovo maslo et nous souhaiterions représenter ses fabricants en Australie».

Le Bulgarsko rozovo maslo a acquis et conservé une renommée internationale en remportant de nombreuses récompenses lors d'expositions ou de foires entre 1880 et aujourd'hui. Dans l'ouvrage *Production de roses et culture traditionnelle en Bulgarie*, au chapitre intitulé «Prix remportés par le Bulgarsko rozovo maslo», M. Kosyo Zarev écrit ce qui suit: «La grande qualité de l'huile de rose bulgare a valu à ses producteurs des dizaines de médailles et de récompenses lors de multiples expositions et foires commerciales». Des sociétés bulgares de production et de commercialisation du Bulgarsko rozovo maslo ont remporté des médailles d'or, d'argent et de bronze à la fin du XIXe siècle et au début du XXe siècle lors d'expositions à l'étranger, notamment à Vienne (1873), à Philadelphie (1876), à Chicago (1895), à Grasse (1902), à Paris et à Anvers (1894), ainsi qu'à Amsterdam, Liège, Milan et Londres. Le livre mentionne également les prix décernés au Bulgarsko rozovo maslo en Bulgarie, lors de l'exposition de Plovdiv et du 3e congrès international sur les huiles essentielles de 1968.

Le tricentenaire de la production de Bulgarsko rozovo maslo en Bulgarie a donné lieu, en 1964, à des festivités au cours desquelles la chambre de commerce bulgare a décerné des médailles d'or et des récompenses à des organisations ayant contribué au développement du secteur. Le traditionnel festival de la rose est également organisé chaque année, depuis 1903, au moment de la récolte. Il retrace notamment le rituel de la cueillette et de la distillation du produit.

Avant la Seconde Guerre mondiale, le Bulgarsko rozovo maslo couvrait 70 à 90 % de la demande mondiale en huile de rose. Aujourd'hui, sa production annuelle de 1,5 à 2 tonnes par an est principalement destinée à l'exportation

et couvre entre 40 et 50 % de la demande mondiale (selon un rapport de l'Institut des roses et des cultures d'huiles essentielles à Kazanlak qui a été publié à l'occasion du jubilé scientifique organisé le 2 juillet 2007).

En 1994, le produit a été inscrit sous le numéro 052-01 «Bulgarsko rozovo maslo» dans le registre national de l'office des brevets bulgare en tant qu'appellation d'origine protégée.

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(3) Hydrocarbure saturé dont la formule chimique est $CH_3(CH_2)_{17}CH_3$

(4) Hydrocarbure insaturé (possédant une ou plusieurs doubles liaisons) et dont la formule chimique est $CH_3(CH_2)_{16}CH = CH_2$

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«БЪЛГАРСКО РОЗОВО МАСЛО»/ «BULGARSKO ROZOVO MASLO»

Nº CE: BG-PGI-0005-01050 – 26.10.2012

IGP (X) DOP ( )

1.Denominación

«Българско розово масло »/ «Bulgarsko rozovo maslo ».

2. Estado miembro o tercer país

Bulgaria.

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Categoría 3.2. Aceites esenciales.

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

El «Bulgarsko rozovo maslo» es un aceite esencial obtenido mediante destilación al vapor de agua de pétalos de rosa damascena (*Rosa damascena* Mill.).

Aspecto : líquido aceitoso límpido.

Color : amarillo, verde amarillento.

Olor : aroma característico de rosa.

Parámetros fisicoquímicos : determinados mediante cromatografía en fase gaseosa del «Bulgarsko rozovo maslo». Los componentes representativos y característicos identificados, que definen el perfil cromatográfico del aceite, están presentes en las proporciones siguientes:

Componentes	Contenido
Etanol	máx. 3,0 %
Linalol	de 1,0 a 3,0 %

Alcohol feniletílico	máx. 3,0 %
Citronelol	de 24,0 a 35,0 %
Nerol	de 5,0 a 12,0 %
Geraniol	de 13,0 a 22,0 %
Acetato de geranilo	máx. 1,5 %
Eugenol	máx. 2,5 %
Metileugenol	máx. 2,0 %
Farnesol	mín. 1,4 %
HIDROCARBUROS	
C_{17} (heptadecano)	de 1,0 a 2,5 %
C_{19} (nonadecano) (3)	de 8,0 a 15,0 %
C_{19} (nonadeceno) (4)	de 2,0 a 5,0 %
C_{21} (heneicosano)	de 3,0 a 5,5 %
C_{23} (tricosano)	de 0,5 a 1,5 %

3.3. *Materias primas (únicamente en el caso de los productos transformados)*

a) Rosa damascena (*Rosa damascena* Mill.).

Flores frescas de rosa que comprendan los pétalos y los sépalos de rosas de la especie *Rosa damascena* Mill., desprovistas de tallos, hojas y capullos, y sin impurezas mecánicas (barro, piedras).

b) Agua.

3.4. *Piensos (únicamente en el caso de los productos de origen animal)*

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3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Recolección, transporte y almacenamiento de la flor de rosa:

La recolección de flores de rosa comienza habitualmente en el mes de mayo, en primer lugar en los campos situados a una altitud comprendida entre 300 y 400 m, y prosigue durante un período de veinte a veinticinco días, cuando las flores de rosa han alcanzado la madurez necesaria, presentan entre 14 y 40 pétalos de color rojo

rosado y exhalan un aroma agradable y característico. La recolección se inicia hacia las cinco o las seis de la mañana y continúa hasta las once o las doce del mediodía. La calidad del «Bulgarsko rozovo maslo» la garantiza el cumplimiento del requisito según el cual la flor de rosa debe transformarse en un plazo de diez a quince horas después de la recolección para que se mantengan el frescor y la calidad de la materia prima.

Una vez efectuada la recolección, las flores se transportan a las destilerías, que funcionan ininterrrumpidamente. Las flores de rosa se seleccionan, bien para transformarlas directamente, bien para almacenarlas durante un espacio de tiempo breve, como máximo quince horas (cuando el tiempo sea fresco y la temperatura de las flores no supere 20 °C), antes de la destilación, según el momento de la recolección.

Transformación de la flor de rosa-Etapas de la transformación:

Destilación: las flores de rosa se cargan en el alambique a razón de 100 kg por metro cúbico y se mezclan con agua en una proporción comprendida entre 1:4 y 1:5; la mezcla se calienta y se transforma, bajo el efecto del vapor y del agua, en una pasta hirviente que se mezcla de forma automática. Los aceites esenciales extraídos mediante el vapor se enfrían y se recogen licuados en frascos. Para producir 1 kg de aceite esencial se necesitan unos 3 500 kg de flores de rosa.

Cohobación (concentración) de las aguas de destilación: se realiza en una columna de cohobación que funciona continuamente y en la que el destilado inicial se destila de nuevo numerosas veces.

Separación, deshidratación y filtración del aceite de rosa: el aceite esencial se recupera en vasos florentinos (separación), luego se eliminan las impurezas mecánicas y el agua calentándolo hasta 30 °C y filtrándolo.

Mezcla: se preparan lotes comerciales mezclando aceites de rosa producidos en una misma instalación (mezclas de la propia empresa) o producidos en instalaciones diferentes.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*

Almacenamiento: en locales protegidos, por ejemplo cajas fuertes, a una temperatura de 15 ± 5 °C, al abrigo de la luz directa del sol y de fuentes de calor, en recipientes de vidrio resistentes al calor de una capacidad máxima de 5 kg, cerrados mediante tapones especiales que impidan todo contacto con el aire, o en bidones de aluminio barnizados.

Transporte y envasado: en bidones de aluminio barnizados, en *konkumi* (recipientes tradicionales cilíndricos con el cuello cerrado mediante un tapón de corcho y una placa

metálica soldada por encima) o en tarros y frascos de vidrio. Los recipientes tradicionales, o *konkumi,* se envuelven en un paño blanco y se acompañan de accesorios tradicionales, a saber, una banda tricolor y un cordón atados alrededor del cuello, así como un certificado de garantía. El envase es variable y su peso oscila entre 0,5 g y 5 kg. Los recipientes tradicionales o los bidones se transportan en cajas de madera estándar, en cajas certificadas para el transporte de mercancías peligrosas o en cajas de cartón ondulado sólido normales, de un peso máximo de 10 kg.

3.7. *Normas especiales sobre el etiquetado*

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4. Descripción sucinta de la zona geográfica

La zona geográfica de producción del «Bulgarsko rozovo maslo» comprende los municipios siguientes

— **en la provincia de Plovdiv**: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie e Hisarya;

— **en la provincia de Stara Zagora**: Bratya Daskalovi, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Pavel Banya y Stara Zagora;

— **en la provincia de Pazardzhik**: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera y Strelcha;

— **en la provincia de Sofia**: Ihtiman, Koprivshtitsa y Mirkovo.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

Factores naturales y climáticos

La zona de producción tradicional de la rosa damascena, el Valle de las Rosas, se sitúa en el centro de Bulgaria, a una altitud comprendida entre 370 y 625 m. La región se caracteriza por unos suelos forestales marrones ligeramente arenosos y permeables, y por unas condiciones climáticas propicias para el cultivo de la rosa: unos inviernos suaves y una temperatura media anual de 10,6 °C que permiten el brote de las yemas en febrero; además, la fuerte humedad de mayo y junio garantiza unas condiciones óptimas para una floración lenta y regular en el período de recolección.

Factores históricos y humanos

La producción del «Bulgarsko rozovo maslo» es una actividad específica tradicional de los habitantes del Valle de las Rosas. A lo largo de más de trescientos años de historia, la población local ha adquirido un saber hacer específico en el desarrollo del material de multiplicación y el cultivo de la rosa y ha aportado innovaciones tecnológicas al sector. La recolección, que se realiza en un espacio de tiempo de 20 a 30 días, exige competencias y una destreza particulares: desde varias horas antes del alba y en las primeras de la mañana, se recogen únicamente las flores que tengan al menos un pétalo exterior abierto, con los sépalos, sin dañar los pedúnculos ni los tallos. Las yemas cerradas se dejan en el tallo para una recolección posterior. Únicamente los destiladores experimentados están cualificados para decidir en qué momento se pueden colocar las flores en el alambique, para determinar la proporción entre flores y agua o para escoger la temperatura ideal de destilación. Estas competencias se transmiten de generación en generación y permiten una mejora continua de los recipientes de destilación en los que se fabrica el «Bulgarsko rozovo maslo», lo que garantiza el mantenimiento de su calidad.

5.2. *Carácter específico del producto*

Las características específicas y distintivas del «Bulgarsko rozovo maslo» son la riqueza de su aroma, su color verde amarillento pálido, sus excelentes cualidades fijadoras, la persistencia de su aroma y su contenido equilibrado en compuestos volátiles e hidrocarburos.

Las características químicas específicas del «Bulgarsko rozovo maslo» están unidas a las particularidades geográficas de la región y lo distinguen de los aceites de rosa producidos en otras regiones del mundo: presenta un contenido de citronelol de 24 a 35 % (de 39 a 49 % en los aceites producidos en otras partes del mundo) y una proporción entre citronelol y geraniol de 1,1 a 2,5 (de 2,3 a 4,8 en el caso de los aceites producidos en otras partes del mundo). Otro carácter específico del «Bulgarsko rozovo maslo» es la presencia de múltiples componentes característicos, como el farnesol y el acetato de geranilo, así como un bajo contenido de metileugenol.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

El carácter específico del «Bulgarsko rozovo maslo» es el resultado de un conjunto de factores vinculados a la zona geográfica. Las condiciones climáticas que explican la floración regular de las rosas, los rendimientos y el contenido en aceite son la suavidad de las temperaturas (de 15 a 25 °C) y la elevada humedad atmosférica (más del 60 %), la escasa variación entre las temperaturas diurnas y nocturnas y la humedad suficiente de los suelos. Estas condiciones permiten una floración regular y completa de las rosas y la acumulación de grandes cantidades de aceite de rosa de excelente

calidad en las flores. Para extraer el mayor volumen posible de estos preciosos componentes, la técnica de producción utilizada para el «Bulgarsko rozovo maslo» exige que las flores recién cortadas se transformen inmediatamente y sin interrupción; ello explica que las destilerías estén situadas en estrecha proximidad a los campos de rosas.

La producción y el desarrollo del «Bulgarsko rozovo maslo» comenzaron en el siglo XVII y han sido descritos por Kosyo Zarev en la obra titulada *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Producción de rosas y cultivo tradicional en Bulgaria), de 2008. A finales del siglo XVIII y principios del XIX, el «Bulgarsko rozovo maslo» conquistó los mercados mundiales. Bulgaria se convirtió en el principal proveedor en el sector de la perfumería en Europa. Asimismo, el «Bulgarsko rozovo maslo» se utilizaba mucho en medicina, por considerárselo un medicamento precioso, y en cocina como condimento.

Poco después de la creación del joven principado de Bulgaria en 1878, se adoptaron las primeras leyes que regulaban la calidad y la pureza del «Bulgarsko rozovo maslo». Un libro titulado *Parva konferentsia varhu Rozovata industria* (Primera conferencia sobre la industria de la rosa), publicado en 1906, explica lo siguiente: «Tras la adopción, en 1889, del decreto ministerial por el que se prohibía la importación de geranios, el precio del “Bulgarsko rozovo maslo” alcanzó inmediatamente niveles inimaginables».

Una serie de cartas oficiales dirigidas al ministro búlgaro de asuntos exteriores por sus cónsules y legaciones de Nueva York (Estados Unidos), Vichy (Francia) y North Perth (Australia), así como testimonios del período comprendido entre 1939 y 1945, ponen de manifiesto el gran interés comercial por el «Bulgarsko rozovo maslo», incluso durante la Segunda Guerra Mundial. Una carta enviada al Ministerio por el Consulado del Reino de Bulgaria el 19 de diciembre de 1939, escrita aún con la antigua ortografía búlgara, señala que «William A. Hoffman, ingeniero químico instalado actualmente en Nueva York, ha informado de que desea y está en condiciones de establecer un comercio regular de “Bulgarsko rozovo maslo” en condiciones muy favorables para ambas partes». Por carta de 20 de enero de 1941, el consejero económico del Ministerio, K. Dobrev, indicó a la legación del Reino en Vichy las «condiciones en las que podía venderse el “Bulgarsko rozovo maslo” en la Francia ocupada». En otra carta, fechada el 24 de febrero de 1944, se informó al Ministerio de que «el precio del “Bulgarsko rozovo maslo” asciende ahora a 5 000 francos suizos el kilo.» La sociedad australiana East–West Trading Company declaró asimismo por carta de 5 de octubre de 1945: «Además, estamos muy interesados en el “Bulgarsko rozovo maslo” y desearíamos representar a sus fabricantes en Australia.».

El «Bulgarsko rozovo maslo» ha adquirido y conserva fama internacional y ha obtenido numerosas recompensas en exposiciones y ferias desde 1880 hasta nuestros días.

En el capítulo titulado «Premios obtenidos por el “Bulgarsko rozovo maslo”» del libro *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Producción de rosas y cultivo tradicional en Bulgaria), Kosyo Zarev escribe lo siguiente: «La gran calidad del aceite de rosa búlgaro les ha valido a sus productores decenas de medallas y recompensas en múltiples exposiciones y ferias comerciales.». Señala luego que algunas sociedades búlgaras de producción y comercialización del «Bulgarsko rozovo maslo» consiguieron medallas de oro, de plata y de bronce a finales del siglo XIX y principios del XX en exposiciones celebradas en el extranjero, en concreto en Viena (1873), Filadelfia (1876), Chicago (1895), Grasse (1902), París y Amberes (1894), además de en Ámsterdam, Lieja, Milán y Londres. El libro cita también los premios concedidos al «Bulgarsko rozovo maslo» en Bulgaria, en la exposición de Plovdiv y en el tercer congreso internacional sobre los aceites esenciales de 1968.

Para celebrar el tricentenario de la producción del «Bulgarsko rozovo maslo» en Bulgaria, en 1964 se organizaron festividades en las que la Cámara de Comercio búlgara otorgó medallas de oro y recompensas a varias organizaciones que habían contribuido al desarrollo del sector. Por otro lado, el tradicional Festival de la Rosa se organiza asimismo todos los años desde 1903. En él se recrea el ritual de la recolección y de la destilación del producto.

Antes de la Segunda Guerra Mundial, el «Bulgarsko rozovo maslo» aseguraba entre el 70 y el 90 % de la demanda mundial de aceite de rosa. En la actualidad, la producción de Bulgaria oscila entre 1,5 y 2 toneladas anuales, que se destinan principalmente a la exportación. De acuerdo con un informe del Instituto de las rosas y los cultivos de aceites esenciales de Kazanlak, que se publicó con ocasión del jubileo científico organizado el 2 de julio de 2007, la producción actual cubre entre el 40 y el 50 % de la demanda mundial.

En 1994, el «Bulgarsko rozovo maslo» se inscribió como denominación de origen protegida en el registro nacional de la oficina de patentes búlgara con el número 052-01.

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(3) -hidrocarburo saturado cuya fórmula química es $CH_3(CH_2)_{17}CH_3$

(4) -hidrocarburo insaturado (que posee uno o varios enlaces dobles) y cuya fórmula química es $CH_3(CH_2)_{16}CH = CH_2$

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1243

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Pálinka

GOOD(S)

1. **Fruit Spirit**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification

GEOGRAPHICAL AREA

Hungary. Burgenland, Wien, Niederösterreich, Steiermark provinces in Austria in case of barackpálinka (apricot pálinka).

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Regulation (EU) 2019/787 Article 37.

Pálinka PGI-HU+AT-02048 registered 13/02/2008.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1243

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Pálinka

PRODUIT(S)

1. **Eau-de-vie de fruit**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit

AIRE GÉOGRAPHIQUE

Hongrie. Provinces de Burgenland, Wien, Niederösterreich, Steiermark en Autriche s'agissant de barackpálinka (abricot pálinka).

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 37 du règlement (UE) 2019/787.

Pálinka IGP-HU+AT-02048 enregistrée le 13/02/2008.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1243

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Pálinka

PRODUCTO(S)

1. **Bebida espirituosa de frutas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto

ZONA GEOGRÁFICA

Hungría. Burgenland, Viena, Baja Austria, provincias austriacas de Estiria en el caso de la barackpálinka (palinka de albaricoque).

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 37 del Reglamento (UE) 2019/787.

Pálinka PGI-HU+AT-02048 registrado el 13 de febrero de 2008.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Pálinka

'Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics'

1. Description of the spirit drink

1.1 Physical, chemical and/or organoleptic characteristics

1.1.1 The chemical and physical characteristics of 'Pálinka' meet the specifications set out for fruit spirits. No flavouring or colouring shall be added to 'Pálinka' produced in Hungary.

1.1.2 Apricot 'Pálinka' produced in Austria has the following specific characteristics:

Minimum alcoholic strength of 38 % vol and maximum total dry extract content of 5 g/l, of which maximum 4 g/l of sugar (calculated as invert sugar) in the finished product

Ethyl carbamate: maximum 1 mg/l in the finished product;

Volatile matter content: minimum 400 g/hl of pure alcohol

Ethylacetate: maximum 350 g/hl of pure alcohol

Total isobuthanol and isoamyl alcohol: minimum 100 g/hl of pure alcohol

Total 1-propanol, isobuthanol and isoamyl alcohol: minimum 150 g/hl of pure alcohol, maximum 1 000 g/hl of pure alcohol

1.2 Organoleptic characteristics:

1.2.1 'Pálinka' produced in Hungary

(a) Clear, colourless, or occasionally pale yellow, retaining the characteristic taste and aroma of the fruit used to produce it.

Distinctive taste and aroma of the various types of fruit:

Distinctive properties of 'Pálinka' produced from pome fruits (e.g. apple, pear or quince): in apple 'Pálinka', a slight tartness, alongside fresh citrus notes and spicy waxiness. In pear 'Pálinka', the taste depends largely on the pear variety used (e.g. Williams pears have a more intense, buttery, creamy texture), usually full-flavoured, with a piquant, deep-citrusy taste. Also in quince 'Pálinka', the taste depends on the

particular characteristics of the variety (quince pear or quince apple), and the ‘Pálinka’ is usually characterised by an intense, rich, full flavour and a somewhat robust yet creamy texture.

Distinctive properties of ‘Pálinka’ produced from stone fruits (e.g. sweet cherry, sour cherry, apricot or plum): these ‘Pálinkas’ are often characterised by a pleasant fruit-stone flavour. It is not unusual for them to have a floral, perfumed, spicy, jam-like character. They have pronounced aromas and tastes. The pleasant fruit-stone flavour forms part of the traditional taste of stone fruits.

Distinctive properties of ‘Pálinka’ produced from grapes (e.g. fragrant white grapes, red grapes): as in winemaking, the final product depends largely on the grape variety. ‘Pálinka’ produced from fragrant grape varieties (e.g. Irsai Olivér) may vary according to the grape’s muscatel, fragrant, elderflower, orangey, delicate seed-oil character, complemented by a delicate spiciness. ‘Pálinka’ made from red grapes, on the other hand (e.g. Cabernet franc), is more full-bodied, with a richer spiciness. It may have an oily texture and pronounced black and red berry aromas.

Distinctive properties of ‘Pálinka’ produced from wild berries: wild fruits are generally more rustic, with strong, pronounced aromas and tastes. Their fruity character can fade into the background, giving way to other complex aromas. The berry fruits (e.g. strawberry or raspberry) have a very intense, elegant, silky character, and their extraordinary expressiveness dominates in the glass. Depending on the fruit, they may also have herbal, lavender, menthol or medicinal herb aromas.

(b) In the case of matured and old ‘Pálinka’, a yellowish, amber colour, retaining the fruit’s essential bouquet and aroma, in addition to its mature character.

(c) In the case of ‘Pálinka’ matured on a bed of fruit, the bouquet is refined thanks to the maturing on the bed of fruit, and the colour matches that of the fruit.

1.2.2 Apricot ‘Pálinka’ produced in Austria is a clear, colourless apricot spirit, with the distinctive floral aroma of ripe apricot and the taste of the whole fruit, with a discreet fruit-stone flavour that never dominates.

Specific characteristics (compared to spirit drinks of the same category)

1.3 Specific characteristics (compared to spirit drinks of the same category)

1.3.1 ‘Pálinka’ may be produced only from fruit (including the pulp) grown in Hungary.

Products made from fruit concentrate or dried or desiccated fruit cannot be called ‘Pálinka’.

Hungarian ‘Pálinka’ is a fruit spirit produced and bottled in Hungary.

No sweetener shall be added to ‘Pálinka’ produced in Hungary, not even to round off the final taste of the product.

1.3.2 In Austria, ‘Pálinka’ can be made only from apricots (Prunus Armeniaca L.) originating from the provinces along Austria’s eastern border and from Hungary.

The total alcoholic strength of Austrian apricot ‘Pálinka’ is greater than that of other apricot spirits.

2. Description of the defined geographical area

‘Pálinka’ may be produced anywhere in Hungary and in the Austrian provinces of Lower Austria, Burgenland, Styria and Vienna.

3. Method for obtaining the spirit drink

‘Pálinka’ is produced in the following five, distinct stages:

- careful selection of the fruit;

- mashing;

- distilling and refining of the mash;

- resting, maturation;

- production, treatment and bottling of the ‘Pálinka’.

Other specific procedures may be used for ‘Pálinka’ produced in Hungary.

3.1 Selection of fruit

The basic ingredient of ‘Pálinka’ must be ripe, good-quality fruit.

3.2 Mashing

The fruit must be prepared for fermentation in such a way as to ensure the optimum process. The fruit is left uncovered so that the fermentation process can be completed properly. The temperature for fermentation must be selected in such a way that the

primary flavour elements are not adversely affected and the secondary flavour elements are formed to the proper quality standard.

In Austria, apricots should be stoned before mashing, to ensure the fruit-stone flavour is discreet. The fermented mash made from the stoned apricots may be stored only for a short while, up to the distillation stage, and the stones which are stored cannot be added to the distillation device.

In addition to water, the following ancillary materials may be used during mashing:

- pressed or dried yeast;

- acids for adjusting the pH;

- nutritive salt for the yeast;

- enzymes for releasing the aroma materials and sugars and for breaking down the pectin;

- anti-foaming agent.

3.3 Distillation

3.3.1 In Hungary, ‘Pálinka’ may be produced using distillation equipment suitable for double fractional distillation, based on the method with a boiler (distilling, refining), or using distillation equipment based on another technical solution which guarantees the appropriate organoleptic quality. It is vitally important to carefully separate the ‘head’ and ‘tail’ fractions, which exert an unpleasant influence on the flavour and aroma. During distillation, part of the original stone content of the stoned fruit may be added to the mash in order to achieve the characteristic taste. The use of anti-foaming agents is permitted during the distillation process.

3.3.2 In Austria, apricot ‘Pálinka’ may be distilled only in simple or reinforced distillation devices. Continuous distillation is incompatible with traditional production and cannot be used.

In line with Austrian ‘Pálinka’ traditions, Austrian ‘Pálinka’ can be produced only in distilleries based in the provinces of Lower Austria, Burgenland, Styria or Vienna.

3.4 Resting, maturation

Resting

The ‘Pálinka’ must be rested until it becomes well balanced. The vessel used for resting must be made of a material that does not negatively alter or damage the flavour or taste constituents of the ‘Pálinka’.

Maturation

Maturation must be carried out in a wooden cask to ensure that ‘Pálinka’ acquires new flavour elements, partly through oxidation and partly through dissolution. The minimum maturation period is three months.

3.5 Production, treatment and bottling of ‘Pálinka’

In Hungary, treated or untreated water of drinking quality may be added to rested and/or matured ‘Pálinka’ to adjust the final alcoholic strength, and it may also be cooled and filtered.

In Austria, the water used to adjust the consumption strength usually comes from the east of the country, provided it does not exceed a degree of hardness of 8.4°dH. If no water of that quality is available locally, then permuted or other softened water may be used, even if it is from outside Austria’s eastern provinces. Where water with a low mineral content, e.g. softened water, is used, if the final product is opalescent, it should undergo a final filtering.

Bottling

‘Pálinka’ produced in Hungary can be bottled only in Hungary, so as to ensure the protected product is fully traceable and to protect the geographical indication. The inspection and supervisory powers of the excise and food chain safety authorities are organised on a regional basis, so it is essential that production, treatment and bottling take place in Hungary.

This rule on bottling does not apply to Austrian ‘Pálinka’.

3.6 ‘Pálinka’ made using special procedures

3.6.1 ‘Pálinka’ made using pot stills: ‘Pálinka’ produced using distilling equipment with a maximum volume of 1 000 litres and a copper surface, by means of at least double fractional distillation.

3.6.2 Matured ‘Pálinka’: ‘Pálinka’ matured for at least three months in a wooden cask with a volume of less than 1 000 litres, or for at least six months in a wooden cask with a volume of 1 000 litres or more. The maximum dry matter content of ‘Pálinka’ matured in a wooden cask is 4 g/l. For matured ‘Pálinka’, only matured ‘Pálinka’ bearing the

same name may be blended, and only the maturation period/age of the youngest matured ‘Pálinka’ may be shown on the label. The maturation period and the product’s age may be displayed on the label, along with a reference to the material of the wooden cask. The maturation period must be documented in a verifiable manner at the place of maturation.

3.6.3 Old ‘Pálinka’: ‘Pálinka’ matured for at least one year in a wooden cask with a volume of less than 1 000 litres, or for at least two years in a wooden cask with a volume of 1 000 litres or more. The maturation period must be documented in a verifiable manner at the place of maturation.

3.6.4 ‘Pálinka’ matured on a bed of fruit: ‘Pálinka’ matured for at least three months with fruit grown in Hungary. The bed of fruit must be identical to the variety of the ‘Pálinka’ if it is designated with the name of a single fruit. It may also contain several varieties of fruit, but in that case it must be designated as ‘Pálinka’ matured on a bed of mixed fruit (vegyes gyümölcs ágyaspálinka). At least 10 kg of ripe, or at least 5 kg of dried, fruit must be used for every 100 litres of ‘Pálinka’ matured on a bed of fruit. The net quantity of ‘Pálinka’ must be displayed on the bottle’s label. The maturation period must be documented in a verifiable manner at the place of maturation.

4. Link with the geographical environment of origin

4.1 Details of the geographical area or origin relevant to the link

The basis for good ‘Pálinka’ is high-quality fruit with outstanding qualities. This can only be achieved by selecting the most suitable production sites for fruit.

This opportunity has long been exploited in Hungary. Once the distillation process had also become well-known in Europe in the 11th century, distillation was for a long time synonymous in Hungary with wine distillation and grain spirit production. The story about ‘aqua vitae’ and Queen Elizabeth of Hungary (the wife of Charles I) originates from the 14th century, while ‘spirit’ was regarded as a medicinal product up until the 16th century. By the mid18th century, ‘Pálinka’ was already being distilled in Hungary in its current form, and from an increasing variety of fruit.

Also in the mid-18th century, a severe shortage of grain led Maria Theresa to decree a ban on the production of grain spirits. A similar ban was imposed by a governor-general council decree of 1789, though it did allow ‘Pálinka’ to be made from fruit. The ban on production was extended to the production of ‘Pálinka’ from potatoes in the

Zemplén and Sopron areas in 1816. (Balázs, Géza: A magyar pálinka, Aula Kiadó, 1998, p. 29)

A ‘Pálinka’ tax was introduced in Hungary on 29 September 1850. The records and the data they contain on ‘Pálinka’ distillation can be said to be reliable from that year on. By 1936, apricot ‘Pálinka’ had become known as the ‘world-famous Hungarian’ drink.

In artisan distilleries, pot-still distillation was being perfected and handed down through the generations. To this day, it is essentially produced the same way, yielding a spirit originating only from high-quality fruit in what is a particularly refined distillation process.

Austria was politically linked to Hungary for centuries through the monarchy, leading to joint

developments in the social andeconomic sphere. The countries were separated after World War I but would continue to share cultural and gastronomic traditions.

An outstanding horticultural tradition, soil conditions and the climate of Pannonia and the Great Plain allow fruit of the highest quality to be grown in Hungary and Austria alike, which in turn produces fruit spirit of the highest quality. The possibilities afforded by these types of fruit to produce spirit drinks have long been recognised and exploited in both countries. Apricotgrowing in particular has a tradition dating back centuries in Austria’s eastern provinces and in Hungary and forms the cornerstone of the exceptionally high-quality raw material.

It is no wonder, then, that apricot spirit is so significant to the regions where apricots are traditionally grown and is immensely popular to this day.

4.2 Specific characteristics of the spirit drink attributable to the geographical area

In recognition of the high quality of ‘Pálinka’ attributable to the geographical area and above all the reputation it has enjoyed for so long, the Agreement on Hungary’s accession to the European Union (Official Journal of the European Union L 236 of 23 September 2003, p. 33) allowed the designation ‘Pálinka’ to be used in Hungary and, under Article 1(4)(i)(4) of Regulation (EEC) No 1576/89, in Austria.

The name ‘fruit spirit’ may be replaced by the designation ‘Pálinka’ only for spirit drinks produced in Hungary and for apricot distillates produced in the Austrian provinces of Lower Austria, Burgenland, Styria and Vienna (Article 1(4)(i)(4) of Regulation (EEC) No 1576/89).

‘Pálinka’ enjoys a long-standing tradition in Hungary.

‘The word “Pálinka” first appeared in etymological dictionaries in 1630.’ […] ‘… [i]t would be a while before fruit “Pálinka” would gain ground in Hungary, around the same time as grain “Pálinka”. According to László Zolnay, there were attempts to prepare fruit “Pálinka” in Buda as early as the late 15th century. […] The first known, definite reference to fruit “Pálinka” dates from 1658.’ ‘According to Sándor Takáts, “Pálinka” distillation was first pursued in breweries in the 17th century […].’ ‘The first independent “Pálinka” distillers’ guild was founded in Pest in 1836.’ ‘A governor-general council decree was issued on 9 August 1851 laying down the procedure for granting master status to distillers. Distillers would deposit their masterwork with the town’s chief medical officer.’ ‘The demise of guilds in the 19th century coincided with the release of a series of textbooks and useful publications on “Pálinka” distillation. One of the most eminent authors was Lajos Mitterpacher, who wrote several textbooks on vine-dressing and “Pálinka” and vinegar distillation along the Western model (e.g. Mitterpacher (1817).’ (Dr Balázs, Géza: A magyar pálinka, Aula Kiadó, Budapest, p. 23-41)

According to the by-laws of a manorial estate from 1729 (Dombóvár, 25 May 1729) ‘“Pálinka” distillation was the privilege of the landowner; serfs and all others were forbidden to distil it. Anyone caught breaking the rule could have their cauldron, i.e. pot-still, seized by the bailiff on behalf of the landowner.’ (Dr Merényi, Lajos. Magyar Gazdaságtörténelmi Szemle, 9th edition, 1902, p. 125-127)

‘Pálinka’ is the only spirit drink that forms part of meals every day, from birth to death, from sowing to harvest. That is why it is considered Hungary’s national drink.

‘Hungarians even include “Pálinka” in a greeting: Pálinkás jó reggelt! (‘Good morning everyone!’, literally ‘Good morning on a “Pálinka”!’) […] Hungarians clearly acknowledge the

fortifying powers of “Pálinka”. But they also say “a litre is no more use than a glass”. In other words: in moderation.’ (Balázs, Géza: A magyar pálinka folklórja és névkincsehttp://www.nyf.hu/vpkocsi/letoltheto_dokumentumok/2008_tavasz/023-032-balazs-geza.pdf)

Endre Kardeván writes: ‘“Pálinka” is a treasure as precious to Hungarians as vodka is to the Russians, cognac to the French or whisky to the Scots. Its reputation is based on extensive collaboration, with producers and consumers having a common interest in preserving and developing it.’ http://2010-2014.kormany.hu/hu/videkfejlesztesi-miniszterium/elelmiszerlanc-felugyeletert-es-agrar-szakigazgatasert-felelos-allamtitkarsag/hirek/a-palinka-a-magyar-gasztronomia-egyik-legfobb-erteke

As Hungary's national drink, even now 'Pálinka' forms the subject on an increasing volume of literature. In A jó magyar pálinka [Good old Hungarian 'Pálinka'], Imre Dlusztus and Kálmán Soós present the process of 'Pálinka' distillation, as well as outstanding Hungarian 'Pálinkas' and their producers. The Hungarian nation's relationship to 'Pálinka' has been immortalised in epitaphs, folk songs, dance lyrics, Easter 'sprinkling poems', legends, fairy-tales, anecdotes and poems. (Balázs, Géza: Nagy párlat- és pálinkakönyv. Veszprémi Nyomda, p. 115-120)

A fundamental change was brought about in the 1980s with the adoption of Decree No 25/1982 by the Minister for Agriculture and Food on 10 December 1982, allowing 'Pálinka' made from fruit to be produced by private individuals. '500-litre stills could be rented out on operating licences. The necessary skills could be acquired by attending courses held each year. […] As a result of the decree, previously abandoned distilleries in many rural areas have gained a new lease of life in recent years. […] By the end of 1984, 88 private distilleries had opened nationwide, bringing the total number of distilleries operating in the country to 864. Even Budapest has seen private distilleries open.' (Dr Balázs, Géza: A magyar pálinka, Aula Kiadó, 1998, p. 41)

More recently, work has begun on setting the requirements for distilling quality 'Pálinka' and making preparations for organising national 'Pálinka' competitions.

In 2008, the Hungarian Parliament adopted Act LXXIII of 2008 on Pálinka, grape marc Pálinka and the Pálinka National Council (the Pálinka Act). The Pálinka Act regulates the use of the name 'Pálinka', as well as the particular procedures applied in the production of 'Pálinka', the marketing of 'Pálinka' and the Pálinka National Council. A 2015 amendment to the Pálinka Act transformed the Pálinka National Council into a public body in 2016.

Initially, the national 'Pálinka' competitions were jointly organised by the Association of Food Producers and the State Spirit Drink Research Institute. Once the Pálinka Act entered into force, the Pálinka National Council became responsible for organising them. In earlier years, the Pálinka National Council would organise the competitions by issuing calls for applications. Since 2014, it has organised the national competitions itself.

As testimony to the recognition enjoyed by 'Pálinka', each year since 2009 the Pálinka National Council has organised a 'Pálinka Day' on St Nicholas Day, 6 December, in honour of the patron saint of 'Pálinka' producers.

To enhance the reputation of 'Pálinka', Hungary launched the National Pálinka Excellence Programme in 2014 as part of the national competition. The Pálinka

Excellence Award is conferred each year by an independent panel of experts, the Pálinka Evaluation Committee. The Committee produces a professional assessment of the entries submitted, the results of which are published in the annual 'Pálinka Excellence Award Book'. A Pálinka Tasting Day attended by Hungarian-based foreign ambassadors and diplomats has been held each year since the National Pálinka Excellence Programme began in 2014. Budapest's diplomats had the following to say about 'Pálinka' in the '2017 Pálinka Excellence Award Book':

This is what the Slovak ambassador to Budapest, Rastislav Kácer, had to say about 'Pálinka': 'Maybe I'm biased because I'm Slovakian, but if I had to choose just one of the world's finest spirits, I'd choose "Pálinka". The pure, strong "Pálinka" made from fruit without any artificial additives is a true embodiment of the traditions of Central Europe.' (Kielmayer, Kristian –Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 29)

This is what India's ambassador to Budapest, Rahul Chhabra, had to say about 'Pálinka': 'I must admit that when I first tried "Pálinka", I was almost shocked by how strong it was, but I was immediately won over by its intense, fruity taste. Ever since then, I enjoy one or two glasses on special occasions, and I recommend it whole-heartedly to my friends and family.' (Kielmayer, Kristian – Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 28)

Gordan Grlić Radman, Croatia's ambassador to Budapest, says the following about 'Pálinka': 'I'm truly amazed how many types of "Pálinka" there are on the market. Congratulations, Hungary, on managing to preserve the tradition of preparing this wonderful, delicious drink!' (Kielmayer, Kristian – Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 27)

'Pálinka' has recently won several gold medals at competitions in Austria, e.g. at 'Destillata', which is a clear testimony to the quality, popularity and notoriety of this geographical indication, and strengthens and reinforces its reputation. Last but not least, the reputation of the geographical indication 'Pálinka' is borne out by its very own grand, inextricably linked history.

Causal link between the geographical area and the product

References

Balázs, Géza - Pálinka, a hungarikum, Állami Nyomda Részvénytársaság Budapest, 2004 (ISBN 9789638567437)

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Dr Sólyom, Lajos: Pálinkafőzés kézikönyv kisüzemek számára, Mezőgazdasági Kiadó, 1986

Pálinkakiválóságok könyve 2015. Budapest, Ministry of Agriculture, 2015

Pálinkakiválóságok könyve 2016. Budapest, Ministry of Agriculture, 2016

Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017

5. Specific labelling rules

Description of the rule

5.1. In Hungary

(a) The name of the fruit comes after the geographical indication ‘Pálinka’ if it is produced from a single type of fruit.

(b) ‘Pálinka’ produced by blending various ‘Pálinkas’ made from a single type of fruit to achieve a special flavour are known as fruit ‘Pálinka’ (gyümölcspálinka) or blended fruit ‘Pálinka’ (vegyes gyümölcspálinka). The types of ‘Pálinka’ used during blending must be indicated on the label in descending order of quantity used.

(c) ‘Pálinka’ produced by mashing different types of fruit or by distilling the mash of various types of fruit is known as blended fruit ‘Pálinka’ (vegyes gyümölcspálinka). The types of fruit used to make ‘Pálinka’ may be indicated on the label in descending order of quantity used.

(d) The name may also refer to the specific procedures under point 5.6 applied in the course of production of the ‘Pálinka’.

(e) In addition to the elements specified in the legislation and mentioned above, the expression ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] may also be displayed on the label alongside the name ‘Pálinka’.

5.2. In Austria

(a) In Austria, the distillery producing the product must be indicated. The EU symbol for protected geographical indications may be used in accordance with Annex V to Regulation (EC) No 1898/2006 and Article 22 of Commission Implementing Regulation (EU) No 716/2013.

(b) ‘Pálinka’ is well-established in trade as a continuation of the tradition of indicating apricot ‘Pálinka’ produced from Austrian apricots.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1244

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Törkölypálinka

GOOD(S)

1. **Grape marc spirit**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

GEOGRAPHICAL AREA

Hungary.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Regulation (EU) 2019/787 Article 37.

Törkölypálinka PGI-HU-02031 registered 13/02/2008.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1244

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Törkölypálinka

PRODUIT(S)

1. **Eau-de-vie de marc de raisin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

AIRE GÉOGRAPHIQUE

Hongrie.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 37 du règlement (UE) 2019/787.

Törkölypálinka IGP-HU-02031 enregistrée le 13/02/2008.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1244

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Törkölypálinka

PRODUCTO(S)

1. **Aguardiente de orujo de uva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

ZONA GEOGRÁFICA

Hungría.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 37 del Reglamento (UE) 2019/787.

Törkölypálinka PGI-HU-02031 registrado el 13 de febrero de 2008.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Törkölypálinka

'Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics'

1. Description of the spirit drink

Physical, chemical and/or organoleptic characteristics

1.1. Chemical and physical properties:

The product's chemical and physical properties comply with the specifications set out for grape marc spirits.

The minimum volatile substance content for grape marc pálinka is 180 g/hl of 100 % alcohol volume, which gives the product its traditional richer, fuller-bodied flavour and aroma.

Furthermore, no flavouring, colouring or sweetener shall be added to the grape marc pálinka, not even to round off the final taste of the product.

The minimum alcoholic strength for grape marc pálinka is 37.5 % v/v.

1.2. Organoleptic characteristics:

Clear, colourless, possibly pale yellow in the case of grape marc pálinka made from red grape marc, with a pleasant flavour and aroma typical of grape marc.

The flavour of the grape marc pálinka is determined by the grape variety. Grape marc pálinka is characterised by full-bodied seed (seed oil) and skin flavours, a long-lasting, slightly bitter finish and a perceptible note of grape seed on the palate.

The aroma of grape marc pálinka is dominated by the slightly bitter qualities of the grapes used, seasoned with a waxy honey aroma and a pleasant acerbity from skin and seeds. Smoky, ripe grape notes can also be detected in its complex aroma.

Matured and old grape marc pálinka has a yellowish, amber colour, and the aromas arising during the maturation process in a wooden cask can be clearly detected, in addition to the grape marc's basic flavour and aroma.

1.3. Specific characteristics (compared to spirit drinks of the same category)

Grape marc pálinka is a grape marc spirit made and bottled from grape marc produced in Hungary.

Since flavouring and sweetening is not permitted, and as a result of the high volatile substance content, the aroma of the grape is more typically detectable in grape marc pálinka than in grape marc spirits.

2. Description of the defined geographical area

Grape marc pálinka may be made from grape marc produced exclusively in Hungary, with the processes of fermenting, distillation, maturation, resting and bottling also being carried out in Hungary.

3. Method for obtaining the spirit drink

Selection of raw material

(a) Grape marc is the good-quality residue from the pressing of grapes, whether fermented or not.

(b) Wine lees may be added to the fermented grape marc, up to a maximum of 25 kg per 100 kg, but the quantity of alcohol derived from the lees shall not exceed 35 % of the total quantity of alcohol in the finished product. The wine lees may be added to the grape marc either before distillation or, after being distilled simultaneously, both may blended together later on.

(c) Only grape marc and wine lees obtained during the wine-making process carried out according to the relevant applicable Hungarian legislation may be used. During production of grape marc pálinka, grape marc or wine lees altered with beet, cane, iso- or fruit sugar may not be used.

Fermentation and storage

Unfermented grape marc must be fermented and stored in a compressed state, isolated from air.

The following ancillary materials may be used during fermentation:

- pressed or dried yeast

- acids for adjusting the pH

- nutritive salt for the yeast

- enzymes for releasing the aroma materials and sugars and for decomposing pectin

- anti-foaming agent.

During fermentation and until its subsequent distillation, the grape marc must be stored in a compressed state, isolated from air.

Distillation

The process of distilling grape marc directly with steam or after adding water may be carried out in one or two stages using fractional or continuous distillation equipment. It is vitally important to carefully separate the ‘head’ and ‘tail’ fractions, which exert an unpleasant influence on the flavour and aroma. The distillation process must be carried out so that the resulting distillate has an alcoholic strength of less than 86 % v/v. Redistillation at the same alcoholic strength is permitted.

Resting, maturation

Grape marc pálinka must continue to be rested until it becomes well-balanced. The vessel used for resting must be made of a material with which the constituents of grape marc pálinka will not react or which cannot release any material which is harmful to health. The grape marc pálinka may be rested in a wooden cask.

Maturation takes place under oxidative conditions in a wooden cask with the aim of ensuring that the grape marc pálinka incorporates new flavour elements arising during maturation. This occurs partly through the hydrolysis and release of the wood’s constituents and partly as a result of the oxidative conversion of the constituents in the fresh grape marc pálinka and the material released from the wood.

Bottling

Treated or untreated water of drinking quality may be added to the rested and/or matured grape marc pálinka to set the final alcoholic strength, and it may also be cooled and filtered. If necessary, further treatment is also carried out using appropriate processing aids to refine the product and remove any heavy metals. The grape marc pálinka can then be bottled. The bottling process can take place only in the relevant geographical area in order to ensure the traceability of the protected origin product and full protection of the registered geographical indication.

Grape marc pálinka is made from grape marc. There are strict regulations in Hungary governing the proof of Hungarian origin and traceability of the raw materials, i.e. the grapes. Tracking and inspection is carried out in Hungary via the wine communities system.

Section 7(5) of Decree No 127/2009 of 29 September 2009 of the Minister for Agriculture and Rural Development on the system for providing vine and wine data and issuing certificates of origin and on producing, placing on the market and labelling wine products requires the completion of a harvest declaration. The harvest declaration pursuant to Annex 4 to Decree No 127/2009 of 29 September 2009 of the Minister for Agriculture and Rural Development enables clear and accurate tracking of the origin of the grapes and therefore of the grape marc. This is only possible within the framework of the wine communities system established in Hungary.

Under Section 4(1) of Decree No 70/2012 of 16 July 2012 of the Minister for Rural Development on the withdrawal of by-products obtained during grape processing and wine preparation and on subsidised distillation, grape marc pálinka may only be produced using grape marc withdrawn under supervision.

Grape marc pálinka may be transported in bulk within the geographical area (within Hungary) under a rigorous tracking system (National Food Chain Safety Office, excise register). The pálinka supervisory authority's jurisdiction is limited to Hungary, so only within this geographical area is it possible to fully monitor the movements of the bulk product until bottling and rule out the possibility of mixing with grape marc pálinka of other origin.

Under the applicable legislation, the grape marc pálinka produced can be certifiably traced from the grapes used right through to bottling.

Grape marc pálinka made using a special process

1. Pot-stilled grape marc pálinka: grape marc pálinka produced using distilling equipment with a maximum volume of 1 000 litres and a copper surface, by means of at least double fractional distillation.

2. Matured grape marc pálinka: grape marc pálinka matured for at least three months in a wooden cask with a volume of less than 1 000 litres, or for at least six months in a cask with a volume of 1 000 litres or more. The maximum dry matter content of grape marc pálinka matured in wooden casks is 4 g/l. Different batches of matured grape marc pálinka can be blended, but only the maturation period and age of the most recently matured grape marc pálinka may be displayed on the label. The maturation period and the product's age may be displayed on the label, along with a reference to the wooden cask's material. The maturation period must be documented in a verifiable manner at the place of maturation.

3. Old grape marc pálinka: grape marc pálinka matured for at least one year in a wooden cask with a volume of less than 1 000 litres, or for at least two years in a cask with a volume of 1 000 litres or more. The maturation period must be documented in a verifiable manner at the place of maturation.

4. 'Embedded' grape marc pálinka: grape marc pálinka matured for at least three months along with grapes produced in Hungary. A minimum of 10 kg of ripe grapes or a minimum of 5 kg of dried grapes must be used for 100 litres of embedded grape marc pálinka. The grape variety may only be displayed on the label if both the marc used as the basis for the pálinka and the fruit base have been produced using the same grape variety. The net quantity of pálinka must be displayed on the bottle's label. The maturation period must be documented in a verifiable manner at the place of maturation.

4. Link with the geographical environment of origin

Details of the geographical area or origin relevant to the link

The widespread existence of grape marc pálinka is supported by a reference in a county decree passed between 1810 and 1816, saying that the distillation of pálinka was restricted to protect food cereals and potato supplies. At certain times, it was only possible to distil pálinka from grape marc and wine lees.

The pálinka tax was introduced in Hungary on 29 September 1850. One thing which can be said regarding pálinka distillation from that year is that the records available and the information contained in them are reliable. In the 1950s, grape marc pálinka accounted for 30 % of the entire pálinka production in Hungary.

Specific characteristics of the spirit drink attributable to the geographical area

The basis of a good grape marc pálinka is provided by the grape marc produced during the gentle processing of the grapes, which have outstanding qualities. Hungary has excellent features conducive to viticulture. As a result of its climate, soil properties and high-level production culture, the aroma and bouquet of the grape varieties produced in the country are outstanding. Consequently, the grape marc produced during their processing is particularly suitable for making good-quality, fruity grape marc pálinkas.

This opportunity has long been exploited in Hungary. Once the distillation process had also become well known in Europe in the 11th century, distillation was for a long time synonymous in Hungary with wine distillation and grain spirit production. The story about 'aqua vitae' and Queen Elizabeth of Hungary originates from the 14th century, while 'spirit' was regarded as a medicinal product up until the 16th century. From the

mid-18th century, pálinka was already distilled in Hungary in the way we currently know it, not to mention from an ever-growing variety of fruit, as well as from grape marc and wine lees.

Causal link between the geographical area and the product

Literary sources documenting the Hungarian tradition of grape marc pálinka production:

László Szathmáry (1880-1944): Újabb adatok a törkölypálinka történetéhez hazánkban [Newer information on the history of grape marc pálinka in Hungary]. In: Általános Szeszipari Közlöny, 1933. No 21–22. p. 2., No 23–24. pp. 4–5.

Grape marc pálinka production in the past: Magyar néprajzi lexikon [Hungarian Ethnographic Lexicon] (short version): http://mek.oszk.hu/02100/02115/html/5-771.html

Grape marc pálinka in folk verse (inscription on a pálinka bottle): Zoltán Nagy: Mi a szép? [What is “pretty”?]. In: Gyula Nagy: Parasztélet a vásárhelyi pusztán [Peasant life on Vásárhelyi-Puszta] (A Békés Megyei Múzeumok Közleményei 4. Békéscsaba, 1975)
http://library.hungaricana.hu/hu/view/MEGY_BEKE_BMMK_04/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=488&layout=s

At the start of the 19th century, Antal Szirmay described grape marc pálinka production (in his work entitled A tokaji, vagyis hegyaljai szőllőknek ültetéséről, jó míveléséről, a szüretelésről, a boroknak csinálásáról [On the planting, cultivation and harvesting of grapes and winemaking in Tokaj and Hegyalja]): Gábor Szirmay: Az ugocsai szirmai Szirmay család története [The history of the Szirmay family of Szirma in Ugocsa] (Régi magyar családok 7. Debrecen, 2007)
http://library.hungaricana.hu/hu/view/MEGY_HAJB_Saa_20_Rmcs_07/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=127&layout=s

A reference from 1822: László Fábián: „Szatmári szilva” – régen és ma [‘Szatmár plums’ - then and now] (A Nyíregyházi Jósa András Múzeum évkönyve 43. Nyíregyháza, 2001)
http://library.hungaricana.hu/hu/view/MEGY_SZSZ_Jame_43/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=494&layout=s

Advertisement from 1865: In the Eger weekly newspaper, 3 August 1865 / Issue 31. http://library.hungaricana.hu/hu/view/EgerHetiLap_1865/?query=ESZO%3D(t%C3%B6rk%C3%B6ly*)%20AND%20DATE%3D(--1900)&pg=266&layout=s

A reference from 1868: In Vadász- és Versenylap, Volume 12, 30 January 1868 /Issue 3.
http://library.hungaricana.hu/hu/view/VadaszEsVersenylap_1868/?query=ESZO%3D(t%C3%B6rk%C3%B6ly*)%20AND%20DATE%3D(--1900)&pg=39&layout=s

The term 'törkölypálinka' [grape marc pálinka] also appears in a recipe for a stomachic remedy from 1870: Dr József Bencze: A magyar kalendáriumok orvostörténeti vonatkozásairól [Hungarian almanacs in the history of medicine] (Az Országos Orvostörténeti Könyvtár közleményei 30. Budapest, 1964, complied by Ákos Palla) http://library.hungaricana.hu/hu/view/ORSZ_ORVO_OK_1964_030/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=51&layout=s

A reference to 'törkölypálinka' from 1874: Krizosztom Kruesz, compiled by Ipoly Fehér: Győr megye és város egyetemes leírása [A general description of the county and town of Győr (Budapest, 1874)
http://library.hungaricana.hu/hu/view/MEGY_GYMS_Sk_1874_egyetemes_vagott/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=194&layout=s

Géza Balázs: Pálinka, a hungarikum [Pálinka, Hungaricum], Állami Nyomda Részvénytársaság Budapest, 2004 (ISBN 9789638567437)

Jenő Tamás: Pálinka. Pálinkák és más nemes párlatok [Pálinka. Pálinka and other fine spirits], Alexandra Kiadó, 2003 (ISBN 9633686105)

Géza Balázs: A magyar pálinka [Hungarian pálinka], Aula Kiadó, Budapest, 1998, page 29

Géza Balázs: Az égetett szeszesitalok megjelenése [The appearance of spirits], Néprajzi látóhatár VI. 1997

Endre Némethy: Adatok a népi pálinkafőző eljárás előfordulásához [Information about carrying out the traditional pálinka distillation process], Ethnographia 1945.

Dr Lajos Sólyom: Pálinkafőzés kézikönyv kisüzemek számára [Pálinka distillation handbook for smallholdings], Mezőgazdasági Kiadó, 1986

5. Specific labelling rules

Description of the rule: Designation of grape marc pálinka

(a) If the grape marc originates from one variety of grape, the name of the grape variety may be added, directly before the word ‘törkölypálinka’.

(b) The geographical name indicating the grape marc’s origin may be added directly before the designation specified in point (a). The use of the given geographical name must be proven by presenting a certificate confirming the origin of the grape, as specified in Articles 22-23 of Act XVIII of 2004 on viticulture and the wine industry, for the grape used as the basis for producing the grape marc pálinka.

(c) If the grape marc pálinka is produced exclusively and on a verifiable basis using grapes from the closed historical wine region of Tokaj that have been raisined as a result of noble rot caused by the Botrytis cinerea fungus and already used in wine processing operations, the name ‘törkölypálinka’ may be supplemented with ‘aszútörkölyből készült’, ‘tokaji aszútörkölyből készítve’, etc.

In addition to the elements specified in the legislation and mentioned above, the term ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] may be displayed on the label alongside the name ‘törkölypálinka’.

We consider it possible to cease displaying the terms ‘Aszútörköly-pálinka’ and ‘protected designation of origin’ only after a suitable transition period. The transition period allows producers to use up labels already printed, and is justified in order to prevent substantial economic losses.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1263

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Pacharán navarro

GOOD(S)

1. **Spirits (beverages)**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the technical dossier of the GI Pacharán navarro.

Address Avda. Serapi Huici
22 31610 Villava
Navarra

Spain

GEOGRAPHICAL AREA

The geographical area delimited for the production of pacharán protected by the GI "Pacharán Navarro" is limited to the territory of the Comunidad Foral de Navarra. The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 37 of Regulation (EU) No. 2019/787 of the European Parliament and of the Council dated April 17, 2019 on the definition, designation, presentation and labeling of spirits (beverages), the use of the names of spirits (beverages) in the presentation and labeling of other foodstuffs, the protection of geographical indications of spirits (beverages) and the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, and repealing Regulation (EC) No. 110/2008.

Official Journal of the European Union L130 dated 17.05.2019.

PGI-ES-01878

June 12, 1989

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1263

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Pacharán navarro

PRODUIT(S)

1. **Boissons spiritueuses**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le dossier technique de l'indication géographique Pacharán navarro.

Adresse Avda. Serapi Huici
22 31610 Villava
Navarra

Espagne

AIRE GÉOGRAPHIQUE

L'aire géographique délimitée pour l'élaboration du pacharán bénéficiant de l'indication géographique "Pacharán Navarro" se limite au territoire de la communauté forale de Navarre. L'aire d'élaboration se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 37 du règlement (UE) 2019/787 du Parlement européen et du Conseil du 17 avril 2019 concernant la définition, la désignation, la présentation et l'étiquetage des boissons spiritueuses, l'utilisation des noms de boissons spiritueuses dans la présentation et l'étiquetage d'autres denrées alimentaires, la protection des indications géographiques relatives aux boissons spiritueuses, ainsi que l'utilisation de l'alcool éthylique et des distillats d'origine agricole dans les boissons alcoolisées, et abrogeant le règlement (CE) no 110/2008.

Journal officiel de l'Union européenne L130 du 17.05.2019.

PGI-ES-01878

12.06.1989

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1263

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Pacharán navarro

PRODUCTO(S)

1. **Bebidas espirituosas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el expediente técnico de la IG Pacharán navarro.

Dirección Avda. Serapi Huici
22 31610 Villava
Navarra

España

ZONA GEOGRÁFICA

La zona geográfica delimitada para la elaboración del pacharán amparado por la IG “Pacharán Navarro” está circunscrita al territorio de la Comunidad Foral de Navarra. La zona de elaboración se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 37 del Reglamento (UE) 2019/787 del Parlamento europeo y del Consejo de 17 de abril de 2019 sobre la definición, designación, presentación y etiquetado de las bebidas espirituosas, la utilización de los nombres de las bebidas espirituosas en la presentación y etiquetado de otros productos alimenticios, la protección de las indicaciones geográficas de las bebidas espirituosas y la utilización de alcohol etílico y destilados de origen agrícola en las bebidas alcohólicas, y por el que se deroga el Reglamento (CE) no 110/2008.

Diario Oficial de la Unión Europea L130 de 17.05.2019.

PGI-ES-01878

12.06.1989

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Pacharán navarro»
Nº UE: PGI-ES-01878
DOP () IGP (**X**)

EXPEDIENTE TÉCNICO

a) NOMBRE Y CATEGORÍA:

Nombre:
"Pacharán navarro"

Categoría:
Bebida espirituosa aromatizada a base de endrinas o Pacharán, categoría 37 bis del anexo II del Reglamento (CE) Nº 110/2008.

La protección otorgada se extiende al nombre de la Indicación Geográfica "Pacharán Navarro", así como al nombre de Navarra aplicado a las bebidas espirituosas que utilicen endrinas como materia prima para la fabricación, siendo aquellas, el fruto de *Prunus spinosa L*.

b) DESCRIPCIÓN DE LA BEBIDA ESPIRITUOSA.

Se denomina "Pacharán Navarro" a la bebida espirituosa de color rojo con claro sabor a endrinas, obtenida por maceración de endrinas (*Prunus spinosa L.*) en alcohol etílico de origen agrícola con azúcares y aceites esenciales naturales de anís, resultando una graduación alcohólica final entre 25 % vol. y 30 % vol.

Los parámetros físico-químicos y de calidad que caracterizan el producto amparado por la IG 'Pacharán Navarro' son los siguientes:

b1) Parámetros físico-químicos:

• Grado alcohólico: entre 25 % vol. y 30% vol.
• Azucares totales: comprendidos entre un mínimo de 80 y un máximo de 250g/l., expresados en sacarosa.

b2) Parámetros de calidad:

• Color: el pacharán presentará un color rojo granate cereza, con ribetes y/o tonalidades violáceas, de intensidad alta, muy brillante. Se evaluará mediante la determinación de la longitud de onda, conforme a los siguientes rangos:

- o Longitud de onda 420 nm: entre 0,50 – 1,20.
- o Longitud de onda 520 nm: entre 0,40 – 0,96.
- o Longitud de onda 620 nm: entre 0,05 – 0,20.

• Aspecto: Tendrá brillo, señal de juventud y limpieza. Se evaluará mediante la determinación de la turbidez:

- o Turbidez: igual o menor de 10 NTU (unidades de turbidez nefelométrica).

b3) Características específicas del Pacharán Navarro y diferencias con el resto de licores de la categoría bebida espirituosa a la que pertenece:

En el siguiente cuadro se enumeran las características específicas del Pacharán Navarro, que a su vez lo diferencian del resto de bebidas espirituosas de la categoría.

Característica	Pacharán Navarro	Categoría 37 bis pacharán (Rgto. (CE) nº 110/2008
Materias Primas: - Anís	- Anís verde (Pimpinella anisum, L), o - Anís estrellado (Illicum verum, L.)	- Sin especificar
- Endrinas	- Entre 125 gr. y 300 gr.	- Mínimo: 125 gr.
Método de obtención:	- Tiempo de maceración: entre 1 y 8 meses.	- Sin especificar
	- No permitida la reutilización de las endrinas en su totalidad para una 2ª maceración.	- Sin especificar
	- No permitido incluir endrinas en los envases.	- Sin especificar

	- Filtrado previo al embotellado obligatorio.	- Sin especificar
Producto final	- Graduación final: entre 25 % vol. y 30 % vol.	- Mínimo 25 % vol.
	- Color: Longitudes de onda definidas y acotadas conforme a su definición.	- Sin especificar
	- Turbidez: Turbidez definida y acotadas conforme a la definición de aspecto.	- Sin especificar

c) DEFINICIÓN DEL ÁREA GEOGRÁFICA.

La zona geográfica delimitada para la elaboración del pacharán amparado por la IG "Pacharán Navarro" está circunscrita al territorio de la Comunidad Foral de Navarra.

d) DESCRIPCIÓN DEL MÉTODO DE OBTENCIÓN.

- Elaboración del Pacharán Navarro.

La elaboración del pacharán amparado por la Indicación Geográfica se llevará a cabo mediante la maceración de las endrinas en alcohol de origen agrícola, con previa o posterior incorporación de aceites esenciales naturales de anís y azúcar.

Las endrinas utilizadas serán de primera calidad en maduración y textura, y antes de introducirse en los recipientes de maceración deberán estar exentas de cualquier impureza, siendo de aplicación a este respecto la legislación vigente.

La maceración durará un tiempo mínimo de un mes y un máximo de ocho meses.

Para la elaboración del "Pacharán Navarro" se empleará entre un mínimo de 125 y un máximo de 300 gramos de endrinas (Prunus spinosa L.) por litro de producto acabado.

El contenido de azúcares será de un mínimo de 80 y un máximo de 250 gramos por litro de producto final.

El contenido en aceites esenciales naturales procederá exclusivamente de la utilización de Pimpinella anisum, L., (conocido en la zona de producción por los nombres vulgares de anís verde, matalahúga, matalahúva, simiente o hierba dulce)

y/o de Illicum verum L., (con los nombres vulgares de anís estrellado, badián, o badiana).

El alcohol etílico de origen agrícola utilizado tendrá una graduación mínima del 96 % vol., respondiendo sus características a las exigidas por la legislación vigente. Mediante la adición de agua potable y para iniciar la maceración, se llevará a una graduación comprendida entre el 26 %vol. y el 60 %vol.

Concluida la maceración se procede al decantado y posterior filtrado del líquido, tras el cual se continúa el proceso.

En el proceso de elaboración se ajustará la graduación alcohólica al producto final que se desee obtener, debiendo finalmente quedar comprendida entre el 25 % vol. y el 30 % vol.

- Envasado y comercialización.

El pacharán amparado por la Indicación Geográfica “Pacharán Navarro” que se destina a la comercialización se expide desde las empresas elaboradoras-embotelladoras ubicadas en la zona geográfica delimitada, debidamente envasado y etiquetado.

Se considera imprescindible que la operación de envasado se lleve a cabo en la zona geográfica delimitada ya que una vez finalizado el proceso de elaboración, el pacharán continúa evolucionando, y los elaboradores-embotelladores deben evitar la oxidación del producto final. El embotellado es parte del proceso de elaboración del producto y se debe realizar en las mismas instalaciones donde se elabora.

El envasado se debe llevar a cabo en el menor tiempo posible ya que contribuye de forma decisiva al mantenimiento y protección de las características y parámetros de calidad del pacharán amparado, garantizando así que el producto antes de su comercialización cumple con los requisitos establecidos en el presente expediente técnico. Desde el punto de vista de la calidad y de los sistemas de control del producto establecidos por la IG resulta necesario que el embotellado se realice en las mismas instalaciones donde se ha elaborado para garantizar la trazabilidad del producto y la posibilidad de realizar las inspecciones de producto final.

Los envases deberán ser botellas de vidrio o de material cerámico, salvo el caso de envases menores de 100 ml. en el que se podrán utilizar otros materiales de uso alimentario y homologados por la Comunidad Europea.

Los envases tendrán una capacidad máxima de 3 litros.

El embotellado se realizará en las mismas instalaciones de la elaboración.

- Prácticas prohibidas.

No está permitida la utilización de otros ingredientes distintos de los indicados en los apartados anteriores, ni aditivos.

No está permitida la reutilización de las endrinas en su totalidad para una 2ª maceración.

No está permitido incluir endrinas o cualesquiera otros frutos en los envases en que se comercializa el "Pacharán Navarro”.

El método de obtención descrito responde a la elaboración tradicional, en su origen, a base de endrinas silvestres.

La endrina, al no tener prácticamente azúcares, no permite la fermentación.

Por esto mismo, tampoco es viable una maceración sólo de endrinas en alcohol, como si fuera un fruto dulce, ya que el producto obtenido es muy astringente. Por ello se contrarresta este efecto con los aceites esenciales de anís, obteniendo así la bebida espirituosa definida: color rojo granate, brillante, sabor afrutado, dulce y anisado, de media-baja graduación alcohólica.

El control del tiempo de maceración permite obtener un color rojo intenso que responde a los valores de una longitud de onda indicados, que son los que definen buen Pacharán Navarro.

Los valores definidos excluyen a los pacharanes bajos de color (poco tiempo de maceración, uso de endrinas verdes) o pacharanes envejecidos (excesivo tiempo de maceración o endrinas de baja calidad).

La no presencia de endrinas en el producto embotellado permite que este preserve sus cualidades.

e) RELACIÓN CON EL ORIGEN GEOGRÁFICO.

e.1) Etimología de 'Pacharán':

Al nombre pacharán se le asignan dos posibles orígenes:

- Del nombre en vasco o euskera "patxaran" designando la bebida espirituosa elaborada por maceración de arañones o endrinas en anís.
Etimológicamente proviene de "pattar" (aguardiente) y "aran" (ciruela pequeña o endrina).

e.2) Nombre geográfico

El nombre geográfico de "Navarra", actualmente Comunidad Foral de Navarra procede del antiguo Reino de Navarra que estuvo vigente desde el año 841 hasta 1841 y del cual emana su particular régimen de autogobierno, denominado Régimen Foral.

e.3) Área geográfica

Navarra está situada en el norte de España. Limita al norte con el departamento francés de Pirineos Atlánticos, en la región de Aquitania, al oeste con el País Vasco, al sur con La Rioja y al este con Aragón. Tiene una extensión de 10.391 km2 y está compuesta por 272 municipios.

La extensión geográfica de Navarra motivo de amparo se mantiene inalterada desde 1530.

e.4) Pacharán Navarro: justificación histórica.

Si hay una bebida unida inexorablemente a Navarra esa es el pacharán.
Su elaboración y consumo es una de las tradiciones que ha perdurado desde los tiempos del Reino de Navarra en la Edad Media.
Las primeras referencias al consumo de pacharán datan de esa época.

Diversas referencias bibliográficas relatan cómo el pacharán formó parte del menú servido en la boda del noble D. Godofredo de Navarra (1394-1428), hijo del rey Carlos III.

Igualmente ha quedado constancia escrita de que la reina Blanca de Navarra tomó pacharán en base a sus propiedades medicinales en 1441 durante su estancia en el Monasterio de Santa María de Nieva, lo cual se convierte en la primera referencia histórica de uno de los usos más comunes del pacharán durante buena parte de la historia de Navarra.

Desde la Edad Media se ha mantenido como tradición la elaboración de pacharán en Navarra y su consumo ha estado siempre ligado a sus propiedades medicinales como tónico estomacal. En el siglo XIX y principios del XX comienza su comercialización y la popularización del consumo de pacharán en provincias limítrofes.

El Departamento de Agricultura, Ganadería y Montes del Gobierno de Navarra concedió la "Denominación Navarra de Calidad" a este producto, mediante la Orden Foral de 22 de junio de 1987. Posteriormente autorizó la Denominación Específica Pacharán Navarro por Decreto Foral 137/1988, de 4 de mayo, considerando que reunía las condiciones que exige el Estatuto de la Viña, del Vino y de los Alcoholes, siendo aprobado el Reglamento por la Orden Foral de 24/10/88.

El Pacharán Navarro se recoge como Indicación Geográfica en el Anexo III del Reglamento del Consejo 1576/89. En 2008 este reglamento es derogado por el Reglamento110/2008 en el que se mantiene su reconocimiento como IG Pacharán Navarro.

e.5) Otras referencias a la vinculación.

Como afirma el periodista, experto gastronómico Jorge Sauleda “el pacharán, una bebida que se popularizó a finales del pasado siglo en Navarra y que ha conseguido traspasar las fronteras conquistando paladares de todo el mundo. Su identificación con el lugar de origen es tan fuerte que casi nunca se le cita sin nombrar su procedencia: «pacharán navarro». (Sauleda Parés, Jorge, Pacharán Navarro. Colección Temas de Navarra Nº 12. Departamento de Agricultura, Ganadería y Alimentación. Gobierno de Navarra, Pamplona. 1994).

Tanto es así que cualquier consulta que se haga sobre la palabra pacharán hará referencia a su origen navarro:
Consulta en Wikipedia: “El pacharán es un licor cuyo contenido alcohólico está comprendido… característico de la región de Navarra. El pacharán ya era bien conocido y bebido en Navarra desde la Edad Media”.

Consulta en WordReference: “Licor obtenido por maceración de endrinas en aguardiente anisado, característico de la región española de Navarra”.

El manual sobre restauración que se utilizan en diferentes grados de formación profesional editado por el Ministerio de Educación y Cultura define al Pacharán como “un licor de origen Navarro que se obtiene por la maceración del fruto maduro de la endrina, consistente en unas bayas de pequeño tamaño de color negro azulado y con un sabor agridulce, ligeramente amargo y seco”. (Rosa Mª Vila, Restauración. Grado Superior, ANELE, Ministerio de Educación, Cultura y Deporte, Madrid. 2000. P. 255.).

En otras publicaciones de tipo cultural se reconoce esta vinculación entre el pacharán y Navarra, con referencias como “Navarra ha conseguido asentar productos de calidad con denominaciones de origen: vino, hortalizas como pimientos del piquillo y espárragos, pacharán” (Ramón Zallo, El Pueblo vasco hoy: cultura, historia y sociedad en la era de la diversidad y del conocimiento, Alberdania, Irún, 2006. P. 118).

En ámbitos gastronómicos es donde más consenso existe respecto a los vínculos históricos entre el pacharán y Navarra. Diversas publicaciones y guías turísticas sitúan el origen del pacharán en Navarra y el arraigo de su tradición y consumo. De esta manera podemos citar una de las guías más completas sobre licores que se han producido en nuestro país que habla en términos muy concretos sobre estas vinculaciones entre el pacharán y Navarra: “…De hecho el nombre pacharán, paxarán, o patxarán, procede de un término del valle del Roncal, situado en los pirineos, con el que se denomina allí a estos frutos. El método de elaboración y las características modernas de esta bebida tuvieron su origen en tierras navarras a finales del siglo XIX, y forman parte de la tradición mucho más antigua, y ampliamente extendida entre los navarros, de la elaboración artesanal de licores o aguardientes a partir de frutos silvestres, o de anís, tanto con fines medicinales como para obtener productos alcohólicos con los que templar cuerpos y espíritus…La producción en masa del pacharán comenzó a principios del siglo XX, cuando empezaron a construirse en Navarra licoreras con alambiques industriales” (David Zurdo, Ángel Gutiérrez, Licores.

Guía Práctica. Historias y secretos, propiedades, como elaborarlos, recetas de cocina, cócteles, Vonvivant. Barcelona. 2004. P. 129).

Y en ámbitos turísticos, diversas guías hacen referencia al vínculo inexorable que ha acompañado siempre al pacharán con Navarra. En algunas de las guías más prestigiosas como la guía Repsol hablan del pacharán haciendo referencia a su arraigo con Navarra. (Guía Repsol, "Pacharán Navarro: Historia monumental", http://www.guiarepsol.com).

Así mismo la guía Michelín establece con mucha claridad la relación total que el pacharán tiene con Navarra: "No hay que olvidar que Navarra es la tierra del pacharán, ese delicioso licor obtenido de la maceración de endrinas". (Michelín, España Atlántica, P. 29)

e.6). Tradición de elaboración

La tradición de elaboración del Pacharán Navarro se encuentra estrechamente ligada a Navarra, donde se tienen diversas evidencias que nos remontan a la primera mitad del siglo XIX para situar el arraigo de la tradición con el inicio de la elaboración empresarial del Pacharán. En concreto, podemos afirmar que de las empresas inscritas en el registro de Elaboradores/Embotelladores de la Indicación Geográfica "Pacharán Navarro", al menos 3 de ellas mantienen una tradición familiar que data de esa primera mitad del siglo XIX y otras 2 que se remontan a la segunda mitad de dicho siglo. De esta manera la empresa Ambrosio Velasco S.A. es heredera de una tradición familiar de la familia Velasco, que se remonta casi 200 años, al 1816. Otra empresa, Destilerías La Navarra S.A, desciende de una tradición iniciada por Dº Buenaventura Velasco y Suso en 1831 y que hasta la fecha han continuado diversas generaciones de la familia. Otras empresas como Licores Baines S.L, o Domecq Wines España S.A. o Hijos de Pablo Esparza Bodegas Navarras S.A. datan igualmente de aquellos tiempos remotos comenzando a elaborar Pacharán en 1844, 1864 y 1872 respectivamente. De esta manera podemos afirmar la existencia de un arraigo cultural y de una tradición de elaboración del Pacharán Navarro en Navarra sin parangón con otra región del Estado.

Con mucha posterioridad a los inicios de la elaboración empresarial del Pacharán Navarro, ya en el siglo XX se experimento un incremento notorio en el consumo de Pacharán entre los años 70 y 80. En este nuevo contexto y para preservar la calidad del Pacharán Navarro y protegerlo de posibles fraudes o imitaciones, en 1988 el sector

elaborador, vinculados en una asociación de elaboradores de Pacharán Navarro, y el Gobierno de Navarra crearon la Denominación Específica Pacharán Navarro. Desde entonces el Pacharán Navarro mantiene un consumo estable, suponiendo alrededor del 85% del total del pacharán vendido en España. El 95 % del pacharán elaborado en Navarra se realiza conforme a los requisitos de la I.G. Pacharán Navarro.

e.7) Cultivo de endrino

Las endrinas, fruto que le confiere al pacharán sus características organolépticas, se obtienen de un arbusto denominado científicamente Prunus spinosa L, emparentada con los cerezos y ciruelos, pero con naturaleza silvestre.
Se encuentran por toda Europa, siendo muy abundantes en las zonas demontaña de Navarra.

Desde el año 1987 el Consejo Regulador de la D.E. Pacharán Navarro y el ITG. Agrícola, marcaron las pautas para lograr el cultivo del Prunus spinosa L.

Para ello se iniciaron una serie de experiencias cuyos primeros resultados se publicaron en la revista técnica “Navarra Agraria” en 1994 y que dieron lugar a la implantación en Navarra de las primeras parcelas en cultivo. En 2010 se superaron las 125 hectáreas. Actualmente Navarra es la única zona de Europa en la que además de encontrar endrinas silvestres, también se cultiva.

h) ETIQUETADO.

En las etiquetas de los envases figurará obligatoriamente, además de los datos que con carácter general se determinan en la legislación vigente:
- La expresión Indicación Geográfica "Pacharán Navarro",
- La razón social o el Número de Registro de Elaborador.

Antes de su puesta en circulación, las etiquetas deberán ser autorizadas por el organismo de control, a los efectos que se relacionan en este Expediente Técnico.

Será denegada la aprobación de aquellas que puedan dar lugar a confusión en el consumidor o que puedan causar desprestigio a la Indicación Geográfica. También podrá ser revocada la autorización de una ya concedida anteriormente, cuando hayan variado las circunstancias de la firma propietaria de la misma, previa audiencia de la firma interesada.

Cada unidad de venta al consumidor final, envase, irá provista de la marca de conformidad de la I.G. “Pacharán Navarro”, que consta de la combinación del logotipo de la misma –en la que figura ‘Indicación Geográfica Pacharán Navarro’- y una numeración seriada, expedida por el organismo de control y que deberá ser colocada en el proceso de etiquetado, de acuerdo con los procedimientos que establezca dicho organismo de control.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1264

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Carne de Ávila

GOOD(S)

1. **Fresh meat**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Indicación Geográfica Protegida Carne de Ávila
C/ Padre Tenaguillo, núm 8
05004 Ávila

Spain

GEOGRAPHICAL AREA

The production area for the Avileña-Negra Ibérica breed of cattle is made up of the agricultural districts, grouped by province and Autonomous Community, listed below:

Autonomous Community of Andalucía: Huelva: Sierra. Jaén: Sierra Morena. Sevilla: Sierra Norte.

Autonomous Community of Aragón: Teruel: Serranía de Albarracín, Maestrazgo.

Autonomous Community of Castilla-La Mancha: Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos. Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Autonomous Community of Castilla y León: Ávila: All regions. Burgos: Demanda. León: La Montaña de Riaño. Palencia: Guardo, Cervera. Salamanca: All regions. Segovia: All regions. Soria: Pinares. Valladolid: Center, South, Southeast. Zamora: Sayago.

Autonomous Community of Extremadura: Cáceres: All regions. Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Autonomous Community of La Rioja: All regions.

Autonomous Community of Madrid: Lozoya-Somosierra, Guadarrama, Metropolitan Area of Madrid, Western South.

The processing area is made up of the following agricultural districts grouped by provinces and Autonomous Communities:

Autonomous Community of Castilla y León: Ávila: All regions. Salamanca: All regions. Segovia: All regions. Valladolid: Center, South, Southeast.

Autonomous Community of Castilla-La Mancha: Toledo: Talavera, Sagra Toledo.

Autonomous Community of Extremadura: Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás. Badajoz: Mérida, Badajoz, Olivenza.

Autonomous Community of Madrid: Lozoya-Somosierra, Guadarrama, Metropolitan Area of Madrid, Western South.

The production and processing area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PGI-ES-0093

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1264

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Carne de Ávila

PRODUIT(S)

1. **Viande fraîche**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Indicación Geográfica Protegida Carne de Ávila
C/ Padre Tenaguillo, núm 8
05004 Ávila

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production du bétail de la race bovine avileña negra ibérica comprend les régions agricoles suivantes, groupées par provinces et communautés autonomes, énumérées ci-après:

Communauté autonome d'Andalousie: Huelva: Sierra. Jaén: Sierra Morena. Seville: Sierra Norte.

Communauté autonome d'Aragon: Teruel: Serranía de Albarracín, Maestrazgo.

Communauté autonome de Castille-La Manche: Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos. Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Communauté autonome de Castille-et-León: Ávila: Toutes les régions. Burgos: Demanda. León: Montaña de Riaño. Palencia: Guardo, Cervera. Salamanque: Toutes les régions. Ségovie: Toutes les régions. Soria: Les Pinèdes. Valladolid: Centre, sud, sud-est. Zamora: Sayago.

Communauté autonome d'Estrémadure: Cáceres: Toutes les régions. Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Communauté autonome de la Rioja: Toutes les régions.

Communauté autonome de Madrid: Lozoya-Somosierra, Guadarrama, zone métropolitaine de Madrid, partie sud-ouest.

L'aire d'élaboration est constituée des régions agricoles suivantes, groupées par provinces et communautés autonomes, énumérées ci-après:

Communauté autonome de Castille-et-León: Ávila: Toutes les régions. Salamanque: Toutes les régions. Ségovie: Toutes les régions. Valladolid: Centre, sud, sud-est.

Communauté autonome de Castille-La Manche: Toledo: Talavera, Sagra Toledo.

Communauté autonome d'Estrémadure: Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás. Badajoz: Mérida, Badajoz, Olivenza.

Communauté autonome de Madrid: Lozoya-Somosierra, Guadarrama, zones métropolitaine de Madrid, partie sud-ouest.

L'aire de production et d'élaboration se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PGI-ES-0093

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1264

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Carne de Ávila

PRODUCTO(S)

1. **Carne fresca**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Indicación Geográfica Protegida Carne de Ávila
C/ Padre Tenaguillo, núm 8
05004 Ávila

España

ZONA GEOGRÁFICA

La zona de producción del ganado de raza Avileña-Negra Ibérica está constituida por las Comarcas Agrarias, agrupadas por provincias y Comunidades Autónomas, que se relacionan a continuación:

Comunidad Autónoma de Andalucía: Huelva: Sierra. Jaén: Sierra Morena. Sevilla: Sierra Norte.

Comunidad Autónoma de Aragón: Teruel: Serranía de Albarracín, Maestrazgo.

Comunidad Autónoma de Castilla-La Mancha: Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos.Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Comunidad Autónoma de Castilla y León: Ávila: Todas las comarcas. Burgos: Demanda. León: La Montaña de Riaño. Palencia: Guardo, Cervera. Salamanca: Todas las comarcas. Segovia: Todas las comarcas. Soria: Pinares. Valladolid: Centro, Sur, Sureste. Zamora: Sayago.

Comunidad Autónoma de Extremadura: Cáceres: Todas las comarcas. Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Comunidad Autónoma de la Rioja: Todas las comarcas.

Comunidad Autónoma de Madrid: Lozoya-Somosierra, Guadarrama, Area Metropolitana de Madrid, Sur Occidental.

La zona de elaboración está constituida por las siguientes comarcas agrarias agrupadas por provincias y Comunidades Autónomas:

Comunidad Autónoma de Castilla y León: Ávila: Todas las comarcas. Salamanca: Todas las comarcas. Segovia: Todas las comarcas. Valladolid: Centro, Sur, Sureste.

Comunidad Autónoma de Castilla-La Mancha: Toledo: Talavera, Sagra Toledo.

Comunidad Autónoma de Extremadura: Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás. Badajoz: Mérida, Badajoz, Olivenza.

Comunidad Autónoma de Madrid: Lozoya-Somosierra, Guadarrama, Área Metropolitana de Madrid, Sur Occidental.

La zona de producción y elaboración se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PGI-ES-0093

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'CARNE DE ÁVILA'

EC No: ES-PGI-0117-0093-13.06.2008

PGI (X) PDO ( )

1. Name:

'Carne de Ávila'

2. Member State or third country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. *Type of product:*

Class 1.1 — Fresh meat (and offal)

3.2. *Description of the product to which the name in point 1 applies:*

The meat protected by the PGI must come from animals of the Avileña-Negra Ibérica breed and animals resulting from the first cross between breeding cows of the Avileña-Negra Ibérica breed and breeding bulls of the integrated Charolais and Limousin breeds.

The animals fall into different categories according to their age:

calf: an animal intended for slaughter at a maximum age of 12 months that has remained with the dam for at least 5 months;

yearling: an animal weaned at a minimum age of 5 months intended for slaughter at an age of between 12 and 24 months;

young bull: an animal intended for slaughter at an age of between 24 and 48 months.

Carcases eligible for the PGI must have a conformation class on the European scale of between O and U + and a degree of fat cover of between 2 and 4.

	Fat cover class												
	1	**1 +**	**2 –**	**2**	**2 +**	**3 –**	**3**	**3 +**	**4 –**	**4**	**4 +**	**5 –**	**5**

Conformation	**E**													
	U +				X	X	X	X	X	X	X			
	U				X	X	X	X	X	X	X			
	U –				X	X	X	X	X	X	X			
	R +				X	X	X	X	X	X	X			
	R				X	X	X	X	X	X	X			
	R –				X	X	X	X	X	X	X			
	O +				X	X	X	X	X	X	X			
	O				X	X	X	X	X	X	X			
	O –													
	P +													
	P													
	P –													

Meat from these animals has a firm consistency and is slightly moist with a fine texture. It has a bright colour, between light and purplish red, with white to cream-coloured fat and is highly regarded because of its tenderness and the intensity and quality of its flavour.

'Carne de Ávila' must be matured for a minimum of four days.

3.3. *Raw materials (for processed products only):*

—

3.4. *Feed (for products of animal origin only):*

Extensive and/or transhumant production system using grazing and forestry resources (browsing, acorns). Transhumance is an ancestral production system based on the exploitation of natural resources and involves moving livestock between different but complementary locations at different times of the year: mountain pastures in summer and autumn and holm and cork oak groves in winter and spring. An extensive system is used with a low livestock density, which averages between 0,2 and 0,4 LU/ha, in areas where this breed has traditionally grazed and which would otherwise be very difficult to rear. In times of scarcity, livestock is given supplements composed of cereals, protein crops and other raw materials, always of plant origin, together with the necessary minerals and vitamins.

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

The geographical area described in paragraph 4 is where the animals intended for slaughter are born, reared and fattened on the extensive holdings on which their dams are reared.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

—

3.7. *Specific rules concerning labelling:*

Each carcase covered by the PGI has a set of labels to identify it and ensure traceability of the carcase, the cuts and the portions. This comprises:

1. labels for the carcase bearing the information given below, except for the type of cut;
2. labels for the cuts bearing the specified information and the type of cut (forequarter shank, rump steak, etc.);
3. if the cut is despatched in portions, secondary labels are attached bearing the same information as the carcase labels;
4. in addition to the obligatory details, ‘Carne de Ávila’ labels must contain the following: identification mark of the Regulatory Council, official identification mark, date of slaughter, carcase number, logo of the Regulatory Council, European PGI logo and barcode.

4. Concise definition of the geographical area:

The production area for the cattle of the Avileña-Negra Ibérica breed comprises the agricultural districts listed below (grouped by province and autonomous community):

Autonomous Community of Andalusia:

Huelva: Sierra.

Jaén: Sierra Morena.

Seville: Sierra Norte.

Autonomous Community of Aragon:

Teruel: Serranía de Albarracín, Maestrazgo.

Autonomous Community of Castile-La Mancha:

Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos.

Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Autonomous Community of Castile-León:

Ávila: all districts.

Burgos: Demanda.

León: La Montaña de Riaño.

Palencia: Guardo, Cervera.

Salamanca: all districts.

Segovia: all districts.

Soria: Pinares.

Valladolid: centre, south, south-east.

Zamora: Sayago.

Autonomous Community of Extremadura:

Cáceres: all districts.

Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Autonomous Community of La Rioja: all districts.

Autonomous Community of Madrid:

Lozoya-Somosierra, Guadarrama, Metropolitan Area de Madrid, south-west.

Processing is carried out in the agricultural districts listed below (grouped by province and autonomous community):

Autonomous Community of Castile-León:

Ávila: all districts.

Salamanca: all districts.

Segovia: all districts.

Valladolid: centre, south, south-east.

Autonomous Community of Castile-La Mancha:

Toledo: Talavera, Sagra Toledo.

Autonomous Community of Extremadura:

Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás.

Badajoz: Mérida, Badajoz, Olivenza.

Autonomous Community of Madrid:

Lozoya-Somosierra, Guadarrama, Metropolitan Area de Madrid, south-west.

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

(a) Relief

The mountain areas have a rugged terrain and a complex orography, with high valleys, narrow ravines, steep slopes and wide plateaux that sometimes open to areas that are highly exposed to blizzards. The pasture land is an extensive and gently rolling plain lying at an altitude of between 300 m and 1 200 m above sea level.

(b) Climate

Widely varying climates, given the breed's wide distribution and transhumance. The livestock grazes in the meadows, the valleys and the mountains. Summers in the mountains are cool and winters very cold with severe frosts. The pasturelands generally have very hot, dry summers and mild winters.

(c) Flora

The rearing of the Avileña-Negra Ibérica breed is linked to the exploitation of pastureland on which grasses, crops, shrub and woodland predominate.

There is natural pasture and cultivated pasture, as well as areas of scrub. On the natural pastureland is holm oak, common oak, savin juniper and common juniper. There are usually few trees but extensive pasture. In the mixed pasture grow holm oak, common oak and grasses and the animals can exploit the resources provided by the trees (acorns and browsing) and stubble fields.

On the mountain pastures, pine groves predominate, which for part of the year are covered in snow, thus the need for transhumance.

5.2. *Specificity of the product:*

The meat covered by the 'Carne de Ávila' PGI has the following characteristics:

Meat from these animals has a firm consistency and is slightly moist with a fine texture. It has a bright colour, between light and purplish red, white to cream-coloured fat and is highly regarded because of its tenderness and the intensity and quality of its flavour.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Avileña-Negra Ibérica breeding cows belong to an indigenous bovine breed that has since ancient times been perfectly adapted to livestock farming in these geographical areas and that is becoming more numerous within the livestock population.

Initially used as draught animals, they came to be used for meat production after holdings were mechanised. Breeding bulls of other slaughter breeds were then introduced, the most widely used breeds being Charolais and Limousin.

This indigenous breed, so well adapted to the environment, exploits the area's natural resources, such as the flora, pasture, forage, browsing and acorns. The varied diet enjoyed by the dams and the particular properties of the Avileña-Negra Ibérica breed and its first crosses with breeds with a higher conformation produce a meat with unique characteristics. The meat is amongst the most highly regarded, because of its tenderness, the intensity and quality of its flavour and its bright colour, between light and purplish red. The characteristics of this meat are essentially the result of the geographical environment, the type of feed available, whose exploitation the breed's perfect adaptation to the production model used in the geographical area makes possible, and the breed.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«CARNE DE ÁVILA»

Nº CE: ES-PGI-0117-0093-13.06.2008

IGP (X) AOP ( )

1. Dénomination:

«Carne de Ávila»

2. État membre ou pays tiers:

Espagne

3. Description du produit agricole ou de la denrée alimentaire:

3.1. ***Type de produit:***

Classe 1.1. Viande et abats frais

3.2. ***Description du produit portant la dénomination visée au point 1:***

Le bétail apte à la production de viande protégée par l'IGP «Carne de Ávila» appartient à la race Avileña-Negra Ibérica ou est issu du premier croisement entre des reproductrices de cette race et des mâles des races Charolaise et Limousine (inscrites au «Catálogo Español de Razas Integradas»).

On distingue plusieurs catégories d'animaux selon leur âge:

veau: animal destiné à l'abattage à l'âge maximal de 12 mois et qui est resté sous la mère pour une durée minimale de 5 mois;

jeune bovin de boucherie (añojo): animal sevré, âgé d'au moins 5 mois, destiné à l'abattage à un âge supérieur à 12 mois et inférieur ou égal à 24 mois;

taurillon: animal destiné à l'abattage à un âge supérieur à 24 mois et inférieur ou égal à 48 mois.

Les carcasses susceptibles de bénéficier de l'IGP doivent figurer dans le classement européen dans une classe de conformation comprise entre O et U+ et présenter un degré d'engraissement compris entre 2 et 4.

	Classe d'état d'engraissement

		1	1 +	2 –	2	2 +	3 –	3	3 +	4 –	4	4 +	5 –	5
Conformation	**E**													
	U +				X	X	X	X	X	X	X			
	U				X	X	X	X	X	X	X			
	U –				X	X	X	X	X	X	X			
	R +				X	X	X	X	X	X	X			
	R				X	X	X	X	X	X	X			
	R –				X	X	X	X	X	X	X			
	O +				X	X	X	X	X	X	X			
	O				X	X	X	X	X	X	X			
	O –													
	P +													
	P													
	P –													

La viande provenant de ces animaux est de consistance ferme au toucher, légèrement humide et de texture fine. Sa couleur est brillante et va du rouge clair au rouge pourpre. Elle contient une graisse de couleur blanc à crème et est globalement très appréciée pour sa tendreté et pour sa saveur intense et de qualité.

La période minimale de maturation de la viande «Carne de Ávila» est de 4 jours.

3.3. *Matières premières (uniquement pour les produits transformés):*

—

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale):*

Système de production en élevage extensif et/ou transhumance avec exploitation des ressources pâturables et sylvicoles (glands, brouts). La transhumance est un mode de production ancestral qui consiste à tirer parti des ressources naturelles disponibles et implique le déplacement du bétail entre divers lieux selon les saisons, ce qui offre diversité et complémentarité: pâturages d'altitude durant l'été et en automne, prairies boisées de chênes verts et de chênes-lièges en hiver et au printemps. Il s'agit de systèmes de production en libre parcours à faible charge en bétail, la charge moyenne étant comprise entre 0,2 et 0,4 UGB/ha, mis en place dans des zones où cette race est traditionnellement menée en pâturage et dont l'exploitation serait, autrement, très

difficile. En période de pénurie, le bétail reçoit des compléments alimentaires qui contiennent des céréales, des protéagineux et d'autres matières premières, toujours d'origine végétale, ainsi que les minéraux et les vitamines nécessaires.

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée:*

L'aire géographique décrite au point 4 correspond à l'aire où les animaux destinés à l'abattage naissent, sont élevés et engraissés, dans des exploitations pratiquant l'élevage extensif des mères reproductrices.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.:*

—

3.7. *Règles spécifiques d'étiquetage:*

Afin d'assurer l'identification et la traçabilité de la carcasse, des pièces et des portions, chaque carcasse protégée par l'IGP porte un ensemble d'étiquettes. Il s'agit:

1) des étiquettes de carcasse, qui contiennent les informations détaillées ci-après à l'exclusion du type de pièce;

2) des étiquettes de pièces, qui contiennent l'information requise, ainsi que le type de pièce (jarret avant, pièce ronde, etc.);

3) de contre-étiquettes, qui sont ajoutées dans les cas où la pièce est expédiée en portions; ces contre-étiquettes portent les mêmes informations que celles qui figurent sur la carcasse;

4) des étiquettes «Carne de Ávila» qui, outre les mentions obligatoires, contiennent au moins les informations suivantes: identification par le Conseil régulateur, identification officielle, date d'abattage, numéro de carcasse, logotype du Conseil régulateur, logotype européen de l'IGP et code barre.

4. Description succincte de la délimitation de l'aire géographique:

L'aire de production de la race Avileña-Negra Ibérica se compose des régions agricoles mentionnées ci-dessous (groupées par provinces et communautés autonomes):

Communauté autonome d'Andalousie:

Huelva: Sierra.

Jaén: Sierra Morena.

Séville: Sierra Norte.

Communauté autonome d'Aragón:

Teruel: Serranía de Albarracín, Maestrazgo.

Communauté autonome de Castille-La Manche:

Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos.

Tolède: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Communauté autonome de Castille-Leon:

Ávila: toutes les régions.

Burgos: Demanda.

León: La Montaña de Riaño.

Palencia: Guardo, Cervera.

Salamanque: toutes les régions.

Ségovie: toutes les régions.

Soria: Pinares.

Valladolid: centre, sud, sud-est.

Zamora: Sayago.

Communauté autonome d'Estrémadure:

Cáceres: toutes les régions.

Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Communauté autonome de La Rioja: toutes les régions.

Communauté autonome de Madrid:

Lozoya-Somosierra, Guadarrama, zone métropolitaine de Madrid, partie sud-ouest.

L'aire de production se compose des régions agricoles mentionnées ci-dessous (groupées par provinces et communautés autonomes):

Communauté autonome de Castille-Leon:

Ávila: toutes les régions.

Salamanque: toutes les régions.

Ségovie: toutes les régions.

Valladolid: centre, sud, sud-est.

Communauté autonome de Castille-La Manche:

Tolède: Talavera, Sagra Toledo.

Communauté autonome d'Estrémadure:

Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás.

Badajoz: Mérida, Badajoz, Olivenza.

Communauté autonome de Madrid:

Lozoya-Somosierra, Guadarrama, zone métropolitaine de Madrid, partie sud-ouest.

5. Lien avec l'aire geographique:

5.1. *Spécificité de l'aire géographique:*

a) Orographie

Le relief se caractérise, dans les zones de montagne, par un terrain de topographie accidentée et d'orographie complexe, qui englobe vallées d'altitude, combes étroites, pentes raides et plateaux étendus qui s'ouvrent parfois sur des zones fortement exposées aux bourrasques. Les zones de pâturages boisés consistent en une vaste plaine située à une altitude variable, entre 300 et 1 200 mètres au-dessus du niveau de la mer, avec des reliefs peu marqués.

b) Climat

Climat fortement contrasté en raison de la grande propagation de la race, de son implantation et de la transhumance. Le bétail paît entre montagnes, vallées et pâturages boisés: dans les zones montagneuses, les étés sont frais, les hivers rigoureux et les gelées durables; au contraire, les zones de pâturages boisés connaissent des étés habituellement très chauds et des hivers doux.

c) Flore

L'élevage de la race Avileña-Negra Ibérica est lié à l'exploitation de pâturages dans lesquels prédominent les zones d'herbages, de culture, de maquis et de bois.

Des prairies de pacage et des prés mixtes de pacage et de labour jouxtent des taillis. Les prairies de pacage sont plantées de chênes (chêne vert et rouvre) et de genévriers (thurifère et commun). Elles ne comptent généralement que peu d'arbres mais offrent de vastes étendues herbeuses. Les prés mixtes sont des zones plantées de chênes verts et rouvres et d'herbages, sur lesquelles le bétail dispose des ressources offertes par les arbres (notamment des glands et des brouts) et de chaumes.

En montagne, ce sont les pinèdes qui prédominent. La nécessité de faire transhumer le bétail vient de ce qu'elles sont couvertes de neige une partie de l'année.

5.2. *Spécificité du produit:*

Les caractéristiques de la viande protégée par l'IGP «Carne de Ávila» sont les suivantes:

La viande provenant de ces animaux est de consistance ferme au toucher, légèrement humide et de texture fine. Sa couleur est brillante et va du rouge clair au rouge pourpre. Elle contient une graisse de couleur blanc à crème et est globalement très appréciée pour sa tendreté et pour sa saveur intense et de qualité.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP):*

Les femelles de la race Avileña-Negra Ibérica sont une race de l'espèce bovine autochtone parfaitement et depuis longtemps adaptée à l'élevage dans ces zones géographiques et dont la population va croissant au sein du cheptel.

Initialement utilisée en tant qu'animal de trait, elle est devenue une race à viande suite à la mécanisation des campagnes. D'autres races bouchères ont de ce fait été croisées avec la Avileña-Negra Ibérica, les races les plus souvent utilisées étant les races Charolaise et Limousine.

Ces animaux de race autochtone parfaitement adaptés au milieu profitent des ressources naturelles à leur disposition (flore, prés, fourrages, brouts et glands). Le régime alimentaire varié des mères et les particularités de la race Avileña-Negra Ibérica et des animaux issus du premier croisement avec des races de plus grande conformation permettent d'obtenir une viande aux caractéristiques très différenciées. Elle figure parmi les plus appréciées, notamment pour sa tendreté, pour son goût intense et de qualité et pour sa couleur brillante allant du rouge clair au pourpre. Les caractéristiques de cette viande sont essentiellement dues, d'une part, au milieu et au type d'alimentation disponible, qui est rendu possible grâce à la parfaite adaptation de

la race au modèle productif existant dans la zone géographique concernée et, d'autre part, à la race.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«CARNE DE ÁVILA»

Nº CE: ES-PGI-0117-0093-13.06.2008

IGP (X) DOP ( )

1. Denominación:

«Carne de Ávila»

2. Estado Miembro o Tercer País:

España

3. Descripción del producto agrícola o alimenticio:

3.1. *Tipo de producto:*

Clase 1.1. Carne fresca (y despojos)

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1:*

El ganado apto para suministrar la carne que ha de ser amparada por la I.G.P., será de raza Avileña-Negra Ibérica y el procedente del primer cruce entre reproductoras de raza Avileña-Negra Ibérica y sementales de las razas Integradas Charolesa y Limusina.

Por la edad, se distinguen los siguientes tipos:

Ternera: Animal que se destina al sacrificio con una edad máxima de 12 meses, habiendo permanecido con la madre al menos durante 5 meses.

Añojo: Animal destetado con una edad mínima de 5 meses, que se destina al sacrificio con una edad mayor de 12 meses y hasta los 24 meses.

Novillo: Animal que se destina al sacrificio con una edad mayor de 24 y hasta los 48 meses.

Las canales aptas para ser amparadas por la I.G.P. serán aquellas que presenten una clasificación europea en un intervalo de conformación comprendida entre O y U+ y con un grado de engrasamiento comprendido entre 2 y 4.

		Clases de estado de engrasamiento												
		1	**1 +**	**2 –**	**2**	**2 +**	**3 –**	**3**	**3 +**	**4 –**	**4**	**4 +**	**5 –**	**5**
Conformación	**E**													
	U +				X	X	X	X	X	X	X			
	U				X	X	X	X	X	X	X			
	U –				X	X	X	X	X	X	X			
	R +				X	X	X	X	X	X	X			
	R				X	X	X	X	X	X	X			
	R –				X	X	X	X	X	X	X			
	O +				X	X	X	X	X	X	X			
	O				X	X	X	X	X	X	X			
	O –													
	P +													
	P													
	P –													

La carne procedente de estos animales presenta una consistencia firme al tacto, ligeramente húmeda y textura fina. El color es brillante entre rojo claro y rojo púrpura, con grasa de color blanco a crema y de una elevada apreciación global por su terneza, intensidad y calidad del sabor.

La Carne de Ávila tiene que cumplir un periodo de maduración mínimo de 4 días.

3.3. *Materias primas (únicamente en el caso de los productos transformados):*

—

3.4. *Piensos (únicamente en el caso de los productos de origen animal):*

Sistema de producción, extensivo y/o trashumante, con aprovechamiento de los recursos pastables y silvícolas (ramón y bellotas). La trashumancia es un sistema de producción ancestral basado en el aprovechamiento de los recursos naturales, trasladando el ganado entre lugares y periodos de tiempo diferentes y complementarios: pastos de sierra en verano-otoño y dehesas de encina y alcornoque en invierno-primavera. Son sistemas extensivos con baja carga ganadera, que como media está comprendida entre 0,2 y 0,4 UGM/Ha, en zonas donde tradicionalmente

pastorea esta raza y que, en caso contrario, tendrían un muy difícil aprovechamiento. En épocas de escasez se suministra al ganado suplementos alimenticios integrados por cereales, proteaginosas y otras materias primas siempre de origen vegetal, así como los minerales y las vitaminas necesarios.

3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida:*

La zona geográfica descrita en el apartado 4 es donde tiene lugar el nacimiento, cría y cebo de los animales destinados a sacrificio, en explotaciones de régimen extensivo de las madres reproductoras.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.:*

—

3.7. *Normas especiales sobre el etiquetado:*

Cada canal amparada lleva un juego de etiquetas para su identificación y trazabilidad de la canal, piezas y porciones. Dicho juego consiste en:

1)etiquetas de canal que llevarán la información que posteriormente se detalla, a excepción del tipo de pieza;

2)etiquetas para piezas, con la información citada y el tipo de pieza que es (morcillo delantero, redondo, etc.);

3)si la pieza se expide en porciones, se añaden contraetiquetas, que llevarán la misma información que las etiquetas de canal;

4)las etiquetas de «Carne de Ávila» contendrán, además de las menciones obligatorias, al menos los siguientes datos: Identificación por el Consejo Regulador, Identificación oficial, Fecha de sacrificio, Número de canal, Logotipo del Consejo Regulador, Logotipo Europeo de la I.G.P. y Código de barras;

4. Descripción sucinta de la zona geográfica:

La zona de producción del ganado de raza Avileña-Negra Ibérica está constituida por las Comarcas Agrarias, agrupadas por provincias y Comunidades Autónomas, que se relacionan a continuación:

Comunidad Autónoma de Andalucía:

Huelva: Sierra.

Jaén: Sierra Morena.

Sevilla: Sierra Norte.

Comunidad Autónoma de Aragón:

Teruel: Serranía de Albarracín, Maestrazgo.

Comunidad Autónoma de Castilla-La Mancha:

Ciudad Real: Montes Norte, Campo Calatrava, Montes Sur, Pastos.

Toledo: Talavera, Torrijos, Sagra Toledo, La Jara, Montes de Nava Hermosa, Montes de los Yébenes.

Comunidad Autónoma de Castilla y León:

Ávila: Todas las comarcas.

Burgos: Demanda.

León: La Montaña de Riaño.

Palencia: Guardo, Cervera.

Salamanca: Todas las comarcas.

Segovia: Todas las comarcas.

Soria: Pinares.

Valladolid: Centro, Sur, Sureste.

Zamora: Sayago.

Comunidad Autónoma de Extremadura:

Cáceres: Todas las comarcas.

Badajoz: Alburquerque, Mérida, Don Benito, La Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Olivenza, Jerez de los Caballeros, Llerena.

Comunidad Autónoma de la Rioja: Todas las comarcas.

Comunidad Autónoma de Madrid:

Lozoya-Somosierra, Guadarrama, Area Metropolitana de Madrid, Sur Occidental.

La zona de elaboración está constituida por las siguientes comarcas agrarias agrupadas por provincias y Comunidades Autónomas:

Comunidad Autónoma de Castilla y León:

Ávila: Todas las comarcas.

Salamanca: Todas las comarcas.

Segovia: Todas las comarcas.

Valladolid: Centro, Sur, Sureste.

Comunidad Autónoma de Castilla-La Mancha:

Toledo: Talavera, Sagra Toledo.

Comunidad Autónoma de Extremadura:

Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Plasencia, Hervás.

Badajoz: Mérida, Badajoz, Olivenza.

Comunidad Autónoma de Madrid:

Lozoya-Somosierra, Guadarrama, Area Metropolitana de Madrid, Sur Occidental.

5. Vínculo con la zona geográfica:

5.1. *Carácter específico de la zona geográfica:*

a) Orografía

Se caracteriza, en las zonas de sierra, por ser un terreno de accidentada topografía y complicada orografía, con elevados valles, angostas cañadas, acusadas pendientes y extensas mesetas que se abren a veces en fuertes ventisqueros. Las zonas de dehesas son una planicie extensa situada a una altura variable sobre el nivel del mar de entre 300 a 1 200 metros, con orografías suaves.

b) Clima

Clima de grandes contrastes dada la amplia difusión de la raza, su asentamiento y la trashumancia. El ganado pasta entre dehesas, valles y sierras; con veranos frescos, inviernos muy fríos y grandes heladas en las zonas de sierra. Por el contrario, en las zonas de dehesas los veranos suelen ser muy calurosos y secos y los inviernos suaves.

c) Flora

La cría de la raza Avileña-Negra Ibérica está vinculada a explotaciones adehesadas donde son predominantes las áreas de pastizal, de cultivo, de matorral y de arbolado.

Hay dehesas de puro pasto y de pasto labor, junto a otras de monte bajo. En las dehesas de puro pasto cabe destacar el encinar, robledal, sabinar y enebral; suelen tener poco arbolado pero extensos pastizales. Las dehesas de pasto y labor son áreas pobladas de encinas, robles y pastizal, disponiendo el ganado de los recursos del arbolado (bellota, ramón) y de las rastrojeras.

En los herbazales de montaña predominan los pinares, que parte del año se encuentran cubiertos de nieve, de aquí la necesidad de la práctica de la trashumancia del ganado.

5.2. *Carácter específico del producto:*

Las características de la carne amparada por la I.G.P. Carne de Ávila son:

La carne procedente de estos animales presenta consistencia firme al tacto, ligeramente húmeda y textura fina. El color es brillante entre rojo claro y rojo púrpura, con grasa de color blanco a crema y de una elevada apreciación global por su terneza, intensidad y calidad del sabor.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP):*

Las reproductoras de la raza Avileña-Negra Ibérica son una raza de la especie bovina autóctona perfectamente adaptada, desde muy antiguo, a la cría en estas zonas geográficas, y que se está extendiendo en número dentro de la cabaña ganadera.

Explotada en sus inicios como animales de tracción, pasa a explotarse, tras la mecanización del campo, como bovinos productores de carne. Esta actividad hace que se incorporen otras razas cárnicas como sementales, siendo las más utilizadas las razas Charolesa y Limusina.

Estas animales de raza autóctona tan adaptados al medio constituyen el principal aprovechamiento de los recursos naturales, flora, pastos, forrajes, ramón y bellota. Esta variada alimentación de las madres y las peculiaridades de la propia raza Avileña-Negra Ibérica y su primer cruce con razas de mayor conformación, proporcionan una carne de características muy diferenciadas. Es de las mejores valoradas por la apreciación global debido a su terneza y a su intensidad y calidad del sabor, con un color brillante entre rojo claro y rojo púrpura. Las características de esta carne se deben esencialmente al medio geográfico, tipo de alimentación disponible, que es posible gracias a la perfecta adaptación de la raza al modelo productivo que existe en la zona geográfica, y el factor racial.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1265

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Chorizo Riojano

GOOD(S)

1. **Sausage**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Indicación Geográfica Protegida "Chorizo Riojano"
Ctra. Nacional 120, km 22,8
26315 Alesón, La Rioja

Spain

GEOGRAPHICAL AREA

The production, ripening, drying and labeling area covers the Autonomous Community of La Rioja, Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EU) No. 249/2010 dated March 24, 2010 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Chorizo Riojano (PGI)].

Official Journal of the European Union L79 dated 25.03.2010.

PGI-ES-0654

March 25, 2010

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1265

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Chorizo Riojano

PRODUIT(S)

1. **Charcuterie**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Indicación Geográfica Protegida "Chorizo Riojano"
Ctra. Nacional 120, km 22,8
26315 Alesón, La Rioja

Espagne

AIRE GÉOGRAPHIQUE

L'aire d'élaboration, de maturation, de séchage et d'étiquetage englobe la communauté autonome de La Rioja, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (UE) n°249/2010 de la Commission du 24 mars 2010 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Chorizo Riojano (IGP)].

Journal officiel de l'Union européenne L79 du 25.03.2010.

PGI-ES-0654

25.03.2010

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

WIPO | LISBON
The International System of Appellations of Origin

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1265

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Chorizo Riojano

PRODUCTO(S)

1. **Embutido**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Indicación Geográfica Protegida "Chorizo Riojano"
Ctra. Nacional 120, km 22,8
26315 Alesón, La Rioja

España

ZONA GEOGRÁFICA

La zona de elaboración, maduración, secado y etiquetado abarca la Comunidad Autónoma de La Rioja, España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (UE) No 249/2010 de la Comisión de 24 de marzo de 2010 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Chorizo Riojano (IGP)].

Diario Oficial de la Unión Europea L79 de 25.03.2010.

PGI-ES-0654

25.03.2010

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'CHORIZO RIOJANO'

EC No: ES-PGI-0005-0654-16.10.2007

PGI (X) PDO ( )

1. Name:

'Chorizo Riojano'

2. Member State or third country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. *Type of product (as in Annex II):*

Class 1.2. Meat products.

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

'Chorizo riojano' is a 'sarta'-type chorizo classified as 'Extra', without additives, manufactured in the territory of the Autonomous Community of La Rioja, having the following characteristics:

Morphological characteristics

The chorizo covered by this protected geographical indication is characterised by its shape — string or horseshoe — which is more or less cylindrical, 30 to 40 mm in diameter, weighing at least 200 g and of a firm and compact consistency, generally of a wrinkled aspect, short, smooth and well bound, with no unusual coloration and in which meat and fat are clearly differentiated.

Physical and chemical characteristics

Moisture: max. 45 %.

Collagen/protein ratio: max. 14 %.

Fat on the dry matter: max 57 %.

Nitrates expressed as $NaNO_3$: max. 100 ppm.

Nitrites expressed as $NaNO_2$: max. 20 ppm.

Total phosphates expressed as P_2O_5: max. 7 500 ppm

(which corresponds to the natural content in the meat, without added phosphates).

Organoleptic characteristics

Balanced and intense aroma which is lingering, mostly of pepper, together with garlic notes; no rancid or bitter smells. The flavour is intense, lingering and balanced between the lean and the fat; not very acid, spicy where pepper is used, and no rancid or unusual flavours. Its texture is balanced, it holds together well, is easy to chew and is not too gummy.

3.3. *Raw materials (for processed products only):*

Meat and fat which stand out for their suitability for the pigmeat industry, lean cuts from female or neutered male pigs, trimmed of nerves, and rind-free pancetta or salt pork, seasoned with fine dry salt, 100 % category 'extra' pepper and raw fresh peeled garlic, all of which is then stuffed into natural, i.e. pig intestine casings.

The added salt pork must be consistent, in other words, sections of soft buttery abdominal fat which would become viscous on being minced and exude fat when the sausage is being matured and cured are unsuitable. However, the amount added must not be too great — it must never exceed 57 % of the dry matter — and this is one of the clues to the difference between 'chorizo riojano' and the others, which undergo a sharp change in their pH, making them more difficult to mature properly and, subsequently, preserve.

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the defined geographical area:*

Preparation of raw material

The meat factories which manufacture 'Chorizo Riojano' must be capable of receiving the carcasses and/or meat cuts correctly and keep them in appropriate conditions such as to avoid their pH from decreasing at any time or suffering changes to their colour and/or texture, and must check their purity on reception by means of the appropriate tests and analyses.

Quartering, boning and cutting must take place as soon as possible, taking care not to allow meat to accumulate in the areas where these operations take place.

The temperature in the area where the meat is handled must not exceed 12 °C.

Refrigeration of the meat and fat before mincing

Inside the cold chambers where the chilled carcasses are kept, the carcasses themselves should be suspended in a way which prevents them from coming into contact with each other.

Mincing the meat and fat to the size for each product

‘Chorizo Riojano’ production is kept separate — in both time and place — from all other production, including that of other chorizos of different categories.

The meat, when ready to process, is mature and acidified, not frozen, with a pH of less than 6,3, so that it will cure easily, ensuring that the filling in the middle of the sausage will dry easily.

It is equally important to ensure that the meat is not moist. This means allowing the meat juices to flow out if necessary.

Once the meat and the fat are ready, dicing and mincing is more or less intense and the cuts must be clean in order to minimise damage to the protein chains and to the adipose cells, resulting in proper adhesion between grains, proper drying and, finally achieving the characteristic aspect and colour of the sliced product.

All areas used for manufacturing must be air-conditioned and the relative humidity and air circulation and renewal must be suitable technologically and in terms of health and hygiene.

Adding salt and the other condiments and spices

Once the meat and the fat have been minced, fine dry salt, raw peeled garlic and 100 % extra category pepper — cayenne in the case of spicy chorizo — is then added.

Mixing and kneading the ingredients

Once the raw materials have been minced and the remaining ingredients added, they are all mixed together, making sure that any air trapped in the mixture is driven out in order to encourage a better binding of all the ingredients and prevent the chorizo from breaking up when it is cut.

Additional kneading in a vacuum drum is essential in order to achieve the ideal texture of the minced meat mixture.

Resting and cooling the mixture

After mincing, mixing and kneading, the mixture must be rested 12 to 24 hours before it is stuffed into the casings.

The cold chambers used for such purposes must be separate from of the rest and be kept at a temperature of 0 to 6 °C.

Filling the natural pork casings

Once the mixture is ready, it is stuffed into the natural pork casings. The nozzles are smooth and not too long in order to avoid raising the temperature. For the same reason, the mixture must be put into the casings using sufficient pressure since otherwise spaces would be created in the sausages which could lead to a colouring of the mixture or allow the latter to become mouldy.

The natural casings must be perfectly clean and with no sign of alteration, cut or disease which would render them unsuitable for use for human consumption.

The casings are washed beforehand to make them elastic and help them adjust to the filling without separating or forming wrinkles.

Tying

Once the mixture or filling has been inserted into the casing, the latter is tied using white or, in the case of spicy chorizo, red cotton twine.

Ageing for a relatively long time

Ageing requires the chorizos to be left to hang in ventilated premises but at a temperature of 16 °C or less, in which the relative humidity and circulation of the air lend themselves to the product losing its moisture and acquiring its characteristic consistency, aroma, colour and flavour, unless ageing takes place in natural dryers, in which case the temperature may reach 20 °C.

In order to monitor the ageing conditions (temperature, relative humidity and ventilation) and maintain them at a constant level, use may be made of special chambers where such conditions may be regulated by hand or automatically.

During the fermentation or ageing process, the installations must provide visible and accessible space and monitoring equipment to check at any time the temperature and the humidity levels and monitor the progress of the product.

Drying in air-conditioned chambers or in natural environments

After the ageing stage is completed, the chorizo is moved for the post-ageing and drying stage to the hanging or drying installations. During this finishing stage, the microbial and enzyme processes of the chorizo continue to take place which stabilise the colour and the aroma. The curing period for Chorizo Riojano varies according to

the length and/or diameter of the product. Any chorizo which has become wrinkled, contains air bubbles or displays any other defect is discarded.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

The product is accompanied by a numbered back label issued by the Regulatory Board bearing the words 'Indicación Geográfica Protegida Chorizo Riojano', together with the corresponding logo. The aforementioned back label is affixed by the manufacturer of the product and is inscribed in such a way as to prevent re-use.

The processors covered by the 'Chorizo Riojano' protected geographical indication must be entered in the appropriate registers, since they are ultimately responsible for compliance with the specifications of the indication.

The Regulatory Board is responsible for keeping the register up do date.

4. Concise definition of the geographical area:

The area where manufacturing, ageing, drying and labelling takes place covers the Autonomous Community of La Rioja.

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

Natural factor: The defined geographical area is subject to three climatic influences: this combination of climatic factors makes La Rioja the ideal place for naturally ageing and drying this product by allowing the physical and chemical changes which occur within the chorizo to take place slowly and properly, enhancing the appearance of the sliced product, its flavour and its very characteristic aroma.

Today, the climatic factor is not so important since the latter stages of the manufacture of the product take place in controlled-atmosphere chambers where ventilation, hygrometry and temperature may be regulated, although this is always in line with the prevailing climatology conditions of the area, so that the latter continues to play a very important part.

Human factor: What really differentiates Chorizo Riojano from other chorizos is the traditional manufacturing method which has been used for a long time and which has been successfully transmitted to the Chorizo Riojano processing industry.

5.2. *Specificity of the product:*

Only those chorizos of the 'extra' category which have been manufactured in accordance with tradition in registered installations where every single stage of the manufacturing, ageing, drying and labelling processes as well as the quality and handling of all the raw materials have been effectively monitored can be covered by the 'Chorizo Riojano' protected geographical indication, and only Chorizo Riojano which passes all the quality control stages throughout the process may exclusively be put on the market with the guarantee of origin as attested by the protected geographical indication label.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Historical tradition — reputation of the product: Traditionally, the arrival of the cold weather in the mountains in La Rioja signalled the start of the slaughter or 'moragas', the resulting pork meat then going into the preparation of chorizo. Chorizo in La Rioja had to be made for the whole year and was to last until the autumn harvests, the knowledge of the local population about the manufacture and ageing of this product, which is so difficult to manufacture and preserve correctly, taking on vital importance as a result. Nowadays, these techniques are still in regular use throughout the Rioja area and more especially in the hills.

It was not until the nineteenth century that the manufacture of chorizo was industrialised in La Rioja and the first family firms began to appear, selling their product in their home town and the surrounding country. Thus, according to the municipal historical archive, the first reference to a 'sausage factory in Logroño' is in 1890. Also dating from 1890 is a document in which one Julio Farias, an industrialist and lawyer, describes how he sent chorizos from La Rioja to Cuba so that they arrived in good condition: 'in tin canisters perfectly packed with lard and sealed by the *bain-marie* method so that they can withstand those temperatures without suffering the slightest change'. Already at that time the industrialist had prepared advertising material — 'prospectuses, circulars and other forms of publicity' and showed confidence in his product: '[…] despite the United States competing very strongly on price, the quality of the home-grown product is infinitely better, as shown by the fact that even the poorest prefer it in spite its costing more'.

Moreover, Javier Herce Galarreta, in Chapter VII, concerning pigs, of his book bringing together various articles published in La Gaceta del Norte newspaper in 1979 writes: 'Pork is tremendously important in La Rioja, and not just in terms of the fresh product. Ham, chorizo and blood pudding are the basic constituents of a specifically Rioja type of preparation, which is similar to that found in other regions, but different as to flavour and the way it is used. Probably the most distinctive by name is "chorizo riojano", which is different to all other chorizos in other regions, being smooth, aromatic, somewhat

spicy and of strong colour. The importance of the pig and pork products in La Rioja is evident: meat and sausage factories have sprung up throughout the Rioja region, forming fully-fledged trading centres such as Baños de Río Tobía, Laguna de Cameros and, more recently, Albelda de Iregua which, in their own way, are as important, relatively speaking, as the wine or canning industries. A gastronomic industry in the Sierra, another one in the Rioja Alta and a third one in the Rioja Baja: sausages, wine and preserves — a threefold display by what is in effect three regions in one: La Rioja'.

The economic depression of the 1930s and the sustained failure on the part of the buyers to settle their bills led to the closure of many factories, and the only trace that remains are the registers of industrial taxes kept by each municipal authority. This economic readjustment made Baños de Río Tobía the industry's nerve centre. One of several possible reasons for this is that the descendants of the early industrialists decided to build their own plants, taking advantage of the favourable climate of the location. Miguel Ángel Villoslada expressed it as follows: 'At first, factories were established where the climate was suitable, dry and cold but with few temperature fluctuations. That is why there are so many in Baños. We are at an altitude of 500 metres, at the gateway to the Sierra de la Demanda and the Urbión area as a whole. It is a place protected from the excessively cold winds of the Sierra de Herrera and there are no sharp changes of temperature or humidity'.

At present, the slaughter of pigs and the manufacturing and preserving of chorizo lives on as a small, craft trade, while the manufacture of chorizo and other meat products is left to the meat industry — usually located in the area — which, without ignoring the traditional manufacturing method of yesteryear, is able to overcome adverse conditions and age the product by using particularly well-suited premises and installations.

Thanks to the sausage-making traditions of past generations, Baños de Río Tobía continues to boast the highest concentration of meat factories, since nowadays the climatic factor has less and less influence: 'here nearly everyone involved in the meat industry is related because they come from the same place'. That said, Albelda de Iregua is home to the meat factory with the highest turnover in this Autonomous Community. It began in 1960 as a local butcher's shop, leading, in 1983, to the opening of the first factory specifically geared towards the marketing of 'sarta' chorizo and soon became the country's leading producer.

Major meat factories in other Autonomous Communities want to take advantage of this prestige by calling their chorizo 'Chorizo Riojano' when they have nothing at all to do with the product which this protected geographical indication is intended to cover.

Moreover, the tradition and prestige which has garnered a great reputation for our chorizo riojano is also present today in our most famous recipes, such as potatoes with chorizo, calderete, choricillo asado al sarmiento or preñaditos, not forgetting its use in practically every vegetable stew.

Lastly, it is worth noting that ‘Chorizo Riojano’ is mentioned on pages 110 and 111 of the ‘Inventario Español de Productos’ Tradicionales.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«CHORIZO RIOJANO»

N° CE: ES-PGI-0005-0654-16.10.2007

IGP (X) AOP ( )

1. Dénomination:

«Chorizo Riojano»

2. État membre ou pays tiers:

Espagne

3. Description du produit agricole ou de la denrée alimentaire:

3.1. *Type de produit (voir annexe II):*

Classe 1.2: Produits à base de viande.

3.2. *Description du produit portant la dénomination visée au point 1:*

Le «Chorizo Riojano» est un chorizo en chapelet de catégorie extra, sans additifs, élaboré sur le territoire de la communauté autonome de La Rioja et répondant aux caractéristiques suivantes:

Caractéristiques morphologiques

Le chorizo couvert par la présente indication géographique protégée se caractérise par sa forme en chapelet ou en fer à cheval plus ou moins cylindrique, avec un calibre de 30 à 40 mm et un poids minimal de 200 grammes, une consistance ferme et compacte, d'aspect généralement rugueux, à tranches lisses et bien liées, sans colorations anormales et avec une différenciation nette entre les fragments de viande et de lard.

Caractéristiques physico-chimiques

Humidité: max. 45 %

Rapport collagène/protéines: max. 14 %

Matière grasse sur extrait sec: max. 57,0 %

Nitrates exprimés en $NaNO_3$: max. 100 ppm

Nitrites exprimés en $NaNO_2$: max. 20 ppm

Phosphates totaux, exprimés en P_2O_5: max. 7 500 ppm

(correspondant à la teneur naturelle des viandes, sans phosphates ajoutés)

Caractéristiques organoleptiques

Arôme équilibré et intense, persistant, avec prépondérance de piment rouge, outre des notes d'ail; absence d'odeurs rances et âcres. Goût intense, persistant, équilibré entre maigre et gras; peu acide, piquant en cas d'utilisation de piment rouge piquant, sans goûts rances ou anormaux. Texture équilibrée présentant une bonne cohésion, une bonne masticabilité et une faible viscosité.

3.3. *Matières premières (uniquement pour les produits transformés):*

Viande et lard qui conviennent particulièrement bien pour les charcuteries, avec de la viande maigre de porc mâle castré ou de truie, sans nerfs, et de la poitrine ou du lard maigre sans couenne, épicés au sel fin sec, au piment rouge 100 % de catégorie extra et à l'ail naturel frais et épluché, le tout embossé dans des boyaux naturels de porc.

Le lard ajouté doit être consistant, les morceaux de graisses abdominales mous et onctueux étant inadéquats, car ils deviendraient visqueux lors du hachage, exsudant de la graisse lors de la maturation et de l'affinage du saucisson. Par ailleurs, la quantité ajoutée doit être réduite — elle ne peut en aucun cas dépasser 57 % sur l'extrait sec; c'est là un des éléments-clés qui différencient le «Chorizo Riojano» des autres chorizos, qui subissent un changement brusque de leur pH, ce qui complique leur bonne maturation et leur conservation ultérieure.

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale):*

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3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée:*

Préparation des matières premières

Les entreprises de viandes élaborées productrices de «Chorizo Riojano» sont à même de réceptionner de manière adéquate les carcasses et/ou les pièces de viande et de les conditionner correctement, elles évitent à tout moment que le pH de la viande ne baisse ou qu'elle ne subisse d'altérations de couleur et/ou de texture, et elles vérifient ses conditions de pureté lors de la réception au moyen de l'examen et des analyses adéquats.

Les opérations d'écharnage, de désossage et de découpage doivent être effectuées le plus rapidement possible, en évitant de stocker de la viande sur les lieux de ces opérations.

La salle où est manipulée la viande doit être maintenue à une température maximale de 12 °C.

Réfrigération des viandes et des graisses avant leur hachage

Les chambres froides utilisées pour la conservation des carcasses réfrigérées sont équipées de systèmes de suspension dont les crochets sont disposés de manière à éviter le contact entre les carcasses.

Hachage des viandes et des graisses calibré correctement selon les produits

L'élaboration du «Chorizo Riojano» se fait séparément, physiquement ou dans le temps, de celle du reste des produits, y compris des autres «chorizos» de différentes catégories.

La viande prête pour la transformation est mûre et acidifiée, non congelée, elle présente un pH inférieur à 6,3 afin qu'elle puisse s'affiner aisément et que la pâte sèche à l'intérieur du saucisson.

Il est également important que la viande ne soit pas humide; le cas échéant, on égoutte le jus des pièces de viande.

Une fois que la viande et le lard sont prêts, ils sont débités et hachés plus ou moins finement; les coupes effectuées doivent être franches afin de limiter les dommages causés à la trame de protéines qui constituent le tissu et des cellules adipeuses ainsi que de favoriser une adhérence adéquate entre les grains, un bon séchage et, finalement, d'obtenir l'aspect et la couleur de coupe caractéristiques.

Toutes les zones destinées à la fabrication doivent être climatisées et présenter un taux d'humidité moyen. La circulation et le renouvellement de l'air s'effectuent conformément aux normes technologiques, hygiéniques et sanitaires.

Addition de sel, de condiments et d'épices

Une fois que la viande et le lard ont été hachés, on ajoute du sel fin sec, de l’ail naturel épluché, du piment rouge 100 % de catégorie extra et du poivre de Cayenne dans le cas du «Chorizo» piquant.

Mélange et malaxage des ingrédients

Une fois que les matières premières ont été hachées et que le reste des ingrédients y ont été ajoutés, on les mélange de manière à éliminer les poches d'air de la pâte de

manière à favoriser l'agglomération de tous les ingrédients et à éviter que le saucisson ne se désagrège ultérieurement lors de la découpe.

Le malaxage effectué ensuite dans un malaxeur sous vide est fondamental pour obtenir l'assaisonnement optimal du hachis.

Repos et refroidissement de la pâte

Une fois effectués le hachage, le mélange et le malaxage, on laisse obligatoirement reposer la pâte pendant une période de 12 à 24 heures avant de l'embosser.

Les installations frigorifiques utilisées à cette fin sont séparées des autres et sont maintenues à une température comprise entre 0 et 6 °C.

Remplissage des boyaux naturels de porc

Une fois que la pâte est prête, elle est introduite dans le boyau de porc naturel. Les agrafes sont plates et pas trop longues pour éviter les échauffements. Pour le même motif, il convient d'introduire la pâte dans le boyau avec suffisamment de pression pour éviter que ne subsistent des cavités dans les saucissons, ce qui est susceptible de provoquer des altérations de la couleur de la pâte et sa moisissure.

Les boyaux naturels sont parfaitement propres et ne présentent aucune altération, lésion ou trace de maladie qui les rendraient impropres à la consommation humaine.

Les boyaux sont préalablement lavés afin qu'ils acquièrent de l'élasticité et s'ajustent bien à la pâte, sans s'en décoller ni former de plis.

Fermeture

Une fois que la pâte a été introduite dans le boyau, celui-ci est fermé à l'aide d'une ficelle de coton blanc ou rouge pour le «Chorizo» piquant.

Maturation pendant une période plus ou moins longue

Aux fins de leur maturation, on pend les saucissons dans des locaux ventilés et maintenus à une température égale ou inférieure à 16 °C, avec un taux d'humidité relatif et une aération adéquate pour que le produit sèche et acquière la consistance, l'arôme, la couleur et le goût caractéristiques, à moins que la maturation ne soit effectuée dans des séchoirs naturels, où la température peut atteindre 20 °C.

Afin de contrôler les conditions de maturation (température, humidité relative et ventilation) et de les maintenir constantes, il est possible d'utiliser des chambres spéciales où ces conditions peuvent être réglées automatiquement selon les besoins.

Pendant le processus de fermentation ou de maturation, les installations disposent d'un lieu visible et accessible et d'appareils de contrôle destinés à vérifier à tout moment la température et le taux d'humidité en plus de l'évolution du produit protégé.

Séchage dans des chambres climatisées ou à température ambiante

Une fois le processus de maturation achevé, les saucissons sont emmenés, aux fins de leur postmaturation ou de leur séchage, dans les locaux dits de suspension ou de séchage, dans lesquels ils demeureront jusqu'à la fin du processus. Au cours de cette phase finale, les saucissons subissent les processus microbiens et enzymatiques de maturation, qui permettent d'obtenir la stabilisation de la couleur et de l'arôme. Le temps d'affinage du «Chorizo Riojano» varie en fonction de la longueur et/ou du diamètre du produit. Les saucissons sur lesquels se sont formés des plis, dans lesquels se sont formées des poches d'air ou qui présentent tout autre type de défaut sont éliminés.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.:*

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3.7. *Règles spécifiques d'étiquetage:*

Le produit est muni d'une contre-étiquette numérotée délivrée par le conseil régulateur, portant la mention «Indicación geográfica protegida Chorizo Riojano» ainsi que son logotype. Cette contre-étiquette est apposée dans les locaux de l'entreprise fabricante enregistrée afin d'éviter qu'elle ne soit réutilisée.

Les entreprises de transformation visées par l'indication géographique protégée «Chorizo Riojano» sont tenues d'être inscrites dans les registres correspondants, et sont chargées en premier chef du respect des spécificités de cette indication.

Le conseil régulateur est chargé de maintenir ce registre actualisé en permanence.

4. Délimitation concise de l'aire géographique:

L'aire d'élaboration, de maturation, de séchage et d'étiquetage correspond à la communauté autonome de La Rioja.

5. Lien avec l'aire géographique:

5.1. *Spécificité de l'aire géographique:*

Facteur naturel: l'aire géographique est placée sous l'influence de trois courants climatiques; cette combinaison climatique a fait de La Rioja le lieu idéal pour la maturation et le séchage naturel de ce produit, car elle permet aux changements

physico-chimiques intervenant dans le saucisson de se produire lentement et correctement, permettant la formation de l'aspect à la découpe, du goût et de l'arôme si caractéristiques.

Actuellement, ce facteur climatique a perdu de son importance étant donné que les dernières phases de l'élaboration du produit ont lieu dans des locaux à atmosphère contrôlée où la ventilation, l'hygrométrie et la température peuvent être régulées, mais toujours en fonction du climat régnant dans la région, raison pour laquelle celui-ci joue toujours un rôle très important.

Facteur humain: ce qui différencie véritablement le «Chorizo Riojano» des autres chorizos, c'est la méthode d'élaboration ancestrale mise en œuvre par les entreprises de La Rioja produisant du «Chorizo Riojano».

5.2. *Spécificité du produit:*

Les seuls produits pouvant être protégés par l'indication géographique protégée «Chorizo Riojano» sont les chorizos de catégorie extra, élaborés suivant la tradition, dans des installations inscrites contrôlant efficacement toutes les phases du processus d'élaboration, de maturation, de séchage et d'étiquetage, ainsi que la qualité et la manipulation de toutes les matières premières, commercialisés exclusivement avec la garantie de leur origine attestée par la mention de l'indication géographique protégée, «Chorizo Riojano» après avoir passé avec succès tous les contrôles prévus tout au long du processus.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP):*

Tradition historique — réputation du produit: traditionnellement, dans La Rioja, on tuait le cochon («moraga») dès les premiers frimas pour la préparation, notamment, des chorizos. Le chorizo devait être élaboré pour toute l'année et durer jusqu'aux vendanges de l'automne; il était donc vital pour les habitants de la région de bien maîtriser les techniques d'élaboration et de maturation de ce produit si difficile à élaborer et à conserver dans de bonnes conditions. À l'heure actuelle, en différents endroits de La Rioja, en particulier en différents points de la sierra, ces techniques sont toujours utilisées.

C'est au XIXe siècle que l'élaboration de ce saucisson commence à s'industrialiser dans La Rioja et qu'apparaissent les premières entreprises familiales qui vendent leurs produits dans le village et les alentours. Ainsi, selon l'«Archivo Histórico Municipal», la première référence à une «fabrique de saucisson située à Logroño» remonte à 1890. Dans un autre document datant de 1890, Julio Farias — industriel et avocat — décrit comment il envoyait les chorizos de La Rioja à Cuba afin qu'ils arrivent dans les

meilleures conditions: «dans des boîtes de conserve parfaitement enduites de saindoux et mises au bain-marie pour que les saucissons puissent supporter cette température sans s'altérer». À l'époque, l'industriel avait rédigé des annonces — «prospectus, circulaires et autres formes de publicité», dit-il — où il montrait sa confiance dans la qualité de ses articles: «[…] les produits américains similaires ont beau être meilleur marché, la qualité de celui de notre terre est infiniment meilleure, comme le prouve le fait que même les plus pauvres le préfèrent, bien qu'il coûte plus cher.»

Par ailleurs, Javier Herce Galarreta, au chapitre VII de son livre consacré au porc, cite différents articles publiés dans La Gaceta del Norte en 1979: «L'importance du porc dans La Rioja est énorme, et pas seulement consommé frais. Jambons, chorizos et boudins constituent l'essentiel d'une élaboration spécifique à La Rioja, similaire à celle d'autres régions dans sa forme, mais dont le goût et l'utilisation sont différents. Le produit certainement le plus réputé est sans conteste celui connu sous le nom de «Chorizo Riojano», différent de tous les chorizos des autres régions, doux, aromatique, légèrement piquant, de couleur vive. L'importance du porc et de ses produits dans la Rioja est flagrante: la prolifération d'usines de charcuteries, de saucissons est évidente sur tout le territoire de La Rioja, qui comprend même de véritables pôles commerciaux, comme Baños de Río Tobía ou Laguna de Cameros et, enfin, Albelda de Iregua, ayant plus ou moins la même importance que le secteur vinicole ou de la conserverie. Une industrie gastronomique dans la Sierra, une autre dans La Rioja Alta et une troisième dans La Rioja Baja, des saucissons, du vin et des conserves, triple manifestation industrielle et gastronomique pour trois régions en une: La Rioja».

La dépression économique des années 30 et le continuel défaut de paiement des clients ont entraîné la fermeture de nombreuses entreprises, dont il ne reste plus trace aujourd'hui que dans les registres des contributions industrielles conservés dans chaque municipalité. Cet ajustement économique a fait de Baños de Río Tobía le centre névralgique de l'industrie. Bien qu'il y ait à cela plusieurs raisons, il semble que les descendants des premiers industriels aient choisi de s'y implanter encouragés par le climat propice de ce site. C'est ce qu'explique Miguel Ángel Villoslada: «Au départ, les usines se situaient là où le climat était adapté, c'est-à-dire sec et froid mais avec peu de variations de température. C'est pour cela qu'il y a tant d'entreprises à Baños, localité située à 500 mètres d'altitude, juste à l'entrée de la Sierra de la Demanda et de toute la zone de l'Urbión. L'endroit est protégé des vents excessivement froids de la Sierra de Herrera et des fortes variations de température et d'humidité.»

À l'heure actuelle, le rite de l'abattage ainsi que de l'élaboration et de la conservation artisanale du chorizo sont toujours pratiqués mais à une petite échelle, l'élaboration des chorizos et d'autres produits à base de viande étant déléguée à des entreprises locales, qui parviennent — sans oublier la méthode d'élaboration ancestrale — à

remédier aux conditions adverses pour la maturation grâce à des locaux et installations adéquats.

Baños de Río Tobía reste l'endroit où se concentrent le plus grand nombre d'entreprises de transformation de la viande, en raison de la tradition charcutière de ses ancêtres, puisqu'aujourd'hui, le facteur climatique a de moins en moins d'influence: «ici, presque tous les industriels sont de la famille, puisqu'ils ont les mêmes origines». Malgré cela, c'est à Albelda de Iregua que se trouve l'entreprise de viande qui enregistre le plus gros chiffre d'affaires de la communauté; elle a débuté en 1960 par une boucherie locale et a inauguré en 1983 ses premières installations manufacturières pour la commercialisation exclusive du chorizo en chapelet, prenant en peu de temps une position de chef de file à l'échelle nationale.

Prestige dont souhaitent profiter d'importantes entreprises de viande d'autres communautés autonomes, en appelant leurs chorizos «Chorizo Riojano» alors qu'ils n'ont rien à voir avec le produit que la présente indication géographique protégée prétend couvrir.

En outre, la tradition et le prestige du «Chorizo Riojano» font également la réputation de certains plats locaux, comme les pommes de terre au chorizo («calderete»), les petits chorizos grillés aux sarments et les petits pains fourrés au chorizo (preñaditos), etc.; le chorizo accompagne aussi toujours le pot-au-feu de légumes.

Enfin, il convient de mentionner l'«Inventario Español de Productos Tradicionales», qui cite également le «Chorizo Riojano» aux pages 110 et 111.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«CHORIZO RIOJANO»

Nº CE: ES-PGI-0005-0654-16.10.2007

IGP (X) DOP ( )

1. Denominación:

«Chorizo Riojano»

2. Estado miembro o tercer país:

España

3. Descripción del producto agrícola o alimenticio:

3.1. *Tipo de producto (según la clasificación del anexo II):*

Clase 1.2. Productos cárnicos.

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1:*

El chorizo riojano es un chorizo en sarta de categoría Extra y sin aditivos, elaborado en el territorio de la Comunidad Autónoma de La Rioja con las siguientes características,.

Características morfológicas

El chorizo amparado por esta Indicación Geográfica Protegida, se caracteriza por su forma en sarta o herradura más o menos cilíndrica, con un calibre de 30-40 mm. y peso mínimo de 200 gramos, consistencia firme y compacta, generalmente de aspecto rugoso, corte liso y bien ligado, sin coloraciones anormales y con una diferenciación neta entre fragmentos de carne y tocino.

Características Físico-Químicas

Humedad: máx. 45 %

Relación colágeno/proteína: máx. 14 %

Grasa sobre sustancia seca: máx. 57 %

Nitratos expresados en $NaNO_3$: máx. 100 ppm

Nitritos expresados en $NaNO_2$: máx. 20 ppm

Fosfatos totales, expresados en P_2O_5: máx. 7 500 ppm

(correspondientes al contenido natural de las carnes, sin fosfatos añadidos)

Características organolépticas

Aroma equilibrado e intenso, persistente, con preponderancia de pimentón, además de notas de ajo; ausencia de olores rancios y acres. Sabor intenso, persistente, equilibrado entre magro y grasa; poco ácido, picante en el caso de que se utilice pimentón picante, con ausencia de sabores rancios o anormales. Textura equilibrada, con buena cohesión, buena masticabilidad y baja gomosidad.

3.3. *Materias primas (únicamente en el caso de los productos transformados):*

Carne y tocino que destaquen por sus buenas aptitudes chacineras, con magros de cerdo macho castrado o hembra, libres de nervios, y panceta o magros de lardeo sin corteza, condimentados con sal fina seca, pimentón 100 % de categoría extra y ajo natural fresco y pelado, todo ello embutido en tripas naturales de cerdo.

El tocino añadido debe ser consistente, siendo inadecuadas las porciones de grasas abdominales blandas y mantecosas que se tornarían viscosas al ser picadas exudando grasa durante la maduración y curado del embutido. Por otro lado, la cantidad añadida debe ser reducida —sin superar en ningún caso el 57 % sobre sustancia seca—, encontrándose aquí una de las claves que diferencian el chorizo riojano de otros, que sufren un cambio brusco de su pH, dificultando su correcta maduración y posterior conservación.

3.4. *Piensos (únicamente en el caso de los productos de origen animal):*

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3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida:*

Preparación de las materias primas

Las industrias cárnicas elaboradoras de Chorizo Riojano, serán capaces de recepcionar las canales y/o piezas cárnicas de forma correcta, y acondicionarlas de modo adecuado, evitando en todo momento que descienda su pH o sufran alteraciones de color y/o textura, comprobando sus condiciones de pureza en el momento de su recepción mediante el examen y análisis oportunos.

Las operaciones de cuarteado, deshuesado y despiezado, deberán realizarse lo más rápidamente posible, evitándose la acumulación de carne en la zona donde se lleven a cabo dichas operaciones.

La sala de manipulación de la carne, deberá estar climatizada a una temperatura máxima de 12 °C.

Refrigeración de las carnes y grasa antes de su picado

Las cámaras de conservación de canales refrigeradas dispondrán de sistemas de suspensión, cuya disposición evitará el contacto de la misma entre sí.

Picado de las carnes y grasas en los tamaños requeridos según los productos

La elaboración del Chorizo Riojano estará separada del resto de productos, incluso del resto de chorizos de diferentes categorías, física o temporalmente.

La carne lista para transformar estará madura y acidificada, sin congelar, con un pH inferior a 6,3, de modo que cure fácilmente, asegurando el secado de la masa del seno del embutido.

Igualmente importante es que la carne no esté húmeda, dejando fluir el jugo de las piezas cárnicas, en el caso de que sea preciso.

El troceado y picado de la carne y del tocino una vez listo será más o menos intenso, y los cortes realizados deberán ser francos limitando de este modo, los daños causados a la trama de proteínas constitutivas del tejido así como de las células adiposas, favoreciendo una correcta cohesión entre granos, un correcto secado y asegurando finalmente el aspecto y color de corte característico.

Toda sección de elaboración deberá de estar climatizada y la humedad relativa, la circulación y renovación del aire serán adecuados en el orden tecnológico, higiénico y sanitario.

Adición de sal y el resto de condimentos y especias

Una vez picados la carne y el tocino, se añade, sal fina seca, ajo natural pelado, pimentón 100 % de categoría extra y cayena en el caso del chorizo picante.

Mezcla y amasado de los ingredientes

Después de la trituración de las materias primas y adición del resto de ingredientes, se procederá a su mezcla conjunta procurando eliminar el aire ocluido en la masa para favorecer de este modo la ligazón de todos los componentes y que el embutido no se desmenuce posteriormente cuando se corte.

El posterior amasado, en bombo a vacío es fundamental para conseguir el punto idóneo de adobo en el picadillo.

Reposo y enfriamiento de la pasta

Una vez realizado el picado, mezclado y amasado, se procederá a un reposo obligatorio de la masa antes de su embutición, de 12 a 24 horas.

Las instalaciones frigoríficas para tales fines, serán independientes del resto y tendrán una temperatura de 0-6 °C.

Llenado en tripas naturales de cerdo

Una vez que la masa esté lista, se procederá al llenado de las tripas naturales de cerdo con ella. Las boquillas serán lisas y no excesivamente largas, para evitar calentamientos. Por la misma razón la masa debe introducirse en la tripa mediante presión suficiente ya que de no ser así, un rellenado demasiado hueco deja cavidades en los embutidos lo que puede provocar el coloreado de la masa o el enmohecimiento de la misma.

Las tripas naturales estarán perfectamente limpias y exentas de cualquier alteración, lesión o signo de enfermedad, que las haga impropias para su empleo en la alimentación humana.

Las tripas serán lavadas previamente para que adquieran elasticidad y se ajusten bien a la masa, sin separarse ni formar arrugas.

Atado

Una vez que la pasta o masa se ha introducido en la tripa, se procederá a su atado con un cordón de algodón blanco, o rojo en el caso de que el chorizo sea picante.

Maduración durante un periodo más o menos largo

La maduración se realizará dejando los embutidos colgados en locales ventilados con condiciones de temperatura iguales o inferiores a 16 °C y humedad relativa y aireación adecuada para que el producto vaya perdiendo humedad y adquiriendo la consistencia, aroma, color y sabor característico, salvo en el caso de que la maduración se realice en secaderos naturales donde la temperatura podrá alcanzar los 20 °C.

Con objeto de controlar las condiciones de maduración (temperatura, humedad relativa y ventilación) y mantenerlas constantes, se podrá recurrir a cámaras especiales donde se pueda regular a voluntad y de forma automática esas condiciones.

Durante el proceso fermentativo o de maduración, las instalaciones dispondrán de sitio visible y accesible y de aparatos de control para comprobar en todo momento la temperatura y humedad además de la evolución del producto amparado.

Secado en cámaras acondicionadas o en ambientes naturales

Una vez terminada la maduración, el embutido se llevará para su postmaduración y desecación a las naves de colgado o secado, donde permanecerá hasta la terminación del proceso. Durante esta fase de acabado, el embutido proseguirá con los procesos microbianos y enzimáticos de maduración, con los que se consigue la estabilización del color y del aroma. El tiempo de curación del Chorizo Riojano variará, según la longitud y/o diámetro del producto. Se desecharan aquellas piezas que hayan sufrido la formación de arrugas, vejigas de aire o cualquier otro defecto.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc:*

—

3.7. *Normas especiales sobre el etiquetado:*

El producto irá acompañado por una contraetiqueta numerada expedida por el Consejo Regulador en la que aparecerá la mención, Indicación Geográfica Protegida «Chorizo Riojano», junto a su logotipo. Esta contraetiqueta será colocada en la propia industria elaboradora inscrita de modo que no permita su reutilización.

Las industrias transformadoras amparadas por la Indicación Geográfica Protegida «Chorizo Riojano», deberán estar inscritas en los Registros correspondientes, siendo las principales responsables del cumplimiento de todo lo especificado por esta indicación.

El Consejo Regulador, será el encargado de tener este Registro permanentemente actualizado.

4. Descripción sucinta de la zona geográfica:

La zona de elaboración, maduración, secado y etiquetado abarca la Comunidad Autónoma de La Rioja.

5. Vínculo con la zona geográfica:

5.1. *Carácter específico de la zona geográfica:*

Factor Natural: Sobre el área geográfica delimitada confluyen tres influencias climáticas: esta combinación climática permite que La Rioja sea el lugar idóneo para la maduración y secado natural de este producto, al permitir que los cambios físico-

químicos que se realizan en el seno del embutido, se lleven a cabo lenta y correctamente, potenciando la aparición del corte, sabor y aroma tan característico

En la actualidad, este factor climático ha perdido relevancia ya que las últimas fases de elaboración del producto tienen lugar en cámaras de atmósfera controlada donde la ventilación, la higrometría y la temperatura pueden regularse, pero siempre en función de la climatología imperante en la zona, por lo que aún sigue jugando ésta, un papel muy importante.

Factor humano: Lo que verdaderamente diferencia al Chorizo Riojano del resto, , es el método tradicional de elaboración empleado desde antaño y que se ha sabido transmitir a las industrias elaboradoras de Chorizo Riojano.

5.2. *Carácter específico del producto:*

Solo podrán ser amparados por la Indicación Geográfica Protegida, «Chorizo Riojano», los chorizos de categoría extra, elaborados siguiendo la tradición, en instalaciones inscritas donde se controlen eficazmente todas y cada una de las fases del proceso de elaboración, maduración, secado y etiquetado, además de la calidad y manipulación de todas las materias primas, saliendo al mercado, exclusivamente, con garantía de su origen avalada por el distintivo de la Indicación Geográfica Protegida, el chorizo riojano que supere todos los controles a lo largo de todo el proceso.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o la calidad, la reputación u otras características específicas del producto (en el caso de las IGP):*

Tradición histórica — reputación del producto: Tradicionalmente en La Rioja, al comenzar los fríos serranos se iniciaban las matanzas o moragas y se preparaban los chorizos con las carnes de cerdo. El chorizo en La Rioja, debía de elaborarse para todo el año y durar hasta las vendimias de otoño, siendo de vital trascendencia, los conocimientos que la gente de la zona cursaba sobre la elaboración y maduración de este producto tan difícil de elaborar y conservar correctamente. Actualmente hay puntos dispersos de la geografía riojana, especialmente zonas de la sierra, donde estas técnicas continúan siendo habituales.

En el siglo XIX es cuando comienza a industrializarse en La Rioja la elaboración del embutido y aparecen las primeras empresas familiares que venden sus productos en el mismo pueblo y alrededores. De este modo y según el «Archivo Histórico Municipal», data del 1890 la primera referencia a una «fábrica de embutido situada en Logroño». También data del 1890, un escrito en el que Julio Farias —industrial y abogado— describe cómo enviaba los chorizos de La Rioja a Cuba para que llegaran en las mejores condiciones: «en latas perfectamente acondicionadas con manteca y

sujetas al baño maría para que puedan soportar aquella temperatura sin alterarse lo más mínimo». Ya que en aquel momento el industrial había preparado anuncios —«prospectos, circulares y demás forma de publicidad», dice— y mostraba su confianza en la calidad de sus artículos: «[…] por más que los EE.UU. hacen gran competencia en el precio del artículo, la calidad del de la tierra resulta infinitamente mejor, como lo demuestra que hasta los más pobres lo prefieren aunque les cueste más caro».

Por otro lado, Javier Herce Galarreta, en el capítulo VII dedicado al cerdo, de su libro en el que se recogen varios artículos publicados en La Gaceta del Norte en 1979, dice: «La importancia del cerdo en La Rioja es enorme, no sólo consumido en fresco. Jamones, chorizos y morcillas constituyen lo fundamental de una elaboración específicamente riojana, semejante a otras regiones en la forma, pero diferente en su sabor y en utilización. Quizá, a nivel de nombre, el más evidente sea el denominado chorizo riojano, distinto a todos los chorizos de otras regiones, suave, aromático, algo picante, fuerte de color. A la vista está la importancia del cerdo y de sus productos en La Rioja: la proliferación de industrias chacineras, de embutidos, es evidente por la geografía riojana, llegando a crear auténticos emporios, como Baños de Río Tobía o Laguna de Cameros y últimamente; Albelda de Iregua, de la misma importancia, relativamente, que la industria vinícola o la conservera. Una industria gastronómica en la Sierra, otra en la Rioja Alta y una tercera en Rioja Baja, embutidos, vino y conservas, triple manifestación industria-gastronómica para una triple región única; La Rioja».

La depresión económica de los años 30 y el continuo impago de los clientes, supuso el cierre de muchas industrias, de las que hoy sólo queda constancia en las matrículas de contribución industrial que se conservan en cada municipio. Este reajuste económico convirtió a Baños de Río Tobía en el centro neurálgico de la industria. Aunque se pueden adivinar varias razones, parece que los descendientes de los primeros industriales se animaron a construir sus propias fábricas, favorecidos por la climatología propicia de este enclave. Así lo explica Miguel Ángel Villoslada: «Inicialmente las fábricas se localizaban donde el clima era el adecuado, seco y frío pero con pocas alteraciones de temperatura. Por eso en Baños hay tantas industrias. Estamos en una altitud de 500 metros, justo en la entrada de la Sierra de la Demanda y de toda la zona del Urbión. Es un sitio protegido de los aires excesivamente fríos de la Sierra de Herrera y no hay cambios muy bruscos de temperatura y humedad».

En la actualidad, el rito de la matanza y de la elaboración y conservación de chorizo de forma artesanal, se continúa practicando pero en pequeña medida, delegándose la elaboración de chorizos y demás productos cárnicos a industrias cárnicas normalmente de la zona, que consiguen— sin olvidar el método tradicional de elaboración seguido desde antaño—, superar las condiciones adversas para la maduración con locales e instalaciones adecuados.

Baños de Río Tobía continúa siendo el enclave donde se concentran mayor número de industrias cárnicas, debido a la tradición chacinera de sus antepasados, ya que hoy en día el factor climático influye cada vez menos: «aquí casi todos los industriales son familia porque tienen los mismos orígenes». Pese a ello, en Albelda de Iregua se encuentra la industria cárnica que más volumen de negocio tiene en nuestra Comunidad, la cual data sus comienzos en 1960 con una carnicería local, inaugurando en 1983 sus primeras instalaciones fabriles para la comercialización exclusiva de chorizo en sarta alcanzando en poco tiempo el liderazgo nacional.

Prestigio que quieren aprovechar importantes industrias cárnicas de otras Comunidades Autónomas, denominado a sus chorizos «Chorizo Riojano» cuando no tienen nada que ver con el producto que esta Indicación Geográfica Protegida pretende amparar.

Además, la tradición y prestigio que ha dotado de gran reputación a nuestro chorizo riojano, está también presente actualmente en nuestros guisos más afamados como las patatas con chorizo o calderete, choricillo asado al sarmiento, preñaditos [.....] además de acompañar siempre cualquier cocido de legumbres.

Finalmente, mencionar el «Inventario Español de Productos Tradicionales», donde en las páginas 110 y 111 también se nombra el Chorizo Riojano.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1268

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Vino Naranja del Condado de Huelva

GOOD(S)

1. **Flavored wines**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the technical dossier of the GI Vino Naranja del Condado de Huelva.

Address Consejo Regulador de las Denominaciones de Origen “Condado de Huelva”, “Vinagre del Condado de Huelva” y “Vino naranja del Condado de Huelva”
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

Spain

GEOGRAPHICAL AREA

The production and aging area of the Vino Naranja del Condado de Huelva corresponds to the geographical area of production and ageing of the wine products benefiting from the PDO "Condado de Huelva" from which they are obtained.
This area includes the municipalities of Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto and Villalba del Alcor.

The winemaking and aging area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 26 of Regulation (EU) No. 251/2014 of the European Parliament and of the Council dated February 26, 2014 on the definition, description, presentation, labeling and protection of geographical indications of flavored wine products and repealing Council Regulation (EEC) No, 1601/91.

Official Journal of the European Union L84 dated 20.03.2014.

PGI-ES-02343

March 20, 2014

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1268

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Vino Naranja del Condado de Huelva

PRODUIT(S)

1. **Vins aromatisés**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le dossier technique de l'indication géographique "Vino Naranja del Condado de Huelva".

Adresse Consejo Regulador de las Denominaciones de Origen "Condado de Huelva", "Vinagre del Condado de Huelva" y "Vino naranja del Condado de Huelva"
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

Espagne

AIRE GÉOGRAPHIQUE

L'aire d'élaboration et de maturation du vin "Vino Naranja del Condado de Huelva" correspond à l'aire géographique d'élaboration et de vieillissement des produits vitivinicoles bénéficiant de l'AOP "Condado de Huelva" dont ils sont issus.

Cette aire comprend les territoires municipaux de Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado,

Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto et Villalba del Alcor.

L'aire d'élaboration et de maturation se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 26 du règlement (UE) No 251/2014 du Parlement européen et du Conseil du 26 février 2014 concernant la définition, la description, la présentation, l'étiquetage et la protection des indications géographiques des produits vinicoles aromatisés et abrogeant le règlement (CEE) no 1601/91 du Conseil.

Journal officiel de l'Union européenne L84 du 20.03.2014.

PGI-ES-02343

20.03.2014

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1268

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Vino Naranja del Condado de Huelva

PRODUCTO(S)

1. **Vinos aromatizados**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el expediente técnico de la IG Vino Naranja del Condado de Huelva.

Dirección Consejo Regulador de las Denominaciones de Origen “Condado de Huelva”, “Vinagre del Condado de Huelva” y “Vino naranja del Condado de Huelva”
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

España

ZONA GEOGRÁFICA

La zona de elaboración y crianza del Vino Naranja del Condado de Huelva es la misma como la zona geográfica en la que los productos vitivinícolas con DOP “Condado de Huelva” de que se obtienen son elaborados y envejecidos.
Esta área comprende los términos municipales de Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado,

San Juan del Puerto y Villalba del Alcor.

La zona de elaboración y crianza se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 26 del Reglamento (UE) no 251/2014 del Parlamento europeo y del Consejo de 26 de febrero de 2014 sobre la definición, descripción, presentación, etiquetado y protección de las indicaciones geográficas de los productos vitivinícolas aromatizados, y por el que se deroga el Reglamento (CEE) no 1601/91 del Consejo.

Diario Oficial de la Unión Europea L84 de 20.03.2014.

PGI-ES-02343

20.03.2014

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

« Vino Naranja del Condado de Huelva»
Nº UE: PGI-ES-02343
DOP () IGP (**X**)

a) Protected name

Geographical indication: 'Vino Naranja del Condado de Huelva'

b) Description of product

The protected product is an aromatised wine as defined by Article 3(2) of Regulation (EU) No 251/2014, of the European Parliament and of the Council of 26 February 2014, on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products, and repealing Council Regulation (EEC) No 1601/91.

The aromatised wine known as 'Vino Naranja del Condado de Huelva' is a beverage made from 'Condado de Huelva' PDO wine or fresh grape must from the same area which has had fermentation arrested by the addition of alcohol. Following the production method described in this product specification, the beverage is flavoured with natural orange extracts and then aged.

b.1. Main analytical characteristics:
- a) Actual alcoholic strength of between 14.5 % and 17 % vol.
- b) total alcoholic strength by volume of no less than 22 % vol.
- c) Minimum reducing sugar content of 130 g/l.

b.2. Main organoleptic characteristics:
- a) Appearance: colour between brick-red and mahogany.
- b) Nose: clear presence of citrus aromas, with hints of ageing.
- c) In the mouth: sweet, with citrus flavours at the back of the palate.

c) Particular production processes and specifications, and relevant restrictions

Raw material: Vino Naranja del Condado de Huelva' is obtained exclusively from 'Condado de Huelva' PDO white wines with an actual alcoholic strength of 14.5 % vol. or less, or from fresh must made from white grape varieties from the same defined area which has had fermentation arrested by the addition of alcohol.

The wine products are flavoured and, where necessary, sweetened. These activities are carried out in such a way that once they have been performed, the final product contains a minimum of 3% of the flavouring preparation (aromatised wine alcohol). The aromatised wine must also undergo an ageing process.

Flavouring: The aromatisation process consists of adding wine alcohol flavoured using a natural preparation based on orange peel, which is obtained as described below.

The product is aromatised using a wine alcohol-based natural preparation that meets the characteristics defined in EU legislation. This preparation is made by soaking a minimum of 200 grams of orange peel per litre of alcohol. The soaking of the orange peel in the alcohol must take place in containers with a capacity of less than 1000 litres and for at least six months, so as to extract the specific characteristics to be imbued in the end product. Finally, when the soaking time is complete, the orange peel is separated from the flavouring preparation, which is then clarified by decanting and filtering before being added to the base wine product.

Sweetening: The product may be sweetened using grape must or concentrated grape must from the defined geographical area.

Ageing: Finally, to qualify as 'Vino Naranja del Condado de Huelva', the resulting aromatised wine must be aged for at least two years from the date of addition of the flavouring preparation. Ageing must take place in oak barrels or casks with a capacity of less than 650 litres.

d) Demarcation of the geographical area

The preparation and ageing area of 'Vino Naranja del Condado de Huelva' is the same as the geographical area in which the 'Condado de Huelva' PDO wine products from which it is obtained are produced and aged. This area comprises the municipal districts of Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto and Villalba del Alcor.

e) Details bearing out the link with the geographical area

The reputation of Vino Naranja del Condado de Huelva' stems primarily from its geographical origins through the strong link between the raw material, the grapevine products derived from the PDO 'Condado de Huelva', recognised in the Wine Statute of 1932, and natural and human factors of the wine-growing region in question. These are manifested in the know-how passed on from generation to generation, culminating in the preparation and ageing method that characterises this aromatised wine, which is traditional in the defined geographical area.

This is what makes 'Vino Naranja del Condado de Huelva' a unique and specific
product, with a long history in the Condado de Huelva geographical area and a popularity dating back to the 19th century. The area boasts renowned wineries such as Moguer's Bodegas del Diezmo Nuevo, founded in 1770, which launched this type of aromatised wine in 1870, achieving great popularity locally and beyond. In the early 20th century, other — mostly family-run — wineries in the area began to select the best grapes from their wine presses to make 'Vino Naranja' (orange wine), ageing the wine for several years in their best oak barrels before putting it on the market.

The reputation of the 'Vino Naranja' produced in the Condado de Huelva area is also reflected in *Platero and I* (*Elegías*, 1908) by Juan Ramón Jiménez, the Nobel-prize-winning poet from Moguer, whose parents were prominent in the local wine trade: '...when September came, if the Devil didn't spoil everything, the glass was filled to the brim with orange wine, so that it almost always overflowed, like a generous heart'. And in the words of another of Moguer's poets, Francisco Garfias, winner of Spain's

National Literature Award in 1971, 'few things in this world evoke the taste of Moguer as much as its orange wine...'.

Starting at the end of the 20th century, the development of rules on aromatised wines at national and European level has mean that 'Vino Naranja del Condado de Huelva' needs its own quality specifications, so as to prevent imitations and to protect the rights of both producers and consumers. This official recognition in Spain as a distinct product is the result of Law 24/2003 on Vine and Wine, governing aromatised wines, by means of an Order dated 6 July 2011, published in the Official State Gazette on 12 September
2011.

'Vino Naranja del Condado de Huelva' is thus a product closely linked to the tradition and culture of Spanish wine, whose reputation persists today. Evidence of this is the fact that in June 2015 it was chosen to feature on the menu at the Royal Palace for an

official dinner hosted by their Majesties the King and Queen of Spain to mark the visit of the President of the Republic of Paraguay to Spain.

f) Applicable requirements

The words Designation of Origin 'Vino Naranja del Condado de Huelva' must appear prominently on product labels. They must also contain any other mandatory requirements set down in applicable legislation.

Before labels can be used, they must be submitted to the Regulatory Board for approval, to ensure that they comply with the specific regulations for the Denomination, and in particular with these product specifications. Registration with the Register of Packagers and Bottlers of Wines and Alcoholic Beverages of Andalusia (*Registro de Envasadores y Embotelladores de Vinos y Bebidas Alcohólicas de Andalucía*) is also mandatory, as is compliance with all other applicable labelling and packaging requirements.

Irrespective of the type of packaging in which the wine is shipped for consumption, which must comply with applicable regulations, the product must carry numbered quality seals or front/back labels issued by the Regulatory Board. These seals and labels must be applied in the packaging plant in accordance with the rules laid down by the Regulatory Board. This must always be done in such a way that the seals and labels cannot be reused.

g) Main raw materials from which the aromatised wine is obtained

The following wine products must account for at least 75 % of the total volume of the aromatised wine for it to be called 'Vino Naranja del Condado de Huelva':
- White wine from the 'Condado de Huelva' Protected Designation of Origin; and/or
- Fresh grape must from the defined geographical area which has had fermentation arrested by the addition of alcohol.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1269

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Αιγαίο Πέλαγος

Transliteration Aigaio Pelagos

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. "Ένωση Οινοποιών – Αμπελουργών Νήσων Αιγαίου", και με διακριτικό τίτλο "ENOANA" (Association of Wine Producers – Vine Growers of the islands of the Aegean Sea, with the distinctive title "ENOANA")

Transliteration "Enosi Inopion – Ampelourgon Nison Egeou"

Address Association of Wine Producers – Vine Growers of the islands of the Aegean Sea
Melinas Merkouri srt
Asfendiou, Kos, 85 300

Greece

GEOGRAPHICAL AREA

The demarcated area for the production of PGI wines Aegean Sea includes all areas of the islands of the Aegean Sea in Greece, except for Evia and Crete, for which PGI and PDO wines have been

recognized and are precisely described in the respective ministerial decisions.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 107 of Regulation (EU) No 1308/2013.

PGI-GR-A1602

August 01, 2009

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1269

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Αιγαίο Πέλαγος

Translittération Aigaio Pelagos

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. "Ένωση Οινοποιών – Αμπελουργών Νήσων Αιγαίου", και με διακριτικό τίτλο "ENOANA" (Association des producteurs de vin - Vignerons des îles de la mer Égée, avec le titre distinctif "ENOANA")

Translittération "Enosi Inopion – Ampelourgon Nison Egeou"

Adresse Association of Wine Producers – Vine Growers of the islands of the Aegean Sea
Melinas Merkouri srt
Asfendiou, Kos, 85 300

Grèce

AIRE GÉOGRAPHIQUE

L'aire délimitée pour la production de vins IGP Mer Égée comprend tous les territoires des îles de la mer Égée en Grèce, à l'exception de l'Eubée et de la Crète, pour lesquelles des vins IGP et AOP ont été

reconnus et sont décrits avec précision dans les décisions ministérielles respectives.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 107 du Règlement (UE) n° 1308/2013.

PGI-GR-A1602

01.08.2009

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1269

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Αιγαίο Πέλαγος

Transcripción Aigaio Pelagos

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. "Ένωση Οινοποιών – Αμπελουργών Νήσων Αιγαίου", και με διακριτικό τίτλο "ENOANA" (Asociación de Productores de Vino - Viticultores de las islas del mar Egeo, con el título distintivo "ENOANA")

Transcripción "Enosi Inopion – Ampelourgon Nison Egeou"

Dirección Association of Wine Producers – Vine Growers of the islands of the Aegean Sea
Melinas Merkouri srt
Asfendiou, Kos, 85 300

Grecia

ZONA GEOGRÁFICA

La zona delimitada para la producción de los vinos IGP Mar Egeo comprende todas las zonas de las islas del Mar Egeo en Grecia, con excepción de Eubea y Creta, para las que se han reconocido vinos IGP

y DOP que se describen con precisión en las respectivas decisiones ministeriales.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 107 del Reglamento (UE) nº 1308/2013.

PGI-GR-A1602

01.08.2009

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Αιγαίο Πέλαγος' (Aegean Sea)

PGI (X) PDO ()

1. Name:
'Αιγαίο Πέλαγος' (Aegean Sea)

2. Member State or Third Country:
Greece

3. Description of the agricultural product or foodstuff:
3.1. ***Type of product:***

Wine

3.2. ***Description of the product to which the name in point 1 applies:***

A. WHITE WINE

1. Dry white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Total alcohol strength: Minimum 11,0 % Vol.
- Minimum natural alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5 - Volatile acidity expressed in acetic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh and pleasantly cool.

2. Semi-dry white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Minimum natural alcohol strength: 10,0% Vol.

- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L ***

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh and pleasantly cool sweetness.

3. Semi-sweet white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: fruity fresh, pleasantly cool, with a sweet aftertaste.

4. Sweet white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: White-yellow bright color. Delicate and vivid flower aroma with citrus and yellow fruit notes. Mouthfeel: sweet with fruity freshness, pleasantly cool, with a long-lasting aftertaste.

B. RED WINE

1. Dry red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,5 % Vol.
- Total alcohol strength: Minimum 11,5% Vol.

- Minimum natural alcohol strength: 10,5 % Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 150 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid and fruity.

2. **Semi-dry red wine**

Detailed characteristics:

- Minimum alcohol strength obtained: 11,5% Vol. - Minimum natural alcohol strength: 10,5 % Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0 - Volatile acidity expressed in acetic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L ***

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid, fruity, pleasantly sweet.

3. Semi-sweet red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,5% Vol. - Minimum natural alcohol strength: 10,5 % Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced, vivid and fruity. Long-lasting, sweet aftertaste.

4. Sweet red wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,5% Vol. - Minimum natural alcohol strength: 10,5 % Vol.
- Total sugars content (g/l): Minimum 45,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,0

- Volatile acidity expressed in acidic acid (g/l): Maximum 1,2
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright purple color. Sweet spice, prune and gooseberry aromas. Mouthfeel: round, balanced and sweet, vivid and fruity. Long-lasting aftertaste.

C. ROSÉ WINE

1. Dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Total alcohol strength: Minimum 11,0% Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 1,0 - Maximum 9.0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors.

2. Semi-dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure, cooling sweetness, and with special caramel and fruit flavors.

3. Semi-sweet rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors. Long-lasting, sweet aftertaste.

4. Sweet rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 11,0 % Vol.
- Minimum natural alcohol strength: 10,0% Vol.
- Total sugars content (g/l): Minimum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Sulphur dioxide content in wines (total): 250 mg/L

Organoleptic characteristics: Bright reddish color. Attractive rose smell, combined with strawberry, pomegranate and cherry aromas and with a discreet scent of banana. Mouthfeel: mild, with a structure and with special caramel and fruit flavors. Long-lasting, sweet aftertaste.

D. LIQUEUR WINE

1. White Liqueur Wine

Detailed characteristics

- Obtained alcohol strength: 15,0 – 22,0% Vol
- Total alcohol strength: Minimum 17,5% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,8
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Deep yellow color with golden highlights, which may turn orange with aging. Complicated and strong nosefeel with dried fruit notes. Balanced taste, sweet, with a "full" mouthfeel and a long-lasting aromatic aftertaste.

2. Red Liqueur Wine
Detailed characteristics

- Obtained alcohol strength: 15,0 – 22,0% Vol
- Total alcohol strength: Minimum 17,5% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,8
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Deep purple color with violet highlights, which may turn maroon with aging. Complicated and strong nosefeel with dried red fruit notes. Lively, rich and "full" mouthfeel, with a balanced, sweet taste. Distinct aromas of dried fruits and cherry jam.

3. Liqueur wine from raisined grapes

- Obtained alcohol strength: 15,0 – 22,0% Vol
- Total alcohol strength: Minimum 17,5% Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,8
- Sulphur dioxide content in wines (total): 200 mg/L

Organoleptic characteristics: Intense golden-yellow; orange highlights may appear with aging. Dried fruit and spice aromas. Mouthfeel: rich and sweet, with complicated aromas. Long-lasting aftertaste,

E. RAISINED WINE

1. White raisined wine

Detailed characteristics:

- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum natural alcohol strength: 16,0 % Vol.
- Total sugars content (g/l): Minimum 45
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,8

- Max. sulphur dioxide content in wines (total): 400 mg/L

Organoleptic characteristics: Deep red color with brown highlights Complicated and strong nosefeel with dried fruit notes. Balanced taste, sweet, with a “full” mouthfeel and a long-lasting aromatic aftertaste.

F. SEMI-SPARKLING WINE

1. Semi-sparkling dry white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Minimum total alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 200mg/L

Organoleptic characteristics: A bubbly wine with blonde-yellow highlights, elegant, lively, with fruity aromas of citrus, apricot and peach, on a background of enchanting rose with a discreet scent of jasmine

2. Semi-sparkling semi-dry white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: A bubbly wine with blonde-yellow highlights, elegant, lively, with fruity aromas of citrus, apricot and peach, on a background of enchanting rose with a discreet scent of jasmine

3. Semi-sparkling semi-sweet white wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: A bubbly wine with blonde-yellow highlights, elegant, lively, with fruity aromas of citrus, apricot and peach, on a background of enchanting rose with a discreet scent of jasmine

4. Semi-sparkling dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Minimum total alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Maximum 9,0*
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 200mg/L

Organoleptic characteristics: A bubbly wine with an attractive rosé color, with enchanting aromas of strawberry, pomegranate and rose. Mouthfeel: mild, with a structure and with special caramel and fruit flavor.

5. Semi-sparkling semi-dry rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Minimum 4,5 - Maximum 17,5**
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: A bubbly wine with an attractive rosé color, with enchanting aromas of strawberry, pomegranate and rose. Mouthfeel: mild, with a structure and with special caramel and fruit flavor.

6. Semi-sparkling semi-sweet rosé wine

Detailed characteristics:

- Minimum alcohol strength obtained: 7,5 % Vol.
- Minimum natural alcohol strength: 10.0 % Vol.
- Total sugars content (g/l): Minimum 12,5 - Maximum 45.0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Overpressure in bottle: 1 to 2,5 bar
- Sulphur dioxide content in wines (total): 250 mg/L***

Organoleptic characteristics: A bubbly wine with an attractive rosé color, with enchanting aromas of strawberry, pomegranate and rose. Mouthfeel: mild, with a structure and with special caramel and fruit flavor.

G. SPARKLING WINE

1. Sparkling white wine Brut nature

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 0-3,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

2. Sparkling white wine Extra - Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol. - Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 0 - 6,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

3. Sparkling white wine Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): maximum 12,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

4. Sparkling white wine Extra Dry

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 12.0-17,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

5. Sparkling white wine Sec (Dry)

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 17,0 – 32,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

6. Sparkling white wine Demi sec (Semi-dry)

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 32,0 – 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

7. Sparkling white wine Doux (Sweet)

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): minimum 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with nice aromas of honey and syrup-dipped fruits. Strongly fruity with a sweet mouthfeel reminding of refined stewed apricots.

8. Sparkling rosé wine Brut nature

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 0-3,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

9. Sparkling rosé wine Extra - Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 0 - 6,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

10. Sparkling rosé wine Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum natural alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): maximum 12,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

11. Sparkling rosé wine Extra Dry

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum natural alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 12.0-17,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

12. Sparkling rosé wine Sec (Dry)

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): 17,0 – 32,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

13. Sparkling rosé wine Demi sec (Semi-dry)

Detailed characteristics:

- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.

- Total sugars content (g/l): 32,0 – 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

14. Sparkling rosé wine Doux (Sweet)

Detailed characteristics:
- Minimum alcohol strength obtained: 9,5 % Vol.
- Minimum total alcohol strength: 9,5 % Vol.
- Total sugars content (g/l): minimum 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Fine satin feel with a bright rosé color and expressive aromas combined with aromas of ripe red fruits, such as strawberries and blueberries, on a background of rose with jasmine notes. Mouthfeel: strongly fruity, with a tickling sense of bubbles playing on the tongue.

H. QUALITY AROMATIC SPARKLING WINE

1. Quality aromatic sparkling white wine Brut nature

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 0-3,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate

2. Quality aromatic sparkling white wine Extra - Brut

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 0 - 6,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

3. Quality aromatic sparkling white wine Brut

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): maximum 12,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

4. Quality aromatic sparkling white wine Extra Dry

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 12.0-17,0

Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
Min. overpressure in bottle: 3 bar

Sulphur dioxide content in wines (total): 235 mg/L
Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

5. Quality aromatic sparkling white wine Sec (Dry)

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 17,0 – 32,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

6. Quality aromatic sparkling white wine Demi Sec (Semi-dry)

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 32,0 – 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

7. Quality aromatic sparkling white wine Doux (Sweet)

Detailed characteristics:
- Minimum alcohol strength obtained: 6,0 % Vol. - Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): minimum 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3 bar
- Sulphur dioxide content in wines (total): 235 mg/L

Organoleptic characteristics: Pale yellow color with flower and jasmine scents, with a strong thin line of bubbles leaving a pleasant fruity feel in the palate.

I. QUALITY SPARKLING WINE

1. Quality sparkling white wine Brut nature

Detailed characteristics:

Minimum alcohol strength obtained: 10,0 % Vol.
Minimum total alcohol strength: 10,0 % Vol.
Total sugars content (g/l): 0-3,0
Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7,5
- Volatile acidity expressed in acetic acid (g/l): Maximum 1,08 Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

2. Quality sparkling white wine Extra - Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 0 - 6,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

3. Quality sparkling white wine Brut

Detailed characteristics:

- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): maximum 12,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08

- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

4. Quality sparkling white wine Extra Dry

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 12.0-17,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

5. Quality sparkling white wine Sec (Dry)

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 17,0 – 32,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

6. Quality sparkling white wine Demi Sec (Semi-dry)

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 32,0 – 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3 - Maximum 7,5

- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

7. Quality sparkling white wine Doux (Sweet)

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): minimum 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Rich, tiny bubbles, carrying aromas of apricot and freshly baked brioche; very balanced mouthfeel with the right doses of fruit, acidity and alcohol.

8. Quality sparkling rosé wine Brut nature

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 0-3,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

9. Quality sparkling rosé wine Extra - Brut

Detailed characteristics:
Minimum alcohol strength obtained: 10,0 % Vol.
Minimum total alcohol strength: 10,0 % Vol.
Total sugars content (g/l): 0 - 6,0

Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

10. Quality sparkling rosé wine Brut

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): maximum 12,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

11. Quality sparkling rosé wine Extra Dry

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): 12.0-17,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

12. Quality sparkling rosé wine Sec (Dry)

Detailed characteristics:
- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.

- Total sugars content (g/l): 17,0 – 32,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

13. Quality sparkling rosé wine Demi Sec (Semi-dry)

Detailed characteristics:

Minimum alcohol strength obtained: 10,0 % Vol.
Minimum total alcohol strength: 10,0 % Vol.
Total sugars content (g/l): 32,0 – 50,0

- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

14. Quality sparkling rosé wine Doux (Sweet)

Detailed characteristics:

- Minimum alcohol strength obtained: 10,0 % Vol.
- Minimum total alcohol strength: 10,0 % Vol.
- Total sugars content (g/l): minimum 50,0
- Total acidity expressed in tartaric acid (g/l): Minimum 3,5 - Maximum 7.5
- Volatile acidity expressed in acidic acid (g/l): Maximum 1,08
- Min. overpressure in bottle: 3.5 bar
- Sulphur dioxide content in wines (total): 185 mg/L

Organoleptic characteristics: Fine satin feel, full of delicate aromas of red fruit and almond praline and a tickling sensation from the tiny bubbles playing on the tongue.

Traditional terms

The traditional terms that may be used and protected for the Protected Geographical Indication (PGI) **Aegean Sea**, and provided that the relevant conditions of Community and National legislation are met, are the following:

Local wine in the place of the PGIs
Agrepavlis, Ampeli, Ampelonas/Ampelones, Archontiko. Cava, Kastro, Ktima, Metochi, Monastiri, Pyrgos, Liastos.

The right of use of the term **PGI Aegean Sea** or **Local Aegean Sea Wine** is recognized for wines coming from:
a) wine with a protected geographical indication (PGI) produced in the viticultural region of the Aegean Sea
b) mixture of wines with a PGI coming from a Prefecture or region larger or smaller than Prefecture, located within the viticultural zone of the Aegean Islands
c) mixture of the above wines with wines from vine varieties and areas able to produce wines of the PDO category and located within the viticultural zone of the Aegean Sea.
As a necessary precondition, the mixing of the wines must take place within the Aegean Sea area, either at the production stage or at the marketing stage,
d) blending of grape varieties or must coming from viticultural areas of the Aegean Sea giving wines with a PGI and from viticultural zones of the Aegan Sea giving PDO wines, and
e) winemaking from grapes or must from viticultural zones of the Aegean Sea giving PDO wines.

In particular, regarding the winemaking practices, the following are adhered to:

1. Making of white wines:
White wine PGI Aegean Sea
Produced according to the modern technology in place for the production of white wines, and the temperature during fermentation of alcohol does not exceed 20°C.
The varieties used for the production of PGI Aegean Sea wine must be grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.

2. Making of red wines:
The red wine with PGI Aegean Sea is produced with the traditional method for the making of red wine.
The varieties used for the production of PGI Aegean Sea wine must be grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.

3. Making of rose wines:
The rose wine with PGI Aegean Sea is produced according to the modern technology in place for the production of rose wines, and the temperature during fermentation of alcohol does not exceed 20°C.
The varieties used for the production of PGI Aegean Sea wine must be grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.

4. Making of liqueur wines:
Produced from vine varieties included in the varietal composition of the wine with PGI Aegean Sea and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions; liquor wines are produced from partially fermented grape must with a minimum natural alcoholic strength by volume of at least 12% vol., or from a wine produced in accordance with the above, or from a mixture of the above, in which a neutral alcohol (alone or in a mixture) of wine-producing origin has been added, including raisin distillation alcohol with an obtained alcoholic strength of at least 96% vol., or a wine or raisin distillate with an obtained alcoholic strength of at least 52% vol. and up to 86% vol..

5. Making of semi-sparkling wines:
A) The semi-sparkling dry, semi-dry and semi-sweet white wine is produced from vine varieties included in the varietal composition of the wine with PGI Aegean Sea and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.
The traditional local technique is applied, and the CO2 is inherently dissolved in the wine.
B) The semi-sparkling dry, semi-dry and semi-sweet rose wine is produced from vine varieties included in the varietal composition of the wine with PGI Aegean Sea and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions. The traditional local technique is applied, and the CO2 is inherently dissolved in the wine.

7. Making of quality sparkling wines
Quality sparkling white wines are produced from vine varieties included in the varietal composition of PGI Aegean Sea wine and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.
Sparkling rose wines are produced from vine varieties included in the varietal composition of the wine with PGI Aegean Sea and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions.
Sparkling wines may be produced either with the traditional sparkling wine production method with a second fermentation in the bottle, or with fermentation in a closed tank. The carbon dioxide contained in a quality sparkling wine comes only from the alcoholic fermentation of the base product from which the wine is made.

8. Making of quality aromatic sparkling wines
These wines are produced with the exclusive use, for the composition of their base product, of grape must or partially fermented grape must; the adjustment of the fermentation process before and after the composition of the base product in order to render it sparkling must be achieved only by means of cooling or with the use of other natural methods. The addition of liqueur d'expedition is forbidden. The process for the making of quality aromatic sparkling wine must have a duration of at least one (1) month.

9. Making of wines from raisined grapes
The raisined wine: is produced from grape musts from vine varieties included in the varietal composition of the wine with PGI Aegean Sea and grown in the viticultural areas of the Aegean Sea stated in the respective Ministerial Decisions. The grapes have been left in the sun or in the shade for partial dehydration. These musts are vinified without the addition, before, during or after the alcohol fermentation, of must or concentrated rectified must or alcohol of agricultural origin or distillates, and without any concentration of the must from raisined grapes. The sugars and the alcohol contained in the final product come exclusively from the same vinified grapes.

Special winemaking practices
a) For the production of semi-dry, semi-sweet and sweet wine, sweetening of wines is allowed in accordance with the applicable provisions
b) For the formation of vines, the usual cultivation techniques are applied

DELIMITED AREA
The delimited area for the production of PGI wines **Aegean Sea** includes all areas of the Aegean Islands, with the exception of Evia and Crete, for which PGI and PDO wines were recognized and which are described in detail in the respective Ministerial Decisions.

Maximum yield (yields) per hectare:
The maximum yield per hectare (ha) allowed is detailed in the respective Ministerial Decisions for the recognition of PDO and PGI wines produced in the viticultural zone of the Aegean Sea.

Maximum yield in hectolitres of final product per hectare
The maximum yield in hectolitres of final product per hectare (ha) allowed is stated in the specification of PDO and PGI wines produced in the viticultural zone of the Aegean Sea.

ALLOWED WINE-GRAPE VARIETIES
The white PGI wine Aegean Sea is produced from grapes of the varieties
Aidoni White, Athiri, Asprouda Santorinis, Assyrtiko, Gaidouria, Katsano, Kritiko, Malagouzia, Mandilaria White, Monemvasia, Moschato white, Moschato Trani, Begleri, Platani, Potamisi, Savvatiano, Fokiano, Hidiriotiko, Chardonnay, Sauvignon blanc and Ugni blanc.
The red PGI wine Aegean Sea is produced from grapes of the varieties Agianniotiko, Aidoni black, Avgoustiatis, Vaftra, Voidomatis, Kotsifali, Limnio, Mandilaria, Mavrothiriko, Mavrotragano, Fokiano, Hidiriotiko, Hiotiko Cabernet Sauvignon, Cinsaut, Genache rouge, Merlot, Mourvedre, Carignan, Syrah and Tempranillo.
The rose PGI Aegean Sea wine is produced from fresh grapes of the varieties used for white and red wines.

Particulars of the geographic region
A. Historical relation.

Beginning from the north, the vineyard of Lemnos is the starting point of our journey through the **historic vineyards of the Aegean islands**. Lemnia Ampelos (the Vine of Lemnos) has been grown in Lemnos since antiquity, while there are references in Homer to the trade of wine. This variety is still grown on the island, as well as in the vineyard of Northern Greece. Since the times of the Ottoman Rule, the island was synonymous with the cultivation of Muscat of Alexandria and the production of dessert wines. In Lesvos (Mytilene), the aromatic dark sweet wine was competing that produced in the island of Chios in quality and renown. This wine was a commercial success for several centuries. Wine production on the island is now minimal, compared to the production of its world-famous Ouzo. **Chios** was the domain of the Chian wine (Ariousios), the most renowned and – for the majority of that era's gourmands – the best Greek wine of antiquity, but also of the centuries following it. Wine cultivation was eradicated from Chios after the Turks burned the island and the subsequent migration of its people. However, an effort to restart it begun recently, with new plantings of vineyards. A famous wine was produced in the vineyard of **Samos** since antiquity. Wine production, however, flourished in the Byzantine era and has been uninterrupted ever since. The exquisite sweet wine from Samos was one of the most popular Greek wines, with an strong presence abroad, even in the times of hardship of the Greek vineyard. The vineyard of Samos is a living example of the ancient vineyards of the Aegean Sea, where plants were grown on berms, using unique vineyard growing practices. The famous Pramnios wine, a dry red wine cited by Homer as Greeks' favorite wine, was produced in neighbouring **Icaria**. Besides, this was the wine the Greeks brought with them to Troy and which was also traded across the entire northern Aegean Sea. Pramnios wine continued to be popular in the following centuries and in the passage of time begun being considered as a type of wine and was produced in other regions, despite its name being a place name in Icaria.

As we reach Cyclades, we come across the **historic vineyards of the Aegean islands** almost everywhere. The vineyards of Paros, but also that of Naxos, Amorgos, Kea and Syros were renowned since antiquity; while in certain historical periods, such that of the Venetian Rule, they flourished greatly. The vineyard of Santorini, however, exhibits elements of wine-making activity even before the eruption of the island's volcano, in prehistoric times. Santorini always combined a great production with quality and extroversion, reaching its pinnacle with the exporting of Vinsanto during the Venetian and Ottoman Rule, but also well into the 19th century, where its exports were greater than the exports of all other wines from Greece combined. Its volcanic soil, arid and hostile for phylloxera, where pruning is effected by means of the "kouloura", the basket shaped weaving of the canes, its rare indigenous varieties (Assyrtiko being the top one) and the landscape of its coastal vineyards advocate for the protection and promotion of its vineyards as a Wold Heritage Site. Further to the east and south, some of the **historic vineyards of the Aegean Sea** are located in the Dodecanese. The vineyards of Rhodes and Kos were first cultivated in ancient times and have a great tradition in cultivation, vinification and the trade of wine. Demand exploded in Hellenistic and Roman era and never stopped – at least in the case of Rhodes – until today.

North Aegean in classical times was renowned for the high quality of its wines (Salviat 1986).

Furthermore, shipwrecks discovered in the Mediterranean or the Balearic Sea were carrying amphorae from Chios, Thasos, Samos and bear witness to the export of these wines to the West.

The wine produced in **Kos** was one of the wines where brine was added to the must, and was well received: in the 2nd century AD, Cato (De agi cultura, 112113) offers a similar recipe. The production of "sea-infused wines" was popular across the Aegean Sea. According to Pliny, it was devised in Kos.

In the early Hellenistic period, the wine of Rhodes became widely known. According to a latter legend, the wine of Rhodes was one of the two known wines cited by Aristotle at the time of his death.

In the Iliad (8, lines 467-75) we come across a description of wine trade, where wine is brought to Troy on ships from **Lemnos**, renewing the stock of the besieged. At Homer's times, aged wine begun being appreciated also in Greece, since in another passage from Odyssey this time, we read that wine is 'unsealed and opened at eleven years' (Odyssey, 3, lines 391-92).

Paros (Miles Lambert – Gocs) was famous for producing its local Malvasia wine, as well as other ones, also intended for export to be mixed with European labels. Due to its climate, roughly typical for Cyclades, and also to be protected from gusts of wind, the vines of Paros were developed close to the soil with offshoots reaching 5 meters and called "aplotaries" (spread outs). Black Mandilaria was the dominant variety, followed by Monemvasia or Monovasia. Production may have been less, but tradition was equally great in the rest of Cyclades. Mandilaria and Monemvasia were the most popular varieties, followed by Athiri and Aidani, used for the production of Malvasia, which supported the economies of the islands.

Santorini (F. Katsipi, *From the chronicle of our flatland, Santorini*, M. A. Danezis (ed.), Athens 1971) and neighbouring Therasia constitute a special case among the islands of Cyclades, exhibiting unique climatological and geomorphological conditions. Vineyards grown on infertile and arid volcanic soils would also have been completely unprotected against the winds, should the people of Santorini not have devised and implemented their own cultivation method. They would plant, and continue to do so, at a distance almost double the usual one, and would weave the new plants in hoops resting on the ground in order for them to get as many nutrients as possible, while also being protected from the winds. The most common wines were brusco, both white and red. The colour of the white brusco was cinnamon and it was usually made from the assyrtiko variety, which dominates the island, while its origin is still open to debate. Red brusco was made principally from Mandilaria. Both had an accentuated colour and were exported in large quantities to be mixed with European wines. Their vivid colour was attributed to the fact that they remained in the wine press and were dyed from the grape stems. Nychteri, on the other hand, which was white and dry, was made from white grapes pressed on the same day. Its name possibly reflects the ancient custom of morning grape harvest. Malavazias was made from the "xenoloa" - the foreign varieties, a sweet wine based on the extreme maturing of the grapes on the vine. Vino Santo was the most famous sweet wine produced in the Aegean. Red and white grapes were spread on the sun bed driers, were left in the sun for a few days and wer then pressed. They even produced a semisweet wine, mentzo, from must which comprised of one half of fresh grapes and the other half of sun-dried, or all sun-dried buy "half-baked".

Grape harvest in Santorini (F. Katsipi, *From the chronicle of our flatland, Santorini*, M. A. Danezis (ed.), Athens 1971):

*"Grape harvest in Santorini was called **Vedema**. It was a feast which lasted for entire weeks and was attended even emigrants. Preparations begun in the middle of August. The first task was to clear and bleach and wine storage ("**kanava**") and its utensils ("**argania**"). They would wash the barrels, wine presses and baskets in the sea, as they needed a lot of water. Next, they would clean the terrace or the part of the field which they would turn to a sun-bed, a drying rack for the grapes.*

They would then agree on the price with all workers and would prepare the provisions to cater for them during work. The muleteers prepared their animals and tools.

The grape harvesters needed just a hat to protect against the sun, their ferrandine and a basket for the grapes. Women also wore a scarf on their heads and a wreath made of vines and vine leaves.

The village Nimporeio begun first. The bells of the church of Our Lady (Panagia) begun to chime on the eve, thus giving the cue for everybody to go to the field. For they had to harvest overnight, for the muleteers to find the baskets ready in the morning and to transport them".

The corresponding rural buildings were called **vine-houses** in **Karpathos**, while in Skyros they were known as "**patitades**" (pressers). They were erected in the vineyards, which were aplenty on the island. Their layout resembled that of barns with the difference that the large pots containing the wine would be placed on their sides.

Idiosyncratic open-air wine presses were used in the villages of **Lemnos** (Ch. Bouliotis, *Idiosyncratic wine presses of Lemnos (19-20 century).* They would dig out underground jug-shaped cavities on the soft rock of the island, which they called "**gouves**" (depressions). They would form communal arrays in the fields or would be privately dug near the houses. They were used as wine presses but mainly to store the must for the duration of the first fermentation. The pressing of the grapes would be performed next to these "gouves", in wooden transportable containers.

B. Cultural, social and economic ties.

Vineyards and wine are related to the cultural, social and economic lives of the people in the region, spanning from ancient until modern times.

The growing of vines on the mountainous, as well as the hilly, regions of the Dodecanese islands constituted a source of income for local populations and materially contributed to keeping rural families at their homeland.

In 1992, Rhodes celebrated its 2,400 years, as evidenced by the coins of that era which had grapes on their faces, as a symbol of the island's prosperity in the ancient world.

This connection continued for years, manifested in the annual wine celebrations which took place, principally in the wine-producing villages on the islands.

C. Geographic environment and geographic origin.

The Aegean Sea islands vary in size and soil composition, ranging from the large islands in North Aegean (Chios, Lemnos, Icaria, Lesvos) up to Cyclades and the Dodecanese. What unites them is the fact that they enjoy the longest periods of sunshine in Greece, while summer heat is tempered by the sea breezes blowing from May to September.

The Aegean island are located within a geographic width of approximately 5 degree and it is anticipated for there to be great variations in the climate, the varieties and the customs.

Details of the product

The combination of these climate conditions, the variety of soils in the region, the cultivated varieties of vine, the cultivation care applied to vine and wine-making techniques, all contribute to the quality characteristics of the Protected Geographical Indication (PGI) Aegean Sea wines.

Causal interaction

The uniqueness of the PGI Aegean Sea wines is attributable to the special characteristics of the region (soil, climate, effect of winds during the summer months), combined with the cultivated varieties and the cultivation techniques which are applied.

Particulars of the geographic region with respect to sparkling and semi-sparkling wines

A. Historical relation

It is a historical fact that the island of Rhodes was amongst the par excellence places for the production and trade of wine in the ancient world.

The thousands of amphorae from Rhodes, adorned with their trademark, the God of Sun, which were discovered scattered in the Mediterranean basin, bear witness that the “wine from Rhodes” was used to quench the third not only of Greeks, but also of Egyptians and Romans, thus spreading a valuable designation of origin in ancient time.

Rhodes was one of the first places in the Aegean Sea where vine was introduced from the East, was adored and rested their prosperity and might on it. This was acknowledged by prominent scholars of the time, such as Aristotle and Virgil, who praised the wine of Rhodes, thus further reinforcing its reputation.

In early 20th century, the gradual development of wineries on the island was a milestone for modern developments in wine-production. Italian businessmen established in 1928 a major winery in Rhodes, in order to supply Italy and its colonies with its quality products, as the Dodecanese were part of said colonies since 1912. The golden quality prizes won in Tripoli, Libya in 1930 and Paris in 1931 can still be found in the premises of the company. Among the quality products developed by the company, were the semi-sparkling and sparkling wines. Following the accession of the Dodecanese to Greece in 1948 and the buy-out of the shares of this wine-making company by Greek businessmen, the facilities for the production of sparkling wines were also acquired, including autoclave containers, isobaric transfusion machinery etc., and thus the new company continued to evolve and develop the production of these special products, initially developed upon its establishment, a process which continues until today.

Rhodes was, as has been cited above, a pioneer in Greece with respect to the production of sparkling and semi-sparkling wine and was for years the sole supplier of these products to the Greek market.

B. Cultural, social and economic ties.

Grapevines and wine relate to the cultural, social and economic lives of the people in the region, spanning from antiquity until the present.

The growing of vines on the mountainous, as well as the hilly, regions of the Aegean Sea islands constituted a source of income for local populations and materially contributed to keeping rural families at their homeland.
In 1992, Rhodes celebrated its 2,400 years, as evidenced by the coins of that era which had grapes on their faces, as a symbol of the island's prosperity in the ancient world.
This connection continued for years, manifested in the annual wine celebrations which took place, principally in the wine-producing villages on the islands.
Rhodes was, as has been cited above, a pioneer in Greece with respect to the production of sparkling and semi-sparkling wine and was for years the sole supplier of these products to the Greek market.

C. Geographic environment and geographic origin.
The Aegean Sea is a gifted corner in the Mediterranean with respect to the cultivation of vines. While it enjoys the longest spells of sunshine in Greece, summer heat is alleviated by the sea breezes blowing from May up to September.
Vineyards in the region of the Aegean Sea are distinguished for their quality mountainous grapes, which have a high production cost, since the altitude, soil, orientation of the vineyards, combined with the multitude of the islands' microclimates result in the production of small quantities of superior quality grapes.
Ministerial decisions have enacted small yields per stremma for grapevines, aiming to the high quality of the raw material, while, parallel to this, strict quality control criteria are applied to the grading of the grapes, subsiding an innovative "honest grape harvest" system, ensuring grading based solely on quality.

Product details
The combination of these climatic conditions, combined with the variety of soils in the region, the cultivated vine varieties, the applied cultivation and wine-making techniques contribute to the unique quality characteristics of Protected Geographical Indication (PGI) Aegean Sea wines. Combining tradition with cutting edge technology, the wines of Rhodes emerge as superior quality, a fact verified by both their numerous distinctions and golden, silver and golden amongst gold prizes they have won in international events, as well as from their exports to Europe, the Americas and Asia.

Causal interaction
Sparkling wines produced in the grapevine district of the Aegean Sea are unique, their uniqueness attributable to the excellent combination of soil, climate and the cultivated varieties. Their production today represents a significant percentage of the overall wine production of the region and fully conforms to the increasing demanding consumer requirements.

3. Particulars of the geographic region with respect to sun-dried and liqueur wines

A. Historical relation
One of the oldest vineyards in the world can be found in the Aegean Sea, specifically in Santorini. It dates back to the prehistoric era. Wine-making tradition here has its roots at least

3,000 years in the past. It unique climate, combined with the composition of the soil, mean that the varieties used in wine-making will produce wines with distinguished personalities. Accounts from 19th century travelers report the distinct sensory characteristics, attributable to the effect of the ecological environment on the grapes and, consequently, the wines of Santorini. The wine of Santorini was at that time most sought after abroad and was sold, for many years, on account of its high alcohol content, to reinforce the low-alcohol wines of other regions.
Besides its historical dimension, this vineyard produces today unique, high quality wines which when aged express the special land of Santorini and the unique terroir of its vineyard.
In our time, the grapes of the region are utilized in the best possible way by all winemakers, with respect to their organoleptic (sensory) qualities, producing quality wines, winning awards and accolades in international events, both in Greece and abroad.

B. Cultural, social and economic ties
Vineyards and wine are indissolubly connected to the cultural, social and economic life of the people living in the Aegean Sea, from antiquity until the present.
Sun-dried wines were considered in ancient times the continuation of “passos”, the art of sun-drying, for which the Aegean islands were renowned.
Santorini always combined a major output with quality and extroversion, climaxing in the exporting activity of Vinsanto during the Venetian Rule, the Ottoman Rule and well into the 19th century, where its exports surpassed those of all of the other Greek wines combined. During the Ottoman Rule, the lack of major cultivatable spans on the island contributed to the absence of any inflow of Muslim populations. The people of Santorini organized their communities democratically and by seizing the tranquility in the Aegean Sea following its conquest by the Ottomans, developed, just as they did from the prehistoric era onwards, commerce and shipping. Alexandria, Taganrog and Constantinople were the most significant centers where large quantities of wines from Santorini were exported to. There is historical evidence that vinsanto was exported to Russia at least from 1786 onwards. Indeed, the economy of Santorini was led to decline when, due to the October Revolution, the exports of Vinsanto to this country stopped.

C. Geographic environment and geographic origin
High temperatures towards the end of summer act beneficially for the drying of the grapes and combined with extended periods of sunshine contribute to the production of sun-dried wines and liqueur wines exhibiting both high quality and great commercial value.

Product details
The combination of these climate conditions, the variety of soils in the region, the cultivated varieties of vine, the cultivation care applied to vine and wine-making techniques, all contribute to the quality characteristics of the Protected Geographical Indication (PGI) Aegean Sea wines.
Causal interaction
Liqueur and sun-dried wines produced in the vineyard District of the Aegean Sea are unique and their uniqueness is attributable to the exquisite combination of soil and, principally, the climate of the area where they are produced. Their production today represents a significant percentage of the overall wine production of the region.

These wines are submitted to national and international wine competitions and have gained awards and accolades on many occasions.

3.4 Additional provisions concerning wine labelling
A) Indications concerning specific methods of production

The use of the following indications is allowed under certain conditions:
- “NEW WINE” or “YOUNG WINE”
“BARREL MATURATION” or “BARREL MATURED”
“BARREL AGED” or “BARREL AGING”
- “BARREL-MADE AND MATURED” or “BARREL-MAKING AND BARREL-MATURED”
“BARREL MADE” or “BARREL MAKING”

B) Indication of the harvest year on the label
In the case of the use of the indication “NEW WINE” or “YOUNG WINE”, the wine labels must include the harvest year of the grapes.

C) Traditional terms
The traditional terms allowed for the labelling of wines with Protected Geographical Indication (PGI) Aegean Sea are the following:
WHITE FROM WHITE GRAPES / Blanc de blancs, WHITE FROM RED GRAPES / Blanc de noir, WHITE FROM ROSE GRAPES OR WHITE FROM GREY GRAPES / Blanc de gris, KOKKINELI / kokineli, HILL WINE / Vin de collines, SLOPE WINE / Vin de coteaux, MOUNTAIN VINES or FROM MOUNTAIN VINEYARDS / Vin de vignobles montagneux, OLD VINES or
FROM OLD VINEYARDS / Vin de vieux vignobles or Vin de vielles vignes, FROM ISLAND VINEYARD(S) / Vin de vignoble(s) insulaire(s), FROM TERRASSED VINEYARD(S) / Vin de vignoble(s) en terrasses, RAISINED/
Liastos/ Vin de paille.
D) Restrictions concerning the indication of variety
The indication of the variety “Monemvasia” is not allowed for wines with the PGI Aegean Sea.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1270

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Λακωνία / Lakonia

Transliteration Lakonia

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)

Transliteration Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Address Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Greece

GEOGRAPHICAL AREA

The administrative boundaries of the Prefecture of Lakonia in Greece, which comprises the Districts of Lakedemonas, Epidavros, Limira, Githio and Areopolis.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92.

Official Journal L 148, 21/06/1996 P. 0001 – 0010.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1270

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Λακωνία / Lakonia

Translittération Lakonia

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Fédération grecque des industries et transformateurs d'huile d'olive (S.E.VI.T.EL.)

Translittération Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Adresse Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grèce

AIRE GÉOGRAPHIQUE

Les limites administratives de la préfecture de Laconie en Grèce, qui comprend les districts de Lakedemonas, Epidavros, Limira, Githio et Areopolis.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) n° 2081/92.

Journal officiel L 148, 21/06/1996 P. 0001 – 0010.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1270

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Λακωνία / Lakonia

Transcripción Lakonia

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Asociación Griega de Industrias y Transformadores de Aceite de Oliva (S.E.VI.T.EL.)

Transcripción Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Dirección Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grecia

ZONA GEOGRÁFICA

Lindes administrativos de la Prefectura de Laconia en Grecia, que comprende los municipios de Lakedemonas, Epidavros, Limira, Githio y Areopolis.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) n° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) del Consejo Nº 2081/92.

Diario Oficial L 148, 21 de junio de 1996 P. 0001 – 0010.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'ΛΑΚΩΝΙΑ / LAKONIA'
EC No: EL-PGI-0457-21.06.1996
PGI (X) PDO ()

1. Name:
'Λακωνία / Lakonia'

2. Member State or Third Country:
Greece

3. Description of the agricultural product or foodstuff:
3.1. ***Type of product:***

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

3.2. ***Description of the product to which the name in point 1 applies:***

Virgin olive oil produced from the olive varieties "Koroneiki", "Koutsourelia", "Athinolia" and "Asprolia" in which the disease dakos is treated using baited sprays from the ground, using biological methods, or is left untreated.

(c) Geographical area: The administartive boundaries of the Prefecture of Lakonia, which comprises the Districts of Lakedemonas, Epidavros, Limira, Githio and Areopolis.

(d) Evidence: The product is produced exclusively from olives of the defined geographical area, in which the olives are also processed.

(e) Method of production: Crushing of pure olives, which are processed using traditional or centrifugal olive presses, which ensure the best processing conditions.

(f) Link: It is produced from a traditionally grown variety in the area, using traditional processing methods within the limits of the geographical area.

(g) Inspection structure: Name: Prefecture of Lakonia Farming Directorate
Address: Menelaou 72, 231 00 SPARTI

(h) Labelling: PGI "LAKONIA" Olive oil, and inspection code LA/ label serial number/last two digits year of production.

(i) National requirements (if any): The general provisions of Presidential Decree 61/93 on the procedure for PDO or PGI production apply as appropriate.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1271

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Vermut di Torino / Vermouth di Torino

GOOD(S)

1. **Aromatised wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification of GI “Vermut di Torino” or “Vermouth di Torino”.

2. Consorzio del Vermouth di Torino.

Address Consorzio del Vermouth di Torino
Via Manfredo Fanti 17
10128 Torino (TO)

GEOGRAPHICAL AREA

The geographical production and packaging area of the geographical indication ‘Vermut di Torino’ or ‘Vermouth di Torino’ comprises the entire area of the Region of Piedmont – Italy - , as specified in registration file number PGI-IT-02305.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 26 of Regulation (EU) No 251/2014 of the European Parliament and of the Council of 26 February 2014 on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products and repealing Council Regulation (EEC) No 1601/91.

PGI-IT-02305

June 14, 1991

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1271

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Vermut di Torino / Vermouth di Torino

PRODUIT(S)

1. **Vin aromatisé**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges de l'indication géographique "Vermut di Torino" ou "Vermouth di Torino".

2. Consorzio del Vermouth di Torino.

Adresse Consorzio del Vermouth di Torino
Via Manfredo Fanti 17
10128 Torino (TO)

AIRE GÉOGRAPHIQUE

L'aire géographique de production et de conditionnement de l'indication géographique "Vermut di Torino" ou "Vermouth di Torino" comprend tout le territoire de la région du Piémont, Italie, tel qu'indiqué dans le dossier d'enregistrement numéro PGI-IT-02305.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 26 du Règlement (UE) n ° 251/2014 du Parlement européen et du Conseil du 26 février 2014 concernant la définition, la description, la présentation, l'étiquetage et la protection des indications géographiques des produits vinicoles aromatisés et abrogeant le règlement (CEE) n ° 1601/91 du Conseil.

PGI-IT-02305

14.06.1991

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1271

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Vermut di Torino / Vermouth di Torino

PRODUCTO(S)

1. **Vino aromatizado**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto de la IG "Vermut di Torino" o "Vermouth di Torino".

2. Consorzio del Vermouth di Torino.

Dirección Consorzio del Vermouth di Torino
Via Manfredo Fanti 17
10128 Torino (TO)

ZONA GEOGRÁFICA

La zona geográfica de producción y envasado de la indicación geográfica "Vermut di Torino" o "Vermouth di Torino" comprende todo el territorio de la Región de Piamonte (Italia), tal como se especifica en el expediente de registro número IGP-IT-02305.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 26 del Reglamento (UE) n ° 251/2014 del Parlamento Europeo y del Consejo, de 26 de febrero de 2014, sobre la definición, descripción, presentación, etiquetado y protección de las indicaciones geográficas de los productos vitivinícolas aromatizados, y por el que se deroga el Reglamento (CEE) n° 1601/91 del Consejo.

PGI-IT-02305

14.06.1991

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

"Vermut di Torino" / "Vermouth di Torino"

EC No: PGI-IT-02305

Name

"Vermut di Torino" / "Vermouth di Torino"

Description of the product.

When released for consumption, 'Vermut di Torino' / 'Vermouth di Torino' must have the following organoleptic and analytical characteristics:

colour: white (white to straw yellow to amber yellow) and red (all types and shades); the individual characteristics are linked to certain chromatic contributions from the wines and/or flavouring substances and the possible use of caramel;

aroma: intense and complex, aromatic, balsamic, harmonic and sometimes floral or spicy;

taste: subtle, a balance between bitter, caused by the aromatic characteristic of wormwood, and sweet, which varies depending on the different types of sugar used;

actual alcoholic strength by volume of not less than 16% vol. and less than 22% vol.;

the percentage of the grapevine product used is at least 75% of the total volume, as provided by Article 3(2)(b) of Regulation (EU) No 251/2014.

At the time of release for consumption, the product must not have excess pressure due to carbon dioxide in solution.

The particular production processes and specifications.

'Vermut di Torino' / 'Vermouth di Torino' is an aromatised wine produced in the Piedmont region using one or more Italian grapevine products, to which alcohol is added, aromatised primarily using Artemisia spp. and other herbs, spices and on occasion flavouring substances permitted under current legislation.

The aromatic ingredients may be extracted using available technologies, using as a support, individually or jointly, water, hydroalcoholic solutions, wine or alcohol.

Sweetening may only take place by means of the following:

- semi-white sugar, white sugar, extra-white sugar, sugar solution, invert sugar solution, invert sugar syrup, as defined in Council Directive 2001/111/EC;
- grape must, concentrated grape must and rectified concentrated grape must, as defined in points 10, 13 and 14 of Part II of Annex VII to Regulation (EU) No 1308/2013;
- burned sugar, which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;
- honey, as defined in Council Directive 2001/110/EC.

'Vermut di Torino' / 'Vermouth di Torino' may only be coloured using caramel (E 150).

'Vermut di Torino' / 'Vermouth di Torino' must be released for consumption in glass bottles of 50 ml, 375 ml, 500 ml, 750 ml, 1 000 ml, 1 500 ml, or 3 000 ml, unless otherwise provided for by legislation in the country of import.

For the purposes of closing the bottles, the use of the crown cap is prohibited.

The description, presentation and labelling may not use geographical place names that refer to municipalities, parts of municipalities or areas found in the production area.

The description and presentation of 'Vermut di Torino' / 'Vermouth di Torino' may use the term 'Superiore' [Superior], provided that the product has an actual alcoholic strength by volume of not less than 17% vol., comprises wine produced in the Piedmont region corresponding to at least 50% by volume of finished product, and is aromatised using, on a non-exclusive basis, herbs (other than wormwood), grown and/or harvested in the Piedmont region or flavouring substances or flavouring preparations derived from the same.

As regards the list of ingredients which may be present, reference may be made to the wine or basic wines used, specifying the designations of origin and/or geographical indications, if they represent at least 20% by volume of the finished product.

In the context of the voluntary information to consumers referred to in Article 36 of Regulation (EU) No 1169/2011, and using the graphic features permitted, reference may be made to the use of

DOC and DOCG wines produced in the Piedmont region, on the condition that the minimum percentage of each wine mentioned is equal to at least 20% by volume of the finished product.

The sales denomination may be supplemented by one of the following particulars as regards sugar content:

- ‘extra dry’: in the case of products with a content of less than 30 grams per litre;

- ‘dry’: in the case of products with a content of less than 50 grams per litre;

- ‘sweet’ in the case of products with a content of 130 grams per litre or more.

The use of indications which refer to names, business names and private trademarks is permitted, provided that they do not mislead the consumer.

For any other production-related aspects, the rules in force as regards aromatised wines established by current legislation and resolutions adopted by the OIV (International Organisation of Vine and Wine) apply.

The demarcation of the geographical area concerned.

The production and packaging area comprises the entire area of the Region of Piedmont.

The details bearing out the link referred to in point (3) of Article 2 of Regulation (EU) No 251/2014.

This request for recognition is based on the reputation and origin of the product.

‘Vermut di Torino’ / ‘Vermouth di Torino’ is well known throughout the world thanks to the tradition and history of its production in the Piedmont region since the end of the 18th century.

The product originates from the region of Piedmont, specifically from Turin. In the early 1800s ‘Vermut di Torino’ / ‘Vermouth di Torino’ referred to a particular type of

aromatised wine produced in Piedmont and with a unique composition and method of production.

‘Vermut di Torino’ / ‘Vermouth di Torino’ became well-known in the first half of the 19th century, when worldwide exports began. This was followed by major expansion from 1880 onwards.

Thanks to the great success of ‘Vermut di Torino’ / ‘Vermouth di Torino’ on the international scene, distillers from Piedmont that had already been famous since the 18th century added this particular wine product to their product range. It was this success that allowed them to build their large, modern production facilities in the 19th century, which contributed significantly towards the development of Italy’s wine industry in modern times.

The success of ‘Vermut di Torino’ / ‘Vermouth di Torino’ also boosted the development of local crops of medicinal plants from the 19th century onwards, particularly the various Artemisia species used in producing it.

Many of the herbs traditionally used in the production of ‘Vermut di Torino’ / ‘Vermouth di Torino’ are widely found in the Piedmont region, including the most characteristic ingredient: Artemisia absinthium (common wormwood) and/or Artemisia pontica (Roman wormwood), a medicinal plant for which Piedmont is still the main Italian producer region to this day.

However, wormwood is only the most important of a wide range of herbs harvested and grown since time immemorial in Piedmont, including yarrow, chamomile, hyssop, savory, marjoram, clary sage, elder, thyme, and spices such as cinnamon, cardamom, cloves, coriander, nutmeg, vanilla, saffron and many others, which give ‘Vermut di Torino’ / ‘Vermouth di Torino’ its unique aroma and taste.

The product’s reputation became so inextricably linked to the Piedmont region and Turin, where commercial activity of master vermouth makers developed, proliferated and over time reached significant levels of production, attesting to the important economic role which this distinctive product now plays.

The combination of the ingredients and production techniques have over the years been passed down from generation to generation, with unique tastes and characteristics found in the recipes jealously guarded by each company. The processing techniques used have changed, new ones have joined older ones and this

combination of the old and the new even today continues to preserve and enhance traditional production.

Evidence of the success enjoyed by 'Vermut di Torino' / 'Vermouth di Torino' can be found in Italian newspapers dating back to an article published in the 'Gazzetta di Milano' on 4 May 1833. Similar reports were published outside Italy, e.g. in France (1859), Spain (1859) and the U.S. (1874). References continue to be made to this day in culinary, technical and commercial magazines, such as La Nuova Antologia (1933), Bulletin of California Agricultural Experiment Station (1941), Vignevini (2002), Bargiornale (2017), La Stampa (2017), etc.

There are also references to 'Vermut di Torino' / 'Vermouth di Torino' in many books, in particular: 'Il Vermouth di Torino' by A. Strucchi (1907), 'The Vermouth of Turin' by F. Piccinino (2016) and 'Il grande libro del Vermouth di Torino' by G. Mainardi and P. Berta (2018).

The product has also been mentioned in the literary works of many Italian writers, such as Edmondo De Amicis, Paolo Monelli and Cesare Pavese. Elsewhere in the world, it has also been mentioned by Henry de Kock and Léon Beauvallet (1854), Aristide Bruant (1902), Paul Cazin (1933), Alfred Hart (1987), Jean-Louis de Faucigny-Lucinge (1990) and Luke Allan (2016), to cite just a few names.

'Vermut di Torino' / 'Vermouth di Torino' has been featured at major international exhibitions and won countless prizes, which are often mentioned on labels by producers. Some of these events included: the Universal Exposition in Paris (1855), the International Exhibition in Dublin (1865), the Centennial Exposition in Philadelphia (1876), the Expo in Shanghai (2010) and the Expo in Milan (2015).

Even nowadays, 'Vermut di Torino' / 'Vermouth di Torino' is still a regular feature at major commercial fairs, in particular Vinitaly (Verona), the Salone del Gusto (Turin), ProWein (Düsseldorf), and often with collective stands representing dozens of different brands.

An indication of the main raw material from which 'Vermut di Torino' / 'Vermouth di Torino' is obtained.

The raw materials which characterise this geographical indication are:

A) The plants belonging to the various species of Artemisia used in order to aromatise 'Vermut di Torino' / 'Vermouth di Torino', or in order to produce flavouring substances or flavouring preparations used to aromatise 'Vermut di Torino' / 'Vermouth

di Torino', must be grown and/or harvested anywhere in the territory of the Piedmont Region.

Of the various types of wormwood used, the presence of common wormwood and/or Roman wormwood is compulsory. The minimum amount of wormwood used is 0.5g of dried plant (flowering tops)/litre of finished product.

B) The Italian grapevine products defined in point 5 of Part IV of Annex II and in points 1 and 3 of Part II of Annex VII to Regulation (EU) No 1308/2013.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1272

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Suomalainen Vodka / Finsk Vodka / Vodka of Finland

GOOD(S)

1. **Spirits**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

GEOGRAPHICAL AREA

Finland.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019 on the definition, description, presentation and labelling of spirit drinks, the use of the names of spirit drinks in the presentation and labelling of other foodstuffs, the protection of geographical indications for spirit drinks, the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, and repealing Regulation (EC) No 110/2008.

Published in the Official Journal of the European Union on the 17.5.2019.

Protected in accordance with Article 37 of the above mentioned Regulation.

PGI-FI-02040

August 29, 1994

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1272

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Suomalainen Vodka / Finsk Vodka / Vodka of Finland

PRODUIT(S)

1. **Spiritueux**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

AIRE GÉOGRAPHIQUE

Finlande.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (UE) 2019/787 du Parlement européen et du Conseil du 17 avril 2019 concernant la définition, la désignation, la présentation et l'étiquetage des boissons spiritueuses, l'utilisation des noms de boissons spiritueuses dans la présentation et l'étiquetage d'autres denrées alimentaires, la protection des indications géographiques relatives aux boissons spiritueuses, ainsi que l'utilisation de l'alcool éthylique et des distillats d'origine agricole dans les boissons alcoolisées, et abrogeant le règlement (CE) n° 110/2008.

Publié au Journal Officiel de l'Union européenne le 17.5.2019.

Protégé en application de l'article 37 du règlement susmentionné.

PGI-FI-0204

29.08.1994

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

WIPO | LISBON
The International System of Appellations of Origin

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1272

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Suomalainen Vodka / Finsk Vodka / Vodka of Finland

PRODUCTO(S)

1. **Bebidas espirituosas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

ZONA GEOGRÁFICA

Finlandia.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (UE) 2019/787 del Parlamento Europeo y del Consejo, de 17 de abril de 2019, sobre la definición, designación, presentación y etiquetado de las bebidas espirituosas, la utilización de los nombres de las bebidas espirituosas en la presentación y etiquetado de otros productos alimenticios, la protección de las indicaciones geográficas de las bebidas espirituosas y la utilización de alcohol etílico y destilados de origen agrícola en las bebidas alcohólicas, y por el que se deroga el Reglamento (CE) n.° 110/2008.

Publicado en el Diario Oficial de la Unión Europea el 17 de mayo de 2019.

Protegido de conformidad con el artículo 37 del citado Reglamento.

PG-FI-02040

29.08.1994

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. TECHNICAL FILE

1.1. Name and type

1.1.1. Name(s)

Suomalainen Vodka (fi)

Finsk Vodka (sv)

Vodka of Finland (en)

1.1.2. Class

15. Vodka

1.1.3. Applicant country(ies)

Finland

1.1.4. Application language:

Finnish

1.1.5. Geographical indication type:

PGI - Protected Geographical Indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	The Association of Finnish Alcoholic Beverage Suppliers (SAJK)
Legal status, size and composition (in the case of legal persons):	
Nationality	Finland
Address	PO Box 148 00251 HELSINKI
Country	Finland
Telephone	
E-mail(s)	toimisto@sajk.fi

1.2.2. Intermediary details

Intermediary name	Ministry of Agriculture and Forestry
Address	PO Box 30 FI-00023 GOVERNMENT
Country	Finland
Telephone	+358 295 16001
E-mail(s)	kirjaamo@mmm.fi

1.2.3. Interested parties details

1.2.4. Competent control authorities details

National Supervisory Authority for Welfare and Health

E-mail: alkoholi@valvira.fi, Telephone: +358 295 209 111

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title - Product name	Suomalainen Vodka /Finsk Vodka /Vodka of Finland
Physical, chemical and/or organoleptic characteristics	Vodka of Finland is a spirit drink that is produced from ethyl alcohol of agricultural origin and that belongs to category 15 (vodka) of Annex II to Regulation (EC) No 110/2008. It is distilled in Finland from either Finnish grain or potato. Finnish vodka is typically based on barley (more than 95% produced from barley). The alcoholic strength by volume of Vodka of Finland is at least 37.5% and not more than 60%. The methanol content is less than 2 g/hl. Vodka of Finland (category 15) is clear and colourless as well as transparent, and it has a very light and delicate aroma when produced from cereals. There is a very slight feeling of warmth in the vodka's after-taste but no unpleasant burning sensation, and the vodka feels light in the mouth, without any oiliness.

	The product may not be dyed, and flavouring is authorised only with natural flavouring agents obtained from the fermentation of the raw materials. In addition, certain organoleptic characteristics other than the predominant taste may be given to the product.
Specific characteristics (compared with spirit drinks of the same category)	The raw materials used to make Vodka of Finland have grown in northern conditions, where the growing period is short but the days are long. This confers on the raw materials and the beverage their specific characteristics. One of the principal raw materials of Vodka of Finland is barley, which is hardly used in other parts of the world. Groundwater or spring water so clean that no further chemical processing is necessary is used in the dilution process. The authenticity of Vodka of Finland may be identified on the basis of the water it contains.

1.4. Define geographical area

1.4.1. Description of the defined geographical area

Finland

1.4.2. NUTS area

1.5. Method of obtaining the spirit drink

Title – Type of method	
Method	Vodka of Finland is produced from Finnish cereals – barley almost exclusively – or potatoes. The ethyl alcohol in Vodka of Finland obtained from barley is produced according to the continuous distillation method, which gives the product its natural purity and efficiently removes any impurities from the ethyl alcohol. Batch distillation may also be used. The production of ethanol starts with the milling, elutriation and mashing of the barley. The milled barley is elutriated using water, and the mashing process converts the barley flour into sugar. The sugary mash is pumped into the continuous fermentation process to feed the yeast. This continuous process and the sourness of the yeast strain characterise ethanol production. The fermented mash is added to the continuous distillation process,

	where several columns are used to produce neutral ethanol. The first columns separate the dregs from the water and enrich the raw ethanol. After this other columns distil and separate (rectify) most of the impurities and concentrate the ethanol nearly to its final strength. The last column purifies the final product and creates the typical neutral profile. The water used in the product is pure spring water or groundwater that has not been treated in any way (no chemical purification). The above-mentioned distillation principles generally apply also when potato or cereals other than barley are used as the raw material. The raw materials of the vodka, with the exception of sweeteners, must be Finnish. The following production steps must take place in the defined geographical area: distillation, rectification, blending and the adding of any flavourings. The product may be bottled outside the geographical area.

1.6. Link with the geographical area

Title - Product name	Suomalainen Vodka/Finsk Vodka/Vodka of Finland
Details of the geographical area or origin relevant to the link	Consumers view Vodka of Finland as a spirit drink with a good quality and reputation, where the special characteristics of brightness, purity and low methanol content result from the raw materials used in the product, the distillation method applied and the groundwater or spring water used for diluting the product. Finland is situated between latitudes 60° and 70° N, and one third of Finland lies north of the Arctic Circle (66.50) – at the same latitudes as South Greenland, Alaska and Northern Siberia, among others. The Finnish climate has both oceanic and continental characteristics. Finland is the world's northernmost agricultural zone, where the cold winter helps maintain the purity of the soil. The characteristics of Vodka of Finland result from the northern growing conditions of the raw materials (a short and intensive growing period, the clean air), the clear source water or groundwater (that does not require any chemical treatment), production methods

	passed on from one generation to the next (the skills and knowledge of local operators) and the distillation methods. The special growing conditions consist of long summer days, when the short growing period is very efficient and intensive. The growing period in Finland lasts for only 120-180 days, which is about half less than in Central Europe. Finland's northern climate and freezing winters mean that the soil remains clean. Studies have shown that the use of pesticides is lesser in Finland than in other European countries. According to studies conducted by the European Food Safety Authority EFSA in 2013, 75% of the food produced in Finland does not contain any pesticide residues, while the figure for all of the EU is 58%. Only well under 1% of the samples exceeded the Maximum Residue Levels (MRL) http://www.efsa.europa.eu/sites/default/files/scientific_output/files/main_documents/4038.pdf. It has been found that the cell count of barley grains is higher than in barley growing in southern farming areas. A high cell count means that the cell wall of the barley is thicker.

	The enzyme activity of the diverse types of barley grown in Finland is high. This feature is typical of the variety and it is enhanced by the growing conditions in Finland. The high-enzyme barley and malt cultivated in Finland are known worldwide. In Finland, the average cereal harvest is smaller and the protein content of cereals generally higher than in more southern farming areas. This is due to a very large extent to the use of spring cereal species. They have a high trace element and bioactive element content. The water used for Vodka of Finland is Finnish groundwater or spring water. It does not require any chemical treatment. The water is obtained from rainwater and snow melt water that filters through the soil's layers of sand and gravel. As it filters through the soil, the water is cleansed of harmful bacteria and minerals and trace elements leach into it from the soil. This means that the water used to dilute the vodka contains minerals from the soil. The authenticity of Vodka of Finland may be identified on the basis of the water it contains, by analysing the substance levels in the water. The water is clear, colourless and odourless, with a fresh taste. These specific characteristics distinguish it from other water complying with EU requirements. The water meets the

	quality requirements of the Household Water Decree (1352/2015), meaning that it is suitable for human consumption and food production. The use of fertilisers and plant protection products in groundwater areas has been restricted in order to protect the groundwater.
Specific characteristics of the spirit drink attributable to the geographical area	Vodka of Finland has a long history. Its production is referred to in historical material dating from the 16th century. The first distillation plant was established in 1842. Vodka of Finland has been produced in Finland for several centuries. Its long-standing reputation among consumers is based to a large extent on the production area. Vodka of Finland and its production were mentioned for the first time already in the 16th century, and the product became very popular in the 18th century. Finnish alcohol companies have been making Finnish vodka since 1840. The decree of 1865 banning home distillation marked the start of the spirits industry. There were 83 distillation, i.e. spirits, plants in Finland in 1875. Their number decreased later on as operations became more rationalised, and the Prohibition Act in force from 1919 to 1932 brought production to a temporary halt. Production picked up

	rapidly after that and old production traditions resumed. Vodka of Finland is still made to a large extent in the production plant of an alcoholic-beverage company owned by the Finnish State, using ethanol from the company's barley distillery. The Rajamäki plant was established in 1888, originally as a yeast factory, but it was authorised to operate as a distillery right from the start. In 1920, the plant was transferred to the ownership of the Finnish State. The Finnish State built a distillery in the village of Koskenkorva in 1941. Since Finnish alcohol policy has traditionally been highly regulated (e.g. a sales monopoly), alcohol production, too, was taken over by the State-owned company. Nowadays production is liberalised and the sales monopoly has been decoupled from production and import operations. On several occasions, Finnish vodkas have won prizes at the most important international spirits competitions, which are organised by spirits industry organisations and the press. Here are a few examples: International Wine & Spirits Competition (2008, 2009, 2012, 2013, 2015), San Francisco World Spirits Competition (2001, 2008, 2010 - 2014), the SIP Awards (2010,

	2012, 2013, 2015), International Spirits Challenge (2013, 2015) and Vodka Masters (2008, 2009, 2010). Vodka of Finland is an extremely important export item for the Finnish food industry. Vodka of Finland is in very high demand worldwide, precisely because of its strong reputation. Spirit drinks were the second most important Finnish food export in 2014. The value and amount of exports were, respectively, about EUR 140 million and about 70 000 tonnes, which substantially exceeds the domestic consumption of these products. Vodka of Finland is sold in 135 countries and the product is linked strongly to Finland on the international market. Vodka of Finland was protected as a geographical indication in 1995 in the Treaty of Accession of Finland to the European Union.
Causal link between the geographical area and the product	

1.7. Requirements in EU, national or regional

Title	
Legal reference	- National requirements: Decree on Alcoholic Beverages and Spirits (1344/1994), Section 4, as amended and valid as from 12 February 2015. The Decree does not contain a requirement to bottle the product in Finland. - Treaty of Accession of Finland to the European Union, 1995
Description of the requirement(s)	https://www.finlex.fi/fi/laki/ajantasa/1994/1344

1.8. Supplement to the geographical indication

1.9. Specific rules on labelling

Title	
Description of the rule	The product may be referred to as ‘Suomalainen Vodka’, ‘Finsk Vodka’ and/or ‘Vodka of Finland’.

2. OTHER INFORMATION

2.1. Supporting documents

2.2. Link to the product specification

Link:	

ພາກທີ V
(Part V)
ຖິ່ນກຳເນີດ
Geographical Indications

2.2 ຜົນການຈົດທະບຽນ ຊື່ຖິ່ນກຳເນີດສະເພາະ ຜ່ານລະບົບສາກົນ
(Lisbon Appellation of Origin Registration)

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1196

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Paprika Žitava / Žitavská paprika

GOOD(S)

1. **Chili powder**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the specifications.

2. “CAPSICUM” - Združenie šľachtiteľov, pestovateľov a spracovateľov koreninovej papriky.

GEOGRAPHICAL AREA

The geographical area where the chili pepper for the production of “Paprika Žitava / Žitavská paprika” is cultivated and processed is located in the Danube plain, at the mouth of the Váh, Hron and Nitra rivers and in the basin of the Little Danube and Žitava. In the east and north, it joins the heights of the Danube basin (Podunajská pahorkatina), runs along the range of the Little Carpathians in the west and is limited in the south by the Danube. It covers the entire Danube plain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EU) No. 126/2014 dated February 5, 2014 entering a name in the register of protected designations of origin and protected geographical indications [Paprika Žitava / Žitavská paprika (PDO)].

Official Journal of the European Union L40 dated 11.02.2014.

PDO-SK-1024

February 11, 2014

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

French

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1196

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Paprika Žitava / Žitavská paprika

PRODUIT(S)

1. **Poudre de piment**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur qui respecte le cahier des charges.
2. "CAPSICUM" - Združenie šľachtiteľov, pestovateľov a spracovateľov koreninovej papriky.

AIRE GÉOGRAPHIQUE

L'aire géographique où le piment destiné à la fabrication du "Paprika Žitava / Žitavská paprika" est cultivé et transformé se situe dans la plaine du Danube, à l'embouchure des rivières Váh, Hron et Nitra et dans le bassin du Petit Danube et de la Žitava. Elle rejoint, à l'est et au nord, les hauteurs du bassin du Danube (Podunajská pahorkatina), elle longe à l'ouest la chaîne des Petites Carpates et elle est limitée au sud par le Danube. Elle recouvre l'ensemble de la plaine du Danube.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n °126/2014 de la Commission du 5 février 2014 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Paprika Žitava / Žitavská paprika (AOP)].

Journal officiel de l'Union européenne L40 du 11.02.2014.

PDO-SK-1024

11.02.2014

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Français

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1196

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Paprika Žitava / Žitavská paprika

PRODUCTO(S)

1. **Polvo de pimentón**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. "CAPSICUM" - Združenie šľachtiteľov, pestovateľov a spracovateľov koreninovej papriky.

ZONA GEOGRÁFICA

La zona geográfica en la que se cultiva y elabora el pimiento para la producción de pimentón de Žitava se encuentra en la llanura del Danubio, en la desembocadura de los ríos Váh, Hron y Nitra y en la cuenca de los ríos Danubio Menor y Žitava. Une las alturas de la cuenca del Danubio (Podunajská pahorkatina) al este y al norte, recorre el borde occidental de los Cárpatos Menores y limita con el Danubio al sur. Abarca toda la llanura del Danubio.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) nº 126/2014 de la Comisión, de 5 de febrero de 2014, por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Paprika Žitava / Žitavská paprika (DOP)].

Diario Oficial de la Unión Europea L40 de 11.02.2014.

PDO-SK-1024

11.02.2014

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Francés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Paprika Žitava'/'Žitavská paprika'

EU No: PDO-SK-1024-AM01 –17.8.2018

PDO (X) PGI ( )

1. Name

'Paprika Žitava'/'Žitavská paprika'

2. Member State or third country

Slovakia

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.8. Other products listed in Annex I to the Treaty (spices etc.)

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

'Paprika Žitava'/'Žitavská paprika' is a sweet paprika made by grinding the dried fruits of the Capsicum chilli pepper grown in the Danubian Lowlands; the fruits are picked intact when ripe and then undergo a special post-harvest treatment process.

'Paprika Žitava'/'Žitavská paprika' gets its characteristic intense colour from the final stage in the grinding process on what is known as the 'colouring stone'; as pressure is applied, the temperature rises and the oil contained in the seeds is released, which is what imparts the characteristic orange-red colour.

Organoleptic characteristics

Aroma: pleasant vegetable aroma, fresh, with capsicum notes

Flavour: distinctly sweet, with no bitterness, reminiscent of fresh capsicums/sweet peppers

Physical and chemical characteristics

Visual appearance: homogenous powder, ground finely enough to pass 95 % through a sieve with a mesh aperture diameter of 0,5 mm.

Colour: bright, orange-red (pigment at least 2,88 g/kg^{-1} or 96 ASTA in the dry matter of the pepper)

Dry matter: minimum 90 %

Fat content: 8-12 %

Ash: Not more than 8,00 %

Ash insoluble in HCl: Not more than 1 %

Capsaicin in dry matter expressed as percentage by weight: 0,01-0,029 %

The paprika may not contain any additives. All the moisture is naturally contained in the intracellular space of the chilli peppers.

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

The chilli peppers used to produce ‘Paprika Žitava’/‘Žitavská paprika’ must be grown, harvested and processed in the geographical area referred to in Section 4, so that the origin of the product is guaranteed and the production monitored. Pepper growers are allowed a choice of preferred varieties from the list of registered varieties grown in the Danubian Lowlands.

The quality of the pepper is checked visually during manual harvesting so as not to compromise the quality of the fruit. Only fully ripe fruits with a high pigment content are harvested. The harvesting of the ripe fruits begins in September and runs up until the end of October. It is important to prevent any mechanical damage to the fruits during harvesting. Paprika producers regularly monitor and record the quality of the raw materials before, during and after the production process.

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

The chilli peppers used to produce ‘Paprika Žitava’/‘Žitavská paprika’ must be grown, harvested and processed in the geographical area referred to in Section 4, so that the origin of the product is guaranteed and the production monitored.

The entire production process takes place exclusively within the defined geographical area, in the following stages:

Cultivation

Harvesting and post-harvest treatment

Drying

Grinding

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

'Paprika Žitava'/'Žitavská paprika' must be prepared for sale and packaged in the geographical area referred to in Section 4, so that the origin of the product is guaranteed and the production monitored, and to ensure that, when transported loose, it is not exposed to moisture that might impair its quality and special characteristics.

'Paprika Žitava'/'Žitavská paprika' comes in paper, polyethylene, polyester and aluminium packaging, with oxygen permeability of less than 10 cm^3/m2.d.0,1MPa and water vapour permeability of less than 10 g/m^2.d. to maintain the quality and special characteristics of the product during its shelf-life.

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

Producers who make the product in accordance with the specification may use the name 'Paprika Žitava'/'Žitavská paprika' for labelling, promoting and marketing the product. The labels on the product must include the words 'chránené označenie pôvodu' (protected designation of origin) or the acronym 'CHOP' (PDO) with the associated EU logo.

4. Concise definition of the geographical area

The geographical area where 'Paprika Žitava'/'Žitavská paprika' is grown and processed is located in the Danubian Lowlands, at the Váh, Hron and Nitra river mouths and in the Little Danube and Žitava river valleys. It is bordered by the Danubian Hills to the east and to the north, by the Little Carpathians to the west and by the river Danube to the south. The area basically covers the Danubian Lowlands.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

The Danubian Lowlands is the most northerly area where heat-loving fruits, such as sweet peppers and chilli peppers, can be grown cost-effectively. The area enjoys 70 days a year when the temperature tops 25 °C. The areas under cultivation are located at between 150 and 250 metres above sea level and the average temperature from May to September is 17,4 °C. Rainfall is 500-600 mm a year. The climate is characterised by hot and dry summers. The subsoil is made up of Neogene clays, gravels and sands. The fertility of the soil is optimal.

Method of cultivation: Regional varieties have been developed by growers on the basis of their know-how and experience accumulated over the years since peppers were first cultivated. As heat-loving plants, peppers have a long vegetation period and die if the

temperature drops to – 2 °C. In Slovakia they are sown directly outside or grown from seedlings raised in greenhouses or coldframes and then planted out around the middle of May, 30 cm apart in rows 60 cm apart. In dry years when the soil moisture drops below 55 % the plants are irrigated.

Post-harvest handling: The chilli peppers are put in mesh bags or perforated crates, which are placed on top of each other and arranged in such a way as to maximise ventilation and prevent damage to the peppers.

Post-harvest ripening is extremely important, since for 2-5 weeks after harvesting there are enzymatic processes at work which intensify the colour in the peppers and give them their characteristic flavour and aroma.

Drying: The chilli peppers are washed in a rotary drum and sorted on a conveyor belt, to ensure that only clean, unblemished peppers go into the next stage of the process. Each pepper is cut in half lengthways. The drying process uses a current of hot air, the temperature of which is reduced as the peppers dry. Correct cutting, drying and storage minimises the risk of mould forming in the product.

Grinding: The dried chilli peppers are ground in two stages using a traditional method on a fine-grain rotating millstone. The first-stage millstone has a sieve to sift the ground paprika. The finely ground paprika falls through onto a spiralled conveyor, which feeds it into the homogeniser. The paprika that is not finely ground enough is returned onto the rollers. It then moves onto the second stage from the homogeniser to the ‘colouring stone’, which presses out the pigment-bearing oils to give the optimum colour. To maintain the taste properties and the vitamin B and C content, the stones rotate slowly, so that the temperature does not rise too much. The whole process is completed by sifting the powder through a sieve with a mesh aperture diameter of less than 0,5 mm, ensuring homogeneity.

5.2. *Specificity of the product*

The pepper varieties grown in the defined geographical area are characterised by their relatively low fat content and relatively high sugar content, which gives ‘Paprika Žitava’/‘Žitavská paprika’ its pronounced flavour and orange-red colour. The chilli peppers must be ground using the traditional ‘colouring stone’ and properly transported and stored in order to preserve all the organoleptic properties.

The typical orange-red colour of ‘Paprika Žitava’/‘Žitavská paprika’ depends on the special properties of the raw material (the peppers) and the traditional grinding method that does not impair the product.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The specific characteristics of the product are imparted by the specific characteristics of the geographical area in terms of its soil, climate and human potential. The natural conditions in this region, which is the most northerly region suitable for pepper cultivation, the specially selected and bred traditional varieties and the traditional cultivation and processing techniques are what makes ‘Paprika Žitava’/‘Žitavská paprika’ the product it is. The elevation, abundant water, permeable soil and relatively low number of sunny days in summer mean that the high saccharide content in the peppers is not transformed into pigment to the same extent as it is when peppers are grown in hotter areas, but is retained in terms of flavour. This is what gives ‘Paprika Žitava’/‘Žitavská paprika’ its uniquely sweet aroma and flavour. This combination of factors makes it possible to grow regional varieties of peppers that give ‘Paprika Žitava’/‘Žitavská paprika’ its distinctive colour, aroma and flavour.

The post-harvest handling, drying and grinding also reflect know-how and skills accumulated over generations. The climatic conditions in the growing area have shaped the post-harvest handling procedures. One of the key elements in this is the post-harvest ripening, which affects the quality of the paprika and increases the pigment content. In order to be ground the peppers need to be dried so that they have a 90 % dry matter content.

‘Paprika Žitava’/‘Žitavská paprika’ was first grown and processed in the defined geographical area as far back as the 18th century. When cultivation turned large-scale, varieties were imported from Spain and Hungary. The Spanish varieties proved unsuccessful, but using Hungarian varieties and drawing on the know-how of Hungarian growers, in particular from the Szeged and Kalocsa regions, Slovak growers developed local varieties adapted to the soil and climate of the region. New local varieties were created simply by selecting from the best growers. At first they were named after the village or producer, with names like Močenská hrubostenná, Branovská Fekete and Branovská Ďurica. Later on they were named after rivers in the regions where they grew well, with names like Považská hrubostenná sladká, Nitrianska tenkostenná sladká, Dunajská hrubostenná sladká, Žitavská hrubostenná sladká and Hodonínska sladká vzpriamená.

The first industrial paprika mill, which belonged to the Šmigura family, began operating in 1928. In 1934 a high-performance mill was also constructed in Diakovce by a Mr Holub, the administrator of the assets of the archdiocese of Esztergom. Further mills were gradually built in Hurbanovo, Nové Zámky and Dvory nad Žitavou.

More intensive plant-breeding activity to select varieties suitable for the region began in the 1950s. The first genetically determined regional varieties, such as Karkulka and Agronomka, went into cultivation. Breeding, with the emphasis on using proven regional varieties, created the wide range of varieties that continue to be cultivated to

this day. The main varieties are Dvorská, Kolora, Kora Zel, Žitavská, Karkulka, Hodonínska sladká vzpriamená, Irokez, Rubin, Czárdás, Kármin and Szegedi 80.

Although paprika production has been affected by social changes in the country, with production carried out in different factories and by different companies, the specific characteristics of the product and the traditional production method have been maintained to this day.

Despite the huge influx of peppers from other regions, the chilli peppers used to make ‘Paprika Žitava’/‘Žitavská paprika’ continue to be grown in the Danubian Lowlands, constituting a significant source of income and employment in the region, particularly for small growers, as well as being a symbol of their culture and tradition.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«Paprika žitava»/«Zitavská paprika»

N° UE: PDO-SK-1024-AM01 — 17.8.2018

AOP (X) IGP ( )

1. Dénomination(s)

«Paprika Žitava»/«Žitavská paprika»

2. État membre ou pays tiers

Slovaquie

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.8. Autres produits de l'annexe I du traité (épices, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Le produit «Paprika Žitava»/«Žitavská paprika» est une poudre obtenue par pulvérisation des fruits séchés d'un piment doux du genre Capsicum qui sont cultivés dans la plaine du Danube, récoltés intacts à maturité et traités selon un procédé spécifique de préparation après récolte.

Le produit «Paprika Žitava»/«Žitavská paprika» acquiert sa coloration intense typique au cours de la dernière phase de mouture, où une meule dite «colorante» est utilisée: sous l'effet de la pression, la température augmente et, en se libérant, l'huile contenue dans les graines donne à la poudre une coloration rouge orangé typique.

Caractéristiques organoleptiques

Odeur: agréable, évoquant les légumes, fraîche, avec des notes rappelant le kapia

Saveur: très douce, sans amertume, évoquant le piment frais, le kapia

Caractéristiques physico-chimiques

Aspect: poudre homogène, avec une finesse de mouture permettant le passage d'au moins 95 % du produit à travers un tamis à mailles de 0,5 mm.

Couleur: claire, rouge orangé (teneur en pigments: au moins 2,88 g/kg^{-1} ou 96 unités ASTA dans la matière sèche du piment).

Matière sèche: 90 % au minimum

Teneur en matières grasses: de 8 à 12 %

Cendres: 8,00 % au maximum

Cendres insolubles dans l'acide chlorhydrique: 1 % au maximum

Capsaïcine dans la matière sèche, en pourcentages massiques: de 0,01 à 0,029 %

La poudre de piment ne peut contenir aucun additif. L'humidité totale est naturellement contenue dans l'espace intracellulaire du fruit.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

Les fruits du piment destinés à la fabrication du «Paprika Žitava»/«Žitavská paprika» doivent être cultivés, récoltés et transformés dans l'aire géographique décrite au point 4, afin de garantir l'origine du produit et le contrôle de la production. Les cultivateurs de piments peuvent choisir les variétés qu'ils préfèrent parmi celles figurant sur la liste des variétés de piments enregistrées cultivées dans la région de la plaine du Danube.

Il est procédé à un contrôle visuel de la qualité des piments au moment de la cueillette, afin que soient respectées les exigences en matière de qualité des fruits. Seuls les fruits parfaitement mûrs, présentant une teneur élevée en pigments, sont cueillis. La récolte des fruits arrivés à maturité commence en septembre et se poursuit jusqu'à la fin octobre. Il importe que les fruits ne subissent aucune détérioration mécanique lors de la cueillette. La qualité de la matière première est régulièrement contrôlée et consignée au début, au cours et à la fin du processus de production du piment en poudre.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Les fruits du piment destinés à la fabrication du «Paprika Žitava»/«Žitavská paprika» doivent être cultivés, récoltés et transformés dans l'aire géographique décrite au point 4, afin de garantir l'origine du produit et le contrôle de la production.

Le processus de production se déroule intégralement dans l'aire géographique délimitée et s'articule autour des étapes suivantes:

Culture

Récolte et préparation après récolte

Séchage

Mouture

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

La préparation en vue de la vente et le conditionnement du «Paprika Žitava»/«Žitavská paprika» doivent être réalisés dans l'aire géographique décrite au point 4, afin de garantir l'origine du produit et le contrôle de la production; cela permet également de s'assurer que le piment n'est pas exposé à l'humidité lors du transport en vrac, ce qui en altérerait la qualité et les caractéristiques spécifiques.

Le «Paprika Žitava»/«Žitavská paprika» est conditionné dans du papier, du polyéthylène, du polyester ou de l'aluminium; ces conditionnements doivent présenter une perméabilité à l'oxygène inférieure à 10 cm^3/m^2/jour/0,1 MPa et une perméabilité à la vapeur d'eau inférieure à 10 g/m^2/jour, de manière à préserver la qualité et les caractéristiques spécifiques du produit pendant sa durée de conservation.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Les producteurs qui respectent le cahier des charges du produit peuvent utiliser la dénomination «Paprika Žitava»/«Žitavská paprika» pour l'étiquetage, la publicité et le marketing. Sur les étiquettes désignant le produit doit figurer la mention «chránené označenie pôvodu» («appellation d'origine protégée») ou l'abréviation «CHOP» («AOP»), associée au symbole de l'Union européenne.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique où le piment destiné à la fabrication du «Paprika Žitava»/«Žitavská paprika» est cultivé et transformé se situe dans la plaine du Danube, à l'embouchure des rivières Váh, Hron et Nitra et dans le bassin du Petit Danube et de la Žitava. Elle rejoint, à l'est et au nord, les hauteurs du bassin du Danube (Podunajská pahorkatina), elle longe à l'ouest la chaîne des Petites Carpates et elle est limitée au sud par le Danube. Elle recouvre l'ensemble de la plaine du Danube.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

La plaine du Danube est la région la plus septentrionale dans laquelle la culture des plantes thermophiles comme le poivron et le piment se révèle rentable. On y enregistre 70 jours d'été. Les surfaces cultivées se situent à une altitude de 150 à 250 mètres, et la température moyenne enregistrée entre mai et septembre est de 17,4 °C. Les précipitations sont de l'ordre de 500 à 600 mm par an. Le climat est caractérisé par

des étés chauds et secs. Le sous-sol est constitué d'argiles, de graviers et de sables néogènes. La fertilité des terres y est optimale.

Méthode de culture. Grâce aux observations faites et à l'expérience acquise depuis l'origine de la culture du piment, les cultivateurs sont parvenus à améliorer les variétés régionales. Le piment étant une plante thermophile, il a de longues périodes de végétation et meurt lorsque la température atteint – 2 °C. Il est cultivé dans les conditions locales, ou à partir de plants obtenus sous serre ou sous abris et repiqués en pleine terre aux environs de la mi-mai, avec un écartement de 60 × 30 cm. En cas de sécheresse, si l'humidité du sol descend en dessous de 55 %, les plants sont irrigués.

Préparation après récolte: Les fruits du piment sont placés dans des sacs en filet ou dans des caisses perforées posés les uns sur les autres et agencés de manière que l'air circule bien entre les fruits et qu'ils ne se déforment pas.

Le mûrissement après récolte est très important car, pendant les 2 à 5 semaines qui suivent la récolte, des processus enzymatiques intensifient la coloration des fruits et leur confèrent leur saveur et leur odeur caractéristiques.

Séchage: Les fruits du piment sont nettoyés dans une laveuse à tambour et triés sur une bande transporteuse, de façon que seuls des piments propres et sains parviennent à l'étape suivante du processus. Chaque piment est coupé en deux dans le sens de la longueur. Le procédé de séchage utilise un courant d'air chaud dont la température diminue à mesure que les piments sèchent. Par un découpage, un séchage et un stockage judicieux, les risques de moisissure au cours de la fabrication du «Paprika Žitava»/«Žitavská paprika» sont réduits au maximum.

Mouture: Les fruits séchés sont réduits en poudre selon un procédé traditionnel en deux étapes dans un broyeur rotatif à meule. Dans la première étape, la meule est équipée d'un tamis pour bluter la poudre de piment. La poudre fine est collectée dans un transporteur hélicoïdal qui l'achemine vers un homogénéisateur. La poudre qui n'est pas assez finement moulue retourne dans le cylindre. À la sortie de l'homogénéisateur, commence la deuxième étape de la mouture sur une «meule colorante», qui permet d'exprimer les huiles pigmentées qui donneront à la poudre sa coloration optimale. Pour conserver au piment en poudre ses qualités gustatives et sa teneur en vitamines B et C, les meules tournent uniquement à bas régime afin de limiter l'élévation de la température. Le processus complet se termine par le passage dans un blutoir dont le maillage est inférieur à 0,5 mm, ce qui garantit l'homogénéité de la poudre.

5.2. *Spécificité du produit*

Les variétés de piments cultivées dans l'aire géographique délimitée se caractérisent par une faible teneur en matières grasses et une teneur élevée en sucres, ce qui

confère au «Paprika Žitava»/«Žitavská paprika» sa sapidité et sa couleur rouge orangé. Il convient de recourir à un procédé traditionnel de transformation des piments, avec broyage sur «meule colorante», et à une méthode de transport optimale, avec entreposage, de manière à préserver toutes les propriétés organoleptiques du produit.

La couleur rouge orangé typique du «Paprika Žitava»/«Žitavská paprika» est liée aux caractéristiques particulières de la matière première (le fruit du piment), ainsi qu'au procédé traditionnel de mouture, qui n'altère pas la matière première.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

Les caractéristiques spécifiques du produit sont dues à la spécificité de l'aire géographique, au sol et au climat, ainsi qu'au potentiel humain. Les conditions naturelles de la région la plus septentrionale de culture des piments, associées à une sélection et à une amélioration des variétés originales et à des techniques traditionnelles de culture et de transformation, contribuent à l'obtention du «Paprika Žitava»/«Žitavská paprika». L'altitude, l'abondance d'eau, la perméabilité des sols et le nombre relativement faible de journées estivales ensoleillées font que la plante ne transforme pas autant en pigments les saccharides dont elle est riche — comme c'est le cas lorsqu'elle est cultivée dans des régions plus chaudes — mais les conserve au profit de sa composante gustative. C'est pourquoi le «Paprika Žitava»/«Žitavská paprika» a une odeur et une saveur exceptionnellement douces. L'ensemble de ces conditions permettent la culture de variétés régionales de piment qui confèrent au «Paprika Žitava»/«Žitavská paprika» une couleur, une odeur et une saveur uniques.

Dans la préparation après récolte, le séchage et la mouture, se manifestent également l'expérience et le savoir-faire acquis par des générations de professionnels. Les conditions climatiques dans la zone de culture ont déterminé le procédé de préparation après récolte. Le mûrissement des piments après récolte est l'une des étapes essentielles de leur traitement. En effet, le mûrissement après récolte détermine la qualité des piments et accroît leur teneur en pigments. Pour que le piment puisse être broyé, il doit avoir atteint 90 % de matière sèche.

La culture et la transformation du «Paprika Žitava»/«Žitavská paprika» dans l'aire géographique délimitée remontent au XVIII^{e} siècle. Pour assurer une culture à grande échelle du piment, des variétés ont été importées d'Espagne et de Hongrie. Les variétés espagnoles n'ont pas donné les résultats escomptés, mais les cultivateurs slovaques, se fondant sur des variétés hongroises et s'inspirant de l'expérience de leurs voisins, notamment dans les régions de Szeged et de Kalocsa, ont créé des variétés indigènes adaptées au sol et au climat de la région. De nouvelles variétés locales sont nées d'une simple sélection parmi les meilleurs cultivateurs. Tout d'abord,

elles furent désignées selon la commune ou l'exploitation d'où elles provenaient: par exemple, «Močenská hrubostenná», «Branovská Fekete», «Branovská ulica». Puis, elles tirèrent leur appellation du nom du cours d'eau arrosant la région où elles prospéraient: par exemple, «Považská hrubostenná sladká», «Nitrianska tenkostenná sladká», «Dunajská hrubostenná sladká», «Žitavská hrubostenná sladká», «Hodonínska sladká vzpriamená».

Le premier broyeur industriel, qui appartenait à la famille Šmigura, est entré en service en 1928. En 1934, M. Holub, administrateur des biens de l'archidiocèse d'Esztergom, installa à Diakovce un broyeur à haut rendement. Progressivement, d'autres broyeurs firent leur apparition à Hurbanovo, Nové Zámky et Dvory nad Žitavou.

Dans les années 50, on a commencé à pratiquer une amélioration plus intensive afin de disposer de variétés adaptées à la région. Les premières variétés régionales dotées d'un patrimoine génétique déterminé — «Karkulka» et «Agronomka», notamment — ont été mises en culture. L'amélioration pratiquée dans l'optique particulière de l'exploitation de variétés régionales attestées a abouti à la création d'un éventail assez large de variétés, qui sont toujours cultivées de nos jours. Il s'agit principalement des variétés Dvorská, Kolora, Kora Zel, Žitavská, Karkulka, Hodonínska sladká vzpriamená, Irokez, Rubin, Czárdás, Kármin et Szegedi 80.

Bien que la production du piment ait été l'affaire de diverses fabriques et entreprises au gré des changements sociaux qu'a connus le pays, les spécificités du produit et la méthode de production traditionnelle ont été conservées jusqu'à aujourd'hui.

En dépit des quantités massives de piments provenant d'autres régions, les piments destinés à la production du «Paprika Žitava»/«Žitavská paprika» continuent d'être cultivés dans la plaine du Danube et constituent, en particulier pour les petits producteurs de cette région, une importante source de revenus et d'emplois, tout autant que le symbole d'une culture et d'une tradition.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«PAPRIKA ŽITAVA»/«ŽITAVSKÁ PAPRIKA»

N.º UE: PDO-SK-1024-AM01-17.8.2018

DOP (X) IGP ()

1. Denominación

«Paprika Žitava»/«Žitavská paprika»

2. Estado miembro o tercer país

Eslovaquia

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.8. Otros productos del anexo I del Tratado (especias, etc.)

3.2. *Descripción del producto al que se designa con la denominación indicada en el punto 1*

El «Paprika Žitava»/«Žitavská paprika» es un pimentón dulce que se obtiene moliendo los frutos secos del género *Capsicum* cultivados en la llanura del Danubio; los frutos se recogen intactos cuando están maduros y luego se someten a un proceso especial de tratamiento posterior a la cosecha.

El «Paprika Žitava»/«Žitavská paprika» obtiene su intenso color característico de la fase final del proceso de molienda en lo que se conoce como la «piedra de coloración»; a medida que se aplica presión, la temperatura se eleva y el aceite contenido en las semillas se libera, que es lo que confiere el característico color naranja-rojizo.

Características organolépticas

Aroma: agradable aroma vegetal, fresco, con notas de pimiento

Sabor: marcadamente dulce, sin amargura, con reminiscencias de pimientos frescos/pimientos dulces

Características físico-químicas

Aspecto: polvo homogéneo, molido lo suficientemente fino como para pasar al 95 % a través de un diámetro de abertura de malla de 0,5 mm.

Color: naranja-rojizo brillante (pigmento, al menos 2,88 g/kg^{-1} o 96 unidades ASTA en la materia seca de los pimientos)

Materia seca: como mínimo el 90 %

Contenido de grasa: 8-12 %

Cenizas: no más del 8,00 %

Ceniza insoluble en ácido clorhídrico: no más del 1 %

Capsaicina en materia seca expresada en porcentaje del peso: 0,01-0,029 %

El pimiento no puede contener aditivos. Toda la humedad está contenida de manera natural en el espacio intracelular de las guindillas.

3.3. *Piensos (únicamente en el caso de productos de origen animal) y materias primas (únicamente en el caso de los productos transformados)*

Las guindillas utilizadas para obtener «Paprika Žitava»/«Žitavská paprika» deben cultivarse, cosecharse y transformarse en la zona geográfica mencionada en el punto 4, de modo que el origen del producto esté garantizado y la producción supervisada. Se permite a los productores escoger las variedades preferidas de la lista de variedades registradas cultivadas en la llanura del Danubio.

La calidad del pimiento se comprueba visualmente durante la cosecha a mano, para garantizar que la calidad requerida del fruto no se ve afectada. Solo se cosechan los frutos completamente maduros con un alto contenido de pigmento. La cosecha de los frutos maduros comienza en septiembre y dura hasta finales de octubre. Es importante evitar cualquier daño mecánico a los frutos durante la cosecha. Los productores de pimentón supervisan y registran habitualmente la calidad de las materias primas antes, durante y después del proceso de producción.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Las guindillas utilizadas para obtener «Paprika Žitava»/«Žitavská paprika» deben cultivarse, cosecharse y transformarse en la zona geográfica mencionada en el punto 4, de modo que el origen del producto esté garantizado y la producción supervisada.

El proceso de producción completo se lleva a cabo exclusivamente en la zona geográfica definida e implica las siguientes etapas:

Cultivo

Cosecha y tratamiento posterior a la cosecha

Secado

Molienda

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

El «Paprika Žitava»/«Žitavská paprika» debe prepararse para su venta y envasarse en la zona geográfica mencionada en el punto 4, de modo que el origen del producto esté garantizado y la producción supervisada, y para asegurar que, cuando se transporte suelto, no esté expuesto a la humedad que podría afectar a su calidad y características especiales.

El «Paprika Žitava»/«Žitavská paprika» se envasa en papel, polietileno, poliéster y aluminio, con permeabilidad al oxígeno inferior a 10 cm^3/m^2.d.0,1MPa y permeabilidad al vapor de agua inferior a 10 g/m^2.d. para mantener la calidad y las características especiales del producto durante su período de conservación.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

Los productores que elaboran el producto de conformidad con el pliego de condiciones pueden utilizar la denominación «Paprika Žitava»/«Žitavská paprika» para el etiquetado, la promoción y la comercialización del producto. Las etiquetas del producto deben incluir las palabras «chránené označenie pôvodu» (denominación de origen protegida) o el acrónimo «CHOP» (DOP) con el logotipo de la UE asociado.

4. Descripción sucinta de la zona geográfica

La zona geográfica donde se cultiva y se transforma «Paprika Žitava»/«Žitavská paprika» se localiza en la llanura del Danubio, en las desembocaduras de los ríos Váh, Hron y Nitra y en los valles de los ríos Pequeño Danubio y Žitava. Está rodeada por las colinas del Danubio al este y al norte, por los Pequeños Cárpatos al oeste y por el río Danubio al sur. La zona básicamente cubre la llanura del Danubio.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

La llanura del Danubio es la zona más al norte donde los frutos termófilos, como los pimientos dulces y los picantes, pueden cultivarse de forma rentable. La zona goza de 70 días al año con una temperatura que supera los 25 °C. Las zonas cultivadas se encuentran a 150-250 metros sobre el nivel del mar y la temperatura media de mayo

a septiembre es de 17,4 °C. Las precipitaciones son de 500-600 mm por año. El clima se caracteriza por unos veranos calurosos y secos. El subsuelo está formado por arcillas del Neógeno, gravas y arenas. La fertilidad del suelo es óptima.

Método de cultivo: los productores han desarrollado variedades regionales sobre la base de su saber hacer y la experiencia acumulada a lo largo de los años desde que los pimientos se cultivaron por primera vez. Como plantas termófilas, los pimientos tienen un período vegetativo largo y mueren si la temperatura desciende a -2 °C. En Eslovaquia se siembran directamente en el exterior o se cultivan de plántulas cultivadas en invernaderos o viveros y luego se plantan a mediados de mayo, con una separación de 30 cm entre ellos, en hileras con una separación de 60 cm. En los años secos, cuando la humedad del suelo desciende por debajo del 55 %, las plantas se riegan.

Tratamiento posterior a la cosecha: las guindillas se ponen en bolsas de malla o cajas perforadas, que se colocan unas encima de otras y se disponen de tal manera que se maximice la ventilación y se eviten los daños a los pimientos.

La maduración después de la cosecha es extremadamente importante, ya que durante las 2-5 semanas posteriores a la cosecha se producen procesos enzimáticos que intensifican el color de los pimientos y les otorgan su sabor y aroma característicos.

Secado: las guindillas se lavan en un tambor rotatorio y se clasifican en una cinta transportadora para garantizar que solo los pimientos limpios y sin manchas pasan a la siguiente fase del proceso. Cada pimiento se corta longitudinalmente por la mitad. El proceso de secado emplea una corriente de aire caliente cuya temperatura se reduce a medida que los pimientos se secan. El corte, secado y almacenamiento correctos reducen al mínimo el riesgo de que se forme moho en el producto.

Molienda: las guindillas secas se muelen en dos fases utilizando un método tradicional en un molino rotatorio de grano fino. El molino de la primera fase tiene un tamiz para tamizar el pimentón molido. El pimentón molido finamente cae a una cinta transportadora en espiral que lo introduce en el homogeneizador. El pimentón que no se ha molido lo suficientemente fino se devuelve a los rodillos. A continuación, el pimentón avanza a la segunda fase desde el homogeneizador hasta la «piedra de coloración», que extrae los aceites que contienen pigmento para proporcionar el color óptimo. Para mantener las propiedades de sabor y el contenido de vitamina B y C, las piedras giran lentamente, de modo que la temperatura no se eleva demasiado. El proceso total se completa con el tamizado del polvo a través de un tamiz con un diámetro de abertura de malla de 0,5 mm, lo que garantiza la homogeneidad.

5.2. *Carácter específico del producto*

Las variedades de pimiento obtenidas mediante selección y cultivo se caracterizan por su contenido de grasa relativamente bajo y su contenido de azúcar relativamente alto,

lo que confiere a «Paprika Žitava»/«Žitavská paprika» su pronunciado sabor y color naranja-rojizo. Las guindillas deben molerse utilizando la tradicional «piedra de coloración» y deben transportarse y almacenarse adecuadamente para conservar todas sus propiedades organolépticas.

El color naranja-rojizo típico de «Paprika Žitava»/«Žitavská paprika» depende de las propiedades especiales de la materia prima (los pimientos) y del método de molienda tradicional que no altera el producto.

5.3. *Vínculo causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o la calidad, la reputación u otras características específicas del producto (en el caso de las IGP)*

Las características específicas del producto las proporcionan las características específicas de la zona geográfica en cuanto a su suelo, clima y potencial humano. Las condiciones naturales en esta región, que es la región más septentrional apta para el cultivo de pimientos, las variedades tradicionales especialmente seleccionadas y cultivadas y las técnicas de cultivo y transformación tradicionales son las que hacen que «Paprika Žitava»/«Žitavská paprika» sea el producto que es. La elevación, el agua abundante, el suelo permeable y el número relativamente bajo de días soleados en verano significan que el alto contenido de sacáridos en los pimientos no se transforma en pigmento en la misma medida que cuando los pimientos se cultivan en áreas más cálidas, pero se retiene en términos de sabor. Esto es lo que confiere a «Paprika Žitava»/«Žitavská paprika» su aroma y sabor especialmente dulce. Esta combinación de factores hace posible cultivar variedades regionales de pimientos que confieren a «Paprika Žitava»/«Žitavská paprika» su color, aroma y sabor característicos.

El tratamiento posterior a la cosecha, el secado y la molienda también reflejan los conocimientos y las habilidades acumuladas durante generaciones. Las condiciones climáticas de la zona de cultivo han dado forma a los procedimientos de tratamiento posterior a la cosecha. Uno de los elementos clave es la maduración posterior a la cosecha, que afecta a la calidad del pimentón y aumenta el contenido de pigmento. Para molerlos, es necesario que los pimientos estén secos para que tengan un contenido de materia seca del 90 %.

El «Paprika Žitava»/«Žitavská paprika» se cultivó y transformó por primera vez en la zona geográfica definida ya en el siglo XVIII. Cuando el cultivo se convirtió en un cultivo a gran escala, se importaron variedades de España y Hungría. Las variedades españolas no tuvieron éxito, pero mediante el uso de variedades de Hungría y sobre la base de los conocimientos de los productores húngaros, en particular de las regiones de Szeged y Kalocsa, los productores eslovacos desarrollaron variedades locales adaptadas al suelo y al clima de la región. Se crearon nuevas variedades locales simplemente seleccionando a los mejores productores. Al principio, se

designaron con el nombre de la aldea o el productor, con nombres como Močenská hrubostenná, Branovská Fekete y Branovská Ďurica. Más tarde, lo fueron con el nombre de los ríos de las regiones donde crecían bien, con nombres como Považská hrubostenná sladká, Nitrianska tenkostenná sladká, Dunajská hrubostenná sladká, Žitavská hrubostenná sladká y Hodonínska sladká vzpriamená.

El primer molino industrial de pimentón, que pertenecía a la familia Šmigura, comenzó a funcionar en 1928. En 1934, el señor Holub, administrador de los bienes de la archidiócesis de Esztergom, también construyó un molino de alto rendimiento en Diakovce. Gradualmente se construyeron más molinos en Hurbanovo, Nové Zámky y Dvory nad Žitavou.

La actividad más intensa de reproducción de plantas para seleccionar variedades adecuadas para la región comenzó en la década de 1950. Las primeras variedades regionales determinadas genéticamente, como Karkulka y Agronomka, comenzaron a cultivarse. La mejora vegetal, con énfasis en el uso de variedades regionales probadas, creó la amplia gama de variedades que se siguen cultivando en la actualidad. Las variedades principales son Dvorská, Kolora, Kora Zel, Žitavská, Karkulka, Hodonínska sladká vzpriamená, Irokez, Rubin, Czárdás, Kármin y Szegedi 80.

Aunque la producción de pimentón se ha visto afectada por los cambios sociales en el país, con una producción llevada a cabo en distintas fábricas y por distintas empresas, las características específicas del producto y el método de producción tradicional se han mantenido hasta nuestros días.

A pesar de la gran afluencia de pimientos procedentes de otras regiones,las guindillas utilizadas para elaborar «Paprika Žitava»/«Žitavská paprika» siguen cultivándose en las llanuras del Danubio, lo que constituye una importante fuente de ingresos y empleo en la región, en particular para los pequeños productores, además de ser un símbolo de su cultura y tradición.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1202

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Vinagre de Montilla-Moriles

GOOD(S)

1. **Vinegar**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de las Denominaciones de Origen Protegidas Montilla-Moriles y Vinagre de Montilla-Moriles
Avda Jose Padillo Delgado S/N
14550 Montilla, Córdoba

Spain

GEOGRAPHICAL AREA

The geographical area of the PDO encompasses the following areas in their entirety: Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil and Nueva Carteya; and in part of the following districts: Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba and Santaella.

The geographical coverage of the PDO coincides with the aging area of the PDO "Montilla-Moriles". The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) 2015/48 of January 14, 2015 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Vinagre de Montilla-Moriles (PDO)].

Official Journal of the European Union L9 dated 15.01.2015.

PDO-ES-0726

January 15, 2015

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1202

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Vinagre de Montilla-Moriles

PRODUIT(S)

1. **Vinaigre**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de las Denominaciones de Origen Protegidas Montilla-Moriles y Vinagre de Montilla-Moriles
Avda Jose Padillo Delgado S/N
14550 Montilla, Córdoba

Espagne

AIRE GÉOGRAPHIQUE

L'aire géographique de l'appellation d'origine protégée englobe les municipalités suivantes dans leur totalité: Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil et Nueva Carteya; et en partie, les municipalités suivantes: Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba et Santaella. L'aire géographique de l'appellation d'origine protégée coïncide avec l'aire de maturation de l'appellation d'origine protégée "Montilla-Moriles". L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°2015/48 de la Comission du 14 janvier 2015 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Vinagre de Montilla-Moriles (DOP)].

Journal officiel de l'Union européenne L9 du 15.01.2015.

PDO-ES-0726

15.01.2015

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1202

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Vinagre de Montilla-Moriles

PRODUCTO(S)

1. **Vinagre**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de las Denominaciones de Origen Protegidas Montilla-Moriles y Vinagre de Montilla-Moriles
Avda Jose Padillo Delgado S/N
14550 Montilla, Córdoba

España

ZONA GEOGRÁFICA

La zona geográfica de la DOP engloba los siguientes términos en su totalidad: Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil y Nueva Carteya; y en parte de los siguientes términos: Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba y Santaella. El ámbito geográfico de la DOP coincide con la zona de crianza de la DOP “Montilla-Moriles”.

La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) 2015/48 de la Comisión de 14 de enero de 2015 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Vinagre de Montilla-Moriles (DOP)].

Diario Oficial de la Unión Europea L9 de 15.01.2015.

PDO-ES-0726

15.01.2015

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'VINAGRE DE MONTILLA-MORILES'

EC No: ES-PDO-0005-0726 — 03.11.2008

PGI () PDO (X)

1. Name

'Vinagre de Montilla-Moriles'

2. Member State or third country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.8. Other products listed in Annex I to the Treaty (spices, etc.)

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

'Vinagre de Montilla-Moriles' is wine vinegar obtained by the acetous fermentation of certified 'Montilla-Moriles' PDO wine or, where appropriate, vinegar from wine vinegar obtained by the acetous fermentation of certified 'Montilla-Moriles' PDO wine, with the addition of certified must of that wine, followed by ageing.

The following types of 'Vinagre de Montilla-Moriles' are produced:

Aged vinegars

Vinegar covered by the PDO that has undergone a specific ageing process for a specific period and available in the following categories:

— **'Añada'**: subject to 'static' ageing (i.e. in the same cask) for three years or more.

Vinegars aged using the dynamic 'criaderas y solera' system (a combination of young –'criaderas'– vinegars and older –'solera'– vinegars) fall into the following categories, depending on the ageing period:

— **'Crianza'**: aged in the wood for at least six months,

— **'Reserva'**: aged in the wood for at least two years,

— **'Gran Reserva'**: aged in the wood for at least 10 years.

Sweet vinegars

The following types are produced, depending on the variety of must added, in all of the above categories:

— **'Vinagre al Pedro Ximénez'**: to which must of raisined grapes of the Pedro Ximénez variety is added during the maturing process.

— **'Vinagre al Moscatel'**: to which must of grapes or raisined grapes of the muscatel variety is added during the maturing process.

The protected vinegars have the following analytical characteristics:

— the residual alcohol content must not exceed 3 % by volume,

— the total acetic acid content must be at least 60 g/l,

—the soluble dry extract must be at least 1,30 g/l and percentage point of acetic acid,

—the ash content must be between 2 and 7 g/l, except for sweet vinegars, which must have between 3 and 14 g/l of ash,

— the acetoin content must be at least 100 mg/l,

—for Pedro Ximénez and muscatel sweet vinegars, the reducing sugar content must be at least 70 g/l.

The protected vinegars have the following organoleptic characteristics:

Aged vinegars

Visual phase: clean and bright colour, ranging from amber to intense mahogany, almost jet.

Olfactory phase: soft acetic acid aromas with notes of oak wood, fragrance of esters, especially of ethyl acetate, and spicy, roasted and empyreumatic notes.

Gustative phase: soft, balanced flavour, glyceric with high persistence in the mouth.

Sweet Pedro Ximénez vinegar

Visual phase: syrupy, clean and bright, with colour ranging from intense mahogany to jet, with light, violet highlights.

Olfactory phase: intense aromas of raisined grapes, with a grape-stalk fragrance recalling 'Pedro Ximénez' sweet wine, which balance the acetic-acid, ethyl-acetate and oak-wood aromas.

Gustative phase: well-balanced, bitter-sweet flavour, with high persistence in the mouth.

Muscatel sweet vinegar

Visual phase: syrupy, clean and bright, with mahogany colours of varying intensity.

Olfactory phase: intense aromas of muscatel grapes, which balance the acetic-acid, ethyl-acetate and oak-wood aromas.

Gustative phase: very well-balanced, bitter-sweet flavour, with high persistence in the mouth. Aromas of the variety that gives these vinegars their name are reinforced retronasally.

3.3. *Raw materials (for processed products only)*

'Vinagre de Montilla-Moriles' vinegars are obtained exclusively from certified 'Montilla-Moriles' PDO wines, with or without the addition of grape must with fermentation arrested by the addition of alcohol. The must has to be from grapes or raisined grapes, as the case may be, of the Pedro Ximénez and muscatel varieties certified as 'Montilla-Moriles' PDO.

3.4. *Feed (for products of animal origin only)*

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

The production of the wine and the must and the acetification and maturing of the vinegar are carried out in the defined geographical area.

Acetification involves the transformation of the alcoholic content of the wine into acetic acid through the action of acetic acid bacteria. Two methods are used to produce 'Vinagre de Montilla-Moriles':

1. in 'Bodegas de Elaboración de Vinagre' (vinegar-production cellars) using industrial production methods or submerged fermentation;
2. in 'Bodegas de envejecimiento y crianza de vinagre' (vinegar-ageing and maturing cellars) using the traditional method or surface fermentation.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The bottling of vinegars covered by the 'Vinagre de Montilla-Moriles' PDO must take place exclusively in cellars entered in the register held by the Regulatory Board or included in the corresponding list of packers of protected products or, failing this, in

installations that have been authorised by the Regulatory Board. Vinegar may be placed into circulation and sold solely by registered producers in containers made of glass or other materials that do not affect its quality or reputation.

The vinegar may be made available to the final consumer only in glass or ceramic packaging or packaging made of other inert materials for food use that do not modify the physico-chemical and organoleptic characteristics of the product.

3.7. *Specific rules concerning labelling*

Labels must bear the words ‘Vinagre de Montilla-Moriles’ and specify the type of vinegar concerned.

All the packaging used to market the vinegar must have quality seals or numbered seals issued by the Regulatory Board or, where appropriate, numbered labels or secondary labels, provided that the mechanism concerned cannot be used again once broken.

4. Concise definition of the geographical area

The geographical area includes the whole of the municipalities of Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil and Nueva Carteya; and part of the municipalities of Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba and Santaella. The geographical area of the PDO is the same as the area for maturing ‘Montilla-Moriles’ PDO.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

1 — The raw material

‘Vinagre de Montilla-Moriles’ PDO vinegars are produced exclusively from certified ‘Montilla-Moriles’ PDO wines and musts. These wines have an alcoholic content of at least 15 % vol.

The vinegar is matured in casks of American oak, known locally as ‘botas’, which have previously been seasoned with ‘Montilla-Moriles’ PDO wines. The liqueur wines they have contained over many years have impregnated the casks with their characteristics. New casks are never used.

2 — Human factors

Wine vinegar has traditionally been produced as a by-product in the ‘Montilla-Moriles’ area and aged using the same maturing systems, which requires the expertise and

knowledge of the maturing of liqueur wines acquired by the area's winemakers and handed down from generation to generation.

3 — The cellars

The ageing cellars are located in open areas on high ground and their orientation ensures the minimum hours of sunlight necessary and maximum humidity. This design creates a perfect microclimate at floor-level in the cellars, thanks to the combination of several elements, such as gabled roofs, walls almost 1 metre thick to provide insulation, very high ceilings supported by pillars and arches and high windows that prevent direct light falling on the oak casks.

5.2. *Specificity of the product*

The specific character of ‘Vinagre de Montilla-Moriles’ is provided by its range of colours, between amber and intense mahogany, its aromatic complexity, combining notes of wine and wood with alcohol highlights, and high persistence in the mouth. It contains very high levels of acetoin and a significant concentration of soluble dry extract and ash.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The alcoholic content of 15 % vol. or more of the wine used as the raw material gives typical wine and alcohol notes.

The traditional ageing systems, known as ‘criaderas y solera’ or ‘añada’ (vintage), create decisive differences in the aromatic complexity of the protected vinegars, which are manifested in their analytical and organoleptic properties, such as high acetoin, higher-alcohol and ester contents.

The temperatures in the ‘Vinagre de Montilla-Moriles’ PDO cellars allow slow oxidation of the components of the vinegar. The relative humidity affects the evaporation of the different components through the wood, mainly water, alcohol and acetic acid, and favours the concentration of the components of the vinegar.

Since the casks are never new, components are transferred from the wood fairly slowly, the transfer of tannins is reduced and vanilla aromas are more subtle. In addition, because they have for years contained wines, the pores of the casks have become slightly clogged up, making oxidative ageing slower and reducing the loss of aromas.

Tannins, quercitrin, hemicellulose and lignin pass from the wood to the vinegar, strengthening its persistence in the mouth, modifying its dry extract and its acidity and

darkening its colour, producing the tones that characterise the product and imparting aromas characteristic of the wood. Various chemical compounds in the vinegar oxidise slowly, their rate of reaction depending on the porosity of the wood.

The esterification and combination of various chemical compounds is promoted, acetoin levels are very high, especially in vinegars aged using the 'criaderas y solera' system and the formation of aromatic compounds is favoured, particularly ethyl acetate, the higher alcohols and their derivatives, aldehydes, esters and ethers.

Certain components, in particular water, evaporate, which leads to a significant concentration of certain components, such as ash, amino acids, acetic acid, etc. This concentration is particularly significant in sweet vinegars and so the ash and dry-extract contents are much higher than in dry vinegars.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«VINAGRE DE MONTILLA-MORILES»

N° CE: ES-PDO-0005-0726 — 3.11.2008

IGP () AOP (X)

1. Dénomination

«Vinagre de Montilla-Moriles»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.8. Autres produits de l'annexe I du traité (épices, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Le «Vinagre de Montilla-Moriles» est un vinaigre de vin obtenu par fermentation acétique d'un vin certifié de l'AOP «Montilla-Moriles» ou, le cas échéant, un vinaigre issu d'un vinaigre de vin obtenu par fermentation acétique d'un vin certifié de l'AOP «Montilla-Moriles» additionné de moûts de raisins également certifiés de ladite dénomination vinicole, et soumis à vieillissement.

Les types de vinaigre de l'AOP «Vinagre de Montilla-Moriles» sont les suivants:

Vinaigres vieillis

Le vinaigre protégé par cette AOP a été soumis à un procédé et à une période de vieillissement déterminés, et on distingue les catégories ci-après:

— **«Añada»**: soumis à une période de vieillissement statique pendant au moins trois ans.

Si le vieillissement est effectué par le procédé dynamique dit de «criaderas y solera» (assemblage de vinaigres jeunes — criaderas — et de vinaigres plus anciens — solera), on distingue, en fonction de la période de vieillissement, entre les types de vinaigres suivants:

— **«Crianza»**: si la période de maturation en barriques est d'au moins six mois,

— **«Reserva»**: si la période de maturation en barriques est d'au moins deux ans,

— **«Gran Reserva»**: si la période de maturation en barriques est d'au moins dix ans.

Vinaigres doux

En fonction de l'ajout de moûts des variétés correspondantes, il convient de distinguer les types de vinaigres repris ci-après, lesquels peuvent entrer dans chacune des catégories décrites ci-dessus:

— **«Vinagre al Pedro Ximénez»**: auquel est additionné, au cours du processus de maturation, du moût obtenu à partir de raisin passerillé de la variété Pedro Ximénez.

— **«Vinagre al Moscatel»**: auquel est additionné, au cours du processus de maturation, du moût obtenu à partir de raisin, passerillé ou non, de la variété Moscatel.

Les caractéristiques analytiques des vinaigres protégés doivent être les suivantes:

— teneur en alcool résiduel ne dépassant pas 3 % en volume,

— acidité totale minimale en acide acétique de 60 g/l,

— extrait sec soluble d'au moins 1,30 g par litre et par degré d'acide acétique,

— teneur en cendres comprise entre 2 et 7 g/l, à l'exception des vinaigres doux pour lesquels elle sera comprise entre 3 et 14 g/l,

— teneur en acétoïne au moins égale à 100 mg/l,

— pour les catégories de vinaigre doux au Pedro Ximénez ou au Moscatel, teneur en sucres réducteurs égale au moins à 70 g/l.

Les caractéristiques organoleptiques des vinaigres protégés doivent être les suivantes:

Vinaigre vieilli

Phase visuelle: vinaigre clair et brillant, présentant des teintes allant de l'ambré à l'acajou intense, presque de couleur jais.

Phase olfactive: il présente des arômes doux d'acide acétique, complétés de tonalités de bois de chêne. Des odeurs d'esters, en particulier d'acétate d'éthyle, se dégagent avec l'apparition de notes épicées, torréfiées et empyreumatiques.

Phase gustative: il a un goût équilibré et doux, il est glycérique, avec une forte persistance en bouche.

Vinaigre doux au Pedro Ximénez

Phase visuelle: vinaigre dense, clair et brillant, avec des couleurs allant de l'acajou intense au jais, avec de légers reflets iodés.

Phase olfactive: il présente des arômes intenses de raisin passerillé, avec des odeurs de rafle qui rappellent le vin doux Pedro Ximénez, et qui se mêlent de façon équilibrée aux arômes de l'acide acétique, de l'acétate d'éthyle et du bois de chêne.

Phase gustative: il a un goût aigre-doux très équilibré, avec une grande persistance en bouche.

Vinaigre doux au Moscatel

Phase visuelle: vinaigre dense, clair et brillant, avec des tons acajou plus ou moins intenses.

Phase olfactive: il présente des arômes intenses de raisin de la variété Moscatel, qui se mêlent de façon équilibrée aux arômes de l'acide acétique, de l'acétate d'éthyle et du bois de chêne.

Phase gustative: il a un goût aigre-doux très équilibré, avec une grande persistance en bouche. Les arômes de la variété à laquelle il doit son nom sont renforcés par voie rétronasale.

3.3. *Matières premières (uniquement pour les produits transformés)*

Les vinaigres «Vinagre de Montilla-Moriles» sont obtenus exclusivement à partir de vins certifiés de l'AOP «Montilla-Moriles», éventuellement additionnés de moûts de raisins mutés à l'alcool. Les moûts doivent être obtenus à partir de raisin, passerillé ou non, selon le cas, des variétés «Pedro Ximénez» ou «Moscatel» et sont également certifiés par l'AOP «Montilla-Moriles».

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*

—

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La production du vin et du moût ainsi que l'acétification et la maturation du vinaigre ont lieu dans l'aire géographique délimitée.

L'acétification consiste à transformer la teneur en alcool du vin en acide acétique sous l'action des bactéries acétiques. On distingue deux processus pour l'élaboration du «Vinagre de Montilla-Moriles»:

1. celui qui se produit dans ce que l'on appelle les «Bodegas de Elaboración de Vinagre» (caves d'élaboration du vinaigre), par l'application de méthodes industrielles ou en culture submergée;
2. celui réalisé dans ce que l'on appelle les «Bodegas de envejecimiento y crianza de vinagre» (caves de vieillissement et de maturation du vinaigre), par la méthode traditionnelle ou en culture superficielle.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*

L'embouteillage des vinaigres protégés par l'AOP «Vinagre de Montilla-Moriles» doit être réalisé exclusivement dans les caves inscrites par le conseil régulateur dans ses registres, ou figurant sur la liste correspondante des conditionneurs de produits protégés, ou, à défaut, dans des installations ayant été préalablement autorisées par le conseil régulateur. Les vinaigres conditionnés peuvent uniquement être mis en circulation et vendus par les caves enregistrées, et ce dans des récipients en verre ou autres qui ne nuisent pas à leur qualité ou à leur prestige.

Pour ce qui est des matériaux aptes à la fabrication de l'emballage destiné au consommateur final, seuls sont admis le verre, la céramique ou d'autres matériaux nobles à usage alimentaire qui ne modifient pas les caractéristiques physico-chimiques et sensorielles du produit.

3.7. *Règles spécifiques d'étiquetage*

Les étiquettes doivent obligatoirement porter la mention «Vinagre de Montilla-Moriles» et préciser le type de vinaigre dont il s'agit.

Tous les types de conditionnements utilisés pour commercialiser les vinaigres doivent être munis de vignettes de garantie ou de cachets distinctifs numérotés délivrés par le conseil régulateur ou, le cas échéant, d'étiquettes et de contre-étiquettes numérotées, toujours de façon que le dispositif utilisé ne puisse pas être réutilisé une fois rompu.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique comprend la totalité des communes suivantes: Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil et Nueva Carteya; elle comprend également des parties des communes suivantes: Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba et Santaella. La couverture géographique de l'AOP coïncide avec l'aire de maturation de l'AOP «Vinagre de Montilla-Moriles».

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

1- La matière première

Les vinaigres de l'AOP «Vinagre de Montilla-Moriles» sont élaborés exclusivement à partir de vins et de moûts certifiés par l'AOP «Montilla-Moriles». Ces vins ont une teneur en alcool égale ou supérieure à 15 %.

Pour la maturation, on utilise des barriques (des «botas» en langue locale) en chêne américain, qui ont au préalable été imprégnées de vins de l'AOP «Montilla-Moriles». Comme ces récipients ont contenu des vins «generosos» (vins mutés) pendant de nombreuses années, ils se sont imprégnés des caractéristiques de ce type de vins. Les barriques ne sont jamais neuves.

2- Les facteurs humains

Le vinaigre de vin est un produit traditionnellement élaboré dans l'aire de l'appellation d'origine «Montilla-Moriles» en tant que produit dérivé, vieilli selon les mêmes méthodes de maturation qui ne peuvent être utilisées que par les élaborateurs possédant les compétences et les connaissances nécessaires en matière de maturation de vins «generosos» de l'aire, fruit du savoir-faire transmis de génération en génération.

3- Les caves

Les caves de vieillissement sont situées sur des hauteurs dégagées, leur orientation permettant de bénéficier du nombre minimal d'heures d'ensoleillement requis et du degré maximal d'humidité. Cette conception architecturale des caves permet de créer un microclimat parfait au niveau du sol, grâce à la combinaison de divers éléments tels que les toits à deux pentes, les murs qui, par leur épaisseur de près d'un mètre, assurent l'isolation, les très hautes toitures soutenues par des arcades et piliers, ainsi que les hautes fenêtres qui empêchent que les barriques en chêne soient éclairées directement par la lumière du jour.

5.2. *Spécificité du produit*

Le «Vinagre de Montilla-Moriles» a pour spécificité une gamme de couleurs situées entre l'ambre et l'acajou intense, une complexité aromatique combinant des notes viniques et boisées avec des nuances alcoolisées, ainsi qu'une grande persistance en bouche. D'un point de vue analytique, il se distingue par une forte teneur en acétoïne et par une teneur élevée en extrait sec soluble et en cendres.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

La teneur en alcool égale ou supérieure à 15 % des vins utilisés comme matière première confère au vinaigre des notes viniques et alcooliques typiques.

Les méthodes de vieillissement traditionnelles dites de «criaderas y soleras» ou «añada» (par millésimes) donnent lieu à des différences déterminantes dans la complexité aromatique des vinaigres protégés, qui se manifestent sur les plans sensoriel et analytique des vinaigres, telles que leur teneur élevée en acétoïne, en alcools supérieurs et en esters.

Les conditions de températures dans les caves de l'AOP «Vinagre de Montilla-Moriles» permettent une oxydation lente des composés présents dans le vinaigre. Les conditions d'humidité relative influent sur l'évaporation de différents composants à travers le bois, essentiellement de l'eau, de l'alcool et de l'acide acétique, ce qui favorise le processus de concentration des différents composants du vinaigre.

Comme les barriques ne sont jamais neuves, la libération des composants provenant du bois est assez lente, les niveaux de libération des tanins sont moindres et les arômes de vanille sont plus subtils. En outre, les barriques ayant contenu du vin pendant de nombreuses années, leurs pores sont légèrement obstrués, en conséquence de quoi le processus de vieillissement par oxydation est plus lent et la perte d'arômes est moindre.

Les substances tanniques, la quercitrine, l'hémicellulose et la lignine du bois passent dans le vinaigre, renforçant sa persistance en bouche, modifiant son extrait sec et son acidité et fonçant sa couleur, jusqu'à obtenir les tonalités qui caractérisent ce produit et les arômes caractéristiques du bois. On observe l'oxydation lente de nombreux composés chimiques présents dans le vinaigre, dont la rapidité de réaction dépend de la porosité du bois.

Les réactions d'estérification et d'association de différents composés chimiques sont favorisées; les taux d'acétoïne sont très élevés, surtout dans les vinaigres vieillis selon la méthode de «criaderas y solera»; la formation de composés aromatiques est favorisée, notamment l'acétate d'éthyle, les alcools supérieurs et leurs dérivés, les aldéhydes, les esters et les éthers.

Certains composés, de l'eau essentiellement, s'évaporent, ce qui produit une concentration importante de certains composants, comme les cendres, les acides aminés, l'acide acétique, etc. Ce processus de concentration est particulièrement significatif pour les vinaigres doux, où il résulte en des teneurs en cendres et en extrait sec assez supérieures à celles des vinaigres secs.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«VINAGRE DE MONTILLA-MORILES»

N. CE: ES-PDO-0005-0726-03.11.2008

IGP () DOP (X)

1. Denominación

«Vinagre de Montilla-Moriles»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.8. Otros productos del anexo I del Tratado (especias, etc.)

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

El «Vinagre de Montilla-Moriles» es un vinagre de vino obtenido de la fermentación acética de vino certificado de la DOP «Montilla-Moriles» o, en su caso, un vinagre procedente de vinagre de vino obtenido de la fermentación acética de vino certificado de la DOP «Montilla-Moriles» con adición de mostos igualmente certificados de dicha denominación vínica, y sometido a envejecimiento.

Los tipos de vinagre de la DOP «Vinagre de Montilla-Moriles» son:

Vinagres de envejecimiento

Es el vinagre amparado por esta DOP que ha sido sometido a un determinado sistema y período de envejecimiento, distinguiéndose las siguientes categorías:

— **«añada»**: Sometido a un período de envejecimiento estático por un tiempo igual o superior a tres años.

Si el envejecimiento se realiza por el sistema dinámico de «criaderas y solera», atendiendo al período de envejecimiento podemos distinguir:

— **«crianza»**: si el período de envejecimiento en madera ha sido como mínimo de seis meses,

— **«reserva»**: si el período de envejecimiento en madera ha sido como mínimo de dos años,

— **«gran Reserva»**: Cuando, como mínimo, se han sometido a diez años de envejecimiento en madera.

Vinagres dulces

En función de la adición de mostos de las variedades correspondientes, se distinguen los siguientes tipos, los cuales a su vez, pueden corresponder a cualquiera de las categorías descritas en el punto anterior:

— **«vinagre al Pedro Ximénez»**: al que se le adiciona durante el proceso de crianza mostos de uva pasificada de la variedad Pedro Ximénez,

— **«vinagre al Moscatel»**: al que se le adiciona durante el proceso de crianza mostos de uva pasificada o no de la variedad Moscatel.

Las características analíticas de los vinagres protegidos serán las siguientes:

— el contenido de alcohol residual no será superior al 3 % en volumen,

— acidez total mínima en acético de 60 g/l,

— el extracto seco soluble no será inferior a 1,30 g/l y grado de ácido acético,

— el contenido en cenizas estará comprendido entre 2 y 7 g/l, con excepción de los vinagres dulces que estará comprendido entre 3 y 14 g/l,

— el contenido de acetoína no será inferior a 100 mg/l,

— para las categorías de vinagre dulce al Pedro Ximénez o al Moscatel el contenido en azúcares reductores no será inferior a 70 gr/l.

Las características organolépticas de los vinagres protegidos serán las siguientes:

Vinagre de envejecimiento

Fase visual: Vinagre limpio y brillante, presentando colores que van desde el ambarino hasta el caoba intenso, casi azabache.

Fase olfativa: Presenta aromas suaves de ácido acético evolucionados con tonalidades de madera de roble. Aparecen olores de ésteres, especialmente de acetato de etilo, y tonos especiados, torrefactos y empireumáticos.

Fase gustativa: Tienen un sabor equilibrado y suave, son glicéricos y con elevada persistencia.

Vinagres Dulces al Pedro Ximénez

Fase visual: Vinagre denso, limpio y brillante, con colores que van desde el caoba intenso hasta el azabache, con suaves reflejos yodados.

Fase olfativa: Presenta aromas intensos a uvas pasificadas, con olores a raspón que recuerdan al vino dulce Pedro Ximénez; que se mezclan de forma equilibrada con los aromas del ácido acético, del acetato de etilo y de la madera de roble.

Fase gustativa: Tienen un sabor agridulce muy equilibrado, con elevada persistencia en boca.

Vinagres dulces al Moscatel

Fase visual: Vinagre denso, limpio y brillante, con colores caoba más o menos intensos.

Fase olfativa: Presentan aromas intensos a uvas de la variedad Moscatel, que se mezclan de forma equilibrada con los aromas del ácido acético, del acetato de etilo y de la madera de roble.

Fase gustativa: Tienen un sabor agridulce muy equilibrado, con elevada persistencia en boca. Por vía retronasal se potencian los aromas de la variedad que les da nombre.

3.3. *Materias primas (únicamente en el caso de los productos transformados)*

Los «Vinagres de Montilla-Moriles» se obtienen exclusivamente a partir de vinos certificados de la DOP «Montilla-Moriles», con adición o no de mostos de uva apagados con alcohol. Los mostos serán procedentes de uva pasificada o no, según el caso, de las variedades «Pedro Ximénez» o «Moscatel» e igualmente certificados de la DOP «Montilla-Moriles».

3.4. *Piensos (únicamente en el caso de los productos de origen animal)*

—

3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

La producción del vino, del mosto, y la acetificación y la crianza del vinagre se llevan a cabo en la zona geográfica definida.

La acetificación consiste en la transformación del contenido alcohólico del vino en ácido acético mediante la acción de bacterias acéticas. Se distinguen dos procesos posibles en la elaboración de los vinagres de Montilla-Moriles:

1. El que se produce en las llamadas «Bodegas de elaboración de vinagre», mediante la aplicación de métodos industriales o en cultivo sumergido.

2.El que se produce en las llamadas «Bodegas de envejecimiento y crianza de vinagre» por el método tradicional o en cultivo superficial.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*

El embotellado de vinagres amparados por la DOP «Vinagre de Montilla-Moriles» deberá ser realizado exclusivamente en las bodegas inscritas por el Consejo Regulador en sus registros, o incluidas en el correspondiente listado de envasadores de productos protegidos, o en su defecto en instalaciones que hayan sido autorizadas previamente por el Consejo Regulador. Los vinagres envasados únicamente pueden circular y ser expedidos por las bodegas inscritas en envases de vidrio u otros que no perjudiquen su calidad o prestigio,

En lo relacionado con los materiales aptos para la fabricación del envase con destino al consumidor final, solo se admitirán el vidrio, la cerámica u otros materiales nobles de uso alimentario, que no modifiquen las características físico-químicas y sensoriales del producto.

3.7. *Normas especiales sobre el etiquetado*

En las etiquetas figurará obligatoriamente la mención «Vinagre de Montilla-Moriles» y el tipo de vinagre de que se trate.

Cualquiera que sea el tipo de envase en que se expidan los vinagres para el consumo, estos irán provistos de precintas de garantía o de sellos distintivos numerados expedidos por el Consejo Regulador o bien, en su caso, de etiquetas o contraetiquetas numeradas, siempre de forma que el dispositivo utilizado no permita una segunda utilización.

4. Descripción sucinta de la zona geográfica

La zona geográfica de la DOP engloba los siguientes términos en su totalidad: Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Puente Genil y Nueva Carteya; y en parte de los siguientes términos: Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán Núñez, La Rambla, Lucena, Montemayor, Córdoba y Santaella. El ámbito geográfico de la DOP coincide con la zona de crianza de la DOP «Montilla-Moriles».

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

1- La materia prima

Para elaboración de los vinagres de la DOP «Vinagre de Montilla-Moriles» se emplean exclusivamente vinos y mostos certificados por la DOP «Montilla-Moriles». Estos vinos tienen un contenido alcohólico superior o igual al 15 %, vol.

En la crianza se utilizan envases de madera de roble americano, que en la zona se denominan botas, que previamente han sido envinadas con vinos de la DOP «Montilla-Moriles». Son recipientes que durante bastantes años han contenido vinos generosos y que han quedado impregnadas de las características de estos tipos de vinos. Nunca son botas nuevas.

2- Factores humanos.

El vinagre de vino es un producto tradicionalmente elaborado en el área de «Montilla-Moriles» como producto derivado, envejecido con los mismos sistemas de crianza, que solo pueden ser aplicados con la maestría y el conocimiento adquirido por los bodegueros en la crianza de vinos generosos de la zona, fruto del saber hacer transmitido de generación en generación.

3- Las bodegas

Las bodegas de envejecimiento se encuentran situadas en alturas abiertas, su orientación permite contar con el mínimo de horas solares y con el máximo grado de humedad. Con esta concepción arquitectónica en las bodegas, se crea un microclima perfecto a ras de suelo, gracias a la combinación de varios elementos como los tejados a dos aguas; las paredes que, por su grosor de casi un metro, aseguran el aislamiento; las altísimas cubiertas soportadas por arquerías y pilares, las altas ventanas que impiden que la luz directa incida sobre las botas de roble.

5.2. *Carácter específico del producto*

El «Vinagre de Montilla-Moriles» posee como carácter específico una gama de colores entre el ámbar y el caoba intenso; complejidad aromática, al combinar notas vínicas y de madera con matices alcohólicos, y una elevada persistencia en boca. Analíticamente se caracteriza por unos niveles muy elevados de acetoína y una concentración importante en extracto seco soluble y cenizas.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

El contenido alcohólico superior o igual al 15 %, vol. de los vinos utilizados como materia prima aportan notas vínicas y alcohólicas típicas.

Los sistemas de envejecimiento tradicionales, por criaderas y solera o añada, dan lugar a diferencias determinantes en la complejidad aromática de los vinagres

protegidos, que quedan patentes en sus características sensoriales y analíticas, como su elevado contenido en acetoína, y en alcoholes superiores y ésteres.

Las condiciones de temperatura de las bodegas de la DOP «Vinagre de Montilla-Moriles» permiten una oxidación lenta de los compuestos del vinagre. Las condiciones de humedad relativa afectan a la evaporación de diferentes componentes a través de la madera; principalmente agua, alcohol y ácido acético, y favorece el proceso de concentración de los diferentes componentes del vinagre.

Como los envases nunca son nuevos, la cesión de componentes procedentes de la madera es bastante lenta, se reducen los niveles de cesión de taninos y los aromas a vainilla son más sutiles. Además, el hecho de haber contenido vinos durante años, ha provocado una ligera obstrucción de los poros de las botas, por lo que el proceso de envejecimiento oxidativo es más lento y es menor la pérdida de aromas.

Las sustancias tánicas, la quercitina, hemicelulosa y la lignina de la madera pasan al vinagre, potenciando su persistencia en boca, modificando su extracto seco, su acidez, y oscureciendo su color, obteniéndose las tonalidades que caracterizan este producto y los aromas característicos de la madera. Se produce la oxidación lenta de numerosos compuestos químicos, presentes en el vinagre, cuya velocidad de reacción dependerá de la porosidad de la madera.

Se favorecen las reacciones de esterificación y de combinación de diferentes compuestos químicos; la acetoína está en niveles muy altos, sobre todo en los vinagres envejecidos en el sistema de criaderas y solera, se favorece la formación de compuestos aromáticos, destacando el acetato de etilo, los alcoholes superiores y sus derivados, los aldehídos, los ésteres y los éteres.

Se produce evaporación de determinados compuestos, principalmente agua, por lo que se produce una concentración importante en determinados componentes, tales como: cenizas, aminoácidos, ácido acético, etc. Este proceso de concentración es especialmente significativo en los vinagres dulces, por lo que el contenido de cenizas y de extracto seco, es bastante superior a los vinagres secos.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1205

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Bullas

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Bullas"
C/ de la Balsa, 26
CP: 30180. Bullas, Murcia

Spain

GEOGRAPHICAL AREA

The production area of the wines covered by the PDO "Bullas" comprises the lands registered in the Viticultural Registry located in the following municipal districts in the Murcia region: Bullas, Cehegín, Mula, Pliego and Ricote; in the municipal district of Calasparra, the areas included between the Segura river and the administrative limit of the districts of Cehegín and Mula; in the municipal district of Caravaca, the areas: Arrabal de la Encarnación, Campo Coy, Cañada de la Sima and Cañada Lengua; in the municipal district of Moratalla: the hamlets of Benizar, Otos, Mazuza, Inazares and La Rogativa, the area of Las Cañadas and the areas between the Rambla de Ulea and the

administrative limit of the municipal districts of Cehegín and Calasparra; in the municipal district of Lorca: the hamlets of Avilés, Coy, Doña Inés, La Paca and Zarzadilla de Totana; in the districts of Cieza and Totana, the vineyards included between these districts and the Ricote and Mula districts and with Lorca and Mula respectively.

The processing area coincides with the production area and the aging area. The production and processing area is located in the Autonomous Community of Murcia Region, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0536

June 20, 1992

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1205

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Bullas

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Bullas"
C/ de la Balsa, 26
CP: 30180. Bullas, Murcia

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des vins bénéficiant de l'appellation d'origine protégée "Bullas" est constituée des terrains inscrits au registre viticole situés sur les municipalités suivantes de la région de Murcie: Bullas, Cehegín, Mula, Pliego et Ricote; de la municipalité de Calasparra, des lieux-dits compris entre le fleuve Segura et la limite administrative des communes de Cehegín et Mula; de la municipalité de Caravaca, des lieux-dits: Arrabal de la Encarnación, Campo Coy, Cañada de la Sima et Cañada Lengua; de la municipalité de Moratalla: les circonscriptions de Benizar, Otos, Mazuza, Inazares et La Rogativa, le lieu-dit de Las Cañadas et les lieux-dits compris entre la Rambla de Ulea et la limite

administrative des municipalités de Cehegín et Calasparra; de la municipalité de Lorca: les circonscription de Avilés, Coy, Doña Inés, La Paca et Zarzadilla de Totana; des municipalités de Cieza et Totana, les vignobles compris entre ces municipalités et celles de Ricote et Mula et avec Lorca et Mula, respectivement.

L'aire de fabrication se situe dans la communauté autonome de la région de Murcie, en Espagne. L'aire de production et de fabrication se situe dans la communauté autonome de la région de Murcie, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n°1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0536

20.06.1992

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1205

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Bullas

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Bullas"
C/ de la Balsa, 26
CP: 30180. Bullas, Murcia

España

ZONA GEOGRÁFICA

La zona de producción de los vinos amparados por la DOP “Bullas” está constituida por los terrenos inscritos en el Registro vitícola ubicados en siguientes términos municipales de la región de Murcia: Bullas, Cehegín, Mula, Pliego y Ricote; del término municipal de Calasparra, los parajes comprendidos entre el río Segura y el límite administrativo de los términos de Cehegín y Mula; del término municipal de Caravaca, los parajes: Arrabal de la Encarnación, Campo Coy, Cañada de la Sima y Cañada Lengua; del término municipal de Moratalla: las pedanías de Benizar, Otos, Mazuza, Inazares y La Rogativa, el paraje de Las Cañadas y los parajes comprendidos entre

la Rambla de Ulea y el límite administrativo de los términos municipales de Cehegín y Calasparra; del término municipal de Lorca: las pedanías de Avilés, Coy, Doña Inés, La Paca y Zarzadilla de Totana; de los términos de Cieza y Totana, los viñedos comprendidos entre estos términos y los de Ricote y Mula y con Lorca y Mula respectivamente.

La zona de elaboración coincide con la zona de producción y la zona de envejecimiento. La zona de producción y de elaboración se localiza en la Comunidad Autónoma de Región de Murcia, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) No 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0536

20.06.1992

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Bullas»
Nº UE: PDO-ES-A0536
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE(S) QUE DEBE(N) REGISTRARSE

Bullas

2. TIPO DE INDICACIÓN GEOGRÁFICA

DOP - Denominación de Origen Protegida

3. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino

4. DESCRIPCIÓN DEL (DE LOS) VINO(S)

VINO - Vinos Blancos y Rosados

Los blancos para el consumo son secos, limpios y sin defectos. Color amarillo pajizo a dorado, aroma floral, frutal, algo vegetal, acidez equilibrada y con matiz dulce.
Los rosados son limpios, brillantes y sin defectos. Color rosa violáceo al rosa salmón, aroma a fruta roja y fresco, acidez equilibrada y con matiz dulce.

Ambos, si han pasado por barrica, tendrán aromas limpios a madera.
*Acidez volátil: el límite aumenta con el envejecimiento.
*Sulfuroso máximo: 250 mg/l si azúcares ≥5g/l Breve descripción textual

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	200

VINO - Vinos Tintos

Para el consumo han de tener color de rojo violáceo a rubí, en jóvenes, y teja, si tienen envejecimiento; aroma varietal, estructurados en boca, equilibrados en tanino-acidez. Con envejecimiento presentan características propias de la maduración.

*Acidez volátil: el límite aumenta con el envejecimiento.
*Sulfuroso máximo: 200 mg/l si azúcares ≥5g/l

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	12
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

VINO DE LICOR

Colores violáceo a rojo teja, con intensidad alta o muy alta, dependiendo del envejecimiento, con abundante lágrima. A nariz tienen potentes aromas a frutas maduras o confitadas con toques balsámicos y especiados. A boca son muy potentes, untuosos, cálidos, con taninos algo ásperos que aportan complejidad y una persistencia final dulce muy prolongada.
No presentan sensaciones de oxidación en ninguno de sus caracteres, excepto las derivadas de su correcto envejecimiento, en cuyo caso predominan las características aromáticas y gustativas propias de dicha maduración.

*Acidez volátil: el límite aumenta con el envejecimiento.
*Sulfuroso máximo: 200 mg/l si azúcares ≥5g/l

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

VINO ESPUMOSO

Con las características de color correspondientes a los vinos blancos rosados y tintos anteriores. A nariz con sensaciones intensas, frescas y afrutadas. En boca son chispeantes con buen equilibrio entre el azúcar y la acidez.

*Acidez volátil: el límite aumenta con el envejecimiento.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11,5
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

5. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Práctica enológica específica
La graduación alcohólica volumétrica natural mínima será de:
- Para uva blanca: 10 % Vol.
- Para uva tinta destinada a vinos rosados: 11 % Vol.
- Para uva tinta destinada a vinos tintos: 12 % Vol.
- Para uva tinta destinada a vinos de licor: 12 % Vol.
- Para uva blanca y tinta destinada a vinos espumosos: 11,5% Vol.

Restricción pertinente en la vinificación
El rendimiento no será mayor a 74 L de vino por 100 Kg de vendimia. El Vino de licor sólo se elabora con Monastrell. La crianza en botella en espumoso es de 9 meses mín. Se prohíbe el uso de máquinas estrujadoras de acción centrífuga, prensas continuas y prácticas de precalentamiento para aumento de color.

Práctica de cultivo
Densidad de plantación mínima: en secano con 1.100 cepas/Ha y en regadío con 1.800 cepas/Ha mínimo. El riego se regula anualmente por el Órgano de Gestión del Consejo Regulador, pudiendo autorizarlo por goteo, a manta o aspersión.

b. Rendimientos máximos

Variedades blancas en secano
6000 kilogramos de uvas por hectárea

Variedades blancas en secano
42 hectolitros por hectárea

Variedades tintas en secano
5000 kilogramos de uvas por hectárea

Variedades tintas en secano
35 hectolitros por hectárea

Variedades blancas en regadío
8000 kilogramos de uvas por hectárea

Variedades blancas en regadío
56 hectolitros por hectárea

Variedades tintas en regadío
7000 kilogramos de uvas por hectárea

Variedades tintas en regadío
49 hectolitros por hectárea

6. ZONA DELIMITADA

La zona de producción de los vinos amparados por la DOP “Bullas” está constituida por los terrenos inscritos en el Registro vitícola ubicados en siguientes términos municipales de la región de Murcia: Bullas, Cehegín, Mula, Pliego y Ricote; del término municipal de Calasparra, los parajes comprendidos entre el río Segura y el límite administrativo de los términos de Cehegín y Mula; del término municipal de Caravaca, los parajes: Arrabal de la Encarnación, Campo Coy, Cañada de la Sima y Cañada Lengua; del término municipal de Moratalla: las pedanías de Benizar, Otos y Mazuza, Inazares y La Rogativa, el paraje de Las Cañadas y los parajes comprendidos entre la Rambla de Ulea y el límite administrativo de los términos municipales de Cehegín y Calasparra; del término municipal de Lorca: las pedanías de Avilés, Coy, Doña Inés,
La Paca y Zarzadilla de Totana; de los términos de Cieza y Totana, los viñedos comprendidos entre estos términos y los de Ricote y Mula y con Lorca y Mula respectivamente.
La zona de elaboración coincide con la zona de producción y la zona de envejecimiento.

7. PRINCIPALES UVAS DE VINIFICACIÓN

MACABEO
MONASTRELL

8. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Vinos
Vinos tintos: Un 80% de la superficie de cultivo pertenece a la variedad tinta Monastrell, excelentemente adaptada al medio. El resto de variedades mejoran la calidad y complejidad de los vinos, respetando siempre su identidad, al ser la Monastrell la variedad principal. La altitud, el suelo predominantemente calizo y el clima seco producen tintos amplios, carnosos, cubiertos de color, con un alto grado

alcohólico y acidez equilibrada, con aroma afrutado muy particular, con cuerpo y riqueza tánica bien integrada. Con crianzas moderadas en barricas de roble se consiguen vinos muy atractivos sobre todo cuando se incluyen pequeñas cantidades de las nuevas variedades autorizadas.
Vinos blancos y rosados, y vinos espumosos: Son de menor grado y con mayor equilibrio entre el alcohol, la acidez y el extracto. Para ello se suele acudir a la vendimia anticipada y a las elaboraciones con temperatura controlada.

Vinos espumosos
Vinos blancos y rosados, y vinos espumosos: Son de menor grado y con mayor equilibrio entre el alcohol, la acidez y el extracto. Para ello se suele acudir a la vendimia anticipada y a las elaboraciones con temperatura controlada.

Vinos de licor
Vinos de licor: Son elaborados exclusivamente con la uva Monastrell, cuyo bouquet intenso tras la crianza en roble, combina aromas complejos como cacao, café y especias orientales.

9. CONDICIONES COMPLEMENTARIAS ESENCIALES

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	
- En las etiquetas de vinos envasados por esta DOP, debe figurar obligatoriamente de forma destacada el nombre de la Denominación de Origen Protegida “Bullas”, diferenciándose claramente de las etiquetas que se utilicen en la comercialización de otros vinos. - Antes de la puesta en circulación, las etiquetas las examina el Organismo de Control para la verificación de la conformidad de los requisitos establecidos en este pliego de condiciones.	

- Los envases en que se expidan los vinos para el consumo van provistos de precintas de garantía, o contraetiquetas, en ambos casos numeradas, expedidas o facilitadas la numeración por el Organismo de Control, colocadas siempre en forma que no permita una segunda utilización.
- Para los vinos espumosos es obligatoria la indicación de la añada en su etiquetado.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1206

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia"
Barrio Mendibile 42
48940 Leioa, Bizkai

Spain

GEOGRAPHICAL AREA

The production area of the wines protected by the Designation of Origin "Bizkaiko Txakolina / Txakoli de Bizkaia / Chacolí de Bizkaia" is constituted by the lands located at an altitude of 400 m. or less above sea level, which are located in any of the municipal districts of Bizkaia and which are suitable for the production of grapes of the authorized varieties, with the necessary quality to produce wines with the specific characteristics of those protected by the Designation of Origin, and which are registered as such.

The production area is located in the Autonomous Community of País Vasco, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0746

February 19, 1999

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1206

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia"
Barrio Mendibile 42
48940 Leioa, Bizkai

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des vins protégés par l'appellation d'origine "Bizkaiko Txakolina / Txakoli de Bizkaia / Chacolí de Bizkaia" est constituée par les terrains situés à une altitude inférieure ou égale à 400 m au-dessus du niveau de la mer, qui sont situés dans n'importe laquelle des communes de la Biscaye et qui conviennent pour la production du raisin des variétés autorisées, avec la qualité nécessaire à la production des vins présentant les caractéristiques spécifiques de ceux protégés par l'appellation d'origine, et qui sont enregistrés comme tels.

L'aire de production se situe dans la communauté autonome du Pays basque, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0746

19.02.1999

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1206

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia"
Barrio Mendibile 42
48940 Leioa, Bizkai

España

ZONA GEOGRÁFICA

La zona de producción de los vinos amparados por la Denominación de Origen “Bizkaiko Txakolina / Txakoli de Bizkaia / Chacolí de Bizkaia” está constituida por los terrenos situados a una cota de altura sobre el nivel del mar inferior o igual a 400 m., que estén ubicados en cualquiera de los términos municipales de Bizkaia y que resulten aptos para la producción de uva de las variedades autorizadas, con la calidad necesaria para producir vinos de las características específicas de los protegidos por la Denominación de origen, y así se registren.

La zona de producción se localiza en la Comunidad Autónoma de País Vasco, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) No 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0746

19.02.1999

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia»
Nº UE: PDO-ES-A0746
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Bizkaiko Txakolina / Chacolí de Bizkaia / Txakolí de Bizkaia

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS 3.

1. Vino

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Txacolí blanco

Breve descripción textual
Color amarillo pálido a amarillo pajizo, con tonalidades verdosas. Ligeramente ácido, equilibrado. Complejo, con notas de fruta blanca, fruta cítrica y herbáceos. Post gusto ligeramente amargoso.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	6 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	10
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

Txacolí rosado

Breve descripción textual
Color entre fresa pálido y frambuesa. Ligeramente ácido con aromas primarios de pequeños frutos silvestres, huerta y pimiento verde.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	5,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	10
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

Txacolí tinto

Breve descripción textual
Color rojo picota a violáceo. Aromas primarios intensos a pequeños frutos, huerta y pimiento verde. Ligeramente tánicos.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	10
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	140

Txacolí blanco fermentado en barrica

Breve descripción textual
Color amarillo pajizo. Con aromas de intensidad media–alta. Equilibrado y complejo, fruta blanca, cítrica y herbáceos, ensambladas con notas balsámicas.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11
Acidez total mínima:	6,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	13,33
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	
La elaboración de vinos protegidos se realiza fundamentalmente con variedades recomendadas “Ondarrabi Zuri” y “Ondarrabi Beltza”. Las variedades que el pliego de condiciones considera como “autorizadas”, tienen limitada su superficie. Para la elaboración de vinos que se comercialicen con el nombre de una única variedad, solo se podrá utilizar uvas de las variedades recomendadas. Los vinos rosados se elaborarán con un mínimo del 50 % de la variedad tinta recomendada. Se prohíbe la utilización de virutas de roble.	

Tipo de práctica enológica:	Práctica cultural
Descripción de la práctica:	
Se prohíbe el riego. No obstante, en las ocasiones en que, debido a una excesiva falta de lluvias, sea agronómicamente necesario para el adecuado mantenimiento de la masa foliar del viñedo, el Consejo Regulador podrá autorizar el riego de las viñas, estableciendo condiciones y recomendaciones sobre el mismo, como fechas límite para la ejecución del mismo, etc.	

b. Rendimientos máximos

Rendimiento máximo:
13000 kilogramos de uvas por hectárea

5. ZONA DELIMITADA

La zona de producción de los vinos amparados por la Denominación de Origen “Bizkaiko Txakolina / Txakolí de Bizkaia / Chacolí de Bizkaia” está constituida por los terrenos situados a una cota de altura sobre el nivel del mar inferior o igual a 400 m., que estén ubicados en cualquiera de los términos municipales de Bizkaia y que resulten aptos para la producción de uva de las variedades autorizadas, con la calidad necesaria para producir vinos de las características específicas de los protegidos por la Denominación de origen, y así se registren.

6. PRINCIPALES UVAS DE VINIFICACIÓN

HONDARRABI ZURI

HONDARRABI BELTZA

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción

La graduación alcohólica entre los 10,5º y 11,5º la determina un clima atlántico, húmedo y templado con veranos frescos y predominio de vientos de componente sur en la maduración de la uva.

La menor insolación de la zona junto con temperaturas medias frescas en verano provoca una maduración lenta de la uva que da lugar a vinos con una acidez total final mayor que los de otras zonas, y a vinos de intensidad aromática media y compleja con predominio de aromas con notas de fruta blanca, cítricos y herbáceos.

Los vinos presentan un amargor final, típico de la variedad principal.

8. OTRAS CONDICIONES ESENCIALES

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	
La protección del nombre de la Denominación se extiende a sus diferentes combinaciones, y a los nombres de las comarcas, localidades o lugares de la zona de producción, elaboración, y embotellado, ligados a las grafías «Txakoli», «Chacolí», «Chacolin», «Txakolin» y «Txakolina». Las etiquetas y contraetiquetas numeradas se autorizan por el Consejo antes de su utilización.	

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
Los vinos amparados por la Denominación se deben embotellar y etiquetar exclusivamente en las bodegas inscritas autorizadas por el Consejo Regulador. Esta obligación se justifica porque el Consejo tiene establecido un procedimiento de control desde la producción hasta la comercialización de la cantidad y calidad de los vinos protegidos. Además, el embotellado fuera de la zona de producción incluye el transporte y otras operaciones enológicas que podrían modificar las características del vino	

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1207

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Siurana

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consell Regulador de la Denominació d'Origen Protegida "Siurana"
Passeig Sunyer, 4-6
43202 Reus

Spain

GEOGRAPHICAL AREA

Municipalities corresponding to the area of production, processing and bottling of the Protected Designation of Origin "Siurana", in the Province of Tarragona - Catalunya - Spain.

Alt Camp County: Alcover; Alcover; Aiguamúrcia; Alió; Bràfim; Cabra del Camp; els Garidells; Figuerola del Camp; la Masó, el Milà; Montferri; Nulles; el Pla de Santa Maria; el Pont d'Armentera; Puigpelat; Querol; la Riba; Rodonyà; el Rourell; Vallmoll; Valls; Vilabella; Vilarodona.

Baix Camp County: l'Albiol; l'Aleixar; Alforja; Almoster; Arbolí; l'Argentera; les Bor- ges del Camp; Botarell; Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Montroig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; la Selva del Camp; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Baix Penedès County: Albinyana;l'Arboç; Banyeres del Penedès; Bellvei; la Bisbal del Penedès; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; el Montmell, Sant Jaume dels Domenys; Santa Oliva; el Vendrell.

Conca de Barberà County: Barberà de la Conca; Blancafort; l'Espluga de Francolí; Montblanc; Pira; Sarral; Senan; Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Priorat County: Bellmunt del Priorat; la Bisbal de Falset; Cabacés; Capçanes; Cornudellade Montsant; Falset; la Figuera; Gratallops; els Guiamets; el Lloar; Marçà; Margalef; el Masroig; el Molar; la Morera de Montsant; Poboleda; Porrera; Pradell de la Teixeta; la Torre de Fontaubella; Torroja del Priorat; Ulldemolins; la Vilella Alta; la Vilella Baixa.

Ribera d'Ebre County: Flix (only the following building lots within this municipal district: 13, 18, 19, 20 and 21); Garcia (only the following building lots within this municipal district: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 and 23); Tivissa (only the following building lots within this municipal district: 2, 7, 8, 9, 10, 11, 12, 21, 22 and 23); la Torre de l'Espanyol (only the following building lots within this municipal district:

l and 2); Vinebre (only the following building lots within this municipal district: 8 and 9); la Palma d'Ebre.

Tarragonès County: Altafulla; el Catllar; Constantí; Creixell; el Morell; la Nou de Gaià; els Pallaresos; Perafort; la Pobla de Mafumet; la Pobla de Montornès; Renau; la Riera de Gaià; Roda de Barà; Salomó; Salou; la Secuita; Tarragona; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-seca.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-0072

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1207

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Siurana

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consell Regulador de la Denominació d'Origen Protegida "Siurana"
Passeig Sunyer, 4-6
43202 Reus

Espagne

AIRE GÉOGRAPHIQUE

Communes correspondant à l'aire de production, de fabrication et de conditionnement de l'appellation d'origine protégée Siurana, de la province de Tarragone - Catalogne - Espagne.

Région Alt Camp: Alcover; Aiguamúrcia; Alió; Bràfim; Cabra del Camp; els Garidells; Figuerola del Camp; la Masó, el Milà; Montferri; Nulles; el Pla de Santa Maria; el Pont d'Armentera; Puigpelat; Querol; la Riba; Rodonyà; el Rourell; Vallmoll; Valls; Vilabella; Vilarodona.

Région de Baix Camp: l'Albiol; l'Aleixar; Alforja; Almoster; Arbolí; l'Argentera; les Bor- ges del Camp; Botarell; Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Montroig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; la Selva del Camp; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Région de Baix Penedès: Albinyana; l'Arboç; Banyeres del Penedès; Bellvei; la Bisbal del Penedès; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; el Montmell, Sant Jaume dels Domenys; Santa Oliva; el Vendrell.

Région de Conca de Barberà: Barberà de la Conca; Blancafort; l'Espluga de Francolí; Montblanc; Pira; Sarral; Senan; Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Région de Priorat: Bellmunt del Priorat; la Bisbal de Falset; Cabacés; Capçanes; Cornudellade Montsant; Falset; la Figuera; Gratallops; els Guiamets; el Lloar; Marçà; Margalef; el Masroig; el Molar; la Morera de Montsant; Poboleda; Porrera; Pradell de la Teixeta; la Torre de Fontaubella; Torroja del Priorat; Ulldemolins; la Vilella Alta; la Vilella Baixa.

Région de Ribera d'Ebre: Flix (seuls les polygones suivants à l'intérieur de cette municipalité: 13, 18, 19, 20 et 21); Garcia (seuls les polygones suivants à l'intérieur de cette municipalité: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 et 23); Tivissa (seuls les polygones suivants à l'intérieur de cette municipalité: 2, 7, 8, 9, 10, 11, 12, 21, 22 et 23); la Torre de l'Espanyol (seuls les polygones suivants à l'intérieur de cette municipalité: 1 et 2); Vinebre (seuls les polygones suivants à l'intérieur de cette municipalité: 8 et 9); la Palma d'Ebre.

Région de Tarragonès: Altafulla; el Catllar; Constantí; Creixell; el Morell; la Nou de Gaià; els Pallaresos; Perafort; la Pobla de Mafumet; la Pobla de Montornès; Renau; la Riera de Gaià; Roda de Barà; Salomó; Salou; la Secuita; Tarragone; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-seca.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-0072

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1207

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Siurana

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consell Regulador de la Denominació d'Origen Protegida "Siurana"
Passeig Sunyer, 4-6
43202 Reus

España

ZONA GEOGRÁFICA

Municipios correspondientes a la zona de producción, elaboración y envasado de la Denominación de Origen Protegida Siurana, de la Provincia de Tarragona- Catalunya- España.

Comarca Alt Camp: Alcover; Aiguamúrcia; Alió; Bràfim; Cabra del Camp; els Garidells; Figuerola del Camp; la Masó, el Milà; Montferri;Nulles; el Pla de Santa Maria; el Pont d'Armentera; Puigpelat; Querol; la Riba; Rodonyà; el Rourell; Vallmoll; Valls; Vilabella; Vilarodona.

Comarca Baix Camp: l'Albiol; l'Aleixar; Alforja; Almoster; Arbolí; l'Argentera; les Bor- ges del Camp; Botarell; Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Montroig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; la Selva del Camp; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Comarca Baix Penedès: Albinyana; l'Arboç; Banyeres del Penedès; Bellvei; la Bisbal del Penedès; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; el Montmell, Sant Jaume dels Domenys; Santa Oliva; el Vendrell.

Comarca Conca de Barberà: Barberà de la Conca; Blancafort; l'Espluga de Francolí; Montblanc; Pira; Sarral; Senan; Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Comarca Priorat: Bellmunt del Priorat; la Bisbal de Falset; Cabacés; Capçanes; Cornudellade Montsant; Falset; la Figuera; Gratallops; els Guiamets; el Lloar; Marçà; Margalef; el Masroig; el Molar; la Morera de Montsant; Poboleda; Porrera; Pradell de la Teixeta; la Torre de Fontaubella; Torroja del Priorat; Ulldemolins; la Vilella Alta; la Vilella Baixa.

Comarca Ribera d'Ebre: Flix (sólo los siguientes polígonos dentro de este término municipal: 13, 18, 19, 20 i 21); Garcia (sólo los siguientes polígonos dentro de este término municipal: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 i 23); Tivissa (sólo los siguientes polígonos dentro de este término municipal: 2, 7, 8, 9, 10, 11, 12, 21, 22 i 23); la Torre de l'Espanyol (sólo los siguientes polígonos dentro de este término municipal: l i 2); Vinebre (sólo los siguientes polígonos dentro de este término municipal: 8 i 9); la Palma d'Ebre.

Comarca Tarragonès: Altafulla; el Catllar; Constantí; Creixell; el Morell; la Nou de Gaià; els Pallaresos; Perafort; la Pobla de Mafumet; la Pobla de Montornès; Renau; la Riera de Gaià; Roda de Barà; Salomó; Salou; la Secuita; Tarragona; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-seca.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-0072

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'SIURANA'

(EC No: ES/0072/24.1.1994)

PDO (X) PGI ( )

This summary has been drawn up for information purposes only. For full details, in particular the producers of the PDO

or PGI concerned, please consult the complete version of the product specification obtainable at national level or from

the European Commission (1).

1. **Responsible department in the Member State**

Name: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación.

Secretaría General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

Address: Paseo Infanta Isabel, 1 — E-28071 MADRID

Telephone: (34) 913 47 53 94

Fax: (34) 913 47 54 10

2. **Applicant group**

2.1. *Name:* CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'

2.2. *Address:* Antoni Gaudí, 66 D-1 B (43203) Reus

Telephone: (34) 977 33 19 37

Fax: (34) 977 33 19 37

2.3. *Composition:* producers/processors (X) other ( )

3. **Type of product**

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

4. **Specification**

(summary of requirements under Article 4(2))

4.1. *Name*

'Siurana'

4.2. *Description*

Virgin olive oil obtained from olives of the varieties 'Arbequina', 'Royal' and 'Morrut', with acidity of less than 0,5,

maximum peroxide level of 12, moisture and impurities content of no more than 0,1. Greeny yellow colour with a

sweet, fruity taste.

L 342/56 EN Official Journal of the European Union 24.12.2005

(1) European Commission, Directorate-General for Agriculture, Agricultural product quality policy, B-1049 Brussels.

4.3. *Geographical area*

The area runs across the Province of Tarragona from Lérida to the Mediterranean coast and is made up of the

following municipalities:

Region Municipality

Alt Camp Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp;

Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat;

Querol; Riba, la; Rodonyà; Rourell, el; Vallmoll; Valls; Vilabella; Vila-rodona.

Baix Camp Albiol, l'; Aleixar, l'; Alforja; Almoster; Arbolí; Argentera l'; Borges del Camp, les; Botarell;

Cambrils; Castellvell del Camp;Colldejou; Duesaigües; Maspujols; Montbrió del Camp;

Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp,

la; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Baix Penedès Albinyana; Arboç,l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre; Calafell;

Cunit; Llorenç del Penedès; Masllorenç; Montmell, el; Sant Jaume dels Domenys; Santa

Oliva; Vendrell, el.

Conca de Barberà Barberà de la Conca; Blancafort; Espluga de Francolí, l'; Montblanc; Pira; Sarral; Senan;

Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Priorat Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant;

Falset; Figuera, la; Gratallops; Guiamets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar,

el; Morera de Montsant, la; Poboleda; Porrera; Pradell de La Teixeta; Torre de Fontaubella,

la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la.

Ribera d'Ebre Flix (1); Garia (1); Palma D'Ebre, la; Tivissa (1); Torre de L'Espanyol, la (1); Vinebre (1).

Tarragonès Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els;

Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de

Barà; Salomó: Salou; Secuita, la; Tarragone; Torredembarra; Vespella de Gaià; Vilallonga

del Camp; Vila-Seca.

(1) ZONES: Flix, 13, 18, 19, 20 and 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 and 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21,

22 and 23 (La Serra d'Almòs district); Torre de l'Espanyol: 1 and 2; Vinebre: 8 and 9.

4.4. *Proof of origin*

Olives from groves located within the production area and registered with the Regulatory Board are pressed at

registered mills to produce oil, which is then bottled at registered plants. Bottles are labelled and also bear a

numbered secondary label issued by the Regulatory Board.

4.5. *Method of production*

Clean, healthy olives harvested directly from the tree are pressed using suitable methods that do not affect the

characteristics of the product.

4.6. *Link*

A Mediterranean climate, with average annual rainfall of 380 mm to 550 mm and an average annual temperature of

between 14,5 °C and 16 °C, together with the differing features of the two districts that make up the production

area, one characterised by an irregular landscape and the other by a more even topography with well-constituted

soils, provide a suitable environment for olive production. Suitable and controlled cultivation, harvesting and

processing methods are used.

4.7. *Inspection body*

Name: CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'

Address: Antoni Gaudí, 66 D-1 B (43203) Reus

Telephone: (34) 977 33 19 37

Fax: (34) 977 33 19 37

The Regulating Board of the 'Siurana' Designation of Origin is able to fulfil the requirements laid down in standard

EN-45011.

24.12.2005 EN Official Journal of the European Union L 342/57

4.8. *Labelling*

The words 'Denominación de Origen "Siurana" aceite virgen' are prominent. Labels are authorised by the Regulatory

Board. Numbered secondary labels are issued by the Regulatory Board.

4.9. *National requirements*

Law 25/1970 of 2 December 1970. Order of 19 November 1979 concerning the 'Siurana' Designation of Origin for

virgin olive oils and its Regulatory Board.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«SIURANA»

(No CE: ES/0072/24.01.1994)

AOP (X) IGP ( )

Cette fiche est un résumé établi aux fins d'information. Pour une information complète, en particulier pour les producteurs

des produits couverts par l'AOP ou l'IGP concernée, il convient de consulter la version complète du cahier des

charges soit au niveau national, soit auprès des services de la Commission européenne (1).

1. **Service compétent de l'État membre**

Nom: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría

General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

Adresse: Paseo Infanta Isabel, 1 — E-28071 MADRID

Tél.: (34) 913 47 53 94

Fax: (34) 913 47 54 10

2. **Groupement**

2.1. *Nom:* CONSEJO REGULADOR DE LA DOP «SIURANA»

2.2. *Adresse:* Antoni Gaudí, 66 D-1 B (43203) Reus

Tél.: (34) 977 33 19 37

Fax: (34) 977 33 19 37

2.3. *Composition:* producteurs/transformateurs (X) autre ( )

3. **Type de produit**

Classe 1.5: Matières grasses (beurre, margarine, huiles, etc.)

4. **Description du cahier des charges:**

(résumé des conditions de l’article 4, paragraphe 2)

4.1. *Nom*

«Siurana»

4.2. *Description*

Huile d’olive vierge obtenue à partir d’olives des variétés «Arbequina», «Royal» et «Morrut», présentant une acidité

inférieure à 0,5. Indice maximal de peroxyde: 12; humidité et impuretés inférieures ou égales à 0,1. Couleur verdâtre

et jaune, saveur fruitée, douce.

L 342/56 FR Journal officiel de l’Union européenne 24.12.2005

(1) Commission européenne — Direction générale de l'agriculture et du développement rural — Unité «Politique de qualité des produits

agricoles» — B-1049 Bruxelles

4.3. *Aire géographique*

L’aire géographique est constituée d’une série de communes, qui traversent la province de Tarragone de Lérida jusqu’à

la côte méditerranéenne. Il s’agit des communes suivantes:

Région Commune

Alt Camp Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp;

Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat;

Querol; Riba, la; Rodonyà; Rourell, el; Vallmoll; Valls; Vilabella; Vila-rodona.

Baix Camp Albiol, l'; Aleixar, l'; Alforja; Almoster; Arbolí; Argentera, l'; Borges del Camp, les; Botarell;

Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp;

Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp, la;

Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Baix Penedès Albinyana; Arboç, l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre;

Calafell; Cunit; Llorenç del Penedès; Maslloreng; Montmell, el; Sant Jaume dels

Domenys; Santa Oliva; Vendrell, el.

Conca de Barberà Barberà de la Conca; Blancafort; Espluga de Francolí, l'; Montblanc; Pira; Sarral; Senan;

Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Priorat Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant;

Falset; Figuera, la; Gratallops; Guiamets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar,

el; Morera de Montsant, la; Poboleda; Porrera; Pradell de La Teixeta; Torre de Fontaubella,

la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la.

Ribera d'Ebre Flix (1); Garia (1); Palma D'Ebre, la; Tivissa (1); Torre de L'Espanyol, la (1); Vinebre (1).

Tarragonès Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els;

Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de

Barà; Salomó: Salou; Secuita, la; Tarragone; Torredembarra; Vespella de Gaià; Vilallonga

del Camp; Vila-Seca

(1) Zones: Flix: 13, 18, 19, 20 et 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 et 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21, 22 et

23 (district de La Serra d'Almòs); Torre de l'Espanyol: 1 et 2; Vinebre: 8 et 9.

4.4. *Preuve de l'origine*

Les oliveraies situées dans la zone de production et inscrites dans le registre du Conseil régulateur produisent des

olives dont l'huile est extraite dans des moulins inscrits au registre, pour être ensuite conditionnée par des entreprises

également inscrites au registre. L'huile est étiquetée et une contre-étiquette numérotée est délivrée par le Conseil

régulateur.

4.5. *Méthode d'obtention*

Extraction de l'huile des olives directement cueillies de l'arbre, saines, propres et moulues selon des techniques

d'extraction appropriées, qui n'altèrent en rien les caractéristiques du produit.

4.6. *Lien*

Le climat méditerranéen, avec une pluviométrie moyenne annuelle comprise entre 550 et 380 mm et une température

moyenne annuelle de 14,5 à 16 °C, ainsi que les différences entre les deux régions qui composent la zone de

production, la première, caractérisée par des terres accidentées et la seconde, par une topographie douce et des sols

bien constitués, offrent un milieu adapté au développement de l'olivier. Culture, collecte et obtention appropriées et

contrôlées.

4.7. *Structure de contrôle*

Nom: CONSEJO REGULADOR DE LA DOP «SIURANA»

Adresse: Antoni Gaudí, 66 D-1 B (43203) Reus

Tél.: (34) 977 33 19 37

Fax: (34) 977 33 19 37

Le Conseil régulateur de l'appellation d'origine «Siurana» répond à la norme EN 45011.

24.12.2005 FR Journal officiel de l'Union européenne L 342/57

4.8. *Étiquetage*

Mention «Appellation d'origine "Siurana", huile vierge» placée en évidence. Étiquettes autorisées par le Conseil.

Contre-étiquettes numérotées et délivrées par le Conseil régulateur.

4.9. *Exigences nationales*

Loi no 25 du 2 décembre 1970. Arrêté du 19 novembre 1979 qui régit l'appellation d'origine «Siurana» des huiles

d'olive vierge et son Conseil régulateur.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«SIURANA»

(No CE: ES/0072/24.1.1994)

DOP (X) IGP ( )

La presente ficha es un resumen de carácter informativo. Para más información, en especial sobre los productores de los

productos cubiertos por la DOP o IGP, consúltese la versión completa del pliego de condiciones dirigiéndose a las

autoridades nacionales o a los servicios de la Comisión Europea (1).

1. **Servicio competente del Estado miembro**

Nombre: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría

General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

Dirección: Paseo Infanta Isabel, 1 — E-28071 MADRID

Tel.: (34) 913 47 53 94

Fax: (34) 913 47 54 10.

2. **Agrupación**

2.1. *Nombre:* CONSEJO REGULADOR DE LA D.O.P. «SIURANA»

2.2. *Dirección:* Antoni Gaudí, 66 D-1 B (43203) Reus

Tel.: (34) 977 33 19 37

Fax: (34) 977 33 19 37

2.3. *Composición:* Productores/transformadores (X) Otros ( ).

3. **Tipo de producto**

Clase 1.5: Materias grasas (mantequilla, margarina, aceites, etc.).

4. **Descripción del pliego de condiciones**

(resumen de las condiciones del artículo 4, apartado 2).

4.1. *Nombre del producto*

«Siurana»

4.2. *Descripción*

Aceite de oliva virgen obtenido de las aceitunas de las variedades «Arbequina», «Royal» y «Morrut», con acidez inferior

a 0,5. Índice de peróxidos máximo de 12; humedad e impurezas no superiores a 0,1. Color verdoso y amarillo,

sabor afrutado, dulce.

L 342/56 ES Diario Oficial de la Unión Europea 24.12.2005

(1) Comisión Europea — Dirección General de Agricultura, Unidad de política de calidad de los productos agrícolas, B-1049 Bruselas.

4.3. *Zona geográfica*

Constituida por una franja de municipios que atraviesa la provincia de Tarragona desde Lleida hasta la costa

mediterránea. Los municipios que integran esta zona geográfica son los siguientes:

Comarca Municipio

Alt Camp Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp;

Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat;

Querol; Riba, la; Rodonyà; Rourell, el; Vallmoll; Valls; Vilabella; Vila-rodona.

Baix Camp Albiol, l'; Aleixar, l'; Alforja; Almoster; Arbolí; Argentera l'; Borges del Camp, les; Botarell;

Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp;

Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp, la;

Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.

Baix Penedès Albinyana; Arboç, l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre;

Calafell; Cunit; Llorenç del Penedès; Masllorenç; Montmell, el; Sant Jaume dels Domenys;

Santa Oliva; Vendrell, el.

Conca de Barberà Barberà de la Conca; Blancafort; Espluga de Francolí, l'; Montblanc; Pira; Sarral; Senan;

Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.

Priorat Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant;

Falset; Figuera, la; Gratallops; Guiamets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar,

el; Morera de Montsant, la; Poboleda; Porrera; Pradell de La Teixeta; Torre de Fontaubella,

la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la.

Ribera d'Ebre Flix (1); Garia (1); Palma D'Ebre, la; Tivissa (1); Torre de L'Espanyol, la (1); Vinebre (1).

Tarragonès Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els;

Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de

Barà; Salomó; Salou; Secuita, la; Tarragona; Torredembarra; Vespella de Gaià; Vilallonga

del Camp; Vila-Seca.

(1) Polígonos: Flix, 13, 18, 19, 20 y 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 y 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21, 22

y 23 (pedanía de La Serra d'Almòs); Torre de l'Espanyol: 1 y 2; Vinebre: 8 y 9.

4.4. *Prueba del origen*

Los olivares situados en la zona de producción e inscritos en el Consejo Regulador producen aceitunas de las que se

extrae el aceite en almazaras inscritas, envasado en industrias igualmente inscritas. Etiquetado y con contraetiqueta

numerada y expedida por el Consejo Regulador.

4.5. *Método de obtención*

Extracción del aceite de las aceitunas recogidas directamente del árbol, sanas, limpias y molturadas empleando

técnicas adecuadas de extracción que no alteren las características del producto.

4.6. *Vínculo*

El clima mediterráneo, con pluviometría media anual de 550-380 mm y temperatura media anual entre 14,5 °C y

16 °C junto a la diferenciación de las dos comarcas que forman la zona de producción, una de suelos sobre terrenos

quebrados y otra sobre topografía suave y de suelos bien constituidos, proporcionan el medio adecuado al desarrollo

del olivar. Cultivo, recolección y obtención adecuados y controlados.

4.7. *Estructura de control:*

Nombre: CONSEJO REGULADOR DE LA D.O.P. «SIURANA»

Dirección: Antoni Gaudí, 66 D-1 B (43203) Reus

Tel.: (34) 977 33 19 37

Fax: (34) 977 33 19 37

El Consejo Regulador de la denominación de origen «Siurana» cumple la norma EN 45011.

24.12.2005 ES Diario Oficial de la Unión Europea L 342/57

4.8. *Etiquetado*

Figurará de forma destacada la mención «Denominación de Origen “Siurana” aceite virgen». Etiquetas autorizadas por

el Consejo. Contraetiquetas numeradas y expedidas por el Consejo Regulador.

4.9. *Requisitos legislativos nacionales*

Ley 25/1970, de 2 de diciembre. Orden de 19 de noviembre de 1979 por la que se regula la Denominación de

Origen «Siurana» de aceites vírgenes de oliva y su Consejo Regulador.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1208

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Vinagre de Jerez

GOOD(S)

1. **Vinegar**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de las Denominaciones de Origen “Jerez-Xérès-Sherry” – “Manzanilla- Sanlúcar de Barrameda” y “Vinagre de Jerez”
Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

Spain

GEOGRAPHICAL AREA

Municipalities of: Jerez De La Frontera, Sanlúcar De Barrameda, El Puerto De Santa María, Chipiona, Chiclana, Rota, Trebujena, Puerto Real, Lebrija.

The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) No. 985/2011 dated September 30, 2011 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Vinagre de Jerez (PDO)].

Official Journal of the European Union L260 dated 05.10.2011.

PDO-ES-0723

October 05, 2011

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1208

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Vinagre de Jerez

PRODUIT(S)

1. **Vinaigre**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de las Denominaciones de Origen "Jerez-Xérès-Sherry" – "Manzanilla- Sanlúcar de Barrameda" y "Vinagre de Jerez"
Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

Espagne

AIRE GÉOGRAPHIQUE

Municipalités de: Jerez De La Frontera, Sanlúcar De Barrameda, El Puerto De Santa María, Chipiona, Chiclana, Rota, Trebujena, Puerto Real, Lebrija.

L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°985/2011 de la Comission du 30 septembre 2011 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Vinagre de Jerez (DOP)].

Journal officiel de l'Union européenne L260 du 05.10.2011.

PDO-ES-0723

05.10.2011

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1208

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Vinagre de Jerez

PRODUCTO(S)

1. **Vinagre**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de las Denominaciones de Origen “Jerez-Xérès-Sherry” – “Manzanilla- Sanlúcar de Barrameda” y “Vinagre de Jerez”
Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

España

ZONA GEOGRÁFICA

Municipios De: Jerez De La Frontera, Sanlúcar De Barrameda, El Puerto De Santa María, Chipiona, Chiclana, Rota, Trebujena, Puerto Real, Lebrija.

La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) No 985/2011 de la Comisión de 30 de septiembre de 2011 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Vinagre de Jerez (DOP)].

Diario Oficial de la Unión Europea L260 de 05.10.2011.

PDO-ES-0723

05.10.2011

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'VINAGRE DE JEREZ'

EU No: PDO-ES-0723-AM01 – 18.12.2018

PDO (X) PGI ()

1. Name

'Vinagre de Jerez'

2. Member State or third country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.8: other products listed in Annex I to the Treaty (spices etc.)

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

'Vinagre de Jerez' is the product that results from the acetic fermentation of suitable wines made in the production area, produced and aged through the traditional practices described in Section 3.4, with the organoleptic and analytical characteristics described below.

The specific analytical characteristics of the protected vinegars are the following:

—The residual alcohol content must not exceed 3 % by volume, except for the sweet or semi-sweet vinegars, in which it must not exceed 4 % by volume.

—Total acetic acid must be at least 70 grams/litre, except for the sweet or semi-sweet vinegars, which may have 60 grams/litre. In the case of the Gran Reserva vinegars, total acetic acid must be at least 80 grams/litre.

— A maximum sulphate content of 3,5 grams/litre.

—Semi-sweet 'Vinagre de Jerez' must contain at least 60 grams/litre of reducing substances.

—Sweet 'Vinagre de Jerez' must contain at least 150 grams/litre of reducing substances.

The vinegars covered by the 'Vinagre de Jerez' designation of origin range from old gold to mahogany in colour and have a dense and slick appearance. Their aroma is intense, slightly alcoholic, with notes of wine and wood predominating. Their taste is pleasant, despite the acidity, with a lingering aftertaste.

The following categories can be distinguished on the basis of the vinegars' different ageing periods:

(a)'Vinagre de Jerez': the vinegar covered by this designation, aged for a minimum of six months.

(b)'Vinagre de Jerez Reserva': the vinegar covered by this designation, aged for a minimum of two years.

(c)'Vinagre de Jerez Gran Reserva': the vinegar covered by this designation, aged for a minimum of 10 years.

The following types of semi-sweet 'Vinagre de Jerez' can be found in each of the above categories:

—'Vinagre de Jerez al Pedro Ximénez': vinegar covered by this designation, to which Pedro Ximénez wine or the must of very ripe or sun-baked Pedro Ximénez variety grapes from the production area is added and to which neutral vinous alcohol has been added to stop fermentation.

—'Vinagre de Jerez al Moscatel': vinegar covered by this designation, to which Moscatel wine or the must of very ripe or sun-baked Moscatel variety grapes from the production area is added, and to which neutral vinous alcohol has been added to stop fermentation.

Finally, the types described in the preceding paragraph may be marketed as 'Vinagre de Jerez Dulce', provided that they have a reducing substance content of at least 150 grams/litre.

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

The vinegars covered by the 'Vinagre de Jerez' designation of origin are obtained from the acetic fermentation of 'suitable wines'.

The raw materials for the production of 'Vinagre de Jerez' are therefore the 'suitable wines'. These wines come from producers located in the vinegar production area, which coincides with the production area corresponding to the designations of origin 'Jerez-Xérès-Sherry' and 'Manzanilla-Sanlúcar de Barrameda' and may be:

(a) The same year's wines sent out at their natural alcoholic strength by volume.

(b)Mature wines that have completed the minimum average ageing periods set in their product specifications.

These wines are produced in accordance with the product specifications for their designations, complying with the requirements concerning the provenance of the grape from the PDO area and the oenological practices specified in the applicable legislation, without prejudice to the

fact that the spontaneous initiation of the acetification process may have caused a reduction in alcoholic strength to below the limits laid down in that legislation.

In addition, for ‘Vinagre de Jerez al Pedro Ximénez’ and ‘Vinagre de Jerez al Moscatel’, the addition of fortified wines from wineries listed in the registers for the ‘Jerez-Xérès-Sherry’ designation of origin is permitted, as is the addition of must of very ripe or sun-baked grapes of these varieties from the production area to which neutral vinous alcohol has been added to stop fermentation. The latter must also come from wineries listed in the registers for the ‘Jerez-Xérès-Sherry’ designation of origin.

In the case of ‘Vinagre de Jerez Dulce’, the addition of concentrated must and rectified concentrated must is also permitted.

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

(a)Denaturation

All consignments of suitable wine must undergo denaturation through partial acetification on entering the facilities of the registered producers, using for this purpose vinegar from their stocks in sufficient quantity such that the resulting mixture reaches a minimum grading of 1° of acetic acid content.

(b)Acetification

Acetification consists in transforming the alcoholic content of the wine into acetic acid through the action of acetic bacteria. There are two possible ways of producing ‘Vinagre de Jerez’:

(1)The process used by establishments known as ‘Bodegas de Elaboración de Vinagre’ (Vinegar Production Cellars): industrial facilities that own acetifiers in which the raw material – the suitable wine – is transformed through a process of controlled acetic fermentation into suitable vinegar.

(2)The process used by establishments known as Bodegas de Crianza y Expedición de Vinagres (Vinegar Maturing and Supply Cellars), where acetification takes place inside the same wooden container in which the product is aged.

(c)Ageing or maturation

The special system of ageing or maturation necessary for obtaining protected vinegars may be by way of either the classic ‘criaderas y solera’ system [(in which barrels are arranged in different tiers known as *criaderas* corresponding to different degrees of ageing, with the oldest at floor level (*solera*), and the lower tiers are periodically topped up with vinegar from the higher ones) or the ‘añadas’ [vintage] system, to which the vinegars are subjected during

the period of time necessary to achieve the organoleptic and analytical qualities of their respective categories.

(1)Ageing vessels

All the vinegar stocks that undergo the maturing process must be stored in wooden containers that have previously been used for ageing wine and whose capacity does not exceed 1 000 litres. The Regulatory Board may also grant ad hoc approval for the use of wooden containers whose capacity is more than 1 000 litres for the maturing of wines, provided that they are historical in nature and that their use has been registered as such in the Regulatory Board prior to the publication of the product specification.

(2)Minimum average age

The vinegars must all have an average age of at least six months in order to be released for consumption. In the case of ‘Vinagre de Jerez Reserva’ the minimum average age is two years and in the case of ‘Vinagre de Jerez Gran Reserva’ it is 10 years.

Vinegars that are entirely from a single year and therefore mature without ever being mixed with previous vinegars from different harvests may be labelled as ‘Añada’ (‘Vintage’], provided that their age is at least two years. This term shall be compatible with the other descriptors mentioned in Section 3.2, provided that the wine complies with the characteristics required in each case.

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

The bottles that contain ‘Vinagre de Jerez’ for direct consumption shall be made of glass or other materials that do not compromise the specific properties of the product and shall have the nominal capacities that are authorised for this product at any given time.

‘Vinagre de Jerez’ shall be bottled:

(1)In bottling facilities owned by the firms entered in the register of Vinegar Maturing and Supply Cellars, or

(2)In bottling facilities authorised by the Regulatory Board and owned by economic operators located inside or outside the Production Area, which purchase ‘Vinagre de Jerez’ in bulk from registered firms and are involved only at the bottling stage.

In both cases, to be authorised, these bottling facilities must demonstrate to the Regulatory Board that they meet the legal requirements that are in force in each region for the activity of bottling vinegar, and must have in place a quality control system that ensures the total traceability and appropriate handling of the product that they purchase from registered producers for bottling.

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

The words *Denominación de Origen 'Vinagre de Jerez'* (Designation of Origin 'Vinagre de Jerez') must figure prominently on the main and back labels, which must also state the type of vinegar and, in general, all the information stipulated by the relevant legislation. Furthermore, vinegars must be marketed with quality seals issued by the Regulatory Board or with back labels bearing the distinctive symbol of the designation of origin as well as an identifying alphanumeric code, in accordance with the rules set by the regulatory board.

The Regulatory Board shall verify that the labels that bear the protected name 'Vinagre de Jerez' comply with the requirements of the product specification and the labelling regulation specific to the designation of origin.

4. Concise definition of the geographical area

The production area for 'Vinagre de Jerez' comprises the land located in the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real and Chiclana de la Frontera in the province of Cádiz, and Lebrija in the province of Seville, located to the east of 5° 49′ West and to the south of 36° 58′ North.

The production area described above is the same as the production area for the designations of origin 'Jerez-Xérès-Sherry' and 'Manzanilla-Sanlúcar de Barrameda'.

5. Link with the geographical area

5.1. *Specificity of the geographical area:*

The specificity of the production area of 'Vinagre de Jerez' is based on historical, natural and human factors:

(a)Historical factors

Wine-growing and wine and vinegar production have been part of the backbone of the Jerez district for thousands of years, dating back to Phoenician times. The geographical location of the Jerez area, near to important commercial ports such as Cadiz and Seville, with great historical significance, ensured that the local wines and vinegars were frequently included in the cargo of ships sailing for the Americas or for markets in the north of Europe, and further ensured that for the ageing of wines and vinegars the containers that were used were made in Spain's overseas colonies, from American oak. Likewise, the 'criaderas y soleras' system, a traditional aspect of Jerez wine-making, has a clear historical origin that dates back to the 17th century and to the need to satisfy the demand of the markets for wines and vinegars of consistent quality, that do not depend on the vicissitudes of every harvest.

(b)Natural factors

The production area is characterised by flat or gently undulating land, with slopes of between 10 % and 15 %, where the prevalent soil type is known as ‘albariza’, a soft, white, chalky soil with a large capacity for retaining moisture. It is notable for its calcium carbonate, clay and silica content. The climate is warm, with minimum temperatures in winter around 5 °C and maximum temperatures in summer around 35 °C. The production area enjoys more than 300 days of sunshine per year and an average annual rainfall of approximately 600 litres per square metre, with the bulk of precipitation occurring in November, December and March. In any case, this factor must be considered in combination with the area’s characteristic ‘albariza’ soil, with its capacity to retain moisture and prevent evapo-transpiration. Lastly, it is worth noting the influence of the region’s two prevailing winds on the climate: the east wind, which comes from the interior of the country and is hot and dry, and the west wind, which comes from the ocean bringing a high degree of humidity and acts as an important moderating factor, especially in summer.

(c)Human factors

The ‘criaderas y solera’ system predominantly used for ageing ‘Vinagre de Jerez’ is a traditional maturing system in the production area, as is the use of the ‘bota’, a traditional barrel made of American oak and intensely impregnated with the flavour of the wine. Architecture also plays an important role in the special nature of vinegars with the ‘Vinagre de Jerez’ designation of origin. The cellars used for ageing vinegar tend to have gabled roofs and high ceilings, which help to ensure a large volume of air inside, which lessens the effects of temperature variations outside. The walls tend to be thick enough to provide insulation and the windows are high in order to allow air to circulate to take advantage of the fresh night breezes of the west wind, while avoiding light falling directly on the barrels.

5.2. *Specificity of the product*

The specificity of ‘Vinagre de Jerez’ must primarily be attributed to the raw material from which it is made: the suitable wines. The production area is also the origin of certain wines that have an extraordinarily authentic character, and some their characteristics are clearly discernible in ‘Vinagre de Jerez’: the colours ranging from old gold to mahogany and the slightly alcoholic aromas, with notes of wine and wood predominating.

Furthermore, the climatic conditions of the area and the architectural characteristics of the cellars, which help to create a specific microclimate inside the cellars, favour the concentration of the components of the vinegar through the maturing process, resulting in a lingering aftertaste.

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

All the orographical, soil and climate characteristics mentioned above give the grapes of the production area distinctive characteristics that shape many of the specificities of the suitable

wines and, in turn, of 'Vinagre de Jerez'. The influence of natural factors on the suitable wines obtained from the varieties of grape used (Palomino, Moscatel, and Pedro Ximénez) is decisive. In hot regions like the production area of 'Vinagre de Jerez', grapes ripen very quickly and their juice, which is very sweet, tends to have relatively low acidity values. The total light integral in the production area during the vine's most active period is particularly high, which allows the fruit to develop and ripen well. Furthermore, the production area is characterised by the dryness of its summers, coinciding with the period between ripening and the harvest, and the prevalence of the east wind, which is extremely hot and dry. In this context, the east wind, arriving from the Atlantic Ocean, with its distinctive thermal character, brings frequent night breezes in summer, which produce a lot of dew, compensating the water deficit that may be exacerbated by the area's strong sunshine. The 'albariza' soil also plays a decisive role in this regard, since its capacity to retain moisture ensures that water reserves are available in the subsoil.

Furthermore, the characteristics due to the cultures of yeast that have been selected since time immemorial and linked to the environmental conditions of the area are of great importance. The metabolisation of the alcohols and poly-alcohols of the wine by the alcohol-producing yeast which occur in the area known as the 'Marco de Jerez' results in a set of secondary elements and an alteration of the primary components of the wine: a reduction in the glycerine content and an increase in the acetaldehyde content and in the products of esterification. In turn, the resulting acetaldehydes give rise to acetoin, which in the presence of higher alcohols gives 'Vinagre de Jerez' its characteristic aroma. The presence of a considerable quantity of alcohol is also of enormous importance for the quality and personality of 'Vinagre de Jerez', because it gives rise to esterified compounds (essentially ethyl acetate) that structure the vinegar, giving it greater complexity and balancing the first aromas of the acetification.

Maturing in oak barrels and the particular micro-climatic conditions of the cellars moreover ensure that the vinegar acquires some very particular characteristics during the maturing process. The type of barrel used has a capacity for micro-oxygenation which is ideal for the slow development of the vinegars and allows the gradual release of components during ageing, which help to stabilise the colouring substances, form polymer groups and give the characteristic tones between amber and mahogany, the notes of vanilla and the aromas of white coffee and 'torrefacto' roast coffee.

The 'criaderas y soleras' system, being the dominant maturing system in the area, favours a significant homogenisation of the vinegars by moderating the effects of the various vintages. Lastly, the architectural structure of the cellars of the Jerez area, by helping to maintain the micro-climate conditions, not only facilitates the slow oxygenation of the vinegars, but also keeps the barrels in perfect condition, which enables the maturing of 'Vinagre de Jerez'.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«VINAGRE DE JEREZ»

Nº UE: PDO-ES-0723-AM01 — 18.12.2018

AOP (X) IGP ()

1. Dénomination(s)

«Vinagre de Jerez»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produits*

Classe 1.8: Autres produits de l'annexe I du traité (épices, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Le «Vinagre de Jerez» est le produit qui résulte de la fermentation acétique de vins aptes élaborés dans la zone de production, élaboré et vieilli selon les méthodes traditionnelles décrites au point 3.4 et qui présente les caractéristiques organoleptiques et analytiques décrites ci-après.

Les caractéristiques analytiques spécifiques des vinaigres protégés sont les suivantes:

—la teneur en alcool résiduel ne doit pas dépasser 3 % en volume, à l'exception des vinaigres doux ou mi-doux pour lesquels elle ne doit pas dépasser 4 % en volume,

—l'acidité totale en acide acétique doit atteindre au minimum 70 grammes/litre, à l'exception des vinaigres doux ou mi-doux pour lesquels elle peut être de 60 grammes/litre. Dans le cas des vinaigres du type Gran Reserva, l'acidité totale minimale en acide acétique doit être de 80 grammes/litre,

— une teneur maximale en sulfates de 3,5 grammes/litre,

—les «Vinagres de Jerez» mi-doux doivent posséder une teneur en matières réductrices d'au moins 60 grammes/litre,

—les «Vinagres de Jerez» doux doivent posséder une teneur en matières réductrices d'au moins 150 grammes/litre.

Les vinaigres protégés par l'AOP «Vinagre de Jerez» ont une couleur qui se situe entre le vieil or et l'acajou, et un aspect dense et onctueux. Leur arôme est intense, légèrement alcoolisé, avec une prédominance des notes viniques et boisées. Leur saveur est agréable, malgré l'acidité, et persistante en bouche.

Selon les périodes de vieillissement auxquelles sont soumis les vinaigres protégés, on distingue les catégories suivantes:

a)Vinagre de Jerez: vinaigre protégé par cette AOP qui est soumis à une période de vieillissement d'au moins six mois.

b)Vinagre de Jerez Reserva: vinaigre protégé par cette AOP qui est soumis à une période de vieillissement d'au moins deux ans.

c)Vinagre de Jerez Gran Reserva: vinaigre protégé par cette AOP qui est soumis à une période de vieillissement d'au moins dix ans.

Dans chacune des catégories décrites ci-dessus, on distingue les types de «Vinagre de Jerez» mi-doux suivants:

—Vinagre de Jerez al Pedro Ximénez: vinaigre protégé par cette appellation auquel on ajoute des vins de type Pedro Ximénez ou des moûts de raisins très mûrs ou fortement exposés au soleil de la variété Pedro Ximénez, lesquels proviennent de la zone de production et auxquels on ajoute un alcool neutre d'origine vitivinicole afin d'interrompre la fermentation.

—Vinagre de Jerez al Moscatel: vinaigre protégé par cette appellation auquel on ajoute des vins de type Moscatel ou des moûts de raisins très mûrs ou fortement exposés au soleil de la variété Moscatel, lesquels proviennent de la zone de production et auxquels on ajoute un alcool neutre d'origine vitivinicole afin d'interrompre la fermentation.

Enfin, les types décrits au paragraphe précédent peuvent être commercialisés en tant que «Vinagres de Jerez» doux à condition qu'ils possèdent une teneur en matières réductrices d'au moins 150 grammes par litre.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

Les vinaigres protégés par l'appellation d'origine «Vinagre de Jerez» s'obtiennent à partir de la fermentation acétique de «vins aptes».

Par conséquent, la matière première pour l'obtention des vinaigres de Jerez est constituée par les dénommés «vins aptes». Ces vins proviennent des caves situées dans la zone de production du vinaigre qui coïncide avec la zone de production des appellations d'origine Jerez-Xérès-Sherry et Manzanilla - Sanlúcar de Barrameda. Il peut s'agir:

a) des vins de l'année livrés à leur titre alcoométrique volumique naturel ou

b)des vins vieillis arrivés au terme des périodes de vieillissement moyennes minimales établies dans leurs cahiers des charges respectifs.

Ces vins sont élaborés dans le respect des conditions des cahiers des charges de ces appellations viniques, conformément aux exigences établies relatives à la provenance du raisin originaire de la zone de l'AOP et aux pratiques œnologiques définies dans la réglementation applicable en la matière, sans préjudice de la possibilité que le déclenchement spontané du processus d'acétification ait entraîné une diminution de leur titre alcoométrique en dessous des limites établies par ladite réglementation.

De plus, pour les types de «Vinagre de Jerez» au Pedro Ximénez ou au Moscatel, il est permis d'ajouter des vins doux naturels issus de caves inscrites dans les registres correspondants de l'appellation d'origine «Jerez-Xérès-Sherry», ainsi que des moûts de raisins très mûrs ou fortement exposés au soleil de ces variétés, lesquels proviennent de la zone de production et auxquels on ajoute un alcool neutre d'origine vitivinicole afin d'interrompre la fermentation, lequel est également issu de caves inscrites dans les registres correspondants de l'appellation d'origine «Jerez-Xérès-Sherry».

Dans le cas du Vinagre de Jerez doux, l'ajout de moût concentré et de moût concentré rectifié est autorisé.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

a)Dénaturation

Tous les lots de vin apte doivent faire l'objet d'une dénaturation par acétification partielle au moment de leur entrée dans les installations des caves enregistrées, en utilisant pour ce faire le vinaigre de leurs stocks en quantité suffisante pour que le mélange obtenu atteigne un degré minimal de 1° d'acidité acétique.

b)Acétification

L'acétification consiste à transformer le contenu d'alcool contenu dans le vin en acide acétique sous l'action de la bactérie acétique. On distingue deux processus pour l'élaboration du «Vinagre de Jerez»:

1)Celui réalisé par les dénommées «Bodegas de Elaboración de Vinagre»: installations industrielles qui possèdent des acétificateurs dans lesquels la matière première — le vin apte — est transformée en vinaigre apte par un processus de fermentation acétique contrôlée.

2)Celui réalisé dans les «Bodegas de Crianza y Expedición de vinagres» par un processus d'acétification réalisé à l'intérieur des mêmes fûts en bois que ceux utilisés pour le vieillissement.

c)Vieillissement ou élevage

Le système d'élevage ou de vieillissement spécial nécessaire pour obtenir les vinaigres protégés peut être soit le système classique dit de criaderas y soleras soit le système dit de añadas, auquel seront soumis les vinaigres aptes durant la période nécessaire pour acquérir les qualités organoleptiques et analytiques propres à chaque type de vinaigre.

1)Contenants utilisés pour le vieillissement

Tous les stocks de vinaigre soumis au vieillissement doivent être entreposés dans des fûts en bois ayant préalablement été utilisés pour le vieillissement du vin, d'une capacité de 1 000 litres au maximum. À titre exceptionnel, le Conseil régulateur peut approuver également l'utilisation de fûts en bois d'une capacité supérieure à 1 000 litres pour le vieillissement de vins, pour autant que lesdits fûts aient un caractère historique et que leur utilisation ait été enregistrée à cet effet par le Conseil régulateur, avant la publication du cahier des charges.

2)Durée moyenne du vieillissement

Tous les vinaigres doivent avoir été vieillis pendant au moins six mois avant de pouvoir être mis à la consommation. Dans le cas du «Vinagre de Jerez Reserva», la durée moyenne minimale de vieillissement est de deux ans et dans le cas du «Vinagre de Jerez Gran Reserva» de dix ans.

Les vinaigres qui proviennent intégralement d'un même millésime et qui sont donc vieillis sans qu'à aucun moment ils ne soient mélangés à des vinaigres d'autres millésimes, peuvent être pourvus de la mention «añada», à condition qu'ils soient vieillis pendant au moins deux ans. Ladite mention est compatible avec les autres mentions visées au point 3.2 à condition que le vin réponde aux caractéristiques exigées dans chaque cas.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Les récipients qui contiennent le «Vinagre de Jerez» destiné à la consommation directe devront être en verre ou en d'autres matériaux qui n'altèrent pas les propriétés spécifiques du produit et avoir les capacités nominales qui, à tout moment, sont admises pour cette denrée alimentaire.

L'embouteillage du «Vinagre de Jerez» peut s'effectuer:

1)dans des installations d'embouteillage que possèdent les entreprises inscrites au registre des «Bodegas de Crianza y Expedición de Vinagres», ou bien,

2)dans des installations d'embouteilleurs agréées par le Conseil régulateur, propriété d'opérateurs économiques situés dans ou en dehors de la zone de production, qui

acquièrent le «Vinagre de Jerez» en vrac auprès des entreprises enregistrées et qui ne participent qu'à la phase d'embouteillage.

Dans les deux cas, pour être agréés, lesdits embouteilleurs doivent justifier auprès du Conseil régulateur du respect des obligations légales qui leur sont applicables pour l'activité d'embouteillage du vinaigre dans chaque région et pour la mise en place d'un système de contrôle de qualité qui assure la traçabilité totale et la bonne utilisation du produit qu'ils achètent auprès des caves enregistrées à des fins d'embouteillage.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Les étiquettes et contre-étiquettes des vinaigres embouteillés doivent obligatoirement porter, de manière visible, la mention «Denominación de Origen "Vinagre de Jerez"». Elles doivent aussi indiquer le type de vinaigre concerné, ainsi que tous les renseignements à caractère général définis par la législation applicable. Les bouteilles seront en outre pourvues d'un cachet de garantie délivré par le Conseil régulateur, ou de contre-étiquettes qui devront comprendre le signe distinctif de l'AOP ainsi qu'une clé alphanumérique d'identification, conformément aux normes établies par le Conseil régulateur.

Le Conseil régulateur veille à ce que les étiquettes sur lesquelles figure le nom protégé «Vinagre de Jerez» soient conformes aux dispositions du cahier des charges et à la réglementation d'étiquetage propre à l'appellation d'origine.

4. Description succincte de la délimitation de l'aire géographique

L'aire de production du «Vinagre de Jerez» est formée par les terres relevant des communes de Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real et Chiclana de la Frontera (province de Cadix), et de Lebrija (province de Séville), situées à l'est de 5° 49′ de longitude ouest et au sud de 36° 58′ de latitude nord.

L'aire de production précitée coïncide avec l'aire de production des appellations d'origine «Jerez-Xérès-Sherry» et «Manzanilla-Sanlúcar de Barrameda».

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

La spécificité de l'aire de production du «Vinagre de Jerez» repose sur des facteurs historiques, naturels et humains:

a)Facteurs historiques

La culture de la vigne et l'élaboration des vins et vinaigres ont compté parmi les activités fondamentales de la région de Xérès tout au long de son histoire millénaire qui remonte à

l'époque phénicienne. La situation géographique du Marco de Jerez (région de production du Xérès), proche de ports commerciaux d'une grande importance historique comme ceux de Cadix ou de Séville, explique que les vins et vinaigres locaux aient été des cargaisons fréquentes des navires à destination des Amériques ou des marchés du nord de l'Europe et que le vieillissement des vins et vinaigres ait été réalisé dans des tonneaux fabriqués dans les colonies d'outre-mer à partir de chêne américain. De même, le système de criaderas y soleras, élément typique de la viticulture de la région de Xérès, remonte clairement au XVII^{e} siècle et à la nécessité de satisfaire à la demande des marchés en vins et vinaigres de qualité constante, indépendamment des vicissitudes de chaque vendange.

b)Facteurs naturels

La zone de production se caractérise par des terrains plats ou légèrement ondulés avec des pentes à la déclivité comprise entre 10 et 15 % où prédomine le type de sol dénommé albariza, une marne molle de couleur blanche ayant une grande capacité de rétention de l'humidité. Cette terre est composée de carbonate de calcium, d'argile et de silice. Le climat est de type chaud, avec des températures minimales hivernales qui avoisinent 5 °C et des températures maximales estivales autour de 35 °C. L'aire de production jouit de plus de 300 jours d'ensoleillement par an et de précipitations moyennes annuelles d'environ 600 litres par m^2, qui tombent principalement durant les mois de novembre, décembre et mars. En tout état de cause, ce facteur doit être vu en combinaison avec la capacité des terres blanches (*albarizas*) typiques de la région à retenir l'humidité et à éviter l'évapotranspiration. En dernier lieu, il convient de noter l'influence climatique considérable des deux vents dominants de la région: le vent d'est (*viento de Levante*), provenant de l'intérieur, sec et chaud et le vent d'ouest (*viento de Poniente*), provenant de l'océan qui est chargé en humidité et qui agit comme un élément modérateur, surtout en été.

c)Facteurs humains

Le système de vieillissement prédominant du «Vinagre de Jerez», dit de criaderas y soleras, est un système typique de l'aire de production, au même titre que l'utilisation de la *bota*, barrique typique fabriquée en chêne américain et à la forte odeur de vin. L'architecture joue également un rôle important dans la particularité des vinaigres appartenant à l'appellation d'origine «Vinagre de Jerez». Les caves de vieillissement du vinaigre ont habituellement des toits à double pente et de hauts plafonds, ce qui contribue à créer un important volume d'air intérieur qui amortit les variations thermiques externes. Les murs ont en général une épaisseur suffisante pour assurer l'isolation et les fenêtres, situées à une certaine hauteur, permettent la circulation de l'air et des brises fraîches nocturnes d'ouest, en évitant l'incidence directe de la lumière sur les tonneaux.

5.2. *Spécificité du produit*

La spécificité du «Vinagre de Jerez» est tout d'abord liée à la matière première dont il est issu: les vins aptes. L'aire de production est également celle de vins au caractère très typique, dont

certains traits sont clairement perceptibles dans le «Vinagre de Jerez». La gamme chromatique se situe entre le vieil or et l'acajou, et les arômes sont légèrement alcoolisés, avec une prédominance de notes viniques et boisées.

Par ailleurs, les conditions climatiques de la région et les caractéristiques architecturales des caves, qui contribuent à générer un microclimat spécifique, favorisent une concentration des composants du vinaigre tout au long du processus de vieillissement qui est à l'origine d'une grande persistance en bouche.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit*

Toutes les caractéristiques orographiques, pédologiques et climatiques précitées confèrent au vignoble de la zone de production des caractéristiques différentielles qui définissent en grande partie les particularités des vins aptes et donc du «Vinagre de Jerez» qui en est issu. L'influence des facteurs naturels dans les vins aptes obtenus à partir des cépages utilisés (Palomino, Moscatel et Pedro Ximénez) est déterminante. Ainsi, dans les régions chaudes comme celles de l'aire de production du «Vinagre de Jerez», la maturation du raisin est généralement plus rapide et les moûts, très sucrés, présentent habituellement des valeurs acides relativement basses. L'ensoleillement total dans l'aire de production durant la période active de la vigne est très élevé, ce qui permet un bon développement et une bonne maturation du fruit. La zone de production se caractérise en outre par la sécheresse de ses étés qui coïncide avec la période comprise entre la véraison et les vendanges, ainsi que par la prédominance du vent d'est extrêmement chaud et sec. Dans ce contexte, le vent d'ouest provenant de l'océan Atlantique et au caractère thermique marqué engendre des brises nocturnes fréquentes en été qui produisent des rosées intenses, ce qui compense les déficits en eau qui pourraient être aggravés par l'intense luminosité de la région. Dans ce sens, la terre d'albarizas joue également un rôle décisif par sa capacité de rétention de l'humidité qui permet de créer des réserves d'eau dans le sous-sol.

D'autre part, les caractéristiques apportées par un ensemble de levures sélectionnées depuis des temps immémoriaux et liées aux conditions environnementales de la région revêtent une importance capitale. Le métabolisme des alcools et des polyalcools du vin, développé grâce aux levures alcooligènes présentes dans la région de fabrication du Xérès (Marco de Jerez), donne lieu à un ensemble d'éléments secondaires et à une altération des composants primaires du vin: diminution de la teneur en glycérine, augmentation de la teneur en acétaldéhydes et des produits d'estérification. Les acétaldéhydes obtenus vont alors se transformer en acétone, élément qui, en présence d'alcools supérieurs, donne naissance à l'arôme caractéristique du «Vinagre de Jerez». La présence d'une quantité élevée d'alcool résiduel revêt également une importance considérable pour la qualité et la personnalité du «Vinagre de Jerez», parce qu'elle permet la production de composants estérifiés (principalement l'acétate d'éthyle), qui structurent le vinaigre en lui conférant une plus grande complexité et en équilibrant les arômes primaires de l'acétification.

De plus, l'élevage en fûts de chêne et les conditions microclimatiques particulières des caves favorisent l'acquisition par le vinaigre de caractéristiques très particulières. Le type de barrique utilisée possède une capacité de micro-oxygénation idéale pour la lente évolution des vinaigres et permet également la cession progressive de constituants pendant le vieillissement. Ceux-ci permettent de stabiliser les matières colorantes, de former des composés polymères et de conférer au vinaigre ses couleurs caractéristiques situées entre l'ambre et l'acajou, ses notes vanillées et ses arômes de café au lait et torréfié.

Le système de criaderas y soleras, méthode d'élevage la plus utilisée dans l'aire concernée, favorise une homogénéisation importante des vinaigres, car il atténue les effets des différents millésimes. Enfin, la structure architecturale des caves de la région de fabrication du Xérès, qui permet le maintien des conditions microclimatiques, ne favorise pas uniquement la lente oxygénation des vinaigres, mais assure aussi, dans des conditions optimales, la conservation des fûts qui permettent l'élevage du «Vinagre de Jerez».

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«VINAGRE DE JEREZ»

N.º EU: PDO-ES-0723-AM01 – 18.12.2018

DOP (X) IGP ()

1. Nombre

«Vinagre de Jerez»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.8: Otros productos del anexo I del Tratado (especias, etc.).

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

El Vinagre de Jerez es el producto resultante de la fermentación acética de vinos aptos elaborados en la Zona de Producción, producido y envejecido mediante las prácticas tradicionales que se describen en el apartado 3.4 y que reúne las características organolépticas y analíticas que se describen a continuación.

Las características analíticas específicas de los vinagres protegidos son las siguientes:

—Su contenido en alcohol residual no debe superar el 3 % en volumen, salvo en el caso de los vinagres dulces o semi-dulces, en los que no deberá superar el 4 % en volumen.

—La acidez total en acético debe alcanzar como mínimo los 70 g/l, con la excepción de los vinagres dulces o semi-dulces, que podrán ser de 60 g/l. En el caso de los vinagres del tipo Gran Reserva, la acidez total mínima en acético debe ser de 80 g/l.

— Un contenido máximo en sulfatos de 3,5 g/l.

—Los Vinagres de Jerez semi-dulces deberán presentar un contenido en materias reductoras de al menos 60 g/l.

—Los Vinagres de Jerez dulces deberán presentar un contenido en materias reductoras de al menos 150 g/l.

Los vinagres amparados por la Denominación de Origen «Vinagre de Jerez» presentan un color entre oro viejo y caoba y un aspecto denso y untuoso; su aroma es intenso, ligeramente alcohólico, con predominio de las notas vínicas y de la madera; su sabor es agradable, a pesar de la acidez, con una gran persistencia en boca.

Según los períodos de envejecimiento a que sean sometidos los vinagres amparados, se distinguirán las siguientes categorías:

a)Vinagre de Jerez: es el vinagre amparado por esta denominación, sometido a un tiempo de envejecimiento mínimo de seis meses.

b)Vinagre de Jerez Reserva: es el vinagre amparado por esta denominación, sometido a un tiempo de envejecimiento mínimo de dos años.

c)Vinagre de Jerez Gran Reserva: es el vinagre amparado por esta denominación, sometido a un tiempo de envejecimiento mínimo de diez años.

En cada una de las categorías anteriores se distinguen los siguientes tipos de Vinagre de Jerez semi-dulces:

—Vinagre de Jerez al Pedro Ximénez: es el vinagre amparado por esta denominación, al que se le adicionan vinos del tipo Pedro Ximénez o bien mosto de uvas de la variedad Pedro Ximénez muy maduras o soleadas procedente de la Zona de Producción, al que se ha añadido alcohol neutro de origen vitivinícola para detener la fermentación.

—Vinagre de Jerez al Moscatel: es el vinagre amparado por esta denominación, al que se le adicionan vinos del tipo Moscatel o bien mosto de uvas de la variedad Moscatel muy maduras o soleadas procedente de la Zona de Producción, al que se ha añadido alcohol neutro de origen vitivinícola para detener la fermentación.

Finalmente, los tipos descritos en el párrafo anterior pueden comercializarse como Vinagres de Jerez Dulces, siempre que presenten un contenido en materias reductoras de al menos 150 g/l.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

Los vinagres amparados por la Denominación de Origen «Vinagre de Jerez» se obtienen a partir de la fermentación acética de «vinos aptos».

Por tanto, la materia prima para la obtención de los vinagres de Jerez son los denominados «vinos aptos». Estos vinos proceden de bodegas situadas en la Zona de Producción de Vinagre, que coincide con la zona de producción correspondiente a las Denominaciones de Origen «Jerez-Xérès-Sherry» y «Manzanilla-Sanlúcar de Barrameda» y pueden ser:

a) Los vinos del año expedidos a su graduación alcohólica volumétrica natural.

b)Los vinos criados que hayan cumplido con los períodos de envejecimiento promedio mínimo establecidos en sus correspondientes Pliegos de Condiciones.

Estos vinos se elaborarán cumpliendo lo establecido en los Pliegos de Condiciones de estas denominaciones vínicas, de conformidad los requisitos establecidos sobre procedencia de la uva originaria de la zona de la DOP y las prácticas enológicas, recogidos en la reglamentación de aplicación, sin perjuicio de que el inicio espontaneo del proceso de acetificación pueda haber provocado las disminución de su graduación alcohólica por debajo de los límites establecidos en dicha reglamentación.

Adicionalmente, para los tipos Vinagre de Jerez al Pedro Ximénez o al Moscatel, está permitida la adición de vinos dulces naturales procedentes de bodegas inscritas en los registros correspondientes de la Denominación de Origen «Jerez-Xérès-Sherry», así como de mosto de uva de estas variedades muy maduras o soleadas procedente de la Zona de Producción al que se ha añadido alcohol neutro de origen vitivinícola para detener la fermentación, procedente igualmente de bodegas inscritas en los registros correspondientes de la Denominación de Origen «Jerez-Xérès-Sherry».

En el caso del Vinagre de Jerez Dulce se permite la además la adición de mosto concentrado y mosto concentrado rectificado.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

a)Desnaturalización

Todas las partidas de vino apto deben ser objeto de desnaturalización mediante su acetificación parcial en el momento de su entrada en las instalaciones de las bodegas inscritas, utilizando para ello vinagre de sus existencias en cantidad suficiente como para que la mezcla resultante alcance una graduación mínima de 1° de acidez acética.

b)Acetificación

La acetificación consiste en la transformación del contenido alcohólico contenido en el vino en ácido acético, mediante la acción de la bacteria acética. Se distinguen dos procesos posibles para la elaboración del Vinagre de Jerez:

1)El realizado por las llamadas «Bodegas de Elaboración de Vinagre»: instalaciones industriales que poseen acetificadores en los que a través de un proceso de fermentación acética dirigida se transforma la materia prima —el vino apto— en vinagre apto.

2)El que se lleva a cabo en las «Bodegas de Crianza y Expedición de vinagres» a través de un proceso de acetificación en el interior de las mismas vasijas de madera en las que se produce el envejecimiento.

c)Envejecimiento o crianza

El sistema de crianza o envejecimiento especial necesario para obtener los vinagres protegidos podrá ser el clásico de «criaderas y solera» o bien el de añadas, al que se someterán los vinagres aptos durante el período de tiempo necesario para conseguir las cualidades organolépticas y analíticas de sus respectivos tipos.

1)Vasijas de envejecimiento

Las existencias totales de vinagres sometidos a crianza deberán estar almacenadas en vasijas de madera que hayan sido previamente utilizadas para el envejecimiento de vino, cuya capacidad no exceda de 1 000 litros. Excepcionalmente, el Consejo Regulador podrá aprobar igualmente la utilización de vasijas de madera de capacidad superior a los 1 000 litros para la crianza de vinos, siempre que las mismas tengan un carácter histórico y su uso haya sido registrado como tal en el Consejo Regulador, de manera previa a la publicación del Pliego de Condiciones.

2)Vejez Promedio Mínima

Todos los vinagres deberán tener al menos una vejez promedio de seis meses para poder ser expedidos al consumo. En el caso del «Vinagre de Jerez Reserva» la vejez promedio mínima será de dos años y en el del «Vinagre de Jerez Gran Reserva» de diez años.

Los vinagres que procedan íntegramente de una misma añada y que por tanto se críen sin que en ningún momento se produzca su mezcla con vinagres procedentes de vendimias distintas, podrán utilizar la mención «Añada» siempre que su vejez sea igual o superior a dos años. Dicha mención será compatible con el resto de las menciones recogidas en el apartado 3.2., siempre y cuando el vino cumpla con las características exigidas en cada caso.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

Los envases que contienen el Vinagre de Jerez para consumo directo, serán de vidrio o de otros materiales que no menoscaben las propiedades específicas del producto y de las capacidades nominales que en cada momento estén autorizadas para este producto alimentario.

El envasado de Vinagre de Jerez, podrá realizarse:

1)En instalaciones de embotellado que poseen las firmas inscritas en el registro de Bodegas de Crianza y Expedición de Vinagres, o bien,

2)En instalaciones de Embotelladores Autorizados por el Consejo Regulador, propiedad de operadores económicos ubicados dentro o fuera de la Zona de Producción, los cuales

adquieren a firmas inscritas el Vinagre de Jerez a granel, participando solamente en la fase de su envasado.

En ambos casos, para su autorización, estos embotelladores deberán justificar ante el Consejo Regulador el cumplimiento de los requisitos legales que le sean de aplicación en cada región para la actividad de envasado de vinagre, así como disponer de un sistema de control de calidad que asegure la total trazabilidad y el buen uso del producto que adquieran de las bodegas inscritas para su envasado.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En las etiquetas y contraetiquetas de vinagres embotellados figurará obligatoriamente y de forma destacada la mención Denominación de Origen «Vinagre de Jerez» y el tipo de vinagre de que se trate, así como todos los datos que con carácter general se determinen en la legislación aplicable. Además, irán provistas de precintas de garantía expedidas por el Consejo Regulador, o bien de contraetiquetas donde irá inserto el signo distintivo de la Denominación de Origen, así como un código alfanumérico identificativo, de acuerdo con las normas que determine el Consejo Regulador.

El Consejo Regulador verificará que las etiquetas que incorporen el nombre protegido «Vinagre de Jerez» se ajusten a lo establecido en el Pliego de Condiciones y en la reglamentación de etiquetado específica de la Denominación de Origen.

4. Descripción sucinta de la zona geográfica

La Zona de Producción del Vinagre de Jerez está constituida por los terrenos situados en los términos municipales de Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real y Chiclana de la Frontera, de la provincia de Cádiz y el de Lebrija, de la provincia de Sevilla, situados al este del meridiano de Greenwich 5° 49′ Oeste y al sur del paralelo 36° 58′ Norte.

La Zona de Producción antes descrita es coincidente con la Zona de Producción de las Denominaciones de Origen «Jerez-Xérès-Sherry» y «Manzanilla-Sanlúcar de Barrameda».

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

La especificidad de la Zona de Producción del Vinagre de Jerez se articula basándose en razones históricas, naturales y humanas:

a)Factores históricos

El cultivo de la vid y la elaboración de vinos y vinagres ha sido uno de los elementos vertebradores de la comarca de Jerez a lo largo de toda su milenaria historia, que se

remonta a tiempos fenicios. La situación geográfica del Marco de Jerez, próxima a importantes puertos comerciales como los de Cádiz o Sevilla, con una gran relevancia histórica, determinó que los vinos y vinagres locales fueran carga frecuente en las naves que partían tanto hacia las Américas como hacia los mercados del norte de Europa, así como que en el envejecimiento de los vinos y vinagres se utilizaran vasijas fabricadas en las colonias de ultramar, a partir de roble americano. También el sistema de Criaderas y Soleras, elemento genuino de la vinicultura jerezana, tiene un claro origen histórico que se remonta hasta el siglo XVII y a la necesidad de satisfacer la demanda de los mercados por vinos y vinagres de calidad constante, sin la dependencia de las vicisitudes de cada diferente cosecha.

b)Factores naturales

La Zona de Producción se caracteriza por terrenos llanos o suavemente ondulados, con pendientes entre el 10 y el 15 % en los que predomina el tipo de suelo llamado «albariza», una marga blanda de color blanco con gran capacidad retentiva de la humedad. Destaca en su composición el carbonato cálcico, la arcilla y la sílice. El clima es de carácter cálido, con temperaturas mínimas en invierno que giran alrededor de los 5 °C y máximas en verano en torno a los 35 °C. La Zona de Producción disfruta de más de 300 días de sol al año y de una pluviometría media anual de aproximadamente 600 litros por metro cuadrado, teniendo lugar las precipitaciones fundamentalmente en los meses de noviembre, diciembre y marzo. En todo caso, este factor debe contemplarse en combinación con la capacidad de las tierras albarizas, típicas de la zona, de retener la humedad y evitar la evapo-transpiración. Finalmente, hay que mencionar la importante influencia climática de los dos vientos predominantes en la región: el viento de levante, proveniente del interior, seco y cálido y el viento de poniente, que por proceder del océano aporta un elevado grado de humedad y actúa como importante factor moderador, especialmente en el verano.

c)Factores humanos

El sistema de criaderas y solera, predominante en el envejecimiento de Vinagre de Jerez, es un sistema de crianza genuino de la Zona de Producción; como lo es el uso de la «bota», barrica típica fabricada en roble americano e intensamente envinada. La arquitectura también juega un papel importante en la peculiaridad de los vinagres de la Denominación de Origen «Vinagre de Jerez»; las bodegas de envejecimiento de vinagre suelen tener tejados a dos aguas y altas cubiertas, lo que ayuda a crear un importante volumen de aire interior que amortigua las oscilaciones térmicas del exterior. Las paredes suelen tener un grosor suficiente para aseguran el aislamiento y ventanas situadas a cierta altura, de forma que se permita la circulación de aire y el aprovechamiento de las frescas brisas nocturnas de poniente, pero se evite la incidencia directa de la luz sobre las botas.

5.2. *Carácter específico del producto*

La especificidad del Vinagre de Jerez debe en primer lugar hacer referencia a la materia prima de la que procede: los vinos aptos. La Zona de Producción es el origen también de unos vinos que tienen un carácter extraordinariamente genuino, algunos de cuyos rasgos son claramente perceptibles en el Vinagre de Jerez: la gama de colores, entre oro viejo y caoba y los aromas ligeramente alcohólicos, con predominio de notas vínicas y de madera.

Por otra parte, las condiciones climáticas de la zona y las propias características arquitectónicas de las bodegas, que ayudan a generar un microclima específico en el interior de ellas, propician un nivel de concentración de los componentes del vinagre a lo largo del proceso de crianza que determina una gran persistencia en boca.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto*

Todas las características enunciadas de orografía, suelo y clima confieren al viñedo de la Zona de Producción unas características diferenciales que definen en gran medida las peculiaridades de los vinos aptos y consiguientemente del Vinagre de Jerez que se obtendrá de los mismos. La influencia de los factores naturales en los vinos aptos obtenidos a partir de las variedades de uva utilizadas (Palomino, Moscatel y Pedro Ximenez) es determinante. Así, en regiones cálidas como la zona de producción del Vinagre de Jerez la maduración de la uva suele ser más rápida y los mostos, muy azucarados, suelen presentar valores de acidez relativamente bajos. La integral de luz en la Zona de Producción durante el período activo de la vid es notablemente alta, lo que permite el buen desarrollo y maduración del fruto. La zona de producción se caracteriza además por la sequía de sus veranos, coincidiendo con el período que trascurre entre el envero y la vendimia, y la predominancia del viento de levante, extremadamente seco y cálido. En este contexto, el viento de poniente proveniente del Océano Atlántico y con un marcado carácter térmico, propicia frecuentes brisas nocturnas en verano que producen intensas rociadas, lo que compensa unos déficits hídricos que pudieran verse agravados por la intensa luminosidad de la zona. En este sentido, la tierra de albarizas juega igualmente un papel decisivo en este sentido, pues su capacidad retentiva de la humedad asegura la disponibilidad de reservas hídricas en el subsuelo.

Por otra parte, las características aportadas por una población de levaduras seleccionadas desde tiempos inmemoriales y vinculadas a las condiciones medioambientales de la Zona tienen una importancia capital. El metabolismo de los alcoholes y polialcoholes del vino por parte de las levaduras alcoholígenas que se dan en el llamado «Marco de Jerez» da como resultado un conjunto de elementos secundarios y una alteración en los componentes primarios del vino: disminución del contenido en glicerina, incremento del contenido en acetaldehídos y de los productos de esterificación. A su vez, los acetaldehídos resultantes van a dar lugar a la acetoína, elemento que junto con la presencia de alcoholes superiores hace posible el característico aroma del Vinagre de Jerez. La presencia de una notable cantidad de alcohol residual es igualmente de enorme importancia para la calidad y la personalidad del Vinagre de Jerez, porque permite la producción de compuestos esterificados

(fundamental mente acetato de etilo), que estructuran el vinagre, dándole mayor complejidad y dotando de equilibrio a los aromas primarios de la acetificación.

La crianza en botas de roble y las particulares condiciones micro-climáticas de las bodegas propician además que el vinagre vaya adquiriendo unas características muy particulares durante su crianza. El tipo de barrica utilizada tiene una capacidad de micro-oxigenación ideal para la lenta evolución de los vinagres y permite la paulatina cesión de componentes durante el envejecimiento, que ayudan a estabilizar materias colorantes, forman agrupados poliméricos y aportan los característicos tonos entre ámbar y caoba, las notas vainilla das y los aromas a café con leche y torrefacto.

El sistema de criaderas y soleras, como sistema de crianza mayoritario en la zona, propicia una significativa homogeneización de los vinagres, al atemperar los efectos de las diferentes añadas. Por ultimo, la estructura arquitectónica de las bodegas del Marco de Jerez, al propiciar el mantenimiento de las condiciones microclimáticas no solo facilita la oxigenación lenta de los vinagres, sino que además asegura la conservación en perfectas condiciones de las botas que hacen posible la crianza del «Vinagre de Jerez».

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1209

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Sierra Mágina

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Designation of Origin “Sierra Mágina”.

Address Ctra. Mancha Real Cazorla s/n
23537 Bedmar, Jaén

Spain

GEOGRAPHICAL AREA

Sierra Mágina, Jaén, SPAIN.

Geographical area: Location and delimitation of the area: the production area is located in the natural park that gives its name to the designation. Located in the central part of the southern area of the province of Jaén, it comprises sixteen municipal districts with an area of 64,009 hectares of olive groves, which represents 84% of the useful agricultural area. Municipalities that comprise it: includes sixteen municipalities in the province of Jaén i.e.: Albanchez de Mágina, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas,

Cárcheles, Huelma-Solera, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, and Torres.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 2107/1999 of October 4, 1999 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L258 dated 05.10.1999.

PDO-ES-0054

October 05, 1999

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1209

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Sierra Mágina

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine "Sierra Mágina".

Adresse Ctra. Mancha Real Cazorla s/n
23537 Bedmar, Jaén
Espagne

AIRE GÉOGRAPHIQUE

Sierra Mágina, Jaén, ESPAGNE.

Aire géographique: Situation et délimitation de l'aire: l'aire de production est enclavée dans le parc naturel qui donne son nom à l'appellation. Elle se situe dans la partie centrale du sud de la province de Jaén et compte dix-sept municipalités avec une superficie de 64 009 ha d'oliveraies, ce qui représente 84% de la superficie agricole utile. Communes la composant: on compte dix-sept municipalités de la province de Jaén, à savoir: Albanchez de Mágina, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de

Arenas, Cárcheles, Huelma-Solera, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, et Torres.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 2107/1999 de la Commission du 4 octobre 1999 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L258 du 05.10.1999.

PDO-ES-0054

05.10.1999

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1209

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Sierra Mágina

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador Denominación de Origen “Sierra Mágina”.

Dirección Ctra. Mancha Real Cazorla s/n
23537 Bedmar, Jaén

España

ZONA GEOGRÁFICA

Sierra Mágina, Jaén, ESPAÑA.

Zona geográfica: Situación y delimitación de la zona: la zona de producción se encuentra enclavada en el parque natural que da nombre a la denominación. Situada en la parte central de la zona surde la provincia de Jaén, comprende dieciséis términos municipales con una superficie de 64 009 ha de olivar, que representa el 84 % de la superficie agraria útil.
Municipios que la integran: comprende dieciséis términos municipales de la provincia de Jaén que son:

Albanchez de Mágina, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles, Huelma-Solera, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, y Torres.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 2107/1999 de la Comisión de 4 de octubre de 1999 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L258 de 05.10.1999.

PDO-ES-0054

05.10.1999

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'SIERRA MÁGINA'

EC No: ES/PDO/105/0054

PDO (X) PGI ( )

1. Responsible department in the Member State:

Name:	Subdirección General de Calidad y Promoción Agroalimentaria. Dirección General de Industria Agroalimentaria y Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura, Pesca y Alimentación
Address:	Infanta Isabel 1º E-20871 Madrid
Tel.:	(34) 913 47 53 94
Fax:	(34) 913 47 54 10
e-mail:	sgcaproagro@mapya.es

2. Group:

Name:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Address:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar (Jaén)
Tel.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
e-mail:	D.O.sierra-magina@swin.net
Composition:	Producers/processors (X) Other ( )

3. Type of product:

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

4. Specification (summary of requirements under Article 4(2))

4.1 Name: 'Sierra Mágina'

4.2 Description: Extra virgin olive oil obtained from olives (*Olea europea, L*) of the Picual and Manzanillo de Jaén varieties.

The protected variety regarded as the principal one is the Picual.

Its characteristics are: acidity up to a maximum of 0,5°; peroxide value: maximum 18.$K_{270,}$ maximum 0,20; moisture and impurities not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow depending on the period the olives are harvested and the location of the olive grove within the region.

The protected extra virgin olive oils are prepared from olives not less than 90 % of which are of the Picual variety.

4.3 Geographical area: Location and delimitation of the area: The production area is surrounded by the Sierra Mágina Natural Park, which gives its name to the designation. Situated in the central part of the southern zone of the Province of Jaén, it comprises 16 municipalities and has olive groves covering a total of 64 009 ha representing 84 % of the utilised agricultural area.

Municipalities concerned: It covers sixteen municipalities in the Province of Jaén: Albánchez de Úbeda, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles (Cárchel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera and Torres.

4.4 Proof of origin: The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Regulating Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered back label issued by the Council and protected by the Designation of Origin.

4.5 Method of production: Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground from those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Council. The oil is decanted and the quality oil run off is analysed and graded. Only extra virgin olive oil is given the protection of the designation.

4.6 Link: The Sierra Mágina is a massif that rises above the plain in a relatively short continuous line running from north east to south west and surrounded by smaller hills. The

olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m, giving it the appearance of an island in the midst of a sea of olive trees. The soils most commonly occurring are lithosols, calcareous regosols, cambrisols and chromic luvisols. The climate fluctuates between Mediterranean subtropical and Mediterranean temperate, with annual average temperatures of between 13 °C and 17 °C, and average annual rainfall of between 400 mm and 800 mm. Traditional tilling, semi-tilling, pruning and pest and disease control methods provide a suitable environment for the development of olive trees from which healthy olives are obtained giving the oil its distinctive characteristics that are closely linked with the geographical surroundings.

4.7 Inspection body:

Name:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Address:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar
Tel.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
e-mail:	D.O.sierra-magina@swin.net

The inspection body satisfies the European Standard EN45011.

4.8 Labelling: The words ‘Sierra Mágina’ must be shown. Labels are authorised by the Council. Back labels are numbered and must be issued by the Council.

4.9 National requirements:

—Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits.

—Order of 25 February 1997 ratifying the Regulation on the Designation of Origin ‘Sierra Mágina’.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«SIERRA MAGINA»

Nº CE: ES/PDO/105/0054

AOP (X) IGP ( )

1. Service compétent de l'État membre

Nom:	Subdirección General de Calidad y Promoción Agroalimentaria. Dirección General de Industria Agroalimentaria y Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura, Pesca y Alimentación
Adresse:	Infanta Isabel 1º E-20871 Madrid
Tél.:	(34) 913 47 53 94
Fax:	(34) 913 47 54 10
Courriel:	sgcaproagro@mapya.es

2. Groupement demandeur:

Nom:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Adresse:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar (Jaén)
Tél.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
Courriel:	D.O.sierra-magina@swin.net
Composition:	producteurs/transformateurs (X) autres ( )

3. Type de produit:

Classe 1.5 — Matières grasses (beurre, margarine, huile, etc.)

4. Description du cahier des charges (résumé des conditions de l'article 4, paragraphe 2)

4.1. Nom: «Sierra Mágina»

4.2. Description: Huile d'olive vierge extra extraite du fruit de l'olivier (Olea europea L) des variétés Picula et Manzanillo de Jaén.

La variété Picual est la plus importante des variétés protégées.

Elle présente les caractéristiques suivantes: acidité maximale de 0,5° indice de peroxyde maximal de 18.K270, avec un maximum de 0,20; humidité et impuretés inférieures ou égales à 0,1 %.

Huiles particulièrement stables, très fruitées et légèrement amères. La couleur varie du vert intense au jaune doré en fonction de la période de récolte des olives et de la situation de l'oliveraie dans la région.

Les huiles protégées sont obtenues à partir d'au moins 90 % d'olives de la variété Picual

4.3. Aire géographique: Situation et délimitation de l'aire géographique: la zone de production est enclavée dans le parc naturel qui donne son nom à l'appellation. Située au centre de la zone méridionale de la province de Jaén, elle englobe seize communes et s'étend sur 64 009 ha, soit 84 % de la superficie agricole utile.

Municipalités qui composent l'aire géographique: l'aire géographique englobe seize communes de la province de Jaén: Albánchez de Úbeda, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles (Cárchel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera et Torres.

4.4. Preuve de l'origine: Les olives envoyées aux moulins appartiennent aux variétés autorisées et proviennent des oliveraies inscrites dans les registres du Conseil. L'extraction de l'huile se fait sous le contrôle des agents du Conseil dans des moulins agréés situés dans la zone de production et l'entreposage a lieu dans des moulins ou dans des usines de conditionnement inscrits dans les registres du Conseil. Les huiles obtenues sont soumises à des analyses physico-chimiques et organoleptiques et seules celles qui satisfont à tous les contrôles sont mises en bouteilles et commercialisées avec la mention de l'appellation d'origine protégée et avec la contre-étiquette numérotée par le Conseil régulateur.

4.5. Méthode d'obtention: Lorsque les olives des variétés agréées et des oliveraies inscrites dans les registres du Conseil sont mûres, elles sont récoltées avec soin et les fruits ramassés au sol sont séparés de ceux cueillis sur l'arbre; après la récolte, les olives sont acheminées vers les moulins à huile conformément aux conditions établies pour éviter la détérioration des fruits. Les fruits sont nettoyés et lavés afin d'ôter les feuilles, les queues, la terre et les impuretés, et ils sont ensuite moulus pour procéder à l'extraction de l'huile. L'ensemble du processus ne dure pas plus de 48 heures. L'huile est obtenue à l'aide de techniques adaptées, autorisées et contrôlées par le Conseil régulateur. Les huiles sont mises à décanter et, après

séparation, l'huile de qualité sera analysée et classée. Seules les huiles d'olive vierge extra sont protégées par l'appellation.

4.6. Lien: La zone appelée «Sierra Mágina» est un massif montagneux qui se détache sur la plaine en une ligne qui va du nord-est au sud-ouest. Ce massif, qui n'est pas très long, est entouré de chaînes de montagnes moins hautes. Les oliveraies se trouvent dans les zones à topographie plus douce qui entourent le massif montagneux, à partir de 850 mètres d'altitude, ce qui donne l'impression d'une île entourée par une mer d'oliviers. Les sols les plus courants dans la région sont des lithosols, des régosols calcaires, des cambisols et des luvisols chromiques; le climat est de type méditerranéen sous-tropical à méditerranéen tempéré, avec des températures moyennes annuelles comprises entre 13 et 17 °C et des précipitations moyennes annuelles allant de 400 à 800 mm. Les techniques de labour traditionnelles, le semi-labour, la taille ainsi que la situation sous contrôle au regard des parasites et des maladies offrent un milieu adapté au développement d'oliviers donnant des fruits sains dont on extraira des huiles aux caractéristiques particulières, très étroitement liées à l'aire géographique.

4.7. Structure de contrôle:

Nom:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Adresse:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar
Tél.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
Courriel:	D.O.sierra-magina@swin.net

La structure de contrôle respecte la norme EN 45-011.

4.8. Étiquetage: La mention «Sierra Mágina» figure obligatoirement sur l'étiquette. Les étiquettes doivent être autorisées par le Conseil régulateur. Les contre-étiquettes doivent être numérotées et délivrées par le Conseil régulateur.

4.9. Exigences nationales:

—Loi 25/1970 du 2 décembre 1970 relative au statut de la vigne, du vin et des alcools.

—Arrêté du 25 février 1997 qui ratifie le règlement de l'appellation d'origine «Sierra Mágina».

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

'SIERRA MÁGINA'

EC No: ES/PDO/105/0054

PDO (X) PGI ( )

1. Responsible department in the Member State:

Name:	Subdirección General de Calidad y Promoción Agroalimentaria. Dirección General de Industria Agroalimentaria y Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura, Pesca y Alimentación
Address:	Infanta Isabel 1º E-20871 Madrid
Tel.:	(34) 913 47 53 94
Fax:	(34) 913 47 54 10
e-mail:	sgcaproagro@mapya.es

2. Group:

Name:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Address:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar (Jaén)
Tel.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
e-mail:	D.O.sierra-magina@swin.net

Composition:	Producers/processors (X) Other ( )

3. Type of product:

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

4. Specification (summary of requirements under Article 4(2))

4.1 Name: 'Sierra Mágina'

4.2 Description: Extra virgin olive oil obtained from olives (*Olea europea, L*) of the Picual and Manzanillo de Jaén varieties.

The protected variety regarded as the principal one is the Picual.

Its characteristics are: acidity up to a maximum of 0,5°; peroxide value: maximum 18.$K_{270,}$ maximum 0,20; moisture and impurities not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow depending on the period the olives are harvested and the location of the olive grove within the region.

The protected extra virgin olive oils are prepared from olives not less than 90 % of which are of the Picual variety.

4.3 Geographical area: Location and delimitation of the area: The production area is surrounded by the Sierra Mágina Natural Park, which gives its name to the designation. Situated in the central part of the southern zone of the Province of Jaén, it comprises 16 municipalities and has olive groves covering a total of 64 009 ha representing 84 % of the utilised agricultural area.

Municipalities concerned: It covers sixteen municipalities in the Province of Jaén: Albánchez de Úbeda, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles (Cárchel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera and Torres.

4.4 Proof of origin: The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Regulating Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered back label issued by the Council and protected by the Designation of Origin.

4.5 Method of production: Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground from those from the tree. The

olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Council. The oil is decanted and the quality oil run off is analysed and graded. Only extra virgin olive oil is given the protection of the designation.

4.6 Link: The Sierra Mágina is a massif that rises above the plain in a relatively short continuous line running from north east to south west and surrounded by smaller hills. The olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m, giving it the appearance of an island in the midst of a sea of olive trees. The soils most commonly occurring are lithosols, calcareous regosols, cambrisols and chromic luvisols. The climate fluctuates between Mediterranean subtropical and Mediterranean temperate, with annual average temperatures of between 13 °C and 17 °C, and average annual rainfall of between 400 mm and 800 mm. Traditional tilling, semi-tilling, pruning and pest and disease control methods provide a suitable environment for the development of olive trees from which healthy olives are obtained giving the oil its distinctive characteristics that are closely linked with the geographical surroundings.

4.7 Inspection body:

Name:	Consejo Regulador de la Denominación de Origen «Sierra de Mágina».
Address:	Ctra. Mancha Real-Cazorla, s/n E-23537 Bedmar
Tel.:	(34) 953 77 20 90
Fax:	(34) 953 77 22 72
e-mail:	D.O.sierra-magina@swin.net

The inspection body satisfies the European Standard EN45011.

4.8 Labelling: The words ‘Sierra Mágina’ must be shown. Labels are authorised by the Council. Back labels are numbered and must be issued by the Council.

4.9 National requirements:

—Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits.

—Order of 25 February 1997 ratifying the Regulation on the Designation of Origin ‘Sierra Mágina’.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1210

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Sierra de Cazorla

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de Origen “Sierra de Cazorla”
Ctra. Peal de Becerro-Cazorla, km 10,5
Apdo. de correos 51
23470 Cazorla, Jaén

Spain

GEOGRAPHICAL AREA

The production area is located in the southeast of the province of Jaén, in an enclave of extraordinary value, next to the Natural Park of the Sierras de Cazorla Segura y las Villas, and with its own defining physical and biological characteristics.

Municipalities that comprise it: Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcón, Quesada and Santo Tomé, of the Jaén province.

Processing and packaging area: the processing and packaging area coincides with the production area. The production, processing and packaging area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1971/2001 of October 9, 2001 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L269 dated 10.10.2001.

PDO-ES-0137

October 10, 2001

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1210

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Sierra de Cazorla

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de Origen "Sierra de Cazorla"
Ctra. Peal de Becerro-Cazorla, km 10,5
Apdo. de correos 51
23470 Cazorla, Jaén

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est située au sud-est de la province de Jaén, dans une enclave d'une richesse extraordinaire, à côté du parc naturel de las Sierras de Cazorla, Segura et las Villas, avec des caractéristiques physiques et biologiques propres.

Communes qui en font partie: Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcón, Quesada et Santo Tomé, dans la province de Jaén.

Aire de fabrication et de conditionnement: L'aire de fabrication et de conditionnement coïncide avec celle de production. L'aire de production, de fabrication et de conditionnement se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1971/2001 de la Commission du 9 octobre 2001 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L269 du 10.10.2001.

PDO-ES-0137

10.10.2001

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1210

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Sierra de Cazorla

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de Origen “Sierra de Cazorla”
Ctra. Peal de Becerro-Cazorla, km 10,5
Apdo. de correos 51
23470 Cazorla, Jaén

España

ZONA GEOGRÁFICA

La zona de producción se encuentra situada en el sudeste de la provincia de Jaén, en un enclave de extraordinario valor, junto al Parque Natural de las Sierras de Cazorla Segura y las Villas, y con unas características físicas y biológicas definitorias propias.

Municipios que la integran: Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcón, Quesada y Santo Tomé, de la provincia de Jaén.

Zona de elaboración y envasado: La zona de elaboración y envasado coincide con la de producción. La zona de producción, elaboración y envasado se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 1971/2001 de la Comisión de 9 de octubre de 2001 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo, relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticio.

Diario Oficial de la Unión Europea L269 de 10.10.2001.

PDO-ES-0137

10.10.2001

ADMINISTRACIÓN COMPETENTE
Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Sierra de Cazorla»
Nº UE: PDO-ES-0137
DOP (**X**) IGP ()

1. Nombres
«Sierra de Cazorla»

2. Estado miembro o tercer país
España

3. Tipo de producto:
Aceite de oliva virgen extra, clase 1.5. Materias grasas.

4. Descripción del pliego de condiciones

4.1. Nombre: «Sierra de Cazorla».

4.2. Descripción: Aceite de oliva virgen extra, obtenido a partir de las aceitunas del olivo (Olea Europea L) de la variedad «Picual» y la variedad autóctona «Royal» y que respondan a las siguientes características: acidez hasta 0,7° como máximo; índice de peróxidos: máximo de 18; K270: máximo de 0,20; humedad e impurezas: no superior al 0,1 %.
Aceites de gran estabilidad, muy afrutados y ligeramente amargos. El color varía del verde intenso al amarillo dorado, dependiendo de la época de recolección de la aceituna y de la localización del olivar dentro de la comarca.

4.3. Zona geográfica

Situación de la zona: La zona de producción se encuentra situada en el sudeste de la provincia de Jaén, en un enclave de extraordinario valor, junto al Parque Natural de las Sierras de Cazorla Segura y las Villas, y con unas características físicas y biológicas definitorias propias.

Municipios que la integran: Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcón, Quesada y Santo Tomé, de la provincia de Jaén.
Superficie total de la zona y superficie del olivar: La superficie total de la zona es de 133 585 hectáreas, de la cuales la superficie dedicada al cultivo del olivar es de 31 500 hectáreas.
Zona de elaboración y envasado: La zona de elaboración y envasado coincide con la de producción.

4.4. Prueba de origen: Las aceitunas son de las variedades autorizadas y proceden de los olivares de los términos municipales de la zona de producción e inscritos en el Registro de olivares del Consejo Regulador.

El aceite se extrae en las almazaras situadas en el ámbito geográfico de la zona de producción e inscritas en el Registro de almazaras del Consejo Regulador.

El envasado se realizará por las envasadoras inscritas en el Registro de envasadores y siempre dentro del ámbito geográfico de actuación.

El Consejo Regulador como órgano de control realizará inspecciones periódicas para comprobar que los productos que se presentan para ser amparados se han obtenido y elaborado conforme a lo señalado en el pliego de condiciones.

Los aceites que tras el proceso de control se compruebe que cumplen lo señalado en el pliego, serán certificados por el Consejo, que entregará a las empresas envasadoras la etiqueta numerada, y saldrán al mercado con la garantía de su origen.

4.5. Método de obtención: Las labores culturales se dan con cultivador en la labor de alzar y grada de disco. En verano se dan pases de rastra y los suelos de olivos se preparan para la recolección con rulos o rastras y se tratan con herbicidas de preemergencia.

Las aceitunas de las variedades autorizadas y de olivares inscritos, una vez maduras, se recogen con esmero, separando suelo y vuelo. Una vez recolectadas se transportan a las almazaras en condiciones establecidas para que el fruto no se deteriore.

Los frutos se limpian y lavan para separar hoja, palos, tierra e impurezas y posteriormente se molturan las aceitunas para proceder a la extracción del aceite.

Este proceso se lleva a cabo en un plazo no superior a cuarenta y ocho horas. En la obtención del aceite se emplean técnicas adecuadas autorizadas y supervisadas por el Consejo Regulador.

Los aceites obtenidos se dejan decantar y, una vez separado el aceite de calidad, se analiza y clasifica. Sólo los aceites de oliva virgen extra serán protegidos por la DOP.

4.6. Vínculo

Histórico: Las noticias más antiguas relativas al olivar en la comarca y Sierra de Cazorla, después de la conquista y repoblación de la zona por Fernando III en el siglo XIII proceden de la documentación de la villa de Quesada durante los siglos de la Baja Edad Media, y en ella se constata ya claramente la presencia del cultivo del olivar en la zona.

Natural: La zona geográfica de producción presenta unas peculiaridades físicas y biológicas definitorias, que se detallan a continuación y que contribuyen a que los aceites producidos en esta zona presenten unas características cualitativas propias. Uno de los factores fundamentales del vínculo con el medio natural es la utilización de la variedad autóctona «Royal», que está perfectamente adaptada a las condiciones edafoclimáticas de la zona y que tiene bajo contenido en aceite pero de gran calidad.
— El relieve de la zona es en su mayoría accidentado, con pendientes elevadas. La Sierra de Cazorla está formada por cuatro cordilleras, virtualmente paralelas, que tienen su eje longitudinal de norte a sur y plegamientos de este a oeste, y donde se encuentran cotas como el Cerro de Las Empanadas (2 106 metros).
— En cuanto a suelos, encontramos los órdenes *entisols* (los más recientes y menos evolucionados), *inceptisols* (desarrollados sobre calizas, con carácter alcalino) y *alfisols* (con un horizonte de acumulación de arcilla).
— El clima viene caracterizado por temperaturas medias de 16 °C en primavera, 23 °C en verano, 13 °C en otoño y 4 °C en invierno, y una precipitación media anual de 600 a 800 mm.

4.8. Etiquetado: Figurará obligatoriamente la mención «Sierra de Cazorla». Las etiquetas estarán autorizadas por el Consejo Regulador. Las etiquetas estarán numeradas y serán expedidas por el Consejo.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1211

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Priego de Córdoba

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de Origen Protegida “Priego de Córdoba”
Avda. Niceto Alcalá Zamora, Parque Urbano Multiusos
Pabellón de las Artes (Apdo. Correos 118)
14800 Priego de Córdoba, Córdoba

Spain

GEOGRAPHICAL AREA

The production area is a natural region, located in the southeast of the province of Córdoba, in the heart of the Natural Park of the Sierra Subbética. It includes the municipal districts of Almedinilla, Carcabuey, Fuente Tójar and Priego de Córdoba, with an area of 28,628 hectares of olive groves.
Province of Córdoba, Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 2107/1999 of October 4, 1999 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L258 dated 05.10.1999.

PDO-ES-0053

October 05, 1999

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1211

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Priego de Córdoba

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Priego de Córdoba"
Avda. Niceto Alcalá Zamora, Parque Urbano Multiusos
Pabellón de las Artes (Apdo. Correos 118)
14800 Priego de Córdoba, Córdoba

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est une municipalité naturelle, située au sud-est de la province de Córdoba, au coeur du parc naturel de la Sierra Subbética. Elle comprend les municipalités de Almedinilla, Carcabuey, Fuente Tójar et Priego de Córdoba, sur une superficie de 28.628 ha d'oliveraies. Province de Córdoba, Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 2107/1999 de la Commission du 4 octobre 1999 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L258 du 05.10.1999.

PDO-ES-0053

05.10.1999

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1211

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Priego de Córdoba

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de Origen Protegida “Priego de Córdoba”
Avda. Niceto Alcalá Zamora, Parque Urbano Multiusos
Pabellón de las Artes (Apdo. Correos 118)
14800 Priego de Córdoba, Córdoba

España

ZONA GEOGRÁFICA

La zona de producción es una comarca natural, situada en el sureste de la provincia de Córdoba, en pleno Parque Natural de la Sierra Subbética. Comprende los términos municipales de Almedinilla, Carcabuey, Fuente Tójar y Priego de Córdoba, con una superficie de 28.628 ha de olivar.
Provincia Córdoba, España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 2107/1999 de la Comisión de 4 de octubre de 1999 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L258 de 05.10.1999.

PDO-ES-0053

05.10.1999

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Priego de Córdoba»
Nº UE: PDO-ES-0053
DOP (**X**) IGP ()

1. Nombres
«Priego de Córdoba»

2. Estado miembro o tercer país
España

3. Tipo de producto

Aceite de oliva virgen extra. Clase 1.5 — Materias grasas

4.2. Descripción del producto
Aceite de oliva virgen extra, obtenido a partir de las aceitunas de las variedades Picuda, Hojiblanca y Picual.
Sus características serán: acidez: hasta 1º como máximo; índice de peróxidos: máximo
15.K_{270}, máximo 0,15; humedad e impurezas: menos de 0,1 %.

Los tipos de aceite de oliva virgen extra protegidos son:

«Picudo»: Elaborado en más de un 50 % con aceitunas de la variedad Picuda. Acidez máxima 0,5º. Color amarillo. Olor y sabor afrutado, aromático, agradable y dulce.

«Hojiblanco»: Elaborado en más de un 50 % con aceitunas de la variedad Hojiblanca. Acidez máxima 0,5º. Color amarillo dorado. Olor y sabor afrutado, fresco, agradable y dulce.

«Picual»: Elaborado en más de un 50 % con aceitunas de la variedad Picual. Acidez máxima 1º. Color amarillo verdoso. Olor y sabor afrutado, aromático y ligeramente amargo.

4.3. Zona geográfica.

La zona de producción es una comarca natural, situada en el sureste de la provincia de Córdoba, en pleno Parque Natural de la Sierra Subbética. Comprende los términos municipales de Almedinilla, Carcabuey, Fuente Tójar y Priego de Córdoba, con una superficie de 28 628 ha de olivar.

4.4. Prueba del origen.

Las aceitunas que llegan a las almazaras son de las variedades autorizadas y proceden de olivares inscritos en los registros del Consejo. El aceite se extrae en almazaras inscritas, situadas en la zona de producción, bajo el control de los veedores del Consejo, y se almacena en almazaras o plantas envasadoras inscritas. Los aceites obtenidos se someten a análisis fisicoquímicos y organolépticos y sólo los que superan todos los procesos de control se envasan y salen al mercado amparados por la denominación de origen y con la contraetiqueta numerada entregada por el Consejo Regulador.

4.5. Método de obtención

Las aceitunas de las variedades autorizadas y de olivares inscritos, una vez maduras, se recogen con el mayor esmero, separando suelo y vuelo; una vez recolectadas se transportan a las almazaras en condiciones establecidas para que el fruto no se deteriore. Los frutos se limpian y lavan para separar hojas, palos, tierra e impurezas y posteriormente se molturan las aceitunas para proceder a la extracción del aceite. El proceso se llevará a cabo en un plazo no superior a las 48 horas. En la obtención del aceite se emplearán técnicas adecuadas, autorizadas y supervisadas por el Consejo Regulador.

4.6. Vínculo

Zona abrupta y montañosa, atravesada por varias alineaciones montañosas, con cotas superiores llegando incluso a los 1.000 metros sobre el nivel del mar. Suelos de distintos orígenes formados por margas calizas, calizas dolomíticas, arcillas y arenas con cantos calizos y yestíferos; los suelos en los que se desarrolla el olivar fluctúan de los francoarcilloarenosos a los arcillosos con un alto contenido en carbonato cálcico y un contenido medio en materia orgánica, fósforo, potasio, magnesio, hierro y boro.

Clima continental con grandes oscilaciones térmicas en función de la altitud y orientación.
Pluviometría variable que oscila entre los 400 litros por año en la zona oriental y los 700 en las zonas altas de Priego, Carcabuey y Almedinilla. Técnicas adecuadas de cultivo, laboreo, abonados, poda, control de plagas y enfermedades facilitan el medio adecuado para el desarrollo del olivo, del que se obtienen frutos sanos, que proporcionan aceites de peculiares características fuertemente ligados a su medio geográfico.

4.8. Etiquetado

Figurará obligatoriamente la mención «Priego de Córdoba». Las etiquetas estarán autorizadas por el Consejo Regulador. Las contraetiquetas irán numeradas y serán expedidas por el Consejo.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1212

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Pimentón de la Vera

GOOD(S)

1. **Paprika**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Denominación de Origen Protegida “Pimentón de la Vera”
Avda de la Constitución nº 177, 1º
10400 Jaraíz de la Vera, Cáceres

Spain

GEOGRAPHICAL AREA

The area of production of peppers for making paprika with the Protected Designation of Origin "Pimentón de la Vera", comprises the municipalities of the natural counties of La Vera, Campo Arañuelo, Valle del Ambroz and Valle del Alagón, in the north of the province of Cáceres and which are listed below: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz de la Vera,

Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

The processing and packaging area coincides, in its entirety, with the production area.

All the production processes leading to the making of "Pimentón de la Vera" must be carried out within the municipal districts described in this section, which means that the farms, drying facilities and industries of the Protected Designation of Origin shall be within this geographical area. The purpose of this restriction is to obtain a greater guarantee of origin, traceability and quality of the final product.

The production, processing and packaging area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 982/2007 of August 21, 2007 entering certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications [Pimentón de la Vera (PDO) - Karlovarský suchar (PGI) - Riso di Baraggia Biellese y Vercellese (DOP)].

Official Journal of the European Union L217 dated 22.08.2007.

PDO-ES-0321

August 22, 2007

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1212

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Pimentón de la Vera

PRODUIT(S)

1. **"Pimentón"**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Denominación de Origen Protegida "Pimentón de la Vera"
Avda de la Constitución nº 177, 1º
10400 Jaraíz de la Vera, Cáceres

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des piments destinés à la fabrication du "pimentón" bénéficiant de l'appellation d'origine protégée "Pimentón de la Vera" est constituée des communes des régions naturelles de La Vera, Campo Arañuelo, Valle del Ambroz et Valle del Alagón, situées au nord de la province de Cáceres, qui sont énumérées ci-après: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz

de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

L'aire de fabrication et de conditionnement coïncide, dans son intégralité, avec l'aire de production.

Tous les processus de production conduisant à la fabrication du "Pimentón de la Vera" devront être réalisés dans les limites des municipalités décrites dans cette section, ce qui signifie que les exploitations, les séchoirs et les industries couvertes par l'appellation d'origine protégée devront être situés dans cette aire géographique. Cette restriction vise à mieux garantir l'origine, la traçabilité et la qualité du produit final.

L'aire de production, de fabrication et de conditionnement se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°982/2007 de la Comission du 21 août 2007 enregistrant certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées [Pimentón de la Vera (AOP) - Karlovarský suchar (IGP) -Riso di Baraggia Biellese e Vercellese (AOP)].

Journal officiel de l'Union européenne. L217 du 22.08.2007.

PDO-ES-0321

22.08.2007

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1212

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Pimentón de la Vera

PRODUCTO(S)

1. **Pimentón**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Denominación de Origen Protegida “Pimentón de la Vera”
Avda de la Constitución nº 177, 1º
10400 Jaraíz de la Vera, Cáceres

España

ZONA GEOGRÁFICA

La zona de producción de pimientos para la elaboración de pimentón amparado por la Denominación de Origen Protegida “Pimentón de la Vera”, está constituida por los municipios de las comarcas naturales de La Vera, Campo Arañuelo, Valle del Ambroz y Valle del Alagón, en el Norte de la provincia de Cáceres y que se relacionan a continuación: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa

Bárbara, Holguera, Jaraíz de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

La zona de elaboración y envasado coincide, en su totalidad, con la zona de producción.

Todos los procesos productivos que conduzcan a la elaboración de "Pimentón de la Vera" deberán ser realizados dentro de los términos municipales descritos en este apartado, lo que significa que las explotaciones, secaderos e industrias de la Denominación de Origen Protegida estarán dentro de esta zona geográfica. Con esta restricción se pretende obtener una mayor garantía de origen, trazabilidad y calidad del producto final.

La zona de producción, elaboración y envasado se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 982/2007 de la Comisión de 21 de agosto de 2007 por el que se inscriben ciertas denominaciones en el registro de denominaciones de origen protegidas y de indicaciones geográficas protegidas [Pimentón de la Vera (DOP) - Karlovarský suchar (IGP) -Riso di Baraggia Biellese e Vercellese (DOP)].

Diario Oficial de la Unión Europea. L217 de 22.08.2007.

PDO-ES-0321

22.08.2007

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'PIMENTÓN DE LA VERA'

EC No: ES/PDO/005/0321/29.10.2003

PDO (X) PGI ( )

1. Responsible department in the Member State:

Name:	Subdirección General de Calidad y Promoción Agroalimentaria — Dirección General de Industria Agroalimentaria y Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España.
Address:	Infanta Isabel, 1 E-28071 Madrid
Tel.:	(34) 913 47 53 94
Fax:	(34) 913 47 54 10
e-mail:	sgcaproagro@mapya.es

2. Group:

Name:	D. Manuel Fernández Amor, con D.N.I. nº 5.602.884-S, y otros.
Address:	«Unión de Productores de Pimentón, Sociedad Cooperativa» Polígono Industrial «El Pocito», Calle E, Parcela E-7, E-10400 Jaraíz de la Vera (Cáceres)
Tel.:	(34) 927 46 00 12
Fax:	(34) 927 17 00 71
e-mail:	—
Composition:	Producers/processors (X) Other ( )

3. Type of product:

Class 1.8 — Other Annex II products (spices) — Paprika

4. Specification (summary of requirements under Article 4(2))

4.1. Name: 'Pimentón de la Vera'

4.2. Description: Paprika with the Protected Designation of Origin ‘Pimentón de la Vera’ means the product from grinding the totally red fruits of the Jaranda, Jariza and Jeromín varieties of the ‘Ocales’ group, and the Bola variety, of the botanical species *Capsicum annum* L. and *Capsicum longum* L. collected when they are ripe, healthy and clean and have the colour typical of the variety, free of pests or disease, dried using oak and/or holm oak wood in the traditional fashion of the Vera, and which comes from the designated area of production.

La Vera paprika is a product with a smoky taste and aroma which is made intense and penetrating by the process of drying the chillies using smoke. It is deep red in colour and shiny. It imparts its colour vigorously, more in the case of the varieties from the Ocales group than the Bola variety. Taste, aroma and colour are very stable over time, mainly because of the slow and gentle drying process used.

Depending on taste, the paprika may be divided into three groups:

Sweet paprika: gentle taste, completely sweet. Made from the Bola and Jaranda varieties.

Ocal or sweet/hot paprika: slightly sharp on the palate. Made from the Jaranda and Jariza varieties.

Hot paprika: decidedly hot on the palate. Made from the Jeromín, Jariza and Jaranda varieties.

Physico-chemical characteristics: Pimentón de la Vera is defined by the following physical-chemical characteristics:

Size of the seed: the paprika seed must be milled so that it passes through a No 16 sieve or screen on the ASTM scale (equivalent to a 1,19 mm mesh).

Analytical characteristics:

Maximum water content	14
Maximum ether extract of dry matter	23
Maximum raw fibre in dry matter	28
Maximum ash in dry matter:	
— Total (maximum)	9
— Insoluble (maximum)	1
Colour (1), ASTA units: minimum	90

Food ingredients: edible sunflower oil (a maximum of 3 % by weight of the dry product) may occasionally be added to the powdered paprika to give the final product consistency and

shine. The addition of oil does not affect the specific character of the paprika and so no specific geographical origin is specified for the oil.

The prepared product must be totally free from seeds, veins, flower heads and stalks from varieties of chillies other than those authorised for each of the three groups of paprika, artificial colouring matters and other substances affecting the parameters defining this spice.

The proportion of seeds, veins, flower heads and stalks from the authorised varieties of chillies must be less than that of the rest of the fruit.

4.3. Geographical area: The area of production of chillies for the production of paprika under the ‘Pimentón de la Vera’ Protected Designation of Origin comprises the following municipalities of the natural areas known as La Vera, Campo Arañuelo, Valle del Ambroz and Valle del Alagón, in the north of the Province of Cáceres: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

The area for preparation and packaging fully coincides with the area of production.

All the procedures for the production of ‘Pimentón de la Vera’ must be carried out in the municipalities listed above, i.e. growing, drying and processing all take place within this geographical area. This requirement is intended to provide greater guarantees of the origin, traceability and quality of the final product.

4.4. Proof of origin: Protected la Vera paprika is produced in registered establishments from dried chillies from registered holdings in the area of production; once it has passed the checks laid down, it is marketed under the Protected Designation of Origin ‘Pimentón de la Vera’ with a numbered secondary label. The chillies used come from the Jaranda, Jariza and Jeromín varieties in the ‘Ocales’ group and from the Bola variety.

4.5. Method of production: This begins with seed planting from the end of February to early April, to secure chilli plants which will be finally planted out roughly between 15 May and 10 June.

The land where they are to be planted out is first properly prepared to provide the best conditions with any hard subsurface layers and clods broken up, hoeing and the addition of organic and mineral fertilisers and the shaping of the soil.

Planting is carried out by hand or using mechanical transplanters. The plants are then watered copiously to promote good root formation.

Depending on the holding, this is done by gravity, sprinkling or in some cases local irrigation systems.

Once the fruit is ripe it is harvested by hand and taken for drying on the holding itself. Water is removed by means of a vertical current of air with a fire beneath (smoke-drying). This is done by the farmer himself.

This system is conducive to slow, gentle, non-aggressive drying so that within 10 to 15 days the water content of the fruit falls from 80 % to under 15 %. The final product obtained (‘cáscara’) has a smoky taste and aroma and a very stable colour — these are features of the system of drying used.

The ‘cáscara’ is then taken to local mills for grinding on emery stones. The ground paprika is then passed through horizontally positioned stones known as ‘piedras de transmitir’. Occasionally, vegetable oil is added at this point up to the maximum proportion laid down in point 4.2.1.3 of this Summary. The addition of oil does not affect the specific character of the paprika. Finally, it is packaged and labelled and so is ready for marketing

4.6. Link: The first references to the cultivation of La Vera paprika date from the sixteenth-century, when it was cultivated in the Monastery of Yuste (Cuacos de Yuste, La Vera district) by the Hieronymite friars.

Cultivation gradually spread from La Vera to neighbouring areas, the Campo Arañuelo, Valle del Ambroz and Valle del Alagón, becoming steadily more valued by farmers because of its profitability.

The industrial process for obtaining paprika began at the end of the seventeenth-century and expanded substantially in the mid-eighteenth-century. At that time the chillies were ground in water-powered flour mills located by streams. The coming of electricity to La Vera meant that electric mills could be used, leading to substantial improvements in the industry, which began to concentrate on producing paprika.

The varieties of chilli used for producing paprika are native ones belonging to the botanical species *Capsicum annum* L. and *Capsicum longum* L., the former being slightly oblate and the latter longer. The first group includes the Bola varieties-population and the second the Ocales varieties-population, also known as Agridulce de la Vera. These are very hardy varieties and very well adapted to the soil and climate of the area. Their splendid acclimatisation is the reason why they have not been replaced by varieties from elsewhere. Another important factor justifying the use of local vegetative material is that it is completely adapted to the system of drying by smoke, used in La Vera from the seventeenth-century to the present day.

The protection provided by the Sierra de Gredos, the properties of the soils, which are loose and totally free from salt, the quality of the water used for irrigation, which is also salt-free, and the features of the microclimate of the area of production permit cultivation of these indigenous varieties which produce fruit which gives a particular taste to the paprika obtained from them.

To the taste of the variety is added that of the smoking, a system of drying related to the climatic features of the area, where sun-drying is not possible, and which gives the paprika its characteristic taste and aroma as well as very stable colour.

The use of indigenous varieties, smoke-drying and the use of stone mills in La Vera since the seventeenth-century differentiates the paprika produced there from that produced elsewhere in the world. It has its own personality, so that the paprika produced in the north of Cáceres using the system described above is known as La Vera paprika.

4.7. Inspection body:

Name:	Consejo Regulador de la Denominación de Origen Protegida «Pimentón de la Vera»
Address:	Avda. de la Constitución, 65 E-10400 Jaraíz de la Vera (Cáceres)
Tel.:	(34) 927 17 02 72
Fax:	(34) 927 17 02 72
e-mail:	info@pimentonvera-origen.com

The inspection body for the ‘Pimentón de la Vera’ PDO satisfies standard UNE-EN 45.011.

4.8. Labelling: Commercial labels used by each producing industry must be approved by the inspection body. They must bear the words: ‘Denominación de Origin Protegida “Pimentón de la Vera”’.

All La Vera paprika certified as having a Protected Designation of Origin put up for consumption must be identified by the logo registered and owned by the Regulatory Board and the numbered secondary label — otherwise it may not be sold. It must be impossible to reuse the numbered secondary label.

4.9. National requirements:

—Law No 25/1970 of 2 December 1970 laying down rules on vineyards, wine and spirit drinks and the implementing rules approved by Decree No 835/1972 of 23 March 1972.

—Decree No 835/1972 of 28 March 1972 laying down detailed rules for the application of Law No 25/1970.

—Order of 25 January 1994 establishing the correspondence between Spanish legislation and Regulation (EEC) No 2081/92 on designations of origin and geographical indications for food products.

—Royal Decree No 1643/99 of 22 October 1999 on the procedure for submitting applications for entry on the Community Register of Protected Designations of Origin and Protected Geographical Indications.

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(1) At the time of milling

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«PIMENTÓN DE LA VERA»

Nº CE: ES/PDO/005/0321/29.10.2003

AOP (X) IGP ( )

1. Service compétent de l'État membre:

Nom:	Subdirección General de Calidad y Promoción Agroalimentaria — Dirección General de Industria Agroalimentaria y Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España.
Adresse:	Infanta Isabel, 1 E-28071 Madrid
Téléphone	(34) 913 47 53 94
Télécopie	(34) 913 47 54 10
Courriel:	sgcaproagro@mapya.es

2. Groupement demandeur:

Nom:	Manuel Fernández Amor, titulaire du D.N.I. nº 5.602.884-S, et autres.
Adresse:	«Unión de Productores de Pimentón, Sociedad Cooperativa» Polígono Industrial «El Pocito», Calle E, Parcela E-7, E-10400 Jaraíz de la Vera (Cáceres)
Téléphone	(34) 927 46 00 12
Télécopie	(34) 927 17 00 71
Courriel:	—
Composition:	producteurs/transformateurs (X) autre ( )

3. Type de produit:

Classe 1.8. Autres produits de l'annexe I (épices) — «Pimentón»

4. Description du cahier des charges (résumé des conditions de l'article 4, paragraphe 2)

4.1. Nom: «Pimentón de la Vera»

4.2. Description: Le «pimentón» à appellation d'origine protégée «Pimentón de la Vera» est le produit de la mouture de fruits uniformément rouges des variétés du groupe des «Ocales» (Jaranda, Jariza et Jeromín), ainsi que de la variété Bola, appartenant aux espèces Capsicum annum L. et Capsicum longum L., cueillis à maturité, sains, propres, présentant la couleur caractéristique de la variété, exempts de toute attaque de parasites ou de maladies, séchés au bois de chêne vert et/ou de chêne, par le système traditionnel de la Vera, et provenant de la zone de production délimitée.

Le «Pimentón de la Vera» est un produit présentant une saveur et un arôme fumés, intenses et pénétrants, dus au processus de séchage à la fumée auquel sont soumis les piments. Ceux-ci sont de couleur rouge intense et assez brillants. Ils possèdent un pouvoir colorant élevé, plus important dans les variétés du groupe des Ocales que dans la variété Bola. Leur saveur, leur arôme et leur couleur sont extrêmement stables au fil du temps, principalement en raison de la lenteur et de la douceur du procédé de déshydratation utilisé.

En fonction de la saveur, on peut distinguer trois groupes de «pimentón»:

le «pimentón» doux: saveur légère, uniformément douce. Élaboré avec les variétés Bola et Jaranda;

le «pimentón»«ocal» ou aigre-doux: légèrement piquant au palais. Élaboré avec les variétés Jaranda et Jariza;

le «pimentón» piquant: très piquant au palais. Élaboré avec les variétés Jeromín, Jariza et Jaranda.

Caractéristiques physicochimiques: le «Pimentón de la Vera» est défini par les caractéristiques physicochimiques suivantes:

dimensions du grain: le degré de mouture du «pimentón» doit être tel qu'il passe par le crible ou tamis numéro 16 de l'échelle ASTM (équivalant à une ouverture de maille de 1,19 mm);

caractéristiques analytiques:

Humidité maximale, en pourcentage	14
Extrait éthéré sur matière sèche en pourcentage, maximum	23
Fibre brute sur matière sèche en pourcentage, maximum	28
Cendres sur matière sèche en pourcentage, maximum:	

— totales (maximum)	9
— insolubles (maximum)	1
Couleur (1), unités ASTM: minimum	90

ingrédients alimentaires: on peut occasionnellement ajouter de l'huile végétale comestible de tournesol à la poudre de «pimentón», en vue d'ajouter de la consistance et de la brillance au produit final, à raison d'une proportion maximale de 3 % de la masse du produit sec. Cet ajout d'huile n'influençant pas le caractère spécifique du «pimentón», aucune zone d'origine déterminée n'est définie pour cette huile;

le produit élaboré est totalement exempt de graines, de placentas, de calices et de pédoncules ne provenant pas des variétés admises pour l'élaboration de chacun des trois groupes de «pimentones», ainsi que de colorants artificiels et d'autres substances affectant les valeurs des paramètres qui définissent cette espèce;

concernant les graines, les placentas, les calices et les pédoncules de fruits correspondant aux variétés autorisées, leur proportion doit dans tous les cas être inférieure à celle du reste du fruit.

4.3. Aire géographique: La zone de production des piments destinés à l'élaboration du «pimentón» relevant de l'appellation d'origine protégée «Pimentón de la Vera», est constituée par les communes des régions naturelles de La Vera, Campo Arañuelo, Valle del Ambroz et Valle del Alagón, dans le nord de la province de Cáceres, à savoir: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera et Zarza de Granadilla.

La zone d'élaboration et de conditionnement correspond totalement à la zone de production.

Tous les procédés de production servant à élaborer le «Pimentón de la Vera» doivent être effectués dans les communes citées dans le présent paragraphe, ce qui signifie que les exploitations, les séchoirs et les entreprises de l'appellation d'origine protégée doivent se situer dans cette aire géographique. Cette restriction vise à obtenir une meilleure garantie de l'origine, de la traçabilité et de la qualité du produit final.

4.4. Preuve de l'origine: Le «Pimentón de la Vera» protégé est élaboré dans des installations enregistrées, à partir de piments desséchés provenant d'exploitations inscrites dans la zone

de production; il est mis sur le marché sous l'appellation d'origine protégée «Pimentón de la Vera» et muni d'une contre-étiquette numérotée une fois qu'il a satisfait aux contrôles établis. Les piments utilisés doivent provenir des variétés du groupe des «Ocales» (Jaranda, Jariza et Jeromín) et de la variété Bola.

4.5. Méthode d'obtention: Cette méthode débute avec la réalisation des semis, de la fin février au début avril, pour l'obtention des plants de piments, qui sont transplantés dans le terrain définitif, entre le 15 mai et le 10 juin environ.

Avant de recevoir les plantes, le terrain d'implantation doit subir les travaux de préparation adéquats pour permettre l'implantation optimale des plants de piments; ces travaux consistent en la rupture des couches sous-superficielles endurcies, l'émottage, l'ameublissement, l'épandage d'engrais organiques et de minéraux et la mise en forme du terrain.

La plantation est effectuée manuellement ou à l'aide de repiqueuses mécaniques. Après le repiquage, il est indispensable d'arroser abondamment afin de garantir le bon enracinement des plants.

Cet arrosage s'effectue, suivant l'exploitation, par gravité, par aspersion et, dans certains cas, par des systèmes d'irrigation localisée.

Lorsque les fruits sont mûrs, on procède à leur cueillette, opération qui est effectuée manuellement, et à leur transport vers les séchoirs situés dans les exploitations agricoles elles-mêmes, où aura lieu la déshydratation, par le système de courant vertical avec foyer inférieur, et le séchage à la fumée, qui est réalisé par l'agriculteur lui-même.

Ce système assure un séchage lent, doux et peu agressif et permet, en l'espace de 10 à 15 jours, d'abaisser la teneur en humidité des fruits de 80 % à moins de 15 %. Le produit final obtenu, appelé coquille, possède une saveur et un arôme fumés et une grande stabilité de couleur, des caractéristiques propres au système de déshydratation de La Vera.

Ensuite, la coquille est transportée vers les moulins de l'aire géographique concernée afin d'être moulue dans des moulins en pierre d'émeri, pour donner le produit final, le «Pimentón de la Vera». Finalement, le «pimentón» moulu passe par les «pierres de transmission», disposées horizontalement. C'est à ce moment que l'on peut parfois procéder à l'ajout d'huile végétale dans la proportion maximale visée au point 4.2.1.3 de la présente fiche-résumé. Cet ajout d'huile n'a aucune influence sur le caractère spécifique du «pimentón». Viennent enfin le conditionnement et l'étiquetage, qui préparent le produit à la commercialisation.

4.6. Lien: Les principales références de la culture du piment dans La Vera remontent au XVIe siècle, époque où il était cultivé au monastère de Yuste (Cuacos de Yuste, région de La Vera) par les frères hiéronymites.

Cette culture s'est étendue peu à peu, de la Vera aux régions naturelles limitrophes –Campo Arañuelo, Valle del Ambroz et Valle del Alagón –, où elle est devenue de plus en plus prisée par les agricultures en raison des bons rendements économiques qu'elle assurait.

Le procédé industriel d'obtention du «pimentón» a été mis au point à la fin du XVIIe siècle, atteignant un développement important au milieu du XVIIIe siècle. Les piments étaient alors moulus dans des moulins hydrauliques à farine qui se trouvaient en bordure des gorges. L'arrivée de l'électricité à La Vera a permis l'utilisation de moulins électriques ainsi que des progrès substantiels dans les entreprises qui commençaient à s'installer dans la région dans le seul objectif de produire le «pimentón».

Les variétés de piment utilisées pour l'élaboration du «pimentón» sont des variétés autochtones appartenant aux espèces botaniques *Capsicum annum* L. et *Capsicum longum* L., aux fruits sub-sphériques pour la première et allongés pour la seconde. Le premier groupe inclut les variétés-populations Bola et le second les variétés-populations Ocales, également appelées «Agridulce de la Vera». Il s'agit de variétés très rustiques et très bien adaptées aux conditions édapho-climatiques de la zone. Vu leur extraordinaire acclimatation, elles n'ont été remplacées par aucune variété étrangère. Un autre fait important justifiant l'utilisation de matériel végétal autochtone est sa totale adaptation au système de séchage à la fumée, utilisé dans la Vera depuis le XVII^{e} siècle et toujours en usage aujourd'hui.

Les caractéristiques climatiques du microclimat de la zone de production, dû à la protection de la Sierra de Gredos, ainsi que les propriétés des sols (souples, dépourvus de sels) et la qualité de l'eau utilisée pour l'irrigation, qui ne présente aucun problème de salinité, permettent la culture de ces variétés autochtones dont les fruits donnent une saveur particulière au «pimentón» qui en résulte.

Cette saveur, due à la variété, est enrichie par le séchage à la fumée, un système de séchage lié aux caractéristiques climatiques de la zone — qui empêchent le séchage au soleil — et qui confère au «pimentón» une saveur et un arôme caractéristiques et, par surcroît, une grande stabilité de couleur.

L'utilisation de variétés autochtones, le séchage à la fumée et l'emploi de moulins de pierre depuis le XVIIe siècle dans la Vera font du «pimentón» fabriqué dans cette zone un produit différent des autres «pimentones» produits dans le reste du monde, en le dotant d'une personnalité propre; c'est pourquoi le «pimentón» produit au nord de Cáceres suivant le système d'élaboration décrit porte le nom de «Pimentón de la Vera».

4.7. Structure de contrôle:

Nom:	Consejo Regulador de la Denominación de Origen Protegida «Pimentón de la Vera»
Adresse:	Avda. de la Constitución, 65

	E-10400 Jaraíz de la Vera (Cáceres)
Téléphone	(34) 927 17 02 72
Télécopie	(34) 927 17 02 72
Courriel:	info@pimentonvera-origen.com

La structure de contrôle de l'AOP «Pimentón de la Vera» remplit les conditions établies par la norme UNE-EN 45.011.

4.8. Étiquetage: Les étiquettes commerciales, propres à chaque unité de fabrication enregistrée, doivent être approuvées par la structure de contrôle. Elles doivent obligatoirement comporter la mention: Appellation d'origine protégée «Pimentón de la Vera».

Tous les lots de «Pimentón de la Vera» certifiés par l'appellation d'origine protégée et qui sont envoyés à la consommation doivent être munis de l'identification comportant le logo enregistré par le Conseil régulateur et propriété de ce dernier, et de la contre-étiquette numérotée; ils ne peuvent être commercialisés comme tels s'ils ne remplissent pas cette condition. La contre-étiquette numérotée ne peut être employée qu'une seule fois et n'est pas récupérable.

4.9. Exigences nationales:

—Loi 25/1970 du 2 décembre, statut du vin, de la vigne et des alcools et son règlement approuvé par le décret 835/1972 du 23 mars.

— Décret 835/1972 du 28 mars, règlement de la loi 25/1970.

—Ordonnance du 25 janvier 1994 précisant la correspondance entre la législation espagnole et le règlement (CEE) nº 2081/92, relatif à la protection des indications géographiques protégées et des appellations d'origine des produits agricoles et des denrées alimentaires.

—Décret royal 1643/99 du 22 octobre régissant la procédure d'introduction des demandes d'inscription au Registre communautaire des appellations d'origine protégées et des indications géographiques protégées.

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(1) Au moment de la mouture

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«PIMENTÓN DE LA VERA»

Nº CE: ES/PDO/005/0321/29.10.2003

DOP (X) IGP ( )

1. Servicio competente del Estado miembro:

Nombre:	Subdirección General de Calidad y Promoción Agroalimentaria — Dirección General de Industria Agroalimentaria y Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España.
Dirección:	Infanta Isabel, 1 E-28071 Madrid
Teléfono:	(34) 913 47 53 94
Fax:	(34) 913 47 54 10
Correo electrónico:	sgcaproagro@mapya.es

2. Agrupación solicitante:

Nombre:	D. Manuel Fernández Amor, con D.N.I. nº 5.602.884-S, y otros.
Dirección:	«Unión de Productores de Pimentón, Sociedad Cooperativa» Polígono Industrial «El Pocito», Calle E, Parcela E-7, E-10400 Jaraíz de la Vera (Cáceres)
Teléfono:	(34) 927 46 00 12
Fax:	(34) 927 17 00 71
Correo electrónico:	—
Composición:	Productores/transformadores (X) Otras categorías ( )

3. Tipo de producto:

Clase 1.8 — Otros productos del anexo II (especias) — Pimentón

4. Descripción del pliego de condiciones (resumen de las condiciones del artículo 4, apartado 2):

4.1. Nombre del producto: «Pimentón de la Vera»

4.2. Descripción: Se entiende por pimentón con Denominación de Origen Protegida «Pimentón de la Vera», el producto obtenido de la molienda de frutos totalmente rojos, de las variedades del grupo de las «Ocales» (Jaranda, Jariza y Jeromín), y de la variedad Bola, pertenecientes a las especies *Capsicum annum L. y Capsicum longum L.*, recolectados maduros, sanos, limpios, con el color característico de la variedad, libres de ataques de plagas o enfermedades, secados con leña de encina y/o roble, por el sistema tradicional de la Vera, y que procedan de la zona de producción delimitada.

El «Pimentón de la Vera» es un producto de sabor y aroma ahumados, intensos y penetrantes, debido al proceso de secado al humo a que se somete a los pimientos. En cuanto a su coloración es rojo intenso con relativo brillo. Tiene un alto poder colorante, superior en las variedades del grupo de las Ocales que en la variedad Bola. Tanto su sabor, aroma y color son altamente estables a lo largo del tiempo, debido principalmente, al lento y suave proceso de deshidratación utilizado.

Según su sabor podemos establecer tres grupos de pimentones:

Pimentón dulce: de sabor suave, totalmente dulce. Elaborado con las variedades Bola y Jaranda.

Pimentón ocal o agridulce: suavemente picante al paladar. Elaborado con las variedades Jaranda y Jariza.

Pimentón picante: pronunciado picor al paladar. Elaborado con las variedades Jeromín, Jariza y Jaranda.

Características físico-químicas: El Pimentón de la Vera queda definido por las características físico-químicas siguientes:

Dimensión del grano: El grado de molturación del pimentón debe ser tal que pase por la criba o tamiz número16 de la escala ASTM (equivalente a 1,19 mm de luz de malla).

Características analíticas

Humedad máxima, en tanto por ciento	14
Extracto etéreo sobre materia seca en tanto por ciento, máximo	23
Fibra bruta sobre materia seca en tanto por ciento, máximo	28

Cenizas sobre materia seca en tanto por ciento, máximo:	
— Totales (máximo)	9
— Insolubles(máximo)	1
Color (1), unidades ASTA: mínimo	90

Ingredientes alimenticios o alimentarios: Ocasionalmente, podrá añadirse aceite vegetal comestible de girasol al polvo de pimentón, con el fin de proporcionar consistencia y brillo al producto final, en la proporción máxima del 3 % en masa de producto seco. Esta adición de aceite no influye en el carácter específico del pimentón, razón por la que no se define una zona de procedencia determinada para estos aceites.

El producto elaborado estará totalmente exento de semillas, placentas, cálices y pedúnculos que no procedan de las variedades admitidas para la elaboración de cada uno de los tres grupos de pimentones, así como de colorantes artificiales y otras sustancias que afecten a los valores de los parámetros que definen a esta especia.

Respecto a las semillas, placentas, cálices y pedúnculos de frutos correspondientes a las variedades autorizadas, deberán encontrarse en todo caso en proporción inferior al resto del fruto.

4.3. Zona geográfica: La zona de producción de pimientos para la elaboración de pimentón amparado por la Denominación de Origen Protegida «Pimentón de la Vera», está constituida por los municipios de las comarcas naturales de La Vera, Campo Arañuelo, Valle del Ambroz y Valle del Alagón, en el Norte de la provincia de Cáceres y que se relacionan a continuación: Abadía, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla Gargantilla, Granja de Granadilla, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

La zona de elaboración y envasado coincide, en su totalidad, con la zona de producción.

Todos los procesos productivos que conduzcan a la elaboración de «Pimentón de la Vera» deberán ser realizados dentro de los términos municipales descritos en este apartado, lo que significa que las explotaciones, secaderos e industrias de la Denominación de Origen Protegida estarán dentro de esta zona geográfica. Con esta restricción se pretende obtener una mayor garantía de origen, trazabilidad y calidad del producto final.

4.4. Prueba del origen: El Pimentón de la Vera amparado se elabora en instalaciones inscritas, a partir de pimientos desecados procedentes de explotaciones inscritas situadas en la zona de producción; se expide al mercado amparado por la Denominación de Origen Protegida «Pimentón de la Vera» y con contraetiqueta numerada una vez superados los controles establecidos. Los pimientos utilizados procederán de las variedades del grupo de las «Ocales» (Jaranda, Jariza y Jeromín), y de la variedad Bola.

4.5. Método de obtención: Comienza con la realización de los semilleros, desde finales de febrero hasta primeros de abril, para la obtención de las plantas de pimiento, que serán transplantadas al terreno definitivo entre el 15 de mayo y el 10 de junio, aproximadamente.

El terreno de asiento antes de recibir a las plantas, habrá recibido las labores preparatorias adecuadas que permitan la mejor implantación de las plantitas de pimiento, que consistirán en la rotura de capas subsuperficiales endurecidas, desterronado, mullido, aporte de abonos orgánicos y minerales y conformación del suelo.

La plantación se realizará a mano o con la ayuda de transplantadoras mecánicas. Después del transplante, se dará un riego abundante para asegurar el buen arraigo de las plantas.

El riego se aplicará, según la explotación, por gravedad, por aspersión y en algunos casos mediante sistemas de riego localizado.

Una vez el fruto esté maduro, se procederá a la recolección de los mismos, operación que se realiza a mano, y será transportado a los secaderos sitos en las propias explotaciones agrarias, dónde tendrá lugar la deshidratación por el sistema de corriente vertical con hogar inferior, secado al humo, que realiza el propio agricultor.

Este sistema, permite un secado lento, suave, poco agresivo, consiguiendo en el periodo de 10 a 15 días, que los frutos pasen de un contenido en humedad del 80 % a menos del 15 %. El producto final obtenido, denominado cáscara, tendrá un sabor y aroma ahumados y una gran estabilidad de color, caracteres estos propios del sistema de deshidratación verato.

La cáscara es llevada, posteriormente a los molinos de la zona, para su molienda en molinos de piedra de esmeril. Finalmente el pimentón molido pasa por las llamadas «piedras de transmitir», dispuestas en posición horizontal. En este momento, ocasionalmente, se procede a la adición del aceite vegetal en la proporción máxima establecida en el apartado 4.2.1.3 de esta Ficha Resumen. La adición de este aceite no influye en el carácter específico del pimentón. Por último, se procede al envasado y etiquetado, quedando así listo para su comercialización.

4.6. Vínculo: Las primeras referencias del cultivo del pimiento en La Vera datan del siglo XVI, cuando era cultivado en el Monasterio de Yuste (Cuacos de Yuste, Comarca de La Vera) por los frailes Jerónimos.

El cultivo se fue extendiendo, poco a poco, desde la Vera a las comarcas naturales limítrofes, el Campo Arañuelo, Valle del Ambroz y Valle del Alagón, siendo cada vez más valorado por los agricultores debido a los buenos rendimientos económicos que proporcionaba.

El proceso industrial para la obtención de pimentón se inicia a finales del siglo XVII, alcanzando un importante desarrollo a mediados del siglo XVIII. Los pimientos entonces, se molían en los molinos hidráulicos de harina que se encontraban en los márgenes de las gargantas. La llegada de la luz eléctrica a La Vera, permitió el uso de molinos eléctricos y como consecuencia una sustancial mejora en las industrias, que comienzan a instalarse con el objetivo único de elaborar pimentón.

Las variedades de pimiento utilizadas para la elaboración de pimentón, son variedades autóctonas, pertenecientes especies botánicas, *Capsicum annum* L y *Capsicum longum* L, de frutos subesféricos la primera y alargados la segunda. Dentro del primer grupo se encuentran las variedades-población Bola, y en el segundo, el grupo de las variedades-población Ocales también llamadas Agridulce de la Vera. Se trata de variedades muy rústicas y muy bien adaptadas a las condiciones edafoclimáticas de la zona. Su magnífica aclimatación es la razón por la que no han sido sustituidas por ninguna variedad foránea. Otro hecho importante que justifica el uso de material vegetal autóctono es su total adaptación al sistema de secado al humo, utilizado en la Vera desde el siglo XVII, y que permanece en la actualidad.

Las características climáticas que ofrece el microclima de la zona de producción, debido a la protección de la Sierra de Gredos, junto a las propiedades de los suelos, sueltos, con ausencia total de sales, y la calidad del agua empleada en los riegos, también sin problemas de salinidad, permiten el cultivo de estas variedades autóctonas que dan lugar a unos frutos que proporcionan un sabor particular al pimentón de ellos obtenidos.

Este sabor, debido a la variedad, se completa con el ahumado, sistema de secado vinculado a las características climáticas de la zona, que impiden hacerlo al sol, y que proporciona al pimentón el sabor y aroma característicos y, por añadidura, una alta estabilidad del color.

El uso de variedades autóctonas, el secado al humo y la utilización de molinos de piedra, desde el siglo XVII en la Vera, hace del pimentón producido en esa zona un producto diferente a los demás producidos en el resto del mundo, con personalidad propia, lo que ha dado lugar a que como Pimentón de la Vera se conozca al pimentón producido en el norte de Cáceres según el sistema de elaboración descrito.

4.7. Estructura de control:

Nombre:	Consejo Regulador de la Denominación de Origen Protegida «Pimentón de la Vera»
Dirección:	Avda. de la Constitución, 65

	E-10400 Jaraíz de la Vera (Cáceres)
Teléfono:	(34) 927 17 02 72
Fax:	(34) 927 17 02 72
Correo electrónico:	info@pimentonvera-origen.com

La Estructura de Control de la D.O.P. «Pimentón de la Vera» cumple los requisitos establecidos por la norma UNE-EN 45.011.

4.8. Etiquetado: Las etiquetas comerciales, propias de cada industria elaboradora inscrita, deben ser aprobadas por la estructura de control. En ellas figurará, obligatoriamente, la mención: Denominación de Origen Protegida «Pimentón de la Vera».

Todo el Pimentón de la Vera certificado por Denominación de Origen Protegida que se expida para el consumo, deberá ir provisto de la identificación con el logotipo registrado por el Consejo Regulador y propiedad del mismo, y de la contraetiqueta numerada, no pudiendo ser comercializado como tal sin este requisito. La contraetiqueta numerada será de un solo uso y no recuperable.

4.9. Requisitos nacionales:

—Ley 25/1970, de 2 de diciembre, Estatuto de la Viña, del Vino y de los Alcoholes y en su Reglamento aprobado por Decreto 835/1972, de 23 de marzo.

— Decreto 835/1972, de 28 de marzo, reglamento de la Ley 25/1970.

—Orden de 25 de enero de 1994, por la que se precisa la correspondencia entre la legislación española y el Reglamento (CEE) nº 2081/92, en materia de denominaciones de origen e indicaciones geográficas de productos agrícolas y alimentarios.

—Real Decreto 1643/99 de 22 de octubre por el que se regula el procedimiento para la tramitación de solicitudes de inscripción en el Registro Comunitario de Denominaciones de Origen Protegidas y de las Indicaciones Geográficas Protegidas.

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(1) En el momento de la molturación

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1213

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Bierzo

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Bierzo"
C/ Mencía 1, Campo de San Bartolo
CP: 24540 Cacabelos, León

Spain

GEOGRAPHICAL AREA

León, SPAIN.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0615

June 20, 1992

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1213

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Bierzo

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Bierzo"
C/ Mencía 1, Campo de San Bartolo
CP: 24540 Cacabelos, León

Espagne

AIRE GÉOGRAPHIQUE

León, Espagne

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0615

20.06.1992

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1213

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Bierzo

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Bierzo"
C/ Mencía 1, Campo de San Bartolo
CP: 24540 Cacabelos, León

España

ZONA GEOGRÁFICA

León, ESPAÑA

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) No 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0615

20.06.1992

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. Name of the product

Bierzo

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

White wines

Appearance: Clean, pale yellow to golden-yellow in colour.

Aroma: Bold wines of medium to high intensity with fruity aromas (white fruit, stone fruit, citrus fruit) and/or floral notes (white flowers, yellow flowers). In addition to the above, white wines fermented or aged in barrels will also have aromas characteristic of the fermentation or ageing process, such as nutty, toasted, vanilla or pastry-scented aromas.

Taste: Fresh wines with medium to full body and medium to long finish.

Any analytical limits not covered will comply with existing EU legislation.

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)	0,8

Maximum total sulphur dioxide (in milligrams per litre)	150

Rosé wines

Appearance: Clean, ranging from light pink to ruby red in colour, with possible salmon tones. The robe may vary from very pale to medium.

Aroma: Bold, with a medium to high aromatic intensity with fruity aromas (red fruit, black fruit, citrus fruit) and/or floral notes (white flowers, violets).

Taste: Fresh taste with medium to full body and medium to long finish.

Any analytical limits not covered will comply with existing EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
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)	150

Clarete wines

Appearance: Clean, ranging from pale pink to ruby red in colour, with a robe that may vary from very pale to medium.

Aroma: Bold, with medium to high intensity and aromas of red and/or black fruits and/or violets.

Taste: Fresh, with a medium to long finish and a medium to full body.

Any analytical limits not covered will comply with existing EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
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)	150

Red wines

Appearance: Clean, with a medium to very strong robe, ranging in colour from purple to red.

Aroma: Bold, with medium to high intensity and aromas of red and/or black fruits and/or violets.

Taste: Fresh, with structure, finish and body.

For second-year and subsequent wines the volatile acidity may not exceed 1 g/l of acetic acid.

Any analytical limits not covered will comply with existing EU legislation.

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)	0,8
Maximum total sulphur dioxide (in milligrams per litre)	130

Aged red wines

Appearance: Clean, with a suitable colour for its category. The colour of oaked red and ‘Crianza’ red wines ranges from purple to red, and from red to brick-red for ‘Reserva’ and ‘Gran Reserva’, with a medium to strong robe.

Aroma: Bold, medium to high intensity, with fruity aromas (red fruit, black fruit, ripe fruit) and/or floral notes (violets), and tertiary aromas typical of the barrel ageing process, such as vanilla, coconut, toasted aromas, balsamic and spices.

Taste: Fresh, full-bodied with structure and lasting finish.

For second-year and subsequent wines the volatile acidity may not exceed 1 g/l of acetic acid.

Any analytical limits not covered will comply with existing EU legislation.

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)	0,8
Maximum total sulphur dioxide (in milligrams per litre)	130

5. Wine-making practices

a. *Essential oenological practices*

Cultivation method

The use of irrigation in the cultivation of vines used to produce wines with the ‘Bierzo’ Designation of Origin is prohibited. Irrigation is only permitted during the first two years of life of new plants in order to encourage crop establishment.

Specific oenological practice

—Minimum likely alcoholic strength of the grapes: 12 % vol. for red varieties (except Garnacha Tintorera: 11 % vol.) and 11 % vol. for white varieties (except Godello: 12 % vol.)

— Extraction yield not exceeding 74 l per 100 kg of grapes.

Relevant restriction on making the wines

—Red wine is prepared with at least 85 % of the Mencía, Garnacha Tintorera, Estaladiña and/or Merenzao varieties. The rest is made up of any authorised varieties.

—Rosé wine is prepared with the varieties authorised in paragraph 6 of this document, with at least 70 % of grapes from the red varieties.

—White wine is prepared using: Godello, Doña Blanca, Malvasía and Palomino.

—Clarete wine will be made in accordance with the traditional method of producing this type of wine in El Bierzo and therefore the percentage of authorised red grapes used must be between 40 % and 60 %, while the rest must be white grapes from any of the authorised varieties. The product will then be pressed directly or undergo

pre-fermentation maceration prior to pressing. During the alcoholic fermentation of the must, skins removed from white or red grapes must make up between 5 % and 10 % of the total volume of the must.

b. *Maximum yields*

Palomino variety

12 000 kilograms of grapes per hectare

Palomino variety

88,80 hectolitres per hectare

Other varieties

11 000 kilograms of grapes per hectare

Other varieties

81,40 hectolitres per hectare

6. Demarcated geographical area

The production area covers the following municipalities, all of which belong to the province of Leon: Arganza, Bembibre, Benuza, Berlanga del Bierzo, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Corullón, Cubillos del Sil, Fresnedo, Fabero, Folgoso de la Ribera, Igueña, Molinaseca, Noceda, Oencia, Ponferrada, Priaranza, Puente de Domingo Flórez, Sancedo, Sobrado, Toreno, Torre del Bierzo, Trabadelo, Vega de Espinareda, Villadecanes-Toral de los Vados and Villafranca del Bierzo, as well as their corresponding districts.

7. Main wine grape variety(ies)

PALOMINO

GARNACHA TINTORERA

MENCÍA

GODELLO

ALARIJE – MALVASÍA RIOJANA

ESTALADIÑA

DOÑA BLANCA – MALVASÍA CASTELLANA

MERENZAO

8. Description of the link(s)

The distinctiveness of the wines from the area covered is essentially due to the geographical environment: the soil, geological and climate characteristics of our district make it an exceptional area for vine growing. All of the municipalities, both those initially included in the production area and those that were included recently, have similar characteristics and therefore the latter can be considered suitable for the production of quality wines. Furthermore, through human endeavour the varieties most appropriate and best suited to the environment in which they grow have been selected since these are indigenous varieties that can be found in all the municipalities forming part of the Denomination of Origin. The growing method most suitable for obtaining a unique and different product has also been selected, as what we have are vineyard parcels planted since the end of the 19th century and beginning of the 20th century, with the same varieties, rootstocks and planting patterns, and similar production systems.

The main factors that bear out this link are summarised below:

—The clay-loam soils, with higher or lower quantities of coarse fragments such as slate and quartzite, will lend the wines elegance and finesse, making them easily distinguishable from wines from other areas.

—The microclimate of the district is different from that of the surrounding areas located outside the mountain chain because we have a strong Atlantic influence which gives us abundant rainfall and a mild annual average temperature, as well as certain continental features owing to the major fluctuations in temperature which helps the grapes to ripen.

—The vineyards are located on slopes of varying steepness and altitude, with some vines growing at an altitude of more than 1 000 m above sea level, resulting in fresh and lively wines.

—The varieties existing in El Bierzo are perfectly adapted to the environment. The main varieties are the Mencía and Godello, but we also have all other authorised varieties, albeit to a lesser extent. Our red wines are intensely fruity, fresh and well suited to barrel-ageing. The white wines are fresh, flavourful and with a fullness that makes them instantly recognisable.

—The traditionally used planting patterns are narrow which, together with the soil characteristics, means that grape yields are not very high, leading to high-quality, well-ripened grapes with balanced analytical parameters.

—The wines from this area have an added value because they come from vineyards that average around 75 years of age. These old vineyards account for 85 % of the surface area of the vines. It should be borne in mind that the grapes grown on these old vines are of a very high quality since over the years a balance has been struck

between the vine production methods and the harvesting of the grapes, ensuring optimal ripening. The deep and powerful root system is able to explore a larger expanse of land, ensuring mineral nutrition and a greater supply of water. Because of this the plants are less sensitive to yearly climate variations, ensuring a steady maturation over the years. Furthermore, the high volume of old wood creates greater reserves which, when directed towards the grape bunches, help to maintain the quality over successive harvests. Furthermore, the old plants have extensive scarring caused by pruning wounds which hinders the circulation of sap through the vessels resulting in a lower number of bunches, which will be smaller. Because of these circulatory difficulties, sugars and other quality compounds tend to accumulate in the grapes.

—In summary, the area's different microclimate which varies between an Atlantic and a continental climate, together with the soil, the predominance of old vineyards and the high planting density, will give low yields of well-ripened grapes, producing fruity, balanced wines with good acidity.

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 subsequent ageing of the wines. Thus, the organoleptic and physical and chemical characteristics described in this specification can only be guaranteed if all of the wine-handling operations take place in the area of production. The bottling of wines covered by the 'Bierzo' PDO is one of the factors critical to attaining the characteristics. As a consequence, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling will take place in wineries located in bottling plants in the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name ‘Bierzo’ and the traditional term ‘Denominación de Origen’ (Designation of Origin), which replaces ‘Denominación de Origen Protegida’ (Protected Designation of Origin), must appear prominently.

It will be obligatory to state the year of vintage, even if the wine has not been aged.

Optional particulars are:

Traditional terms ‘crianza’, ‘reserva’ and ‘gran reserva’.

The mentions ‘fermentado en barrica’ (fermented in barrels), ‘criado en barrica’ (barrel-matured), or ‘envejecido en barrica’ (barrel-aged).

Name of a smaller geographical unit and the following mentions:

‘Vino de Villa’ followed by the name of a municipality or rural district included in the demarcated geographical area, provided that 100 % of the grapes come from that place and comply with the established yield restriction.

‘Vino de Paraje’ followed by the name of a rural district identified in the demarcated geographical area, provided that 100 % of the grapes come from there and comply with the established yield restriction. Each rural district is marked on the maps in SIGPAC (http://www.crdobierzo.es). This mention may be completed with the following information:

‘Viña Clasificada’, provided that 100 % of the grapes come from a parcel or several neighbouring parcels, the indication ‘Vino de Paraje’ has been used for at least five years, and it complies with the established yield limitation.

‘Gran Viña Clasificada’, provided that it complies with all of the above requirements, except that it must have used the indication ‘Viña Clasificada’ for at least five years.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination(s) à enregistrer

Bierzo

2. Type de l'indication géographique

AOP – appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

4. Description du ou des vins

Vins blancs

Phase visuelle: robe propre et de couleur jaune acier à jaune or.

Phase olfactive: vins francs, d'intensité moyenne à élevée, aux arômes fruités (fruits blancs, fruits à noyau, agrumes) et/ou floraux (fleurs blanches ou jaunes). Dans les vins blancs fermentés ou vieillis en fûts, outre ce qui précède, des arômes typiques de la fermentation ou du vieillissement en fûts apparaîtront, tels que des arômes de fruits secs et/ou grillés, de vanille et/ou de pâtisseries.

Phase gustative: vins frais, avec un corps d'intensité moyenne à élevée et une persistance moyenne à élevée.

Les limites analytiques non prévues doivent être conformes à la réglementation européenne en vigueur.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	11,5
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	0,8
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

Vins rosés

Phase visuelle: couleur propre allant du rose clair au rouge rubis, et pouvant présenter également des tons saumonés. L'intensité de la robe peut varier de très faible à moyenne.

Phase olfactive: odeur franche, intensité aromatique moyenne à élevée, avec présence d'arômes fruités (fruits rouges, fruits noirs, agrumes) et/ou floraux (fleurs blanches ou violettes).

Phase gustative: vins frais, avec un corps d'intensité moyenne à élevée et une persistance moyenne à élevée.

Les limites analytiques non prévues doivent être conformes à la réglementation européenne en vigueur.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	0,8
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

Vins «Claretes»

Phase visuelle: vin propre, dont la couleur se décline du rose pâle au rouge rubis, et dont l'intensité de la robe varie de très faible à moyenne.

Phase olfactive: odeur franche, d'intensité moyenne à élevée, avec présence d'arômes de fruits rouges et/ou noirs et/ou de fleurs violettes.

Phase gustative: vins frais, avec un corps d'intensité moyenne à élevée et une persistance moyenne à élevée.

Les limites analytiques non prévues doivent être conformes à la réglementation européenne en vigueur.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique

Acidité volatile maximale (en milliéquivalents par litre)	0,8
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

Vins rouges

Phase visuelle: vins propres, dont l'intensité de la robe varie de moyenne à très élevée, et dont la couleur peut prendre des teintes violacées à rouges.

Phase olfactive: vins francs, d'intensité aromatique moyenne à élevée, avec présence d'arômes de fruits rouges et/ou noirs et/ou de fleurs violettes.

Phase gustative: vins frais, structurés, persistants et corsés.

L'acidité volatile des vins de deuxième année et au-delà ne peut pas dépasser 1 g/l d'acide acétique.

Les limites analytiques non prévues doivent être conformes à la réglementation européenne en vigueur.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	0,8
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	130

Vins rouges vieillis

Phase visuelle: vin propre, d'une couleur adéquate pour sa catégorie. Cette couleur varie du violet au rouge pour les vins vieillis en fûts de chêne, et tire au rouge tuilé pour les vins de catégorie «reserva» et «gran reserva». L'intensité de la robe varie de moyenne à élevée.

Phase olfactive: odeur franche, d'intensité moyenne à élevée, avec la présence d'arômes fruités (fruits rouges, fruits noirs, fruits mûrs) et/ou floraux (fleurs violettes) et d'arômes tertiaires typiques du vieillissement en fût (vanille, noix de coco, pain grillé, arômes balsamiques et épicés par exemple).

Phase gustative: vins frais, structurés, persistants et corsés.

L'acidité volatile des vins de deuxième année et au-delà ne peut pas dépasser 1 g/l d'acide acétique.

Les limites analytiques non prévues doivent être conformes à la réglementation européenne en vigueur.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	0,8
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	130

5. Pratiques vitivinicoles

a. *Pratiques œnologiques essentielles*

Pratique culturale

L'irrigation des vignes destinées à produire des vins bénéficiant de l'appellation d'origine Bierzo est interdite. Seules les nouvelles plantations pourront être irriguées pendant les deux premières années, afin de favoriser l'implantation de la culture.

Pratique œnologique spécifique

—Titre alcoométrique minimal probable du raisin: 12 % en volume pour les variétés de cépage rouge (à l'exception de la variété Garnacha Tintorera: 11 % en volume) et 11 % en volume pour les variétés de cépage blanc (à l'exception de la variété Godello: 12 % en volume).

— Rendement d'extraction maximal fixé à 74 l pour 100 kg de raisins.

Restriction applicable à l'élaboration

—Les vins rouges sont élaborés à partir des variétés Mencía, Garnacha Tintorera, Estaladiña et/ou Merenzao, à hauteur de 85 % au minimum. N'importe laquelle des variétés autorisées peut être utilisée pour le complément.

—Le vin rosé est élaboré à partir des variétés autorisées énoncées au paragraphe 6 du présent document, avec au moins 70 % de raisins des variétés de cépage rouge.

—Le vin blanc est élaboré à partir des variétés Godello, Doña Blanca, Malvasía et Palomino.

—Le vin «clarete» est élaboré selon la méthode traditionnelle utilisée dans le Bierzo: le pourcentage de raisins rouges autorisés doit être compris entre 40 et 60 %, le reste devant être constitué de raisins blancs issus de l'une des variétés autorisées. Les raisins sont alors directement pressés ou passent par une période de macération pré-fermentaire avant d'être pressés. Lors de la fermentation alcoolique du moût, il est obligatoire d'utiliser un certain pourcentage de peaux issues de l'égrappage des raisins blancs ou rouges, compris entre 5 et 10 % du volume total du moût.

b. *Rendements maximaux*

Variété Palomino

12 000 kilogrammes de raisins par hectare

Variété Palomino

88,8 hectolitres par hectare

Reste des variétés

11 000 kilogrammes de raisins par hectare

Reste des variétés

81,4 hectolitres par hectare

6. Zone délimitée

L'aire de production comprend les communes suivantes, qui sont toutes situées dans la province de León: Arganza, Bembibre, Benuza, Berlanga del Bierzo, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Corullón, Cubillos del Sil, Fresnedo, Fabero, Folgoso de la Ribera, Igueña, Molinaseca, Noceda, Oencia, Ponferrada, Priaranza, Puente de Domingo Flórez, Sancedo, Sobrado, Toreno, Torre del Bierzo, Trabadelo, Vega de Espinareda, Villadecanes-Toral de los Vados et Villafranca del Bierzo, ainsi que leurs districts correspondants.

7. Cépages principaux

PALOMINO

GARNACHA TINTORERA

MENCÍA

GODELLO

ALARIJE - MALVASÍA RIOJANA

ESTALADIÑA

DOÑA BLANCA - MALVASÍA CASTELLANA

MERENZAO

8. Description du ou des liens

La spécificité des vins de la zone couverte s'explique essentiellement par l'environnement géographique: les caractéristiques pédologiques, géologiques et climatiques de la région en font un lieu exceptionnel pour la culture de la vigne. Toutes les communes, tant celles qui ont été initialement incluses dans la zone de production que celles qui en font partie depuis peu, présentent des caractéristiques similaires, de sorte que ces dernières peuvent être considérées comme aptes à la production de vins de qualité. En outre, les variétés les mieux adaptées au milieu de culture, à savoir les variétés autochtones, que l'on trouve dans toutes les communes visées par l'appellation d'origine, ont été sélectionnées par la main de l'homme. Ce dernier a également choisi la forme de culture la plus appropriée pour obtenir un produit unique, étant donné que les parcelles de vine concernées ont été plantées à la fin du XIX^{e} siècle et au début du XX^{e} siècle, avec les mêmes variétés et porte-greffes, ainsi que des cadres de plantation et des systèmes de production similaires.

Les principaux facteurs qui confirment ce lien sont résumés ci-après:

—Les sols franc-limoneux, comportant une quantité plus ou moins importante d'éléments épais tels que de l'ardoise et du quartzite, apportent aux vins une élégance et une finesse qui permettent de les distinguer facilement des vins d'autres régions.

—Le microclimat de la région est différent de celui des zones environnantes situées en dehors de la chaîne montagneuse. En effet, la région subit une forte influence de l'océan Atlantique, qui se traduit par des précipitations abondantes et une température moyenne annuelle douce, à laquelle s'ajoute une certaine continentalité due à la forte oscillation thermique, qui favorise la maturation des raisins.

—Les vignobles sont situés sur des coteaux plus ou moins pentus, dont l'altitude varie et peut dépasser les 1 000 m dans certains cas, ce qui donne des vins très frais et vifs.

—Les variétés que l'on trouve dans le Bierzo sont parfaitement adaptées à leur environnement. Mencía et Godello sont les principales variétés, bien que l'on puisse trouver dans une moindre mesure les autres variétés autorisées. Les vins rouges produits dans la région sont frais et très fruités, et dotés d'une grande capacité de

vieillissement en fût. Les vins blancs sont frais et savoureux, avec un volume qui les rend uniques.

—Les cadres de plantation traditionnellement utilisés sont étroits, ce qui, associé aux caractéristiques du sol, signifie que les quantités de raisins produites ne sont pas très importantes, mais que les raisins sont de qualité supérieure, équilibrés sur le plan analytique et bien mûrs.

—L'âge du vignoble dans la région, qui se situe autour de 75 ans, apporte une valeur ajoutée aux vins locaux, les vieilles vignes représentant 85 % de la superficie du vignoble. Il faut tenir compte du fait que la qualité des raisins produits par les vieilles vignes est très élevée, étant donné qu'au fil des années un équilibre s'installe entre les moyens de production de la vigne et sa récolte, ce qui optimise la maturation. Le système racinaire solide et profond, qui s'étend sur un plus grand volume de terre, assure l'approvisionnement en minéraux et une plus grande disponibilité de l'eau. La vigne devient alors moins sensible aux variations climatiques annuelles, ce qui permet d'obtenir une maturation constante au fil des ans. En outre, le volume plus important de vieux bois permet d'accumuler une plus grande quantité de réserves qui, en migrant vers les grappes, contribuent à maintenir la qualité du raisin, vendange après vendange. De plus, les vieilles vignes présentent un grand nombre de cicatrices liées aux plaies de taille, qui rendent difficile la circulation de la sève dans les vaisseaux conducteurs et réduisent le nombre de grappes. Celles-ci sont en outre plus petites et, grâce à ces problèmes de circulation, ont tendance à accumuler davantage de sucres et d'autres composants de qualité dans les raisins.

—En résumé, le microclimat unique de la région, mélange de climat atlantique et de climat continental, combiné aux sols, à la prédominance de vieilles vignes et à la forte densité de plantation qui donnent lieu à de faibles productions caractérisées par une très bonne maturation des raisins, permet d'obtenir des vins très fruités, équilibrés et d'une bonne acidité.

9. Autres conditions essentielles (conditionnement, étiquetage, autres exigences)

Cadre juridique:

dans la législation nationale

Type de condition supplémentaire:

conditionnement dans la zone géographique délimitée

Description de la condition:

le processus de vinification inclut la mise en bouteille et le vieillissement des vins; ainsi, les caractéristiques organoleptiques et physico-chimiques des vins ne peuvent être

garanties que si toutes les opérations de traitement du vin ont lieu dans la zone de production. Par conséquent, étant donné que la mise en bouteille des vins couverts par l'AOP «Bierzo» est l'une des étapes essentielles pour qu'ils acquièrent leurs caractéristiques, cette opération doit être effectuée dans les caves des installations de mise en bouteille situées dans la zone de production, afin de préserver la qualité des vins, de garantir leur provenance et d'assurer les contrôles.

Cadre juridique:

dans la législation nationale

Type de condition supplémentaire:

dispositions supplémentaires concernant l'étiquetage

Description de la condition:

le nom «Bierzo» et la mention traditionnelle «Appellation d'origine», qui remplace la mention «Appellation d'origine protégée», doivent figurer en évidence.

L'indication du millésime est obligatoire, même si le vin n'a pas été vieilli.

Indications facultatives:

mentions traditionnelles «crianza», «reserva» et «gran reserva».

Mentions «fermentado en barrica» (fermenté en fût), «criado en barrica» (élevé en fût) ou «envejecido en «barrica» (vieilli en fût).

Nom d'une unité géographique plus petite, ainsi que les mentions suivantes:

«Vino de Villa» suivi du nom d'une commune ou d'un district faisant partie de la zone géographique délimitée, si 100 % des raisins proviennent de cet endroit et que la limite de rendement fixée est respectée.

«Vino de Paraje» suivi du nom d'un site faisant partie de la zone géographique délimitée, si 100 % des raisins proviennent de ce site et que la limite de rendement fixée est respectée. Chaque site est cartographié dans le système SIGPAC (http://www.crdobierzo.es). Cette mention peut être complétée par les indications suivantes:

«Viña Clasificada» (vignoble classé) si 100 % des raisins proviennent d'une ou de plusieurs parcelles contiguës et si, depuis au moins cinq ans, le vin porte la mention «Vino de Paraje» et que la limite de rendement fixée est respectée.

«Gran Viña Clasificada» (grand vignoble classé): mêmes conditions que celles susmentionnées, sauf que le vin doit porter la mention «Viña Clasificada» depuis au moins cinq ans.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Denominación del producto

Bierzo

2. Tipo de indicación geográfica

DOP-Denominación de Origen Protegida

3. Categorías de productos vitícolas

1. Vino

4. Descripción del (de los) vino(s)

Vinos Blancos

Fase visual: Limpio y de color de amarillo acerado hasta amarillo dorado.

Fase olfativa: Vinos francos, de intensidad de media a alta, con aromas afrutados (fruta blanca, fruta de hueso, cítricos) y/o florales, (flores blancas, flores amarillas). En vinos blancos fermentados o envejecidos en barrica, además de los anteriores aparecerán aromas propios de la fermentación y/o envejecimiento en barrica, tales como frutos secos y/o tostados y/o vainilla y/o pastelería.

Fase gustativa: Vinos frescos, con cuerpo de medio a alto y persistencia de media a alta.

Los límites analíticos no contemplados se ajustarán a lo establecido en la normativa vigente de la UE.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	11,5
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	0,8

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

Vinos Rosados

Fase visual: Limpio, el color puede ir del rosa ligero al rojo rubí, también pudiendo presentar tonos asalmonados. La capa puede variar de muy baja a media.

Fase olfativa: Franqueza, de intensidad aromática de media a alta, con presencia de aromas afrutados (fruta roja, fruta negra, cítricos) y/o florales (flores blancas, flores violetas).

Fase gustativa: Sensaciones de frescura, cuerpo de medio a alto y persistencia de media a alta.

Los límites analíticos no contemplados se ajustarán a lo establecido en la normativa vigente de la UE.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	12
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

Vinos Claretes

Fase visual: vino limpio, cuyo color varía del rosa pálido al rojo rubí, pudiendo tener una capa que va de muy baja a media.

Fase olfativa: franqueza, de intensidad de media a alta, con presencia de aromas a frutas rojas y/o negras y/o flores violetas.

Fase gustativa: vino fresco, de una persistencia de media a alta, así como cuerpo de medio a alto.

Los límites analíticos no contemplados se ajustarán a lo establecido en la normativa vigente de la UE.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	

Grado alcohólico volumétrico adquirido mínimo (en % vol.)	12
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

Vinos tintos

Fase visual: Vino limpio, de capa media a muy alta, pudiendo variar el color del violáceo al rojo.

Fase olfativa: Francos, de intensidad aromática de media a alta, con presencia de aromas de fruta roja y/o negra y/o flores violetas.

Fase gustativa: Vinos frescos, con estructura, persistentes y con cuerpo.

La acidez volátil en vinos de segundo año y sucesivos, no podrá ser superior a 1 gr/l de ácido acético.

Los límites analíticos no contemplados se ajustarán a lo establecido en la normativa vigente de la UE.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	12
Acidez total mínima	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	130

Vinos tintos envejecidos

Fase visual: Limpio, de color adecuado para su categoría. Para tinto roble y crianza, el color varía del violáceo al rojo, para reserva y gran reserva, el color va del rojo al teja, presentando una capa de media a alta.

Fase olfativa: Franco, intensidad media-alta, con presencia de aromas afrutados (fruta roja, fruta negra, fruta madura) y/o florales (flores violetas), así como la presencia de

aromas terciarios propios del envejecimiento en barrica tales como vainilla, coco, tostados, balsámicos, especiados.

Fase gustativa: Vinos frescos, estructurados, de buena persistencia y buen cuerpo.

La acidez volátil en vinos de segundo año y sucesivos, no podrá ser superior a 1 gr/l de ácido acético.

Los límites analíticos no contemplados se ajustarán a lo establecido en la normativa vigente de la UE.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	12
Acidez total mínima	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	130

5. Prácticas vitivinícolas

a. *Prácticas enológicas esenciales*

Práctica de cultivo

Queda prohibido el uso del riego en el cultivo de la vid para la elaboración de vinos con Denominación de Origen Bierzo. Solamente se permitirá regar los dos primeros años en nuevas plantaciones, para favorecer la implantación del cultivo.

Práctica enológica específica

—Grado alcohólico probable mínimo de la uva: 12 % vol. para las variedades tintas (excepto Garnacha Tintorera: 11 %vol.) y 11 % vol. para las variedades blancas (excepto Godello: 12 % vol.)

— Rendimiento de extracción no superior a 74 l por 100 Kg de uva.

Restricción pertinente en la vinificación

—El vino tinto se elaborará como mínimo con un 85 % de las variedades Mencía, Garnacha Tintorera, Estaladiña y/o Merenzao. El resto por cualquiera de las variedades autorizadas.

—El vino rosado se elaborará con las variedades autorizadas en el apartado 6 de este documento, con al menos un 70 % de uva de las variedades tintas.

—El vino blanco se elaborará con las variedades: Godello, Doña Blanca, Malvasía y Palomino.

—El vino clarete se hará de acuerdo con la forma tradicional de elaborar ese tipo de vinos en el Bierzo, para ello el porcentaje de uvas tintas autorizadas a emplear debe de estar entre un 40 % y un 60 %, el resto de uva deberá ser uva blanca de cualquiera de las variedades autorizadas. Se procederá a realizar prensado directo o pasar por un período de maceración prefermentativa, y posteriormente se prensará. En la fermentación alcohólica del mosto será obligatorio emplear un porcentaje de entre un 5 % y un 10 % de hollejos despalillados de variedades blancas o tintas sobre el volumen total de mosto.

b. *Rendimientos máximos*

Variedad Palomino

12 000 kilogramos de uvas por hectárea

Variedad Palomino

88,8 hectolitros por hectárea

Resto de variedades

11 000 kilogramos de uvas por hectárea

Resto de variedades

81,4 hectolitros por hectárea

6. Zona geográfica delimitada

El área de producción comprende los siguientes municipios, todos ellos pertenecientes a la provincia de León: Arganza, Bembibre, Benuza, Berlanga del Bierzo, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Corullón, Cubillos del Sil, Fresnedo, Fabero, Folgoso de la Ribera, Igueña, Molinaseca, Noceda, Oencia, Ponferrada, Priaranza, Puente de Domingo Flórez, Sancedo, Sobrado, Toreno, Torre del Bierzo, Trabadelo, Vega de Espinareda, Villadecanes-Toral de los Vados y Villafranca del Bierzo, así como sus correspondientes pedanías.

7. PRINCIPAL(ES) VARIEDAD(ES) DE UVA DE VINIFICACIÓN

PALOMINO

GARNACHA TINTORERA

MENCÍA

GODELLO

ALARIJE-MALVASÍA RIOJANA

ESTALADIÑA

DOÑA BLANCA-MALVASÍA CASTELLANA

MERENZAO

8. Descripción del (de los) vínculo(s)

Los vinos de la zona amparada deben su tipicidad fundamentalmente al medio geográfico: las características edafológicas, geológicas y climáticas de nuestra comarca, que hacen que sea una zona excepcional para el cultivo de la vid. Todos los municipios, tantos los municipios que estaban inicialmente incluidos dentro de la zona de producción, como aquellos que han pasado a formar parte recientemente, tienen unas características similares por lo que estos últimos pueden considerarse que son aptos para la producción de vinos de calidad. Además, la mano del hombre ha seleccionado las variedades más adecuadas y mejor adaptadas al medio en que se desarrollan, ya que se trata de variedades autóctonas, que nos podemos encontrar en todos los municipios que forman parte de la Denominación, y la forma de cultivo más idónea que va a permitir obtener un producto singular y diferente, ya que estamos hablando de parcelas de viñedo plantadas desde finales del siglo XIX y principios del siglo XX, con las mismas variedades, mismos portainjertos, marcos de plantación y sistemas de producción similares.

Las principales circunstancias que acreditan este vínculo se resumen a continuación:

—Los suelos franco-arcillosos, con una mayor o menor cantidad de elementos gruesos como pizarras y cuarcitas, van a aportar elegancia y finura a los vinos, que les va a hacer fácilmente diferenciables de los vinos de otras zonas.

—El microclima de la comarca es diferente al de las zonas colindantes que se encuentran situadas fuera del cordón montañoso, ya que tenemos una fuerte influencia atlántica que hace que tengamos unas precipitaciones abundantes y una temperatura media anual suave, junto con una cierta continentalidad debido a la fuerte oscilación térmica que va a favorecer la maduración de la uva.

—Los viñedos los encontramos en laderas de mayor o menor inclinación y cuya altitud varía, pudiéndonos encontrar viñas a una altitud superior a los 1 000 m sobre el nivel del mar, por lo que los vinos van a resultar muy frescos y vivos.

—Las variedades que nos encontramos en el Bierzo están perfectamente adaptadas al medio. Mayoritariamente nos encontramos con la Mencía y el Godello, aunque en menor medida nos encontramos con el resto de variedades autorizadas. Nuestros vinos tintos son vinos con una gran expresión frutal, frescos y con gran capacidad de envejecimiento en barrica. Los vinos blancos son frescos, sabrosos, con volumen que los hace inconfundibles.

—Los marcos de plantación que se han usado tradicionalmente son marcos de plantación estrechos, que junto con las características de los suelos hace que las producciones de uva no sean muy elevadas y se produzca uva de una gran calidad, con parámetros analíticos equilibrados y una buena maduración.

—La edad del viñedo en la zona da a los vinos de la zona un valor añadido, ya que la edad media del viñedo del Bierzo ronda los 75 años, siendo viñedos viejos el 85 % de la superficie de viña. Hay que tener en cuenta que la calidad de la uva producida por las viñas viejas es muy elevada ya que con el paso de los años, se produce un equilibrio entre los medios de producción de la vid y su cosecha, haciendo que la maduración se optimice. El potente y profundo sistema radicular, va a explorar un mayor volumen de terreno, asegurando la nutrición mineral, así como también una mayor disponibilidad de agua, siendo las plantas menos sensibles a las variaciones climáticas de cada año, asegurando una constante maduración a lo largo de los años. También el mayor volumen de madera vieja acumula una mayor cantidad de reservas que movilizadas hacia los racimos, contribuyen a mantener la calidad en las sucesivas vendimias. Además, las cepas viejas tienen gran cantidad de cicatrices producidas por las heridas de poda, que dificultan la circulación de la sabia por los vasos conductores haciendo que se desarrollen un menor número de racimos, y estos van a ser de menor tamaño y gracias a estas dificultades circulatorias, tienden a producir una mayor acumulación de azúcares en la uva y otros compuestos de calidad.

—En resumen, el microclima diferente de la zona mezcla entre el clima atlántico y el continental, junto con los suelos, el predominio de viñedos viejos y la alta densidad de plantación que van a dar a producciones bajas con muy buena maduración, obteniéndose vinos con mucha fruta, equilibrados, y con buena acidez.

9. Condiciones complementarias esenciales (envasado, etiquetado, otros requisitos)

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Envasado en la zona geográfica delimitada

Descripción de la condición:

El proceso de elaboración del vino incluye las operaciones de embotellado y de afinado de los vinos, de tal forma que las características organolépticas y fisicoquímicas de los vinos, solo pueden garantizarse si la totalidad de las operaciones de manipulación del vino tiene lugar en la zona de producción. En consecuencia, con objeto de salvaguardar la calidad, garantizar el origen y asegurar el control, teniendo en cuenta que el embotellado de los vinos amparados por la D. O. P. «BIERZO» es uno de los puntos críticos para la consecución de sus características, tal operación se realizará en las bodegas ubicadas en las instalaciones embotelladoras dentro de la zona de producción.

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado

Descripción de la condición:

Figurarán obligatoriamente y de forma destacada, el nombre «BIERZO» y el término tradicional «Denominación de Origen», en sustitución de Denominación de Origen Protegida.

Será obligatoria la indicación de la añada, aunque no haya habido envejecimiento.

Indicaciones facultativas:

Términos tradicionales «crianza», «reserva» y «gran reserva».

Menciones «fermentado en barrica», «criado en barrica» o «envejecido en «barrica».

Nombre de una unidad geográfica menor junto con las siguientes menciones:

Vino de Villa seguido del nombre de un municipio o pedanía, incluido en el área geográfica delimitada, si el 100 % de la uva procede de dicho lugar y cumple la limitación de rendimiento establecida.

Vino de Paraje seguido del nombre de un paraje identificado en el área geográfica delimitada, si el 100 % de la uva procede del mismo y cumple la limitación de rendimiento establecida. Cada paraje se encuentra delimitado cartográficamente en el SIGPAC (http://www.crdobierzo.es). Esta mención se podrá completar con las indicaciones:

Viña Clasificada si el 100 % de la uva procede de una parcela o varias colindantes y, al menos cinco años, haya usado la indicación Vino de Paraje, y cumple la limitación del rendimiento establecida.

Gran Viña Clasificada con los mismos requisitos salvo que, al menos cinco años, haya usado la indicación Viña Clasificada.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1214

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Montes de Toledo

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Foundation Regulatory Council of the Designation of Origin "Aceite de los Montes de Toledo".

Address Fundación Consejo Regulador de la Denominación de Origen de Aceite de los Montes de Toledo
Calle de la Paz, número 3
CP 45001 Toledo

Spain

GEOGRAPHICAL AREA

It is located in the interior of the Autonomous Community of Castilla-La Mancha, occupying the counties of the southwest of the province of Toledo and northwest of Ciudad Real, having as its central axis the mountainous formation of the Montes de Toledo. The geographical area of production is made up of 128 municipal districts belonging to the provinces of Toledo and Ciudad Real. 106 of these municipal districts correspond to Toledo and 22 to Ciudad Real.

Municipalities in the province of Toledo: Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Camuñas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamoso, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martin de Montalban, San Martin de Pusa, San Pablo de los Montes, Santa Ana de Pusa, Seseña, Sevilleja de la Jara, Sonseca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Totanes, Turleque, Ugena, Urda, Ventas con Peña Aguilera (Las), Villaluenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos and Yuncos.

Municipalities in the province of Ciudad Real: Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque and Villarrubia de los Ojos.

The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1187/2000 of June 5, 2000 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L133 dated 06.06.2000.

PDO-ES-0083

June 06, 2000

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1214

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Montes de Toledo

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Fondation: Conseil régulateur de l'appellation d'origine "Aceite de los Montes de Toledo".

Adresse Fundación Consejo Regulador de la Denominación de Origen de Aceite de los Montes de Toledo
Calle de la Paz, número 3
CP 45001 Toledo

Espagne

AIRE GÉOGRAPHIQUE

L'aire se situe à l'intérieur de la Communauté autonome de Castille-La Manche, et occupe les régions au sud-ouest de la province de Tolède et au nord-ouest de la province de Ciudad Real, avec pour axe central la formation montagneuse des Montes de Toledo. L'aire géographique de production est constituée de 128 municipalités appartenant aux provinces de Tolède et de Ciudad Real. Parmi ces municipalités, 106 correspondent à Tolède et 22 à Ciudad Real.

Communes de la province de Tolède: Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Camuñas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamoso, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Pusa, San Pablo de los Montes, Santa Ana de Pusa, Seseña, Sevilleja de la Jara, Sonseca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Totanes, Turleque, Ugena, Urda, Ventas con Peña Aguilera (Las), Villaluenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos et Yuncos.

Communes de la province de Ciudad Real: Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque et Villarrubia de los Ojos.

L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1187/2000 de la Commission du 5 juin 2000 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L133 du 06.06.2000.

PDO-ES-0083

06.06.2000

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1214

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Montes de Toledo

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Fundación Consejo Regulador de la Denominación de Origen de Aceite de los Montes de Toledo.

Dirección Fundación Consejo Regulador de la Denominación de Origen de Aceite de los Montes de Toledo
Calle de la Paz, número 3
CP 45001 Toledo

España

ZONA GEOGRÁFICA

Está situada en el interior de la Comunidad Autónoma de Castilla-La Mancha, ocupando las comarcas del suroeste de la provincia de Toledo y noroeste de la de Ciudad Real, teniendo como eje central la formación montañosa de los Montes de Toledo. La zona geográfica de producción está formada por 128 términos municipales pertenecientes a las provincias de Toledo y Ciudad Real. De estos términos municipales, 106 corresponden a Toledo y 22 a Ciudad Real.

Municipios de la provincia de Toledo: Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Camuñas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamoso, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Pusa, San Pablo de los Montes, Santa Ana de Pusa, Seseña, Sevilleja de la Jara, Sonseca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Totanes, Turleque, Ugena, Urda, Ventas con Peña Aguilera (Las), Villaluenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos y Yuncos.

Municipios de la provincia de Ciudad Real: Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque y Villarrubia de los Ojos.

La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 1187/2000 de la Comisión de 5 de junio de 2000 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L133 de 06.06.2000.

PDO-ES-0083

06.06.2000

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'MONTES DE TOLEDO'

EU No: ES-PDO-0205-01270 – 29.10.2014

PDO (X) PGI ( )

1. Name

'Montes de Toledo'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

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

Extra-virgin olive oil obtained from the fruit of the olive tree (*Olea Europea* L.), of the Cornicabra variety, by mechanical processes or other physical means that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained.

Physical, chemical and organoleptic properties.

— acidity: maximum 0,5 °;

— peroxide value: maximum 15 meq O_2/kg;

— ultraviolet absorbency K 270: maximum 0,20;

— moisture content: maximum 0,1 %;

— impurities: maximum 0,1 %;

—the colour varies, depending on the timing of the harvest and the geographical location within the area, from golden yellow to intense green;

—from an organoleptic point of view, 'Montes de Toledo' DO oils possess medium to intense fruitiness, bitterness and pungency.

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

—

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

The olives must be grown and the oil produced in the area defined in point 4.

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

—The oil must be stored in mills and packaging plants which have been certified by the Regulatory Board and have facilities suitable to ensure optimum conservation.

—The packager must have systems for packaging the PDO oils separately from any other oils. Likewise, it must have approved systems for measuring oil.

—The oil must be packaged in containers of glass, coated metal, PET or vitrified ceramic.

—In order to preserve the typical characteristics of the product at all stages, the packaging process is to be carried out within the accepted geographical area. In this way, the inspection bodies can have total control of the production and the final handling of the product remains in the hands of the area's producers. They are the ones who best know the specific reactions of these oils to factors in the bottling process, such as time and method of decanting, filtration operations, diatomaceous earth, cellulose, bottling temperatures, reaction to cold and storage. The aim of all of this is to maintain the typical characteristics of the product.

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

The logo of the designation and the words 'Denominación de Origen Protegida Montes de Toledo' or 'DOP Montes de Toledo' must appear on all labels.

The containers in which this oil is packaged for consumption must have affixed to them, in such a way that they cannot be reused, a seal of warranty and a numbered secondary label issued by the inspection body and bearing the logo of the designation of origin.

4. Concise definition of the geographical area

The area is in the interior of the Autonomous Community of Castile-La Mancha, in the south-east of the Province of Toledo and the north-east of the Province of Ciudad Real, of which the central axis is the Montes de Toledo mountain range. The geographical production area is made up of 128 municipalities in the Provinces of Toledo and Ciudad Real. Of those municipalities, 106 are in the Province of Toledo and 22 in Ciudad Real.

Municipalities in the Province of Toledo:

Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Cañumas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamos, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Puso, San Pablo de los Montes, Santa Ana de Puso, Sesena, Sevillana de la Jara, Sonsaca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Titanes, Turmequé, Utena, Urda, Ventas con Peña Aguilera (Las), Villa luenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos and Yuncos.

Municipalities in the Province of Ciudad Real:

Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque and Villarrubia de los Ojos.

5. Link with the geographical area

The soil and climatic conditions of the Montes de Toledo mountain range, and the work of numerous generations of olive growers, have resulted in the natural selection of the Cornicabra variety as the best adapted to the area and the only one used in the production of ‘Montes de Toledo’ olive oil. With regard to the link between the geological and soil conditions, it should be noted how the formation of soils that are generally not very fertile has again left its mark on a crop which is subject to continuous stress, these aspects having in turn acted as a means of natural selection, leading to product differentiation. The Cornicabra variety, together with the area’s soil and climatic conditions, give the oil its specific physico-chemical properties, namely a high oleic acid and a low linoleic acid content and a high polyphenol content, and its specific organoleptic properties in terms of a very thick mouthfeel, being fruity and aromatic as well as having medium to intense bitterness and pungency.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«MONTES DE TOLEDO»

Nº UE: ES-PDO-0205-01270 — 29.10.2014

AOP (X) IGP ( )

1. Dénomination

«Montes de Toledo»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.5. Huiles et matières grasses (beurre, margarine, huiles, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Huile d'olive vierge extra obtenue à partir du fruit de l'olivier (*Olea Europea* L.), de la variété Cornicabra, grâce à des processus mécaniques ou d'autres méthodes physiques n'entraînant aucune altération de l'huile, tout en préservant le goût, l'arôme et les caractéristiques du fruit dont elle est extraite.

Caractéristiques physiques, chimiques et organoleptiques.

— acidité: 0,5 ° au maximum,

— taux de peroxyde: 15 Meq O_2 par kg d'huile au maximum,

— absorption dans l'ultraviolet (K270): 0,20 au maximum,

— humidité: 0,1 % au maximum,

— impuretés: 0,1 % au maximum,

— la couleur varie du jaune doré au vert intense, selon la période de la cueillette et la situation géographique dans la région,

— d'un point de vue organoleptique, les huiles de l'appellation d'origine «Montes de Toledo» présentent des valeurs moyennes à intenses en ce qui concerne les attributs positifs du fruité, l'amer et le piquant.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

—

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La culture des olives et l'élaboration des huiles doivent avoir lieu dans l'aire décrite au point 4.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

—L'huile sera stockée dans des moulins et des entreprises de conditionnement agréés par l'organe de contrôle disposant d'installations adéquates pour lui garantir une conservation optimale.

—L'entreprise de conditionnement devra disposer de systèmes permettant de conditionner les huiles de l'appellation d'origine protégée indépendamment des autres huiles dont elle pourrait assurer le conditionnement. Elle devra également disposer de systèmes homologués de mesure de l'huile.

—L'huile devra être conditionnée dans des récipients en verre, en métal revêtu, en PET ou en céramique vitrifiée.

—Pour conserver les caractéristiques propres à cette huile durant chacune des phases, le processus de conditionnement aura lieu dans l'aire géographique reconnue. Le contrôle de la production sera ainsi totalement assuré par les entités de contrôle, et la manipulation finale de ce produit sera effectuée par les producteurs de la zone. Ces derniers connaissent mieux que quiconque le comportement de ces huiles face aux manipulations liées au conditionnement, telles que la durée et les modes de décantation, l'utilisation de filtres, de terres diatomées, de cellulose, les températures de conditionnement, le comportement au froid et l'entreposage. Le but est de conserver les caractéristiques intrinsèques du produit.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Sur toutes les étiquettes doivent figurer le logo de l'appellation et la mention «Denominación de Origen Protegida Montes de Toledo» ou «DOP Montes de Toledo».

Les conditionnements dans lesquels l'huile protégée est commercialisée sont munis d'une vignette de garantie et de contre-étiquettes numérotées portant le logotype de l'appellation d'origine et délivrées par l'organe de contrôle, afin de rendre toute réutilisation impossible.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique est située dans la communauté autonome de Castille-La Manche. Elle comprend les régions du sud-ouest de la province de Tolède et du nord-ouest de la province de Ciudad Real. Son axe central est constitué par la formation montagneuse des Monts de Tolède. L'aire géographique de production est constituée de 128 communes appartenant aux provinces de Tolède et de Ciudad Real. Sur ces 128 communes, 106 appartiennent à la province de Tolède et 22 à celle de Ciudad Real.

Communes de la province de Tolède:

Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Cañumas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamos, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Puso, San Pablo de los Montes, Santa Ana de Puso, Sesena, Sevillana de la Jara, Sonsaca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Titanes, Turmequé, Utena, Urda, Ventas con Peña Aguilera (Las), Villa luenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos et Yuncos.

Communes de la province de Ciudad Real:

Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque et Villarrubia de los Ojos.

5. Lien avec l'aire géographique

Les conditions pédoclimatiques de la cordillère des Monts de Tolède, ainsi que le travail de nombreuses générations d'oléiculteurs, sont à l'origine de la sélection naturelle de la variété Cornicabra, variété la mieux adaptée à la zone et la seule à être utilisée pour la production de l'huile «Montes de Toledo». En ce qui concerne le lien entre caractéristiques géologiques et caractéristiques pédologiques, il convient de souligner que la formation des sols

généralement peu fertiles a également laissé son empreinte sur les cultures. Celles-ci sont soumises à un stress permanent. Ces caractéristiques ont accentué la sélection naturelle, à l'origine de la différenciation du produit. La variété Cornicabra et les conditions pédoclimatiques de l'aire géographique confèrent à l'huile ses caractéristiques physicochimiques, une teneur élevée en acide oléique et une teneur faible en acide linoléique, une teneur élevée également en polyphénols, et des qualités organoleptiques particulières avec une grande densité en bouche. Les huiles de cette variété sont fruitées et aromatiques, tout en présentant des valeurs moyennes à intenses pour l'amer et le piquant.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«MONTES DE TOLEDO»

Nº UE: ES-PDO-0205-01270 – 29.10.2014

DOP (X) IGP ( )

1. Nombre

«Montes de Toledo»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.5. Aceites y grasas (mantequilla, margarina, aceite, etc.)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Aceite de oliva virgen extra obtenido del fruto del olivo (*Olea Europea* L.), de la variedad Cornicabra, por procedimientos mecánicos o por otros medios físicos que no produzcan alteración del aceite, conservando el sabor, aroma y características del fruto del que procede.

Características físicas, químicas y organolépticas.

— acidez: máximo 0,5 °,

— índice de peróxido: máximo 15 meq O_2/Kg,

— absorbancia al ultravioleta K 270: máximo 0,20,

— humedad: máximo 0,1 %,

— impurezas: máximo 0,1 %,

—el color varía, dependiendo de la época de recolección y de la situación geográfica dentro de la comarca, desde el amarillo dorado hasta el verde intenso,

—desde el punto de vista organoléptico los aceites de la Denominación de Origen Montes de Toledo presentan valores de medios a intensos para los atributos positivos del frutado, el amargo y el picante.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

—

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

El cultivo de las aceitunas y la elaboración de los aceites deben tener lugar en la zona descrita en el punto 4.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

—El aceite se almacenará en almazaras y plantas envasadoras certificadas por la Fundación que dispongan de instalaciones adecuadas para garantizar su óptima conservación.

—El envasador deberá disponer de sistemas que permitan el envasado independiente de los aceites de la D.O. respecto de otros aceites que pudiera envasar. Asimismo, dispondrá de sistemas homologados de medida de aceite.

—El envasado deberá hacerse en recipientes de vidrio, metálicos revestidos, PET o cerámica vitrificada.

—Al objeto de mantener las características típicas del producto en todas las fases, el proceso de envasado se realizara dentro de la descripción geográfica reconocida. De esta forma, se podrá tener total control de la producción, por parte de los Organismos de Control, y por ende que la manipulación final de este producto esté en manos de los productores de la zona. Son estos quienes conocen mejor el comportamiento específico de estos aceites a las manipulaciones propias del envasado, tales como tiempo y modos de decantación, manejos de filtros, tierras diatomeas, celulosa, temperaturas de envasado, comportamiento al frío y almacenamiento. Todo ello, con el objetivo de mantener los caracteres típicos del producto.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En todas las etiquetas figurará el logo de la denominación y la mención: «Denominación de Origen Protegida Montes de Toledo» o «DOP Montes de Toledo».

Los envases en los que se expida para su consumo el aceite protegido irán provistos de precinto de garantía y contraetiquetas numeradas con el logotipo de la Denominación de Origen facilitadas por el Órgano de Control, de manera que no sea posible una nueva utilización.

4. Descripción sucinta de la zona geográfica

Está situada en el interior de la Comunidad Autónoma de Castilla-La Mancha, ocupando las comarcas del suroeste de la provincia de Toledo y noroeste de la de Ciudad Real, teniendo como eje central la formación montañosa de los Montes de Toledo. La zona geográfica de producción está formada por 128 términos municipales pertenecientes a las provincias de Toledo y Ciudad Real. De estos términos municipales, 106 corresponden a Toledo y 22 a Ciudad Real.

Municipios de la provincia de Toledo:

Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Camuñas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalban (La), Pueblanueva (La), Pulgar, Recas, Retamoso, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Pusa, San Pablo de los Montes, Santa Ana de Pusa, Seseña, Sevilleja de la Jara, Sonseca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Totanes, Turleque, Ugena, Urda, Ventas con Peña Aguilera (Las), Villaluenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yunclillos y Yuncos.

Municipios de la provincia de Ciudad Real:

Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque y Villarrubia de los Ojos.

5. Vínculo con la zona geográfica

Las condiciones edafoclimáticas de la cordillera Montes de Toledo, así como la labor de numerosas generaciones de olivicultores han realizado la selección natural de la variedad Cornicabra como la mejor adaptada a la zona y la única empleada en la producción del aceite «Montes de Toledo». Desde el punto de vista del vínculo de las características geológicas y edafológicas, es reseñable cómo la formación de suelos poco fértiles en general han marcado nuevamente su impronta en un cultivo, que está sometido a continuo estrés, aspectos estos que nuevamente han servido como medio de selección natural, provocando la diferenciación de producto. La variedad Cornicabra unido a las condiciones edafoclimáticas de la zona, confieren al aceite sus características fisico-químicas, alto contenido de ácido oleico y bajo de linoleico, así como alto contenido en polifenoles, y organolépticas particulares en cuanto a gran densidad en boca, siendo frutados y aromáticos, a la vez que presentan valores medios a intensos de amargo y picante.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1215

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Alicante

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Alicante"
Calle Monjas nº 6
CP: 03002 Alicante

Spain

GEOGRAPHICAL AREA

The production area covered by the Protected Designation of Origin "Alicante" comprises the lands located in the province of Alicante (Spain), included in the smaller geographical units of the area covered by the PDO, called subzones and formed by the municipal districts listed below:

Subzone L´Alacantí: Alicante

Subzone L'Alcoià: Banyeres de Mariola, Castalla, Ibi, Onil, Tibi, Alcoy, Benifallim, Penáguila

Subzone Alto Vinalopó and Medio Vinalopó: Algueña, Beneixama, Biar, Campo de Mirra, Cañada, Elda, Hondón de las Nieves, Hondón de los Frailes, La Romana, Monóvar and Partida El Mañan, Petrer, Pinoso, Salinas, Sax and Villena and the areas of the municipal district of Novelda.

As well as the Barbarroja area, in the municipal district of Orihuela, in the province of Alicante, and the areas: Canton, Cañada de la Leña, and Maciscada, of the municipal district of Abanilla; Alberquilla, Cañada de Trigo, Raja, Casa los Frailes, Torre del Rico and Zarza, of the municipal district of Jumilla; and Hoyas and Raspay, in the municipal district of Yecla, which by virtue of the Regulations of the Alicante Designation of Origin, approved by the Order of February 21, 1957, are registered in this designation of origin, provided that they have not interrupted the continuity of said registrations and that the corresponding production of grapes, must or wine is exclusively destined to obtain, in registered wineries, products protected by the Alicante Designation of Origin;

Bajo Vinalopó subzone: Elche, Crevillente and Santa Pola

Subzone La Marina Alta: Alcalalí, Beniarbeig, Benichembla, Benidoleig, Benimeli, Benissa, Benitachell, Calpe, Castell de Castells, Dénia, Els Poblets, Gata de Gorgos, Llíber, Murla, Ondara, Orba, Parcent, Pedreger, Sagra, Sanet and Negrals, Senija, Teulada, Rafól de la Almunia, Tormos, Vall de Laguart, El Verger, Jávea and Xaló.

Subzone La Marina Baja: Benidorm, Alfaz del Pí, Altea, Finestrat, La Nucía, Polop de La Marina, Guadalest, Benimantell, Benifato, Confrides, Sella, Beniardá, Bolulla, Relleu, Villajoyosa and Orcheta.

Subzone El Comtat: Alfafara, Alcolecha, Alcocer de Planes, Agres, Muro de Alcoy, Gayanes, Beniarrés, Benimasot, Lorcha, Planes, Tollos, Facheca, Famorca, Quatretondeta, Benasau, Gorga, Millena, Balones, Benilloba, Benillup, Alquería de Aznar, Almudaina, Benimarfull, Cocentaina.

And also, the vineyards located within the demarcation of the "Parque Natural de las Lagunas de la Mata y Torrevieja".

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1526

June 13, 1986

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1215

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Alicante

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Alicante"
Calle Monjas nº 6
CP: 03002 Alicante

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production de l'appellation d'origine protégée "Alicante" est constituée des terrains situés dans la province d'Alicante (Espagne), compris dans les unités géographiques plus petites de l'aire couverte par l'AOP, appelées sous-zones et constituées des municipalités ci-après:

Sous-zone L'Alacantí: Alicante

Sous-zone L'Alcoià: Banyeres de Mariola, Castalla, Ibi, Onil, Tibi, Alcoy, Benifallim, Penáguila,

Sous-zone Alto Vinalopó et Medio Vinalopó: Algueña, Beneixama, Biar, Campo de Mirra, Cañada, Elda, Hondón de las Nieves, Hondón de los Frailes, La Romana, Monóvar et son district Mañán, Petrer, Pinoso, Salinas, Sax et Villena et les lieux-dits de la municipalité de Novelda.

Ainsi que le district de Barbarroja, dans la municipalité d'Orihuela, dans la province d'Alicante, et les lieux-dits: Cantón, Cañada de la Leña et Maciscada, dans la municipalité d'Abanilla; Alberquilla, Cañada de Trigo, Raja, Casa los Frailes, Torre del Rico et Zarza, dans la municipalité de Jumilla; et Hoyas et Raspay, dans la municipalié de Yecla, qui, en vertu du règlement relatif à l'appellation d'origine "Alicante", approuvé par l'arrêté du 21 février 1957, sont inscrits dans cette appellation d'origine, à condition qu'elles n'aient pas interrompu la continuité de ces inscriptions et que la production correspondante de raisin, de moût ou de vin soit destinée exclusivement à l'obtention, dans les caves inscrites, de produits bénéficiant de l'appellation d'origine "Alicante";

Sous-zone Bajo Vinalopó: Elche, Crevillente et Santa Pola,

Sous-zone La Marina Alta: Alcalalí, Beniarbeig, Benichembla, Benidoleig, Benimeli, Benissa, Benitachell, Calpe, Castell de Castells, Dénia, Els Poblets, Gata de Gorgos, Llíber, Murla, Ondara, Orba, Parcent, Pedreger, Sagra, Sanet et Negrals, Senija, Teulada, Rafól de la Almunia, Tormos, Vall de Laguart, El Verger, Jávea et Xaló.

Sous-zone La Marina Baja: Benidorm, Alfaz del Pí, Altea, Finestrat, La Nucía, Polop de La Marina, Guadalest, Benimantell, Benifato, Confrides, Sella, Beniardá, Bolulla, Relleu, Villajoyosa et Orcheta.

Sous-zone El Comtat: Alfafara, Alcolecha, Alcocer de Planes, Agres, Muro de Alcoy, Gayanes, Beniarrés, Benimasot, Lorcha, Planes, Tollos, Facheca, Famorca, Quatretondeta, Benasau, Gorga, Millena, Balones, Benilloba, Benillup, Alquería de Aznar, Almudaina, Benimarfull, Cocentaina.

ainsi que les vignobles situés dans les limites du “Parque Natural de las Lagunas de la Mata y Torrevieja”.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n° 922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1526

13.06.1986

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1215

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Alicante

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Alicante"
Calle Monjas nº 6
CP: 03002 Alicante

España

ZONA GEOGRÁFICA

La zona de producción amparada por la Denominación de Origen Protegida Alicante está constituida por los terrenos ubicados en la provincia de Alicante (España), comprendidos en las unidades geográficas menores de la zona abarcada por la DOP, denominadas subzonas y formadas por los términos municipales que a continuación se citan:

Subzona L´Alacantí: Alicante

Subzona L'Alcoià: Banyeres de Mariola, Castalla, Ibi, Onil, Tibi, Alcoy,

Benifallim, Penáguila

Subzona Alto Vinalopó y Medio Vinalopó: Algueña, Beneixama, Biar, Campo de Mirra, Cañada, Elda, Hondón de las Nieves, Hondón de los Frailes, La Romana, Monóvar y su partida Mañán, Petrer, Pinoso, Salinas, Sax y Villena y los parajes del término municipal de Novelda.

Así como la partida de Barbarroja, del término municipal de Orihuela, en la provincia de Alicante, y los parajes: Cantón, Cañada de la Leña, y Maciscada, del término municipal de Abanilla; Alberquilla, Cañada de Trigo, Raja, Casa los Frailes, Torre del Rico y Zarza, del término municipal de Jumilla; y Hoyas y Raspay, del término municipal de Yecla, que en virtud del Reglamento de la Denominación de Origen Alicante, aprobado por Orden de 21 de febrero de 1957, figuran inscritos en esta denominación de origen, siempre y cuando no hayan interrumpido la continuidad de dichas inscripciones y que la correspondiente producción de uva, mosto o vino esté destinada exclusivamente a la obtención, en bodegas inscritas, de productos amparados por la Denominación de Origen Alicante;

Subzona Bajo Vinalopó: Elche, Crevillente y Santa Pola

Subzona La Marina Alta: Alcalalí, Beniarbeig, Benichembla, Benidoleig, Benimeli, Benissa, Benitachell, Calpe, Castell de Castells, Dénia, Els Poblets, Gata de Gorgos, Llíber, Murla, Ondara, Orba, Parcent, Pedreger, Sagra, Sanet y Negrals, Senija, Teulada, Rafól de la Almunia, Tormos, Vall de Laguart, El Verger, Jávea y Xaló.

Subzona La Marina Baja: Benidorm, Alfaz del Pí, Altea, Finestrat, La Nucía, Polop de La Marina, Guadalest, Benimantell, Benifato, Confrides, Sella, Beniardá, Bolulla, Relleu, Villajoyosa y Orcheta.

Subzona El Comtat: Alfafara, Alcolecha, Alcocer de Planes, Agres, Muro de Alcoy, Gayanes, Beniarrés, Benimasot, Lorcha, Planes, Tollos, Facheca, Famorca, Quatretondeta, Benasau, Gorga, Millena, Balones, Benilloba, Benillup, Alquería de Aznar, Almudaina, Benimarfull, Cocentaina.

Y también, los viñedos ubicados dentro de la demarcación del “Parque Natural de las Lagunas de la Mata y Torrevieja”.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) No 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1526

13.06.1986

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Alicante»
Nº UE: PDO-ES-A1526
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Alicante

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino
3. Vino de licor
4. Vino espumoso
5. Vino espumoso de calidad
16. Vino de uvas sobremaduradas

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Vinos blancos y rosados

Breve descripción textual
BLANCOS Color: desde tonos amarillos pálidos a ambarinos

Nariz: flor blanca, cítricos, fruta fresca, limpio Boca: buena acidez, fresco, afrutado, persistente. BLANCOS ENVEJECIDOS Color: entre amarillo y dorado Nariz: fruta golosa, toques de madera Boca: equilibrado, fresco, persistente, con cuerpo ROSADOS Color: de salmón a rosa Nariz: potencia, frescura, con fruta Boca: buena acidez, equilibrado, afrutado

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	13,33
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	200

Vinos nobles

Breve descripción textual
Color: Capa media y alta. Tonos cereza. Ribetes anaranjados Nariz: Intensa. Madera Boca: Persistencia. Estructura. Postgusto largo El contenido máximo de anhídrido sulfuroso será de 250 mg/l en vinos blancos y rosados y 200 mg/l en vinos tintos

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	14
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	20
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Vinos tintos

Breve descripción textual
JÓVENES Color: capa media y alta. Intensidad. Desde rubí a violetas Nariz: Intensidad. Fruta fresca roja. Boca: Buen equilibrio y estructura. Volumen ENVEJECIDOS Color: Intensidad de color. Cereza Nariz: Potencia olfativa. Fruta madura. Balsámicos Boca: Buen equilibrio y estructura. Persistencia. Mineral. Bosque mediterráneo.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	12
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	16,67
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vinos de licor

Breve descripción textual
Color: los hay rosados o tintos, en función de sus variedades Nariz: intensa. Flores. Fruta madura. Pasas Boca: Persistencia. Postgusto largo. Buena acidez. El contenido máximo de anhídrido sulfuroso será de 250 mg/l en vinos blancos y rosados y 200 mg/l en vinos tintos

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	20
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Vino añejo

Breve descripción textual
Color: Tonos caoba Nariz: Intensa. Madera Boca: Persistencia. Estructura. Postgusto largo. El contenido máximo de anhídrido sulfuroso será de 250 mg/l en vinos blancos y rosados y 200 mg/l en vinos tintos

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	14
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	20
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Fondillón (tinto)

Breve descripción textual
Color: Caoba, ámbar y tonalidades cobrizas Nariz: Intensidad aromática. Fruta madura. Frutos secos. Madera bien integrada. Torrefactos Boca: Equilibrada. Buena estructura. Gran volumen. Persistencia. Un toque ligeramente goloso.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	16
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	25
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	200

Vinos espumosos y vinos espumosos aromáticos de calidad

Breve descripción textual
ESPUMOSOS Color: amarillos o rosados pálidos Nariz: Floral; frutal Boca: equilibrados en azúcar y acidez. ESPUMOSOS AROMÁTICOS DE CALIDAD: Color: Amarillo pálido. Buena integración del carbónico Nariz: floral: frutal. Boca: buena acidez e intensidad. Buena estructura. El contenido mínimo de dióxido de carbono será de 3 bares a 20ºC

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	6
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	13,33
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Restricción pertinente en la vinificación
Descripción de la práctica:	
Quedan prohibidas por esta Denominación de Origen la utilización expresa de virutas de roble para el envejecimiento o maduración de los vinos.	

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	
El rendimiento de extracción es 0.74 hl de vino por cada 100 kg de uva. Fondillon: se aplicará esta indicación, exclusiva de la DOP Alicante, a los vinos elaborados con uvas de la variedad Monastrell de la zona de producción, sobremaduradas en la cepa y con excepcionales condiciones de calidad y sanidad. En la fermentación se utilizarán únicamente levaduras autóctonas y la graduación alcohólica adquirida (mínimo 16% volumen) deberá ser en su totalidad, natural. Envejecido al menos 10 años en barricas de roble. Se considera vino espumoso aromático al que ha sido elaborado únicamente con uvas de la variedad Moscatel aromática y poseen un grado alcohólico volumétrico total superior a 7%.	

Tipo de práctica enológica:	Práctica de cultivo
Descripción de la práctica:	
Densidad de plantación: En secano: 2.500 cepas/hectárea En regadío: 3.500 cepas/hectárea.	

b. Rendimientos máximos

Variedades blancas

Rendimiento máximo:
9000 kilogramos de uvas por hectárea

Variedades blancas

Rendimiento máximo:
66,6 hectolitros por hectárea

Variedades tintas

Rendimiento máximo:
7500 kilogramos de uvas por hectárea

Variedades tintas

Rendimiento máximo:
55,5 hectolitros por hectárea

5. ZONA DELIMITADA

Alicante, Banyeres, Mariola, Castalla, Ibi, Onil, Alcoy, Benifallim, Panàguila, Algueña, Beneixama, Biar, Campo Mirra, Cañada, Elda, Hondón de las Nieves, Hondón Frailes, Romana, Monóvar, Petrer, Pinoso, Salinas, SaxVillena, Parajes de Novelda, Partida Barbarroja(Orihuela), Parajes:Cantón,Cañada de la Leñan Maciscada (Abanilla), Alberquilla, Cañada de Trigo,Raja,Casa Frailes,Torre Rico,Zarza (Jumilla), Hoyas,Raspay(Yecla), Elche, Crevillent, Santa Pola, Alcalalí,Beniarbeig, Beniglembla, Benidoleig, Benimeli, Benissa, Benitachell, Calp, CastelldeCastells, Dénia, Els Poblets, Gata de Gorgos, Llíber, Murla, Ondara, Orba, Parcent, Pedreguer, Sagra, Sanet Negrals, Senija, Teulada, Ràfold'Almunia, Tormos, Vall Laguar, Vergel. Altea, Beniardá, Benifato

6. PRINCIPALES UVAS DE VINIFICACIÓN

MOSCATEL DE ALEJANDRIA

MONASTRELL

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
Los rasgos singulares de los vinos de la DO Alicante se transmiten a los vinos a través de las condiciones de suelo, clima y de las propias variedades. Mucho sol y horas de insolación intensa durante el verano, coincidiendo con la maduración de la uva, dan como resultado una gran explosión aromática. El clima y la riqueza de los suelos permiten una amplia diversidad de vinos. En definitiva, la combinación de influencia de humedad por el mar Mediterráneo junto con la sequedad y dureza de suelos calcáreos y rocas es la que define los vinos de la DOP Alicante como más frescos y sutiles que los de zonas vecinas de la meseta o de zonas con clima continental.

8. CONDICIONES COMPLEMENTARIAS ESENCIALES

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	
Siempre figurará la leyenda "Alicante. Denominación de Origen" en productos previamente autorizados y con los certificados correspondientes.	

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Excepción al requisito de producción en la zona geográfica delimitada
Descripción de la condición:	

Se contempla la posibilidad de vinificar en una zona situada en las inmediaciones de la zona delimitada; o en una zona situada en la misma unidad administrativa o en una unidad administrativa vecina.

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
El envasado siempre se produce dentro del área delimitada.	

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1216

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Almansa

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Agrupación de Productores de vino de la Denominación de Origen "Almansa"

GEOGRAPHICAL AREA

In Spain, the southeast area of Castilla La Mancha, in the province of Albacete.

Includes plots and sub-plots located in the following municipal districts: Almansa, Alpera, Bonete, Corral Rubio, Higueruela, Hoya Gonzalo, Pétrola, Chinchilla: area delimited by the AB-402 service road (which goes from Horna to Venta de Alhama) and bordering on one side with the municipalities of Pétrola and Corral Rubio and on the other with the municipalities of Bonete, Higueruela and Hoya Gonzalo.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0044

June 13, 1986

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1216

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Almansa

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Agrupación de Productores de vino de la Denominación de Origen "Almansa"

AIRE GÉOGRAPHIQUE

En Espagne, la zone sud-est de Castille-La Manche, dans la province d'Albacete.

L'aire comprend les parcelles et sous-parcelles situées dans les municipalités suivantes:
Almansa, Alpera, Bonete, Corral Rubio, Higueruela, Hoya Gonzalo, Pétrola, Chinchilla: zone délimitée par la voie de service AB-402 (qui va de Horna jusqu'à la venta de Alhama) et qui borde, d'une part, les communes de Pétrola et Corral Rubio et d'autre part, les communes de Bonete, Higueruela et Hoya Gonzalo.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0044

13.06.1986

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1216

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Almansa

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Agrupación de Productores de vino de la Denominación de Origen "Almansa"

ZONA GEOGRÁFICA

En España, la zona del sureste de Castilla La Mancha, en la provincia de Albacete.

Incluye las parcelas y subparcelas ubicadas en los siguientes términos municipales:
Almansa, Alpera, Bonete, Corral Rubio, Higueruela, Hoya Gonzalo, Pétrola, Chinchilla: zona delimitada por la vía de servicio AB-402 (que va desde Horna hasta la venta de Alhama) y que linda por un lado con los municipios de Pétrola y Corral Rubio y por el otro con los municipios de Bonete, Higueruela y Hoya Gonzalo.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) No 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0044

13.06.1986

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

1. Name

Almansa

2. Type of geographical indication

PDO — Protected Designation of Origin

3. Grapevine product categories

1. Wine

5. Quality sparkling wine

4. Description of the wine(s)

Young white and rosé wines, dry

The white wines are light and moderately aromatic, with medium alcoholic strength and a strong yellow colour.

The rosé wines are strawberry pink to raspberry in colour. They are fresh and light with medium acidity. In the mouth, they are lively and fruity.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	11,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide content (in milligrams per litre)	180

Young white and rosé wines, semi-dry, semi-sweet and sweet

The appearance and aroma of these wines resemble those of other dry wines produced from the same variety.

Their flavour is balanced in terms of alcoholic strength, acidity and residual sugar content.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	11,5
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide content (in milligrams per litre)	180

Barrel-fermented white wine and 'Crianza' white wine

The appearance of this wine is clean and bright, with a straw yellow colour and/or golden tones.

Its smell contains primary and tertiary smoky aromas from the barrel. Medium to high intensity.

In the mouth, it is balanced and mild on the taste buds, with a fruity after-taste and hints of raw wood.

General analytical characteristics:

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

Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,7
Maximum total sulphur dioxide content (in milligrams per litre)	180

Young red wine and 'roble' red wine, dry wines

The red wines have a colour that is simple and bright, with shades of violet/garnet and/or purple. Their excellent level of acidity allows ageing and conservation over a long period of time. They have a very strong aroma and colour intensity, and are well blended with medium intensity.

The wines are full-bodied and fleshy, with a colour that is rich, balanced and slightly tannic. The ones that have been kept in oak barrels have a medium persistence and a retronasal aroma with smoky hints.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	12
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,7
Maximum total sulphur dioxide content (in milligrams per litre)	150

Young red wine and young 'roble' red wine, semi-dry, semi-sweet and sweet wines

The appearance and aroma of these wines resemble those of other dry wines produced from the same variety.

Their flavour is balanced in terms of alcoholic strength, acidity and residual sugar content.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	12
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,7
Maximum total sulphur dioxide content (in milligrams per litre)	150

'Crianza', 'Reserva' and 'Gran reserva' red wines

Cherry red or ruby-red colour, with possible tile-coloured tones. Medium-intense or medium colour.

A good blend of fruity and barrel aromas or spicy aromas. Medium-high or high intensity.

Structured wine with medium tannin levels and a harmonious and long-lasting after-taste. *Maximum volatile acidity: 15 meq/l for aged wines.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	12
Minimum actual alcoholic strength (in % volume)	12

Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide content (in milligrams per litre)	150

Quality sparkling wine

Fine and long-lasting bubbles, pale to golden and brilliant tones for white wines, pink to tile-coloured tones for rosé wines. Clean and fruity aromas; in the reserve wines, the aromas are intense. In the mouth, they are balanced and lively.

General analytical characteristics:

Maximum total alcoholic strength (in % volume)	11
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide content (in milligrams per litre)	185

5. Wine-making practices

a. *Essential oenological practices*

Specific oenological practice

The process of alcoholic fermentation must be carried out until all the fermentable sugars have been turned into alcohol; the temperature best suited to producing the characteristic primary aromas must not exceed 20 °C for white wines, 25 °C for rosé wines and 28 °C for red wines. Fermentation may be interrupted in order to maintain the residual sugar content, or, when starting from dry wines, by sweetening using rectified concentrated musts from the production area.

The wines may be aged, the period of ageing being 18, 24 or 36 months, for ‘Crianza’, ‘Reserva’ and ‘Gran reserva’ wines, respectively. The barrels are to be made of oak and have a capacity of 330 litres.

The quality sparkling wines are to be adapted to the requirements set out in Annex II to Regulation (EC) No 606/2009.

b. *Maximum yields*

White wine varieties from vines pruned to an open centre

7 860 kg of grapes per hectare

White wine varieties from vines pruned to an open centre

55 hectolitres per hectare

Red wine varieties from vines pruned to an open centre

6 430 kg of grapes per hectare

Red wine varieties from vines pruned to an open centre

45 hectolitres per hectare

White wine varieties from espalier-trained vines

11 430 kg of grapes per hectare

White wine varieties from espalier-trained vines

80 hectolitres per hectare

Red wine varieties from espalier-trained vines

10 000 kg of grapes per hectare

Red wine varieties from espalier-trained vines

70 hectolitres per hectare

6. Demarcated area

The area includes parcels and vineyard plots located in the following municipalities: Almansa, Alpera, Bonete, Corral Rubio, Higuereula, Hoya Gonzalo, Pétrola and

Chinchilla, the area bounded by service road AB-402 (going from Horna to Venta de Alhama) and bordering on one side the municipalities of Pétrola and Corral Rubio and on the other the municipalities of Bonete, Higueruela and Hoya Gonzalo.

7. Main wine grapes

Verdejo

Garnacha Tintorera

Monastrell

8. Description of the link(s)

Wine

1)Details of the geographical area (natural and human factors).

The geographical area which includes the Almansa designation of origin is a high plateau, bordered to the east, across the Almansa corridor, by the old Kingdom of Valencia. For centuries this area marked the passage from the lands of the Levante to Castile. The main distinguishing factor between the territory which includes the Almansa designation of origin and the Levante is the difference in altitude, which ranges from 400 m (in the neighbouring town of Fuente La Higuera) to 700 m (in Almansa) above sea level, even though the two towns are only 15 km apart. The climate is extreme continental, with very cold, dry winters alternating with very hot summers. Rainfall is concentrated in the spring and late summer and the average annual rainfall does not exceed 250 mm.

The soil is generally rich in limestone and stony areas with a rather thin substrate alternate with other areas where the soil is sandier and deeper. The land is not normally very fertile and produces lower yields per hectare.

The municipalities making up the area of the Almansa designation of origin are all located within the province of Albacete. This is a highly rural area whose main urban area is the town of Almansa itself with its 26 000 inhabitants, with agriculture being the main resource of the region. The Almansa designation of origin was established in 1966.

2)Information on quality or characteristics of the wine which are fundamentally or exclusively due to the geographical environment.

The semi-arid continental climate of the production area of the Almansa designation of origin, together with the relatively infertile soil, make it easier to self-check production in vineyards, the average yield per hectare being 4 500 kg. This low yield per vine increases the colour concentration, the concentration of tannins and the

aromatic richness of the red wines. During the ripening phase, the elevation above sea level leads to a very significant thermal inversion at night. This favours the production of high quality wines.

3)Link between the characteristics of the geographical area and the quality of the wine.

The production area of the Almansa designation of origin is located in a transition region and vineyards are situated on lowlands, characterised by permeable soils that are rich in limestone and low in nutrients; moreover, the average annual rainfall is low, not exceeding 250 mm. The low rainfall, permeability of the soil and low yield allow wines to be produced with a strong aroma and intense colour.

Quality sparkling wine

1)Details of the geographical area (natural and human factors).

The extreme climate, characterised by very cold, dry winters and very hot summers in the production area, as well as the average altitude, limestone-rich soils and wine-growing tradition of the Almansa designation of origin, constitute appropriate conditions for producing grapes of the quality required and ideal conditions for producing quality sparkling wine.

2)Information on quality or characteristics of the wine which are fundamentally or exclusively due to the geographical environment.

The low rainfall and relatively infertile soil lead to a low grape yield per hectare, lending body and balance to quality sparkling wines with the Almansa designation of origin, and giving them fine and long-lasting bubbles.

3)Link between the characteristics of the geographical area and the quality of the wine.

The extreme temperatures and richness of the limestone soil allow the authorised varieties to be grown, giving the wines body and balance; likewise, drought, low yields and sunshine, as well as a natural alcoholic strength, allow the production of quality sparkling wines with defined alcoholic strengths.

9. Essential further conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In order to use the name of a single specific vine variety, it is necessary for at least 86 % of the grapes to come from that variety and for this to be recorded in the wine registers.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination

Almansa

2. Type d'indication géographique

AOP — Appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

5. Vin mousseux de qualité

4. Description du ou des vins

Vins jeunes blanc et rosé, secs

Les vins blancs sont légers, d'un titre alcoométrique moyen, d'un jaune soutenu et modérément aromatiques.

Les vins rosés ont une couleur allant de rose fraise à framboise. Ils sont frais, légers, et d'une acidité moyenne. En bouche, ils sont gais et fruités.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	11,5
Titre alcoométrique acquis minimal (en % du volume):	11,5
Acidité totale minimale:	4,5 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	10
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	180

Vins jeunes blanc et rosé, demi-secs, demi-doux et doux

Pour ce qui est de leur apparence et de leur parfum, ils ressemblent aux vins secs de la même variété.

Quant à leur goût, il est équilibré pour ce qui est de leur titre alcoométrique, leur acidité et leur teneur en sucre résiduel.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	11,5
Titre alcoométrique acquis minimal (en % du volume):	9
Acidité totale minimale:	4,5 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	10
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	180

Vin blanc fermenté en fût et vin blanc «Crianza»

Pour ce qui est de son apparence, il est propre et brillant, de couleur jaune paille et/ou avec des tonalités or.

Au nez, il présente des arômes primaires avec des arômes tertiaires de grillé provenant du fût. Intensité moyenne à élevée.

En bouche, il est équilibré, doux aux papilles, avec un arrière-goût fruité et des notes de bois brut.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	11,5
Titre alcoométrique acquis minimal (en % du volume):	11,5

Acidité totale minimale:	4,5 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	11,7
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	180

Vin rouge jeune et vin rouge «roble», secs

Les vins rouges ont une couleur sobre et lumineuse, dans les tons de violet/grenat et/ou pourpre. Leur excellent niveau d'acidité permet un vieillissement et une conservation prolongés. Les vins ont un arôme et une intensité de couleur très élevés, et présentent un bel assemblage d'intensité moyenne.

Ce sont des vins ayant du corps, charnus, avec une robe ample, équilibrés et au caractère légèrement tannique. Ceux qui ont séjourné en fûts de chêne ont une persistance moyenne et arôme rétronasal avec touches de grillé.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	12
Titre alcoométrique acquis minimal (en % du volume):	12
Acidité totale minimale:	4,5 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	11,7
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	150

Vin rouge jeune et vin rouge jeune «Roble», demi-secs, demi-doux et doux.

Pour ce qui est de leur apparence et de leur parfum, ils ressemblent aux vins secs de la même variété.

Quant à leur goût, il est équilibré pour ce qui est de leur titre alcoométrique, leur acidité et leur teneur en sucre résiduel.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	12
Titre alcoométrique acquis minimal (en % du volume):	9
Acidité totale minimale:	4,5 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	11,7
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	150

Vins rouges «Crianza», «Reserva» et «Gran reserva»

De couleur rouge cerise ou rubis, avec d'éventuelles tonalités tuilées. Robe moyenne-intense ou moyenne.

Bel assemblage d'arômes fruités et de fût ou arômes d'épices Intensité moyenne-élevée ou élevée.

Vin structuré doté d'une tannicité moyenne et d'un arrière-goût harmonieux et persistant. *Acidité volatile maximale: 15 meq/l pour les vins vieillis.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	12
Titre alcoométrique acquis minimal (en % du volume):	12
Acidité totale minimale:	4,5 en grammes par litre,

	exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	16,7
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	150

Vin mousseux de qualité

Bulles fines et persistantes, pour les vins blancs des tons pâles à dorés et brillants, pour les rosés des tons rosés à tuilés. Arômes propres et fruités; dans les vins de réserve, les arômes sont intenses. En bouche, ils sont équilibrés et gouleyants.

Caractéristiques analytiques générales:

Titre alcoométrique total maximal (en % du volume):	11
Titre alcoométrique acquis minimal (en % du volume):	10
Acidité totale minimale:	4 en grammes par litre, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre):	13,3
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre):	185

5. Pratiques vitivinicoles

a) *Pratiques œnologiques essentielles*

Pratique œnologique spécifique

Le processus de fermentation alcoolique doit s'effectuer jusqu'à l'épuisement total des sucres fermentescibles; la température appropriée pour obtenir les arômes primaires caractéristiques ne doit pas dépasser 20 °C pour les vins blancs, 25 °C pour les vins rosés et 28 °C pour les vins rouges. La fermentation pourra être interrompue afin de

conserver les sucres résiduels, ou bien, à partir de vins secs, en recourant à l'édulcoration au moyen de moûts concentrés rectifiés provenant de la zone de production.

Les vins pourront subir une période de vieillissement qui, pour les vins «Crianza», «Reserva» et «Gran reserva», sera respectivement de 18, 24 et 36 mois. Les fûts seront en bois de chêne, d'une contenance de 330 litres.

Les vins mousseux de qualité devront s'adapter aux exigences de l'annexe II du règlement (CE) nº 606/2009.

b) ***Rendements maximaux***

Variétés de vins blancs provenant de vignes taillées en gobelet

7 860 kg de raisins par hectare

Variétés de vins blancs provenant de vignes taillées en gobelet

55 hl par hectare

Variétés de vins rouges provenant de vignes taillées en gobelet

6 430 kg de raisins par hectare

Variétés de vins rouges provenant de vignes taillées en gobelet

45 hl par hectare

Variétés de vins blancs provenant de vignes taillées en espaliers

11 430 kg de raisins par hectare

Variétés de vins blancs provenant de vignes taillées en espaliers

80 hl par hectare

Variétés de vins rouges provenant de vignes taillées en espaliers

10 000 kg de raisins par hectare

Variétés de vins rouges provenant de vignes taillées en espaliers

70 hl par hectare

6. Zone délimitée

Elle comprend les parcelles et pièces de vigne situées dans les communes suivantes: Almansa, Alpera, Bonete, Corral Rubio, Higuereula, Hoya Gonzalo, Pétrola et Chinchilla, zone délimitée par la voie de service AB-402, (allant de Horna à Venta de Alhama), limitrophe d'un côté des municipalités de Pétrola et de Corral Rubio et de l'autre, des municipalités de Bonete, Higueruela et Hoya Gonzalo.

7. Cépages principaux

Verdejo

Garnacha Tintorera

Monastrell

8. Description du ou des liens

Vin

1)Informations détaillées sur l'aire géographique (facteurs naturels et humains)

L'aire géographique qui comprend l'appellation d'origine Almansa est un haut plateau limitrophe à l'est, par le couloir d'Almansa, de l'ancien royaume de Valence. Cet endroit a marqué pendant des siècles le passage des terres du Levant vers la Castille. Le principal critère de distinction du territoire qui comprend l'appellation d'origine Almansa, par rapport aux terres du Levant, est la différence d'altitude qui passe de 400 mètres (dans le village voisin de Fuente La Higuera) à 700 mètres (à Almansa) au-dessus du niveau de la mer, alors que ces deux villes ne sont distantes que de 15 km. Le climat est de type continental extrême, avec des hivers très froids et secs qui alternent avec des étés très chauds. Les précipitations se concentrent au printemps et à la fin de l'été, la pluviométrie moyenne ne dépassant pas 250 mm par an.

Le sol est généralement riche en calcaire et présente une alternance de zones pierreuses au substrat peu épais et d'autres zones plus sableuses et profondes. Ce ne sont en général pas des terres très fertiles, produisant de faibles rendements à l'hectare.

Les communes qui composent l'appellation d'origine Almansa se trouvent toutes à l'intérieur de la province d'Albacete. Il s'agit d'une zone éminemment rurale dont la principale agglomération urbaine est la ville d'Almansa elle-même avec ses 26 000 habitants, l'agriculture constituant la première ressource de la région. appellation d'origine Almansa a été créée en 1966.

2)Informations sur la qualité ou les caractéristiques du vin dues fondamentalement ou exclusivement au milieu géographique.

Le climat continental semi-aride de la zone de production de l'appellation d'origine Almansa, associé à un sol peu fertile, facilitent un autocontrôle de la production dans les vignes, la moyenne par hectare étant de 4 500 kg. Ce faible rendement par pied augmente la concentration chromatique, la concentration de tanins et la richesse aromatique des vins rouges. Durant la phase de maturation, l'élévation au-dessus

du niveau de la mer permet une inversion thermique nocturne très marquée. Ce phénomène favorise la production de vins de grande qualité.

3)Lien entre les caractéristiques de la zone géographique et la qualité du vin

La zone de production de l'appellation d'origine Almansa se trouve dans une région de transition, les vignobles se situent sur des terres de plaines, caractérisées par des sols perméables, riches en calcaire et pauvres en substances nutritives; en outre, la pluviométrie moyenne est faible, ne dépassant pas 250 mm par an. La faible pluviométrie, la perméabilité des sols et le bas rendement permettent d'obtenir des vins d'un arôme et d'une intensité chromatique très élevés.

Vin mousseux de qualité

1)Informations détaillées sur l'aire géographique (facteurs naturels et humains)

Le climat extrême, marqué par des hivers très froids et secs et des étés très chauds dans la zone de production ainsi que l'altitude moyenne, les sols riches en calcaire et la tradition viticole de l'appellation d'origine Almansa constituent les conditions appropriées pour produire des raisins ayant la qualité exigée et les conditions idéales pour élaborer des vins mousseux de qualité.

2)Informations sur la qualité ou les caractéristiques du vin dues fondamentalement ou exclusivement au milieu géographique.

Les faibles précipitations et les sols peu fertiles donnent un faible rendement de raisins par hectare, ce qui confère aux vins mousseux de qualité de l'appellation d'origine Almansa ampleur et équilibre, et leur permet de présenter des bulles fines et persistantes.

3)Lien entre les caractéristiques de la zone géographique et la qualité du vin.

Les températures extrêmes et la richesse du sol en calcaire permettent de cultiver les variétés autorisées conférant aux vins ampleur et équilibre; de même, la sécheresse, les faibles rendements et l'ensoleillement ainsi qu'un titre alcoométrique naturel permettent de produire les vins mousseux de qualité présentant les degrés d'alcool définis.

9. Autres conditions essentielles

Cadre juridique:

Dans la législation nationale

Type de condition supplémentaire:

Dispositions complémentaires relatives à l'étiquetage

Description de la condition:

Pour utiliser la mention d'une variété de vigne déterminée et unique, il est nécessaire qu'au moins 86 % du raisin soit issu de ladite variété et que cela soit consigné dans les registres des vins.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Nombre

Almansa.

2. Tipo de indicación geográfica

DOP-Denominación de Origen Protegida.

3. Categorías de productos vitícolas

1. Vino.

5. Vino espumoso de calidad.

4. Descripción del (de los) vino(s)

Vino Joven Blanco y Rosado, Secos

Los vinos blancos son ligeros, de moderada graduación alcohólica, de color amarillo sostenido y moderadamente aromáticos.

Los vinos rosados tienen color de rosa-fresa al frambuesa. Son frescos, ligeros y de moderada acidez. En boca son alegres y afrutados.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	11,5
Grado alcohólico volumétrico adquirido mínimo (en % vol):	11,5
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	10
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

Vino Joven Blanco y Rosado, Semisecos, Semidulces y Dulces

En la fase visual y olfativa son semejantes a la de los vinos secos de la misma variedad.

En la fase gustativa equilibrados en relación con su graduación alcohólica, acidez y contenido de azúcares residuales.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	11,5
Grado alcohólico volumétrico adquirido mínimo (en % vol):	9
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	10
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

Vino Blanco Fermentado en Barrica y Blanco Crianza

En fase visual es limpio y brillante de color amarillo pajizo y/o tonalidades oro.

En nariz, aromas primarios bien ensamblados con los terciarios del tostado de la barrica. De intensidad media alta.

En boca es equilibrado, suave al tacto con retrogusto frutal y notas de madera nueva.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	11,5
Grado alcohólico volumétrico adquirido mínimo (en % vol):	11,5
Acidez total mínima:	4,5 en gramos por litro expresado

	en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	180

Vino Tinto Joven y «roble», Secos

Los vinos tintos tienen un color sobrio y luminoso en tonos violeta, granate y/o púrpura. Su excelente acidez los hace muy aptos para su crianza y guarda prolongada. Los vinos tienen un aroma e intensidad de color muy altos, bien ensamblados de intensidad media.

Son vinos de hermosa presencia y carnosos de amplia capa, equilibrados, de carácter ligeramente tánico. Los que han pasado por roble son de persistencia media y retronasal con toques de tostado.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	12
Grado alcohólico volumétrico adquirido mínimo (en % vol):	12
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vino Tinto Joven y «roble», Semisecos, Semidulces y Dulces

En la fase visual y olfativa son semejantes a la de los vinos secos de la misma variedad.

En la fase gustativa equilibrados en relación con su graduación alcohólica, acidez y contenido de azúcares residuales.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	12
Grado alcohólico volumétrico adquirido mínimo (en % vol):	9
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	11,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vino Tinto Crianza, Reserva y Gran Reserva

De color rojo cereza o granate con posibles tonalidades teja. Capa media alta o media.

Con aromas de fruta y barrica bien conjuntados o de especias. Intensidad media alta o alta.

Estructurado con tanicidad media y retrogusto armónico y persistente. *Volátil máxima: 15 meq/l para los crianza.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	12
Grado alcohólico volumétrico adquirido mínimo (en % vol):	12
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico

Acidez volátil máxima (en miliequivalentes por litro):	16,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vino espumoso de calidad

Burbuja fina y persistente, para blancos tonos pálidos a dorados y brillantes, tonos rosados a teja para los rosados. Aromas limpios y frutales, en los reservas los aromas son intensos. En boca son equilibrados y de fácil paso.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	11
Grado alcohólico volumétrico adquirido mínimo (en % vol):	10
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	13,3
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

5. Prácticas vitivinícolas

a. *Prácticas enológicas esenciales*

Práctica enológica específica

El proceso de fermentación alcohólica debe completarse hasta el agotamiento total de los azúcares fermentables, la temperatura adecuada para la obtención de los aromas primarios característicos no superará los 20 °C para los vinos blancos, los 25 °C para los rosados y 28 °C para los tintos. Se podrá interrumpir su fermentación para que contengan azúcares residuales, o bien, partiendo de vinos secos, mediante la edulcoración con mostos concentrados rectificados procedentes de la zona de producción.

Los vinos podrán someterse a un período de envejecimiento, para los crianza, reserva y gran reserva será de 18, 24 y 36 meses. Las barricas serán de madera de roble de 330 l.

Los vinos espumosos de calidad deberán ajustarse a lo que determina el anexo II del Reglamento (CE) n.º 606/2009.

b. *Rendimientos máximos*

Variedades blancas en «vaso»

7 860 kilogramos de uvas por hectárea.

Variedades blancas en «vaso»

55 hectolitros por hectárea.

Variedades tintas en «vaso»

6 430 kilogramos de uvas por hectárea.

Variedades tintas en «vaso»

45 hectolitros por hectárea.

Variedades blancas en espaldera

11 430 kilogramos de uvas por hectárea.

Variedades blancas en espaldera

80 hectolitros por hectárea.

Variedades tintas en espaldera

10 000 kilogramos de uvas por hectárea.

Variedades tintas en espaldera

70 hectolitros por hectárea.

6. Zona delimitada

Incluye las parcelas y subparcelas ubicadas en los siguientes términos municipales: Almansa, Alpera, Bonete, Corral Rubio, Higueruela, Hoya Gonzalo, Pétrola y Chinchilla, zona delimitada por la vía de servicio AB-402 (que va desde Horna hasta Venta de Alhama) y que linda por un lado con los municipios de Pétrola y Corral Rubio y por otro con los municipios de Bonete, Higueruela y Hoya Gonzalo.

7. Principales uvas de vinificación

Verdejo.

Garnacha Tintorera.

Monastrell.

8. Descripción del (de los) vínculo(s)

Vino

1)Información detallada de la zona geográfica (factores naturales y humanos)

La zona geográfica que abarca la DO Almansa es un altiplano que hace frontera por el Este, a través del llamado «corredor de Almansa», con el antiguo Reino de Valencia. Este paso ha marcado durante siglos la transición desde las tierras de Levante hacia Castilla. La diferenciación principal del territorio que comprende la DO Almansa, comparado con el de Levante, es la diferencia en altitud, pasando de 400 metros sobre el nivel del mar en la vecina población de Fuente La Higuera, a 700 metros en Almansa, distando entre ellas solamente 15 Km. El clima es continental extremo, con inviernos muy fríos y secos acompañados de veranos muy calurosos. Las lluvias se concentran en la primavera y el final del verano, no superando de media los 250 mm anuales.

La tierra, en general es rica en caliza, alternando zonas con poco sustrato y pedregosas, con otras más arenosas y profundas. En general, no son tierras muy fértiles, dando unos rendimientos por hectárea bajos.

Las poblaciones que componen la DO Almansa están todas comprendidas dentro de la provincia de Albacete. Es una zona eminentemente rural cuyo mayor núcleo urbano es la propia ciudad de Almansa con 26 000 habitantes, siendo la agricultura el más importante recurso de la zona. La DO Almansa fue fundada en 1966.

2)Información sobre la calidad o las características del vino debidas fundamental o exclusivamente al entorno geográfico

El clima continental semiárido de la zona de producción de la DO Almansa, unido a un suelo poco fértil, facilita un autocontrol de la producción en las vides, siendo la media por hectárea de 4 500 kg. Este bajo rendimiento por cepa aumenta la concentración de color, taninos y riqueza aromática de los vinos tintos. La altitud sobre el nivel del mar hace que, en la época de maduración, la inversión térmica nocturna sea muy acusada. Este fenómeno es ideal para la producción de uvas de alta calidad.

3)Relación entre las características de la zona geográfica y la calidad del vino

La zona de producción de la DO Almansa se encuentra en una zona de transición, los viñedos se asientan sobre tierras llanas, caracterizadas por suelos permeables, calizos y pobres en nutrientes, además la precipitación media es escasa, 250

mm/año. La escasa precipitación, la permeabilidad de los suelos y la baja producción, permiten obtener unos vinos con un aroma e intensidad de color muy altos.

Vino espumoso de calidad

1)Información detallada de la zona geográfica (factores naturales y humanos)

La climatología extrema, con inviernos muy fríos y secos, y veranos muy calurosos, de la zona de producción, así como la altitud media, la riqueza en caliza y la tradición vitícola de la DO Almansa hacen que las condiciones sean las adecuadas para producir uvas con la calidad exigida e idóneas para la elaboración de vinos espumosos de calidad.

2)Información sobre la calidad o las características del vino debidas fundamental o exclusivamente al entorno geográfico

Las escasas precipitaciones y fertilidad de los suelos dan lugar a pocos Kg de uva por ha, caracterizando a los vinos espumosos de calidad de la DO Almansa por ser amplios y equilibrados, con una burbuja fina y persistente.

3)Relación entre las características de la zona geográfica y la calidad del vino

Las temperaturas extremas y la riqueza del suelo en caliza permiten cultivar las variedades autorizadas, que transmiten a los vinos amplitud y equilibrio, así como la sequedad, bajos rendimientos y horas de sol, un grado alcohólico natural que permite elaborar los vinos espumosos de calidad con las graduaciones alcohólicas definidas.

9. Condiciones complementarias esenciales

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado

Descripción de la condición:

Para hacer uso en la mención de una determinada y única variedad de vid, será necesario que al menos el 86 % de la uva corresponda a dicha variedad y esté reflejado como tal en los libros de bodega.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1217

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Mahón-Menorca

GOOD(S)

1. **Cheese**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Designation of Origin "Mahón-Menorca".

Address Consejo Regulador de la Denominación de Origen Protegida Mahón-Menorca
Ctra. d'Es Grau, Km 0,5
07700 Maó, Menorca

Spain

GEOGRAPHICAL AREA

The area where the milk is produced and the cheese is made and ripened coincides with the island of Menorca, the second island of the Balearic Archipelago, Spain, also being the most eastern and northern island.

It is located 18 nautical miles from Majorca and 130 from Barcelona,

with the following coordinates: between 39°48' and 40°5' North latitude and 3°47' and 4°20' East longitude.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-9083

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1217

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Mahón-Menorca

PRODUIT(S)

1. **Fromage**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée Mahón-Menorca.

Adresse Consejo Regulador de la Denominación de Origen Protegida
Mahón-Menorca
Ctra. d'Es Grau, Km 0,5
07700 Maó, Menorca

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production du lait et de fabrication et d'affinage du fromage coïncide avec l'île de Minorque, la seconde île de l'archipel des Baléares, en Espagne, laquelle île est la plus orientale et la plus septentrionale.

Elle se trouve à 18 milles nautiques de Majorque et à 130 de Barcelone avec les coordonnées suivantes:

entre 39°48' et 40°5' de latitude nord et 3°47' et 4°20' de longitude est.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-9083

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1217

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Mahón-Menorca

PRODUCTO(S)

1. **Queso**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Denominación de Origen Protegida Mahón-Menorca.

Dirección Consejo Regulador de la Denominación de Origen Protegida Mahón-Menorca
Ctra. d'Es Grau, Km 0,5
07700 Maó, Menorca

España

ZONA GEOGRÁFICA

La zona de producción de la leche y de elaboración y maduración del queso coincide con la isla de Menorca, la segunda isla del Archipiélago Balear, España, siendo a su vez la más oriental y septentrional.

Se encuentra a 18 millas náuticas de Mallorca y a 130 de Barcelona,

con las siguientes coordenadas: entre los 39°48' y 40°5' latitud Norte y 3°47' y 4°20' longitud Este.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-9083

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Mahón-Menorca»
Nº UE: PDO-ES-9083
DOP (**X**) IGP ( )

1. Nombres
«Mahón-Menorca»

2. Estado miembro o tercer país
España

3. Descripción del producto
Clase 1.3. Quesos
Queso de pasta prensada elaborado con leche de vaca de las razas frisona, mahonesa o menorquina y/ o parda alpina, admitiéndose de forma eventual la adición de leche de oveja de raza menorquina en un porcentaje máximo del 5 por 100.

La leche será entera y limpia, sin conservador alguno y con una composición equilibrada entre grasa y proteína conforme a las características de las razas citadas y a la época de ordeño, para que el producto final tenga un contenido en materia grasa no inferior al 38 por 100 sobre el extracto seco.

Se establecen dos tipos de queso amparado: el "Mahón Artesano" es el elaborado con leche cruda y el "Mahón" el elaborado en las queserías industriales a partir de leche sometida a algún proceso y lo método de conservación.

Para los dos tipos se establecen las denominaciones "semicurado" cuando la maduración es inferior a 150 días y "curado" cuando la maduración es superior a dicho período, teniendo en cuenta que en el "Mahón Artesano" el tiempo mínimo de maduración ha de ser de 60 días.

Las características medias del queso al término de su maduración serán las siguientes: Forma: paralelepípedo de base cuadrada con cantos y aristas redondeados.
Altura: entre 5 y 9 cm.
Peso: entre 1 y 4 Kg.

Corteza: de consistencia compacta, grasienta y color variable entre amarillo y pardo amarillento, presentando marcas de los pliegues del lienzo ("fogasser") en la cara superior de los artesanos.
Pasta: Textura firme, corte entero y color amarillo marfil.
El sabor presenta los matices de acidez mitigados, un leve recuerdo láctico y preponderancia del picante en los curados, que se va haciendo más acusada en los de mayor maduración.
Ojos: de forma más o menos redondeada, distribuidos irregularmente y en número escaso, de tamaño variable que no supera el de un guisante.
Grasa: no inferior al 38 por 100 sobre extracto seco.
Extracto seco total: no inferior al 50 por 100.

4. Zona geográfica.

La zona de producción de la leche y de elaboración y maduración del queso coincide con la isla de Menorca, la segunda isla del Archipiélago Balear, siendo a su vez la más oriental y septentrional. Se encuentra a 18 millas náuticas de Mallorca y a 130 de Barcelona, con las siguientes coordenadas: entre los 39°48' y 40°5' latitud Norte y 3°47' y 4°20' longitud Este.

5. Elementos que prueban que el producto es originario de la zona.

Los elementos que prueban que el queso Mahón es originario de su zona de producción delimitada son:

a) Características del producto

Las características organolépticas, físicas y químicas del queso Mahón, mencionadas en el apartado 3. Descripción del producto, están relacionadas con el medio natural así como con los procedimientos de producción y elaboración. No obstante, dado que sólo los consumidores de la zona o los más habituados a su consumo serían capaces de identificar el queso con su origen, es necesario que éste sea avalado.

b) Controles y certificación que avalan el origen del producto:

1.- La leche ha de proceder exclusivamente de ganaderías inscritas situadas en la isla de Menorca.
2.- El ordeño y en su caso la conservación, recogida y transporte de la leche estarán controlados por el Consejo Regulador.
3.- El queso amparado por la denominación se elabora exclusivamente en queserías inscritas en el correspondiente registro y controladas por el Consejo Regulador.

4.- La maduración se realiza en locales inscritos y controlados por el Consejo Regulador.
5.- El producto final, se somete a los análisis físico-químicos y organolépticos adecuados para poder garantizar su calidad.
6.- Superados todos los anteriores controles, el queso sale al mercado con la garantía de su origen materializada en la contra-etiqueta numerada expedida por el Consejo Regulador.

6. Obtención del producto

La leche destinada a la elaboración del queso Mahón procederá de ganaderías inscritas y reunirá las condiciones indicadas en el apartado 3.
Las queserías artesanales elaboran el queso con leche cruda, inmediatamente después de cada ordeño, las industrias lo pueden elaborar con leche que haya sido sometida a algún proceso y/ o método de conservación.
Para la coagulación se utilizará la dosis de cuajo precisa para que se realice en un tiempo mínimo de 30 - 40 minutos, a una temperatura entre 30 y 34° C, debiendo mantenerse esta temperatura durante el proceso de coagulación, cortado y desuerado de la pasta.
El corte se hace hasta conseguir un grano de tamaño pequeño, alrededor de 1 cm. dejando reposar unos 10 minutos antes de eliminar el suero.
El moldeado del queso Mahón Artesano se realiza manualmente mediante el "fogasser", lienzo cuadrado de algodón; para el queso Mahón pueden utilizarse moldes especiales que proporcionan la forma característica del queso.
Después del prensado, que dura alrededor de 10 horas, se salan las piezas por inmersión en salmuera a saturación durante un tiempo máximo de 48 horas.
Concluido el salado, los quesos se orean en locales ventilados durante un tiempo de 3 a 4 días y posteriormente se trasladan a los locales de maduración, donde estarán hasta alcanzar las características peculiares del tipo de comercialización (semicurado inferior a 150 días y curado superior a 150 días).
Durante la maduración las piezas son volteadas y limpiadas externamente con cierta periodicidad.

7. Vínculo

7.1.- Histórico

Debido a las condiciones del terreno y al clima, en especial a la influencia de los vientos, la ganadería ha tenido en Menorca siempre más importancia que la agricultura.
Los antiguos navegantes griegos conocían la riqueza ganadera de la isla de Menorca a la que denominaban Meloussa (tierra de ganado). Hay constancia documentada de la elaboración de queso en el siglo V, por la carta encíclica del Obispo Severo del año 417, que se conserva en la Biblioteca Vaticana, así como de un importante comercio de este producto desde la Edad Media, con otros puntos del Mediterráneo. Desde el siglo XV, la sociedad comercial de los hermanos Datini de Lucca (Toscana), extendió sus redes a la isla de Menorca, donde enviaban mercaderes para comprar lanas y quesos.
La primera dominación británica (1713-1756) dio un gran impulso a la ordenación pecuaria y a la producción de queso. El gobernador Kane importó vacas, puso en práctica una política encaminada a mejorar los pastos y favoreció la producción y exportación quesera.
Durante el siglo XVIII el puerto de Mahón se incorpora como eslabón en el comercio con Oriente, entre Gibraltar y Malta. Las autoridades militares al relacionar las exportaciones de queso menorquín añadían "Mahón" para indicar el puerto de procedencia, con lo cual si bien el producto era, y es, elaborado en toda la isla de Menorca- fue adquiriendo la denominación Queso Mahón con el que hoy se conoce.

7.2.- Natural

a) Orografía

La isla de Menorca tiene una extensión aproximada de 689 kilómetros cuadrados, distinguiéndose dos zonas: la tramontana, al norte, más abrupta y el "migjorn", al sur, con relieve más suave y homogéneo, aunque con presencia de barrancos más profundos. La cota máxima de la isla se encuentra en el Monte Toro de 358 m. de altitud.
b) Suelos
Se distinguen marcadamente dos zonas geológicas: la franja costera, que va desde el puerto de Mahón hasta el cabo Favaritx, constituida por un conjunto de terrenos primarios del Carbonífero; se trata de sedimentos homogéneos, pelitas con intercalaciones de grauwackas con niveles calcáreos poco o nada detríticos a los que s e superponen estratos del Trías que alternan con depósitos Jurásicos y/ o Cretácicos, fruto de las sucesivas invasiones marinas.

La mitad meridional está formada por una muestra calcárea y pedregosa constituida en su totalidad por sedimentos miocénicos que aparece surcada por profundos barrancos.

c) Clima

El clima es benigno, no sobrepasándose los 34° C en verano ni descendiéndose por debajo de los 5 en invierno, siendo de 23° C la temperatura media en verano y 10° C en invierno.
La precipitación media anual es algo superior a los 600 mm., lo que unido al abundante rocío permite la obtención de recursos pastables suficientes para alimentar en la isla una cabaña vacuna próxima a las 20.000 cabezas, de las que aproximadamente, 15.000 son vacas de ordeño.

d) Hidrografía

La red hidrográfica está constituida por cauces secos de torrente y barrancos por los que sólo discurre el agua tras las lluvias fuertes. Los principales cauces son El Gorch, Fontalles, Na Porca, Algendar y Trebeluguer.

e) Flora y prados naturales

Los prados naturales generalmente se asientan sobre terrenos dedicados anteriormente a labor en los que la actividad ganadera ha desplazado a la agrícola.
Se trata de formaciones espontáneas de densas y altas hierbas en las que predominan las gramíneas y leguminosas de alto valor pascícola.
Los pastos son aprovechados a diente desde noviembre a mayo. Los excedentes de forraje son ensilados y henificados en primavera (abril-mayo) a fin de mantener el ganado los meses de escasez de pastos.
La flora está constituida principalmente por zulla, vallico, agropyrum, cebada, avena, tréboles y ray-grass.
Es frecuente la presencia de arbolado con algo de matorral, representado por pies dispersos de encina o acebuche y pequeñas manchas de lentiscos.

7.3. - Sistemas de producción y elaboración

a) Producción

Las condiciones de clima y suelo ya descritas han propiciado que la isla de Menorca haya decantado su producción agraria hacia la ganadería de vacuno de leche.
La propiedad rural está dividida en "llocs", explotaciones agropecuarias regidas normalmente por una familia que habita en la casa, cultivando la tierra y manejando el ganado, según prácticas tradicionales.
Tradicionalmente se han realizado cultivos rotacionales, así apareció la división en "sementeres" (porciones) que permitía un cultivo cíclico: el primer año cereales, el segundo plantas forrajeras y el tercero "guaret" (barbecho).
Las limitaciones de agua en Menorca, por su salinidad, profundidad de los acuíferos, prioridad para el consumo humano, etc. , hace que el regadío sea escaso, no alcanzando el 8% de la SAU y localizado en su mayoría en el término municipal de Ciudadela, se trata de producciones forrajeras que s e asientan sobre parcelas rotacionales. Los cultivos base de las alternativas son la alfalfa y el ray-grass italiano que se alternan con maíz, sorgo, bersin y bromo.
La tendencia actual es ir hacia la '.siega en las parcelas más aptas, manteniendo el pastoreo en laderas y terrenos de difícil mecanización.
Estas producciones son la base de la alimentación del ganado que lo aprovechará mediante pastoreo controlado, mediante "tanques" de otoño a primavera. Durante el verano las vacas pastan de noche, consumiendo rastrojeras.
La imagen característica del paisaje menorquín, durante buena parte del año, es una combinación de verdes de distintas tonalidades, según los cultivos, prados o masas arbóreas, surcado por una tupida red de paredes de piedra, relacionada con la especialización pecuaria de la isla y consecuencia de la escasa profundidad de sus suelos y la abundancia de afloramiento de roca. Se calcula que puede haber algo más de 15.000 Km. de paredes de piedra, que sirven de cerramiento de cercas o "tanques" que facilitan un pastoreo racional y permiten ahorrar mano de obra en la custodia del ganado.

b) Elaboración

Uno de los elementos más peculiares de la elaboración del queso Mahón lo encontramos en su forma tradicional de realizar el moldeado. La cuajada, una vez cortada y desuerada, se embolsa en un lienzo cuadrado de algodón denominado "fogasser", que se suspende por sus cuatro vértices y se coloca sobre una mesa de escurrido, en la que, mediante hábiles manipulaciones, se consigue eliminar el suero y dar cohesión a la pasta. Esta fase supone, además, un primer estadio del prensado en el que el queso empieza a adquirir su forma peculiar.

Acabada esta fase, se unen los cuatro vértices del lienzo, atándolo con el "lligam", cordel resultante del trenzado de hilos finos con un palito en su extremo que sirve para favorecer el tensado. El "lligam" aprieta la bolsa a medida que el cordel da vueltas alrededor de los cuatro vértices unidos del "fogasser", pero sin llegar a hacer nudos, simplemente por la tensión del cordel.
Las arrugas provocadas por la unión de los cuatro vértices del lienzo, dejan durante el prensado una marca especial en la cara superior del queso, que se llama "mamella".
Después del prensado, se retira el lienzo de las piezas y se sumergen en salmuera.
Otra práctica particular del queso de Mahón es el tratamiento superficial de la corteza durante la maduración, untándola con manteca de vaca, aceite de oliva o una mezcla de aceite de oliva y pimentón. Esta operación, que se realizará en repetidas ocasiones durante el proceso de maduración, impide el secado brusco de la corteza de los quesos, repele insectos y les proporciona el color y aspecto externo característico.

8. Etiquetado

Las etiquetas comerciales, propias de cada firma comercial inscrita, deben ser aprobadas por el Consejo Regulador.
Figurará en ellas obligatoriamente la mención: Denominación de Origen "Mahón".
El queso destinado al consumo irá provisto de una contraetiqueta numerada y expedida por el Consejo Regulador. Habiéndose establecido dos tipos diferentes de contraetiquetas para queso "Mahón" y "Mahón artesano".

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1219

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Kaki Ribera del Xúquer

GOOD(S)

1. **Persimmon**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consell Regulador de la Denominación de Origen “Kaki Ribera del Xúquer”
Pza. País Valencià, 7
46250 L'Alcúdia, Valencia

Spain

GEOGRAPHICAL AREA

Ribera Alta and Baja regions of the province of Valencia. The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 245/2002 of February 8, 2002 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L39 dated 09.02.2002.

PDO-ES-0114

February 09, 2002

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1219

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Kaki Ribera del Xúquer

PRODUIT(S)

1. **Kaki**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consell Regulador de la Denominación de Origen "Kaki Ribera del Xúquer"
Pza. País Valencià, 7
46250 L'Alcúdia, Valencia

Espagne

AIRE GÉOGRAPHIQUE

Régions de Ribera Alta et Ribera Baja dans la province de Valence. L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 245/2002 de la Commission du 8 février 2002 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L39 du 09.02.2002.

PDO-ES-0114

09.02.2002

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1219

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Kaki Ribera del Xúquer

PRODUCTO(S)

1. **Caqui**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consell Regulador de la Denominación de Origen “Kaki Ribera del Xúquer”
Pza. País Valencià, 7
46250 L'Alcúdia, Valencia

España

ZONA GEOGRÁFICA

Comarcas Ribera Alta y Baja de la provincia de Valencia. La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 245/2002 de la Comisión de 8 de febrero de 2002 que completa el anexo del Reglamento (CE) no 2400/96, relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo, relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L39 de 09.02.2002.

PDO-ES-0114

09.02.2002

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

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Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'KAKI RIBERA DEL XÚQUER'

EU No: PDO-ES-02288 — 9.2.2017

PDO (X) PGI ( )

1. Name

'Kaki Ribera del Xúquer'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

Fruit of the persimmon tree (*Diospyros kaki*) of the 'Rojo Brillante' variety, to be consumed fresh. The fruit is a berry that is normally formed through parthenocarpy; as there is no pollination, the fruit is seedless.

Fruit characteristics: orangey-yellow in colour when picked and deep red when ripe. Semi-adhesive skin of medium thickness. The flesh is firm to the touch, orangey-red when picked and deep red when ripe. The fruit is bitter until ripe, when it acquires a sweet flavour. Its cross-section is round and its longitudinal section is slightly elongated.

On dispatch, the persimmons must be presented:

— whole,

— with the calyx attached, with or without the peduncle,

— healthy (fruit whose flesh is damaged or rotten are excluded),

— clean, practically free from any visible foreign matter,

— free of abnormal external moisture.

Fruit eligible for the designation of origin must have a minimum diameter of 61 mm.

The flesh of the fruit must not be damaged, although slight aesthetic imperfections of the skin that do not affect the general condition of the product, its quality, preservation and presentation in the packaging may be allowed within the following limits:

—a maximum of 1 cm^2 of the total surface for elongated or rectangular aesthetic imperfections (that do not affect the flesh of the fruit). The maximum authorised tolerance is 2 cm^2 and must never exceed 20 % of the fruit. In both cases, the different limits are laid down in the quality standards for the protected designation of origin 'Kaki Ribera del Xúquer' according to the type of imperfection, along with the tolerances for non-standard fruit.

—An area corresponding to a circle with a maximum diameter of 1,5 cm for roundish aesthetic imperfections (that do not affect the flesh of the fruit). The maximum authorised tolerance is 2,5 cm^2 and must never exceed 20 % of the fruit. In both cases, the different limits are laid down in the quality standards for the protected designation of origin 'Kaki Ribera del Xúquer' according to the type of imperfection, along with the tolerances for non-standard fruit.

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

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

All the steps in production must take place in the defined geographical area.

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

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

Each operator's commercial labels may be examined by the inspection body to check that the nomenclature and logos of the protected designation of origin are being used correctly. The labels must bear the words 'protected designation of origin Kaki Ribera del Xúquer'.

4. Concise definition of the geographical area

The production area comprises suitable land in the following municipalities: Albalat de la Ribera, Alberic, Alcàntera de Xúquer, Alcàsser, L'Alcúdia, Alfarp, Algemesí, Alginet, Almussafes, Alzira, Antella, Bartxeta, Beneixida, Benicull de Xúquer, Benifaió, Benigànim, Benimodo, Benimuslem, Carcaixent, Cárcer, Carlet, Catadau, Corbera, Cotes, Cullera, L'Ènova, Favara, Fortaleny, Gavarda, Genovés, Guadassuar, Llaurí, Llombai, Lloc Nou d'en

Fenollet, La Llosa de Ranes, Llutxent, Manuel, Masalavés, Monserrat, Montroy, La Pobla del Duc, La Pobla Llarga, Picassent, Polinyà de Xúquer, Quatretonda, Rafelguaraf, Real de Montroy, Riola, Rotglà i Corberà, Sant Joanet, Sellent, Senyera, Sollana, Sueca, Sumacàrcer, Tous, Turís, Villanueva de Castellón and Xàtiva, which are all in the province of Valencia, in the Community of Valencia.

5. Link with the geographical area

5.1. *Specificity of the geographical area:*

Historical factors

The persimmon tree is a fruit tree belonging to the Ebenaceae family. It originated in China, where its cultivation began in the 8th century. The cultivation of persimmons was introduced in Western Europe in the second half of the 19th century and in Spain in the 1870s. Today much of Spain's production takes place in the Community of Valencia, where the area covered by the designation of origin 'Kaki Ribera del Xúquer' is located. Half of all production is concentrated in this area.

The 'Rojo Brillante' persimmon emerged by chance after seeds were sowed on the edge of a plot in the municipality of Carlet. Later, around 1960, the first homogeneous plantation was grafted in the municipality of Alcudia. This paved the way for the rapid development of the variety in the region.

Natural factors

Ribera del Xúquer is an area which comprises the municipalities along the course of the River Júcar and its tributaries in the province of Valencia, located in the comarcas of Ribera Alta and Ribera Baixa and in neighbouring comarcas crossed by the River Júcar (Xúquer in Valencian) and its tributaries, in the province of Valencia. It is situated within a large quaternary valley or alluvial plain through which the Júcar and Magro rivers flow.

Much of the agricultural land is situated on the low plain on the banks of the Júcar and Magro, where the soils are very rich and compact owing to the build-up of alluvial deposits from the Júcar and its tributaries that flow down from the upland regions. Moreover, in the lower part of the valley slopes, where the incline is gentle, there are colluvial soils, pink in colour and loose, which particularly lend themselves to intensive cultivation.

The average annual temperature is 17 °C, with temperatures averaging 9-10 °C in January and 24-25 °C in August. Cloudy conditions are infrequent, and the average annual rainfall hardly exceeds 400 to 500 mm. In addition, the surrounding hills protect the crops from frost, especially in the tributary valleys.

5.2 *Specificity of the product*

The ‘Rojo Brillante’ is a variety native to the area. It is the result of the spontaneous mutation of another local variety and is therefore perfectly adapted to the region of Ribera del Xúquer, where the crop reaches its full potential.

Persimmons grown in the protected area have a greater height/diameter ratio and a more pointed shape. The ‘Kaki Ribera del Xúquer’ is distinguished by its pointed shape, which is slightly more elongated than normal. The height/diameter ratio is thus greater and this gives fruit obtained in the protected area a characteristic shape. In addition, they are larger on average than in other production areas owing to the mild climate and the absence of extreme temperatures.

The ‘Kaki Ribera del Xúquer’ also has a characteristic deep red colour and a sweet flavour at maturity, which is reached at an earlier stage thanks to the prevailing conditions in the area. The fruit may also be harvested before it is ripe. The method used to remove the bitterness makes it possible to market the fruit when its flesh is firm and very sweet and has acquired the typical taste of persimmons produced in the Ribera del Xúquer region.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

It is said that the Ribera del Xúquer region is the cradle of the ‘Rojo Brillante’ persimmon, as that is where this variety emerged as a result of a spontaneous mutation. Nowadays it is well established in the region and on the market.

The particular climatic and soil conditions in the defined geographical area are reflected in the persimmon’s characteristics.

The mild climate owing to the proximity of the Mediterranean Sea and the colluvial agricultural land resulting from the Júcar and Magro watercourses surrounding the region combine to endow the ‘Kaki Ribera del Xúquer’ with its principal distinctive characteristics, i.e. a more pronounced pointed shape leading to a greater height/diameter ratio as well as a larger size and a distinctive colouring when ripe.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«KAKI RIBERA DEL XÚQUER»

Nº UE: PDO-ES-02288 — 9.2.2017

AOP (X) IGP ()

1. Dénomination

«Kaki Ribera del Xúquer»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.6. Fruits, légumes et céréales en l'état ou transformés

3.2. *Description du produit portant la dénomination visée au point 1*

Fruit du kaki (*Diospyros kaki*), de la variété «Rouge brillant», destiné à être consommé frais. Il s'agit d'une baie qui se forme normalement par voie parthénocarpique; en effet, étant donné l'absence de pollinisation, ce fruit ne contient pas de graines.

Caractéristiques du fruit: de couleur jaune orangé au moment de la récolte, il devient ensuite rouge vif à maturité. La peau semi-adhérente est d'épaisseur moyenne. La chair, consistante, est de couleur rouge orangé au moment de la récolte puis rouge vif à maturité. D'une saveur âpre qui devient sucrée à maturité, le kaki a une forme arrondie en coupe transversale et légèrement allongée en coupe longitudinale.

Lors de l'expédition, les kakis devront être présentés:

— entiers,

— pourvus du calice, avec ou sans pédoncule,

— sains (les fruits dont la chair est endommagée ou pourrie sont exclus),

— propres, pratiquement exempts de matières étrangères visibles,

— exempts d'humidité extérieure anormale.

Les kakis protégés par l'appellation d'origine doivent avoir un diamètre minimal de 61 mm.

La chair des fruits ne doit pas être endommagée, de légères imperfections esthétiques de la peau qui ne compromettent pas l'état général du produit, sa qualité, sa conservation et sa présentation dans l'emballage pouvant être admises dans les limites suivantes:

—au maximum, une surface totale de 1 cm^2 pour les imperfections esthétiques (qui n'ont aucune incidence sur la chair du fruit) de forme allongée ou rectangulaire. La tolérance maximale admise est de 2 cm^2 et n'excède jamais 20 % du fruit. Dans les deux cas, les normes de qualité de l'appellation d'origine protégée «Kaki Ribera del Xúquer» fixent les différentes limites selon le type d'imperfections, ainsi que ce qui est acceptable pour les fruits hors norme,

—une surface correspondant à un cercle d'un diamètre maximal de 1,5 cm pour les imperfections esthétiques (qui n'ont aucune incidence sur la chair du fruit) de forme arrondie. La tolérance maximale admise est de 2,5 cm et n'excède jamais 20 % du fruit. Dans les deux cas, les normes de qualité de l'appellation d'origine «Kaki Ribera del Xúquer» fixent les différentes limites selon le type d'imperfections, ainsi que ce qui est acceptable pour les fruits hors norme.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

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3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Toutes les phases de production doivent avoir lieu dans l'aire géographique délimitée.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

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3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Les étiquettes commerciales propres à chaque opérateur pourront être examinées par l'organisme de contrôle afin de veiller à l'utilisation correcte de la nomenclature et des logos de l'appellation d'origine protégée. Elles comporteront obligatoirement la mention «appellation d'origine protégée "Kaki Ribera del Xúquer"».

4. Description succincte de la délimitation de l'aire géographique

La zone de production comprend les terres possédant les qualités requises pour cette culture dans les communes suivantes: Albalat de la Ribera, Alberic, Alcàntera de Xúquer, Alcàsser, L'Alcúdia, Alfarp, Algemesí, Alginet, Almussafes, Alzira, Antella, Bartxeta,

Beneixida, Benicull de Xúquer, Benifaió, Benigànim, Benimodo, Benimuslem, Carcaixent, Cárcer, Carlet, Catadau, Corbera, Cotes, Cullera, L'Ènova, Favara, Fortaleny, Gavarda, Genovés, Guadassuar, Llaurí, Llombai, Lloc Nou d'en Fenollet, La Llosa de Ranes, Llutxent, Manuel, Masalavés, Monserrat, Montroy, La Pobla del Duc, La Pobla Llarga, Picassent, Polinyà de Xúquer, Quatretonda, Rafelguaraf, Real de Montroy, Riola, Rotglà i Corberà, Sant Joanet, Sellent, Senyera, Sollana, Sueca, Sumacàrcer, Tous, Turís, Villanueva de Castellón y Xàtiva, qui font toutes partie de la province de Valence, dans la Communauté de Valence.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique:*

Spécificité historique

Le plaqueminier est un arbre fruitier de la famille des ébénacées, originaire de Chine, où sa culture a débuté au VIII^{e} siècle. Au cours de la seconde moitié du XIX^{e} siècle, la culture du kaki est introduite en Europe occidentale et fait son apparition en Espagne dans les années 1870. Aujourd'hui, la production nationale se situe essentiellement dans la Communauté de Valence, dans laquelle se trouve l'aire protégée par l'appellation d'origine «Kaki Ribera del Xúquer» où se concentre 50 % de la production totale.

Le kaki «Rouge brillant» est apparu spontanément à la suite de l'ensemencement de graines effectué à la limite d'une parcelle de la commune de Carlet. Par la suite, aux environs de 1960, la première plantation homogène a été greffée dans la commune de L'Alcúdia et elle fut le prélude au développement rapide de la variété dans la région.

Spécificité naturelle

La Ribera del Xúquer est une zone qui englobe les communes des berges du fleuve Xúquer et de ses affluents de la province de Valence qui appartiennent à la Ribera Alta et à la Ribera Baixa, ainsi que les communes limitrophes arrosées par le fleuve Xúquer et ses affluents. Située dans la province de Valence, elle est entourée par une large vallée quaternaire ou plaine alluviale parcourue par les fleuves Xúquer et Magro.

Une grande partie des terres de culture est située dans la basse plaine des rives des fleuves Júcar et Magro dont les sols sont très riches et compacts. Il s'agit de terres alluvionnaires résultant de l'accumulation des apports du cours d'eau Júcar et de ses affluents qui descendent des massifs montagneux. Par ailleurs, dans la partie inférieure des pentes douces de la vallée, on rencontre des sols colluviaux de couleur rose, souples et se prêtant particulièrement bien à une exploitation intensive.

La zone bénéficie d'un climat doux, avec une température moyenne annuelle de 17 °C et des moyennes de 9 à 10 °C au mois de janvier et de 24 à 25 °C au mois d'août. La nébulosité étant faible, la pluviométrie moyenne ne dépasse guère 400 à 500 mm par an. En

outre, les cultures sont protégées des gelées par les monts environnants, en particulier dans les vallées des affluents.

5.2. *Spécificité du produit*

La variété «Rouge brillant» est une variété autochtone de l'aire, qui est le résultat d'une mutation spontanée d'une autre variété locale, et qui est par conséquent parfaitement adaptée à la région de la Ribera del Xúquer, où cette culture est exploitée de manière optimale.

Les kakis cultivés dans l'aire protégée présentent un rapport hauteur/diamètre plus élevé et ont une forme pointue plus marquée. Le «Kaki Ribera del Xúquer» se distingue par sa forme pointue, un peu plus allongée que la normale et présente par conséquent un rapport hauteur/diamètre plus élevé qui confère aux fruits obtenus dans l'aire protégée une forme caractéristique, à laquelle s'ajoute un calibre moyen plus gros que dans d'autres zones de production, en raison de la douceur du climat et de l'absence de températures extrêmes dans l'aire.

Le «Kaki Ribera del Xúquer» présente également une couleur caractéristique rouge intense et un goût sucré à maturité qui est obtenu à un stade plus précoce grâce aux conditions qui prévalent dans l'aire; le fruit peut également être récolté avant d'arriver à maturité et la technique d'élimination de l'astringence permet de le commercialiser lorsque sa chair est ferme, très sucrée et présente la saveur typique des kakis produits dans la région de la Ribera del Xúquer.

5.3. Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)

On dit de la région de la Ribera del Xúquer qu'elle est le berceau du kaki «Rouge brillant», car c'est dans cette région que cette variété est apparue à la suite d'une mutation spontanée; elle est aujourd'hui bien implantée dans la région et sur le marché.

Les particularités pédoclimatiques de l'aire géographique délimitée se reflètent dans les caractéristiques du kaki.

La combinaison du climat doux, en raison de la proximité de la mer Méditerranée, et des terres de culture colluviales, résultant de la présence des cours d'eau Xúquer et Magro qui entourent la région, confère au «Kaki Ribera del Xúquer» ses principales caractéristiques distinctives, à savoir une forme pointue plus marquée qui se traduit par un rapport hauteur/diamètre plus élevé, un calibre plus gros et une coloration particulière à maturité.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«KAKI RIBERA DEL XÚQUER»

N.º UE: PDO-ES-02288 – 9.2.2017

DOP (X) IGP ()

1. Denominación

«Kaki Ribera del Xúquer»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.6. Frutas, hortalizas y cereales frescos o transformados.

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Fruto de kaki (*Diospyros kaki*) de la variedad «Rojo Brillante» destinado al consumo en fresco. Es una baya que normalmente se forma por vía partenocárpica, con lo que al no existir polinización se trata de frutos sin semillas.

Características de los frutos: color amarillo anaranjado en la recolección y rojo intenso al madurar. Piel semiadherente y de grosor mediano. Pulpa de tacto consistente y color naranja rojizo en la recolección y color rojo intenso en la madurez. Sabor dulce en la madurez y astringente antes de ella. Forma de sección transversal redondeada y ligeramente alargado en la sección longitudinal.

En el momento de la expedición, los kakis deberán presentarse:

— Enteros

— Provistos de cáliz y con o sin pedúnculo

—Sanos (se excluirán los frutos afectados en su interior por alteraciones o podredumbres)

— Limpios, prácticamente exentos de materias extrañas visibles

— Exentos de humedad exterior anormal

Los kakis amparados por la denominación de origen tendrán un calibre mínimo admitido de 61 mm de diámetro.

Los frutos no deben presentar daños en la pulpa, pudiendo admitirse ligeros defectos estéticos en la epidermis que no afecten al estado general del producto, a su calidad, a su conservación y a su presentación en el embalaje, dentro de los límites siguientes:

—1 cm^2 de superficie total máxima para los defectos estéticos (que no afectan al interior del fruto) de forma alargada o rectangular. Se admitirá una tolerancia máxima de 2 cm^2, que nunca superará el 20 % de la fruta. Para ambos casos se determinan en las normas de calidad de la denominación de origen protegida «Kaki Ribera del Xúquer» los diferentes límites en función del tipo de defecto, así como las tolerancias para los frutos fuera de norma.

—Área equivalente a un círculo de un diámetro máximo de 1,5 cm para los defectos estéticos (que no afectan al interior del fruto) de forma redondeada. Se admitirá una tolerancia de 2,5 cm que nunca superará el 20 % de la fruta. Para ambos casos se determinan en las normas de calidad de la denominación de origen «Kaki Ribera del Xúquer» los diferentes límites en función del tipo de defecto, así como las tolerancias para los frutos fuera de norma.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

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3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Todas las fases de producción deben llevarse a cabo en la zona geográfica definida.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

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3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

Las etiquetas comerciales propias de cada operador podrán ser revisadas por el organismo de control para velar por una correcta utilización de la nomenclatura y logotipos de la denominación de origen protegida. Figurará obligatoriamente en ellas la mención «Denominación de origen protegida “Kaki Ribera del Xúquer”».

4. Descripción sucinta de la zona geográfica

La zona de producción está constituida por los terrenos aptos para este cultivo ubicados en los términos municipales de: Albalat de la Ribera, Alberic, Alcàntera de Xúquer, Alcàsser, L’Alcúdia, Alfarp, Algemesí, Alginet, Almussafes, Alzira, Antella, Bartxeta, Beneixida,

Benicull de Xúquer, Benifaió, Benigànim, Benimodo, Benimuslem, Carcaixent, Cárcer, Carlet, Catadau, Corbera, Cotes, Cullera, L'Ènova, Favara, Fortaleny, Gavarda, Genovés, Guadassuar, Llaurí, Llombai, Lloc Nou d'en Fenollet, La Llosa de Ranes, Llutxent, Manuel, Masalavés, Monserrat, Montroy, La Pobla del Duc, La Pobla Llarga, Picassent, Polinyà de Xúquer, Quatretonda, Rafelguaraf, Real de Montroy, Riola, Rotglà i Corberà, Sant Joanet, Sellent, Senyera, Sollana, Sueca, Sumacàrcer, Tous, Turís, Villanueva de Castellón y Xàtiva, todos ellos pertenecientes a la provincia de Valencia, en la Comunidad Valenciana.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica:*

Histórico

El kaki es un frutal de la familia de las ebenáceas, originario de China, donde empezó a cultivarse en el siglo VIII. En la segunda mitad del siglo XIX se introduce su cultivo en la Europa occidental, llegando a España alrededor de 1870. En la actualidad, la producción nacional está muy localizada en la Comunidad Valenciana, donde el área amparada por la denominación de origen Kaki Ribera del Xúquer concentra el 50 % del total.

El kaki «Rojo Brillante» surgió de una forma espontánea como consecuencia de la siembra de semillas en el margen de una parcela en el término municipal de Carlet. Más tarde, alrededor de 1960, se injertó la primera plantación homogénea en el término municipal de l'Alcúdia, siendo esta el preludio del rápido desarrollo experimentado por la variedad en la zona.

Natural

La Ribera del Xúquer es una zona que abarca los municipios que rodean el cauce del río Xúquer y sus afluentes en la provincia de Valencia, pertenecientes a las comarcas de la Ribera Alta y Baixa, así como a comarcas limítrofes a estas por las que discurre el río Xúquer y sus afluentes, en la provincia de Valencia, enmarcada por un ancho valle cuaternario o llanura aluvial surcada por los ríos Xúquer y Magro.

Gran parte de las tierras de cultivo están localizadas en el llano bajo de las riberas de los ríos Júcar y Magro, con suelos muy compactos y ricos constituidos por terrenos de aluvión por la acumulación de los aportes de los ríos Júcar y sus afluentes que bajan de los macizos montañosos. Por otra parte, en las zonas bajas de las laderas del valle, con pendientes de escasa inclinación, aparecen suelos coluviales de color rosa, sueltos y con gran capacidad para sustentar su explotación intensiva.

La zona disfruta de un clima suave, con una temperatura media anual de 17 °C y medias de 9-10 °C en el mes de enero y de 24-25 en el mes de agosto. La nubosidad es escasa, con lluvias entre 400-500 mm de promedio anual. Además, la protección que ofrecen los montes

circundantes defiende a los cultivos contra las heladas, especialmente en los valles afluentes.

5.2. *Carácter específico del producto*

La variedad «Rojo Brillante» es una variedad autóctona de la zona, que nació por mutación espontánea de otra variedad local, y que por lo tanto está perfectamente adaptada a la zona de ámbito de la Ribera del Xúquer, donde el cultivo se expresa en su máximo potencial.

Los kakis cultivados en la zona amparada cuentan con un índice altura/diámetro mayor y son más puntiagudos. El Kaki de la Ribera del Xúquer se distingue por su forma puntiaguda, un poco más alargada de lo habitual, tiene, por tanto, un índice altura/diámetro mayor que da como resultado una forma característica de los frutos obtenidos en la zona amparada, además de obtenerse un calibre medio mayor que en otras zonas productoras, gracias a su clima suave, sin temperaturas extremas.

El Kaki de la Ribera del Xúquer presenta además un color característico rojo intenso y dulzor en su madurez, que en las condiciones de la zona se alcanza con mayor precocidad, pudiéndose recolectar igualmente con anterioridad a esta madurez y mediante la técnica de eliminación de la astringencia se puede presentar en el mercado en su forma de carne firme, con un elevado dulzor y sabor distintivo de los kakis producidos en la zona de la Ribera del Xúquer.

5.3. Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)

La comarca de la Ribera del Xúquer es conocida por ser la cuna del Kaki «Rojo Brillante», ya que fue en esta zona donde nació esta variedad por mutación espontánea, que en la actualidad está muy implantada en la comarca y está muy enraizada en el mercado.

Las particularidades del clima y del suelo de la zona geográfica delimitada se reflejan en las características del kaki.

El clima suave, debido a la proximidad al mar Mediterráneo y las tierras de cultivo coluviales, fruto de los ríos Xúquer y Magro que rodean la comarca, son la combinación que imprimen al «Kaki Ribera del Xúquer» sus principales características diferenciadoras: una forma más puntiaguda que se traduce en una mayor relación altura/diámetro, mayor calibre y coloración en su madurez.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1220

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Jabugo

GOOD(S)

1. **Ham and shoulder**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Designation of Origin “Jabugo”.

Address Consejo Regulador de la Denominación de Origen Protegida “Jabugo”
Avda. Infanta Mª Luisa, 1, Edificio El Tiro
21290 Jabugo, Huelva

Spain

GEOGRAPHICAL AREA

The production area comprises the following counties with meadows of holm oaks, cork oaks and gall oaks in the provinces of Cáceres and Badajoz in Extremadura (Spain) and Seville, Córdoba, Huelva, Cádiz and Málaga in Andalucía (Spain):

- Cáceres: Counties of Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás and Coria.
- Badajoz: Counties of Alburquerque, Mérida, Don Benito, Puebla de

Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena and Azuaya.

- Seville: County of Sierra Norte
- Córdoba: Counties of Los Pedroches, La Sierra and Campiña Baja
- Huelva: Counties of La Sierra, Western Andévalo, Eastern Andévalo and Campiña County.
- Cádiz: La Sierra, La Janda, Campo de Gibraltar and Campiña.
- Málaga: Serranía de Ronda

For its part, the production area for hams and shoulders is made up of the following 31 municipalities in the Sierra of the province of Huelva (Spain): Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales , Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco and Zufre.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 195/98 of October 26, 1998 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L20 dated 27.01.1998.

PDO-ES-0009

January 27, 1998

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1220

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Jabugo

PRODUIT(S)

1. **Jambon et palette**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée "Jabugo".

Adresse Consejo Regulador de la Denominación de Origen Protegida "Jabugo"
Avda. Infanta Mª Luisa, 1, Edificio El Tiro
21290 Jabugo, Huelva

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est constituée des régions suivantes comportant des terrains de pâturage constitués de chênes verts, de chênes-liège et de chênes faginés dans les provinces de Cáceres et de Badajoz en Estrémadure (Espagne) et de Séville, Córdoba, Huelva, Cadix et Málaga en Andalousie (Espagne):

- Cáceres: Régions de Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás et Coria.

- Badajoz: Régions de Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena et Azuaya.
- Sevilla: Région de Sierra Norte
- Córdoba: Région de Los Pedroches, La Sierra y Campiña Baja
- Huelva: Régions de La Sierra, Andévalo Occidental, Andévalo oriental et Condado Campiña.
- Cádiz: La Sierra, La Janda, Campo de Gibraltar et Campiña.
- Málaga: Serranía de Ronda

Pour sa part, l'aire de production des jambons et des palettes comprend les 31 communes suivantes de la Sierra dans la province de Huelva (Espagne): Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco et Zufre.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 195/98 de la Commission du 26 janvier 1998 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L20 du 27.01.1998.

PDO-ES-0009

27.01.1998

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels
Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1220

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Jabugo

PRODUCTO(S)

1. **Jamón y paleta**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Denominación de Origen Protegida “Jabugo”.

Dirección Consejo Regulador de la Denominación de Origen Protegida “Jabugo”
Avda. Infanta Mª Luisa, 1, Edificio El Tiro
21290 Jabugo, Huelva

España

ZONA GEOGRÁFICA

La zona de producción está constituida por las siguientes comarcas con dehesas de encinas, alcornoques y quejigos de las provincias de las provincias de Cáceres y Badajoz de Extremadura (España) y de Sevilla, Córdoba, Huelva, Cádiz y Málaga de Andalucía (España):

- Cáceres: Comarcas de Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás y Coria.
- Badajoz: Comarcas de Alburquerque, Mérida, Don Benito, Puebla

de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena y Azuaya.
- Sevilla: Comarca de Sierra Norte
- Córdoba: Comarca de Los Pedroches, La Sierra y Campiña Baja
- Huelva: Comarcas de La Sierra, Andévalo Occidental, Andévalo oriental y Condado Campiña.
- Cádiz: La Sierra, La Janda, Campo de Gibraltar y Campiña.
- Málaga: Serranía de Ronda

Por su parte, la zona de elaboración de los jamones y paletas está constituida por los siguientes 31 municipios de la Sierra de la provincia de Huelva (España): Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco y Zufre.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 195/98 de la Comisión de 26 de enero de 1998 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L20 de 27.01.1998.

PDO-ES-0009

27.01.1998

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'JABUGO'

EU No: PDO-ES-0009-AM02 – 3.10.2019

PDO (X) PGI ( )

1. Name(s) [of PDO or PGI]

'Jabugo'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product [listed in Annex XI]*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

PDO 'Jabugo' hams and shoulder hams have the following basic characteristics:

Physical

External appearance: elongated, stylised, profile typical of the traditional serrano 'V' cut. The 'half-moon' cut is also permitted for shoulder hams. In both cases, the trotter is left on.

Weight: at least 5,75 kg for hams and 3,7 kg for shoulder hams.

Organoleptic

External appearance: characteristic and clean external appearance, the prominent colouring being the white or dark bluish-grey colour of its mycotic flora.

Colour and appearance when cut: characteristic colour ranging from pink to purplish□red, with a shiny appearance when cut, and streaks of fatty tissue and marbling.

Flavour and aroma: the flavour of the meat is delicate, sweet and not very salty. It has a typical, pleasant aroma.

Consistency and texture: the muscle is firm in consistency, while the fatty tissue is slightly greasy and yields to pressure. It is not very fibrous but very crumbly in texture.

Fat: greasy and dense, shiny, yellowish-white in colour, aromatic and with a pleasant flavour. Its consistency varies according to the proportion of acorns in the diet.

These are hams and shoulder hams produced from 100 % pure-bred Iberian pigs raised in the traditional way and fed exclusively on acorns and other natural resources of the *dehesa* (oak savannah) during the mast-feeding period, and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

The process of making the hams must take at least 600 days for hams of less than 7 kg, 730 days for hams of 7 kg or more and 365 days for shoulder hams.

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

The fore and hind legs used to make PDO ‘Jabugo’ hams and shoulder hams must come from 100 % pure-bred Iberian pigs whose diet prior to slaughter, in accordance with the local terms used, corresponds to:

(a) Acorn-fed or mast-finished pigs: these pigs are intended for slaughter immediately after mast-feeding exclusively on acorns and grasses on the holm, cork and gall oak *dehesas*. The average weight of the consignment at the start of mast□feeding must be between 92 kg and 115 kg. The pigs must gain a minimum of 46 kg during mast-feeding over more than 60 days. Individual carcasses must weigh at least 108 kg.

These pigs, raised in the traditional way and fed exclusively on acorns and other natural resources of the *dehesa* during the mast-feeding period, which takes place between 1 October and 31 March, are slaughtered at an age of at least 14 months.

The production area, where the Iberian pigs that provide the raw material for the protected products are fattened, consists of the extensive *dehesas* in the vast regions of Extremadura and Andalusia. The key factors which determine the quality of the pigs and thus the subsequent organoleptic quality of the protected hams and shoulder hams and which give PDO ‘Jabugo’ hams and shoulder hams their distinctive quality and characteristics are the pigs’ diet and their management under an extensive system of farming during the final fattening stage, making full use of the resources of the *dehesa*, i.e. acorns, natural herbage and stubble.

The livestock density must be no more than 1,25 pigs per hectare and is determined for each farm on the basis of an estimate of the quantity of acorns on the holm, cork and gall oak trees available to the pigs on each acorn-rich pasture.

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

The pigs must be reared and fattened in the production area. Processing (slaughter, butchery, salting, washing, resting, drying and maturing) must take place in the processing area.

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

Certified hams and shoulder hams may be sold boned, in portions or in pieces, provided that a suitable system of self-monitoring, packaging and labelling is in place and provided that the verification protocol developed by the management body to guarantee the traceability and origin of the finished product has been accepted and is complied with.

To this end, the management body must be notified of this practice.

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

Hams and shoulder hams must bear a seal affixed at the slaughterhouse and a label affixed when they leave the maturing cellar, both of which are specific to the 'Jabugo' PDO and must be numbered and prominently display the name of the designation of origin.

4. Concise definition of the geographical area

The production area comprises the municipalities in the following districts with holm, cork and gall oak *dehesas* in the provinces of Cáceres and Badajoz in Extremadura and the provinces of Seville, Córdoba, Huelva, Cádiz and Málaga in Andalusia:

—Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás and Coria

—Badajoz: Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena and Azuaya

—Seville: Sierra Norte

—Córdoba: Los Pedroches, La Sierra and Campiña Baja

—Huelva: La Sierra, Andévalo Occidental, Andévalo Oriental and Condado Campiña

—Cádiz: La Sierra, La Janda, Campo de Gibraltar and Campiña

—Málaga: Serranía de Ronda

The processing area comprises the 31 municipalities in the district of La Sierra in the province of Huelva: Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco and Zufre.

5. Link with the geographical area

The production area corresponds to the tree-covered *dehesas* of Extremadura and Andalusia. It is the processing area for PDO 'Jabugo' that is important when it comes to distinguishing the area from the other areas that produce Iberian ham in Spain. It is restricted to La Sierra de Huelva and has the following characteristics:

Landscape

La Sierra de Huelva is the northernmost district in the province of Huelva and is in the last (westernmost) foothills of the Sierra Morena. Its 31 municipalities form a homogeneous area within the province of Huelva.

The terrain is quite rugged, but the mountains do not rank as more than medium□altitude, because the action of the network of rivers has led to the formation of a large number of alternating mountain ridges and valleys. Altitudes are lowest in the outermost areas of the district and increase gradually toward its centre, culminating in a 'central triangle' known as the Serranía de Aracena. Altitudes range between 500 m and 1 042 m (Cumbre del Castaño), the average being around 700 m.

Climate

The area's climate is basically determined by its latitude, which is between 37º 04' and 38º N. It therefore lies where the subtropical high-pressure belt and the subpolar low-pressure belt meet, the climate being dominated by first one and then the other, depending on the season.

The area's proximity to the Atlantic Ocean has a very significant influence on its climate, as the moist, temperate winds blow in from the west without hindrance, affecting both temperature and rainfall. The district intercepts all the Atlantic air masses moving across Andalusia, as its central peaks are the first barrier they encounter. The 1 000 mm isohyet coincides almost exactly with the 'central triangle'. In general, the district as a whole has quite a high level of rainfall, as it lies entirely within the 700 mm isohyet. The highest rainfall is in winter. Rainfall in spring and autumn is almost the same, but the summer is a time of drought, which is almost total in July and August.

The average temperature ranges from 14.8 ºC in Aracena to 18.4 ºC in La Garnacha. The hottest month is July, with average temperatures ranging from 25 ºC in Aracena to 27.7 ºC in La Garnacha. The coldest month is always January, except in La Garnacha, where it is December, with temperatures ranging from 6.2 ºC to 10.7 ºC.

Hydrography

The district of La Sierra forms the watershed for the Guadiana, Guadalquivir and Odiel river basins and has an abundance of watercourses and rain-dependent seasonal streams which flow into the area's rivers and reservoirs.

Vegetation

La Sierra de Huelva has a surface area of 307 952 ha, of which more than 73 % (227 023 ha) is wooded. This area includes more than 120 000 ha of holm and cork oak *dehesas*.

The area's flora includes *Trifolium subterraneum* and *Periballia laevis* on sandy and decomposed granite soils, *Trifolium subterraneum* (very abundant), *Poa bulbosa* and *Periballia minuta* on holm oak pastures, and *Rumex bucephalophorus*, *Trifolium subterraneum* and *Periballia laevis* on the calcifugous soils of the cork oak *dehesas*, along with *Cistaceae* and *Genisteae*.

Know-how of local producers

The know-how of the local producers and processors is passed on from one generation to the next, from father to son. The finished product is the result of the customary know-how of the livestock farmers, linked to the *dehesa* and the Iberian pig, and of the ham and shoulder ham producers, linked to La Sierra in the province of Huelva.

The know-how of the livestock farmers enables them to maintain the delicate balance of the *dehesa* ecosystem through the traditional farming of Iberian pigs while respecting animal welfare. When the pigs are being fattened under an extensive system of farming, the herds are taken to the steepest and least accessible plots of land first and the flattest and most accessible plots of land last.

The master ham-maker determines exactly how long to salt the fore and hind legs; when the hams and shoulder hams should be hung in the natural drying chambers; when the windows should be opened and closed in the drying chambers to take advantage of the microclimate; when the hams and shoulder hams should be taken down to the natural maturing cellars to start the slow process of maturing; and when the hams and shoulder hams are fully cured, when their organoleptic qualities have reached their peak.

The features of the geographical environment affect both the raw material and the finished product, as the specific characteristics of PDO 'Jabugo' hams and shoulder hams are due to the following factors: production in a sustainable ecosystem, the *dehesa*, in which Iberian pigs are fattened under an extensive system of farming using the resources it affords; and processing in the microclimate of La Sierra in the province of Huelva.

First the hams and shoulder hams are salted. Then, they are washed, after which they are rested to allow an even distribution of salt to be achieved between the surface and the core. The hams and shoulder hams are then hung in the natural drying chambers to allow them to 'sweat', taking advantage of the microclimate. Finally, the hams and shoulder hams are moved to the natural maturing cellars to mature slowly, developing their own external mycotic flora as a result of the virtual stability of the temperature and humidity conditions over time.

The organoleptic characteristics of the hams and shoulder hams are the result of the physical, chemical and biological reactions undergone by the nutritional components of the acorns (especially their lipid content) and natural herbage when they are metabolised by the Iberian

pig and, subsequently, during the slow and gradual curing of the ham or shoulder ham, a process where the following factors come into play: the geographical location is the most southerly area in the European Union in which ham is produced, which means that it has hot summer days; it is in the mountains, which means that it has cool summer nights and cold winters; and it is the first mountain range on which storms coming in from the Atlantic Ocean shed their rain, which means that humidity is high throughout the year.

The marbling, the colour of the lean meat and the shiny appearance of the slices are due to the breed of pig, the fact that they are free to roam and the nutritional components of the *dehesa*. The smooth, velvety feel of the slices to the touch and in the mouth is the result of the fluidity of the fat, because the higher the quantity of acorns in the pig's diet, the lower the melting point. The aroma derives from the pig's nut and plant-based diet of acorns and natural herbage and the long, slow curing process. The flavour maintains a subtle balance between the saltiness resulting from the salting process and the sweetness resulting from the duration of salting, determined by the master ham-maker, and the components derived from prolonged metabolisation. Lastly, it has an intense and particularly persistent aftertaste, which is the result of the large fluctuations between daytime and night-time temperatures in the summer during the natural drying process and of the slow natural maturing process which takes place throughout the year. Furthermore, because of the pigs' diet during mast-feeding and the physical exercise they get, the hams and shoulder hams are succulent, but also have a firmer muscle texture and more marbled appearance.

The use and renown of the geographical name 'Jabugo', the accuracy of the name and its link to the geographical area are supported by the historical events outlined below:

Historically, the municipal charter of Montánchez, which dates from 1236, already contains references to *dehesas* dedicated exclusively to producing acorns to feed pigs and lays down laws for their protection.

Historical evidence of the production of pigs and acorns is also provided by Lope de Vega in his famous Epistle to Gaspar de Barrionuevo, from the 1604 publication *Rimas* [Rhymes]:

'... Cured ham from a Spanish pig,

from the famous mountains of Aracena,

where Arias Montano fled from the world ...'

Many centuries ago, with the development of commerce, ham started to be produced in La Sierra by small artisanal producers, one of which was registered in Jabugo in 1895 and, by 1905, had built up a commercial network which included Seville, Jerez de la Frontera, Puerto de Santa María, San Fernando and Cádiz as distribution hubs for its products. In 1883/1884, 400 pigs were slaughtered in the municipality of Jabugo.

Jabugo is the municipality in La Sierra with the most Iberian ham processors.

An internet search for the term ‘Jabugo’ currently results in almost half a million national and international hits, the great majority referring to ham.

The municipality of Jabugo is practically at the heart of La Sierra in the province of Huelva in Andalusia (Spain), the area in which PDO ‘Jabugo’ is processed, which comprises a further 30 villages that share a common history, microclimate and distinctive ‘ham culture’.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«JABUGO»

Nº UE PDO-ES-0009-AM02 — 3.10.2019

AOP (X) IGP ( )

1. Dénomination(s) [de l'AOP ou de l'IGP]

«Jabugo»

2. État membre ou Pays Tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit [voir annexe XI]*

Classe 1.2. Produits à base de viande (cuits, salés, fumés, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Les jambons et épaules bénéficiant de l'AOP «Jabugo» présentent les principales caractéristiques suivantes:

Caractéristiques physiques

Forme extérieure: allongée, stylisée, profilée par une découpe dite «Serrano en V». Pour les épaules, la découpe en demi-cercle est également autorisée. Dans les deux cas, le sabot est conservé.

Poids: d'au moins 5,75 kg pour le jambon et 3,7 kg pour l'épaule.

Caractéristiques organoleptiques

Aspect externe: aspect externe type et propre, marqué par la coloration blanche ou gris bleuté foncé de sa flore mycotique.

Coloration et aspect à la découpe: couleur caractéristique allant du rose au rouge pourpre; la coupe révèle un aspect brillant, des veines de tissu adipeux et des infiltrations de graisse intramusculaire.

Goût et arôme: viande à la saveur délicate, douce ou peu salée; arôme agréable et caractéristique.

Consistance et texture: consistance ferme au niveau des masses musculaires et légèrement onctueuse et souple au niveau des zones de tissus adipeux; texture peu fibreuse et très friable.

Gras: onctueux et ferme, brillant, de couleur se situant entre le blanc et le jaune, aromatique et au goût agréable. Sa consistance varie en fonction du pourcentage d'alimentation à base de glands.

Il s'agit de jambons et d'épaules obtenus à partir de porcs «100 % ibérico» élevés selon la tradition et nourris en régime de «montanera» (pacage en chênaie) exclusivement avec des glands et d'autres ressources naturelles typiques des «dehesas», et affinés de manière naturelle dans les conditions microclimatiques particulières de la Sierra de la province de Huelva.

Le processus d'élaboration doit durer au moins 600 jours pour les jambons de moins de 7 kg, 730 jours pour les jambons de 7 kg ou plus et 365 jours pour les épaules.

3.3. ***Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)***

Les membres des animaux qui servent à élaborer le jambon et l'épaule bénéficiant de l'AOP «Jabugo» proviennent de porcs de race 100 % ibérique dont l'alimentation avant abattage correspond, selon la terminologie de la zone, à ce qui suit:

a) Porc «de bellota» ou porc fini en chênaie («montanera»): ce porc est destiné à être abattu immédiatement après s'être nourri exclusivement en «montanera» de glands et d'herbes provenant des «dehesas» de chênes verts, de chênes-lièges et de chênes faginés. Le poids moyen du lot de porcs au début de la période de pacage en chênaie doit être compris entre 92 et 115 kg. La prise de poids minimale dans le cadre du pacage en chênaie doit être de 46 kg, sur une période de plus de 60 jours. Le poids minimal de la carcasse est de 108 kg.

L'âge d'abattage minimal de ces animaux est de 14 mois et ceux-ci sont élevés selon la tradition et nourris en régime de montanera, du 1er octobre au 31 mars, exclusivement avec des glands et d'autres ressources naturelles typiques des dehesas.

La zone de production, où se déroule l'engraissement des porcs ibériques qui constituent la matière première des produits porteurs de l'AOP, se caractérise par les étendues de «dehesas» dans les vastes régions d'Estrémadure et d'Andalousie. Les facteurs clés qui déterminent la qualité des porcs et donc la qualité organoleptique future des pièces protégées et qui donnent aux jambons et aux épaules bénéficiant de l'AOP «Jabugo» leur qualité et leurs caractéristiques distinctives sont l'alimentation des porcs et leur élevage en régime extensif lors de la phase finale d'engraissement, en tirant parti de toutes les ressources des «dehesas»: glands, pâturages naturels et chaumes.

La densité d'élevage maximale est de 1,25 porc par hectare et se détermine, dans chaque exploitation, en fonction de l'estimation de la quantité de glands dans les chênes verts, les

chênes-lièges et les chênes faginés à la disposition des porcs au cours de chaque période de pacage en chênaie.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

L'élevage et l'engraissement des porcs doivent avoir lieu dans l'aire géographique de production. Le processus d'élaboration (abattage, découpage, salaison, lavage, équilibrage salin, séchage et affinage) doit se dérouler dans l'aire géographique d'élaboration.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Peuvent être commercialisées les pièces certifiées désossées, en portions ou en morceaux, à condition qu'un système approprié d'autocontrôle, de conditionnement et d'étiquetage ait été mis en place et que le protocole de vérification établi par l'organe de gestion ait été accepté et qu'il soit appliqué afin de garantir la traçabilité et l'origine du produit final.

À cet effet, le respect de cette pratique est notifié à l'organisme de gestion.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Le jambon et l'épaule doivent être munis d'un cachet apposé à l'abattoir et d'une marque apposée à la sortie de la cave de maturation, appartenant tous deux à l'AOP «Jabugo», numérotés et comportant de manière bien lisible la dénomination de l'appellation d'origine.

4. Description succincte de la délimitation de l'aire géographique

La zone de production est constituée des communes appartenant aux régions suivantes, qui comportent des «dehesas» de chênes verts, de chênes-lièges et de chênes faginés et sont situées dans les provinces de Cáceres et Badajoz en Estrémadure et de Séville, Cordoue, Huelva, Cadix et Malaga en Andalousie:

—Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás et Coria.

—Badajoz: Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena et Azuaya.

—Séville: Sierra Norte.

—Cordoue: Los Pedroches, La Sierra et Campiña Baja.

—Huelva: La Sierra, Andévalo occidental, Andévalo oriental et Condado Campiña.

—Cadix: La Sierra, La Janda, Campo de Gibraltar et Campiña.

—Malaga: Serranía de Ronda.

La zone d'élaboration est constituée des 31 communes suivantes de la Sierra de la province de Huelva: Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco et Zufre.

5. Lien avec l'aire géographique

La zone de production correspond aux «dehesas» boisées d'Estrémadure et d'Andalousie. La zone d'élaboration de l'AOP «Jabugo», limitée à la Sierra de Huelva et présentant les caractéristiques ci-après, revêt une grande importance en raison de sa singularité par rapport aux autres zones de production de jambon ibérique en Espagne.

Orographie

La Sierra de Huelva est la région septentrionale de la province du même nom et constitue les derniers contreforts occidentaux de la Sierra Morena. Les 31 communes qui la composent forment un ensemble homogène au sein de la province de Huelva.

Le relief est relativement accidenté, bien qu'il ne puisse être qualifié que de «moyenne montagne», en raison de l'action du réseau fluvial qui a façonné un paysage où alternent un grand nombre de montagnes et de vallées. La région présente une configuration concentrique au niveau de sa répartition altimétrique, qui culmine dans le triangle central connu sous le nom de «Serranía de Aracena». L'altitude varie entre 500 et 1 042 mètres (sommet du Castaño), la moyenne se situant à environ 700 mètres.

Climat

Un des éléments fondamentaux du climat de la zone est la latitude, comprise entre les latitudes 37° 04' et 38° Nord; elle se situe donc dans la zone où se rencontrent les hautes pressions subtropicales et les basses pressions subpolaires, qui prévalent en alternance dans la zone en fonction des saisons.

La proximité de l'Atlantique influence considérablement le climat car les vents d'ouest humides et doux atteignent la zone sans encombre, ce qui définit aussi bien le régime thermique que la pluviométrie dans la région. La partie centrale de la région est le premier obstacle auquel se heurtent les vents et permet à celle-ci d'intercepter toutes les masses d'air de l'Atlantique qui arrivent en Andalousie. L'isohyète des 1 000 mm correspond presque exactement à la zone du «triangle central». En général, l'ensemble de la région bénéficie d'une pluviométrie assez élevée, celle-ci relevant intégralement de l'isohyète des 700 mm. Les précipitations se concentrent en hiver. Au printemps et en automne, les précipitations sont quasiment

identiques, tandis que l'été est caractérisé par la sécheresse, qui est presque totale en juillet et août.

La température moyenne varie entre 14,8 °C à Aracena et 18,4 °C à La Garnacha. Juillet est le mois le plus chaud, avec des températures moyennes comprises entre 25 °C à Aracena et 27,7 °C à La Garnacha. Janvier reste le mois le plus froid, sauf à La Garnacha, où c'est le mois de décembre, avec des températures allant de 6,2 °C à 10,7 °C.

Hydrographie

La région de la Sierra comprend les lignes de partage des bassins hydrographiques du Guadiana, du Guadalquivir et de l'Odiel, parcourus par de nombreux cours d'eau saisonniers tributaires des précipitations, qui se déversent dans les fleuves ou les bassins de retenue de la zone.

Flore

La Sierra de Huelva s'étend sur 307 952 ha, dont plus 73 % (227 023 ha) sont des surfaces boisées. Parmi celles-ci, on distingue notamment les «dehesas» de chênes verts et de chênes-lièges, qui représentent plus de 120 000 ha.

Pour ce qui est de la flore existante, la végétation est constituée essentiellement de *Trifoliom subterraneum* (très répandu) et de *Periballia laevis* sur les sols sablonneux et granitiques; de *Poa bulbosa* et de *Periballia minuta* dans les pâturages ombragés par des chênes verts; de *Rumex bucefaloforus*, de *Trifolium subterraneum* et de *Periballia laevis* sur les sols calcifuges des «dehesas» de chênes-lièges, où poussent des cistacées et des genistées.

Connaissances spécifiques des producteurs locaux

Les connaissances spécifiques des producteurs et des fabricants locaux se transmettent de génération en génération, de père en fils. Le produit final résulte de la connaissance coutumière des éleveurs associés à la «dehesa» et au porc ibérique et de la connaissance des fabricants de jambons et d'épaules associés à la Sierra de la province de Huelva.

Les connaissances spécifiques des éleveurs permettent de maintenir l'équilibre fragile de l'écosystème de la «dehesa» grâce à un élevage traditionnel du porc ibérique, respectueux du bien-être animal. Pendant l'engraissement en régime extensif, les troupeaux de porcs sont amenés à proximité des parcelles les plus accidentées et difficiles d'accès pour ensuite être conduits vers des parcelles plus planes et accessibles.

Le maître charcutier détermine avec précision les jours de salage des membres du porc; le moment opportun pour suspendre les pièces dans les séchoirs naturels, le moment de l'ouverture et de la fermeture des fenêtres des séchoirs pour profiter du microclimat, le moment de descendre les pièces dans les caves naturelles pour qu'elles entament leur maturation lente, ainsi que le jour où s'achève l'affinage des jambons et des épaules, lorsque leurs qualités organoleptiques ont atteint leur intensité maximale.

Les caractéristiques du milieu géographique influent aussi bien sur la matière première que sur le produit final, étant donné que la spécificité du jambon et de l'épaule porteurs de l'AOP «Jabugo» résulte des facteurs suivants: la production dans un écosystème durable, la «dehesa», dans laquelle le porc ibérique est engraissé en régime extensif et nourri avec les ressources qu'elle offre; l'élaboration dans le microclimat de la Sierra de la province de Huelva.

La première étape est la salaison des jambons et des épaules. Ensuite, les pièces sont lavées. Après, on procède à un équilibrage salin entre l'extérieur et l'intérieur des pièces. Les pièces sont ensuite suspendues dans les séchoirs naturels pour permettre le ressuage («sudado»), en mettant à profit les conditions microclimatiques. Enfin, les jambons et les épaules sont déplacés vers les caves naturelles pour qu'ils parviennent lentement à maturation, phase au cours de laquelle une flore mycotique se développe à l'extérieur de la pièce du fait des conditions de température et d'humidité variant très peu au fil du temps.

Les caractéristiques sensorielles des jambons et des épaules résultent de réactions physiques, chimiques et biologiques que les éléments nutritifs des glands, en particulier leur composition lipidique, et des pâturages naturels subiront lorsqu'ils seront métabolisés par le porc ibérique et ensuite, durant l'affinage lent et progressif du jambon et de l'épaule, phase au cours de laquelle la situation géographique la plus méridionale de l'Union européenne pour l'élaboration de jambon et la chaleur diurne qui en résulte en été exercent indiscutablement une action combinée; la situation géographique dans un massif montagneux, caractérisé par des nuits fraîches en été et des hivers rigoureux; la situation géographique dans la première chaîne de montagnes où les tempêtes provenant de l'océan Atlantique déversent leurs précipitations, ce qui se traduit par un taux d'humidité élevé tout au long de l'année.

L'aspect marbré, la couleur du maigre et le brillant des tranches sont dus à la race des porcs, à l'élevage en plein air des animaux et aux éléments nutritifs de la «dehesa». Au toucher et en bouche, les tranches sont moelleuses et veloutées en raison de la fluidité du gras, dont le point de fusion est d'autant plus bas que la quantité de glands ingérée par le porc est élevée. L'arôme résulte des réminiscences de l'alimentation agrémentée de glands et de végétaux issus de pâturages naturels, et de l'affinage lent au fil du temps. La saveur réside dans un équilibre subtil entre la salinité due à la salaison, la douceur résultant des jours de salaison prévus par le maître charcutier et les éléments découlant d'un métabolisme prolongé dans le temps. Enfin, le goût laissé en bouche se caractérise par une intensité, et surtout, une persistance dues aux écarts significatifs de température entre le jour et la nuit en été pendant le séchage naturel et à l'affinage lent tout au long de l'année pendant la phase de maturation naturelle. Par ailleurs, l'alimentation du porc pendant la période de pacage en chênaie et l'exercice physique effectué par l'animal confèrent aux pièces une certaine jutosité, ainsi qu'une texture musculaire plus dense et mieux infiltrée par la graisse.

L'utilisation et la notoriété du terme géographique «Jabugo» et la précision de cette dénomination et son lien avec l'aire géographique sont étayés brièvement par les événements historiques suivants:

on mentionne déjà dans le «Fuero de Montánchez» (1236) l'existence de «dehesas» consacrées exclusivement à la production de glands, afin de nourrir le cheptel porcin, des lois ayant été adoptées pour protéger celles-ci.

Lope de Vega témoigne également de la production de porcs et de glands dans ses vers très connus de l'épître «Al Contador Gaspar de Barrionueva» figurant dans la publication Rimas (1604):

«...Jambon présumé de cochon espagnol,

du fameux massif d'Aracena,

où Arias Montano a fui le monde...»

L'essor des entreprises a permis, il y a plusieurs siècles, de lancer la production du jambon dans la Sierra dans de petites entreprises artisanales; l'une d'entre elles est parvenue en 1895 à s'inscrire dans le registre de Jabugo et disposait en 1905 d'un réseau commercial regroupant Séville, Jerez de la Frontera, Puerto de Santa María, San Fernando et Cadix qui servaient de points névralgiques pour la distribution de ses produits. Au cours de la campagne 1883/1884, 400 têtes de cheptel porcin avaient déjà été abattues dans la commune de Jabugo.

Jabugo est la commune de montagne comportant le plus grand nombre d'entreprises consacrées à la transformation du porc ibérique.

Lorsqu'on effectue aujourd'hui une recherche sur Google pour le terme «Jabugo», on obtient près de 500 000 entrées nationales et internationales, dont la grande majorité fait référence au jambon.

La commune de Jabugo se situe pratiquement au centre de la Sierra de la province de Huelva en Andalousie (Espagne), zone d'élaboration de l'AOP «Jabugo», qui compte 30 autres villages qui partagent une histoire, un microclimat et une culture spécifique du jambon.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«JABUGO»

Nº UE PDO-ES-0009-AM02 – 3.10.2019

DOP (X) IGP ( )

1. Nombre [de DOP o IGP]

«Jabugo»

2. Estado miembro o Tercer País

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto [enumerado en el anexo XI]*

Clase 1.2. Productos cárnicos (cocidos, en salazón, ahumados, etc.)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Los jamones y paletas con la DOP «Jabugo» presentan las siguientes características fundamentales:

Físicas

Forma exterior: alargada, estilizada, perfilada mediante el tradicional corte serrano en «V». Para las paletas también se permite el corte en «media luna». En ambos casos conservando la pezuña.

Peso: no inferior a 5,75 kg en jamón y a 3,7 kg en paleta.

Organolépticas

Aspecto exterior: aspecto exterior típico y limpio, destacando la coloración se su flora micótica blanca o gris-azulada oscura.

Color y aspecto al corte: color característico del rosa al rojo púrpura y aspecto brillante al corte, con vetas de tejido adiposo y con grasa infiltrada en la masa muscular.

Sabor y aroma: carne de sabor delicado, dulce o poco salado. Aroma agradable y característico.

Consistencia y textura: consistencia firme en las masas musculares y levemente untuosa y depresible en las zonas del tejido adiposo. Textura poco fibrosa y de alta friabilidad.

Grasa: untuosa y consistente, brillante, coloración blanco-amarillenta, aromática y de grato sabor. Su consisten depende del porcentaje de alimentación con bellota.

Son jamones y paletas procedentes de cerdos “100 % ibérico” manejados de forma tradicional y alimentados durante la montanera exclusivamente con bellotas y demás recursos naturales propios de las dehesas y que se hayan curado de forma natural en las singulares condiciones microclimáticas de la Sierra de la provincia de Huelva.

El período de elaboración será como mínimo de 600 días para el jamón de menos de 7 kg, de 730 días para el jamón de 7 kg o más y de 365 días para la paleta.

3.3. ***Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)***

Las extremidades de los animales para elaborar el jamón y la paleta con DOP «Jabugo» proceden de cerdos de raza 100 % ibérica cuya alimentación antes del sacrificio corresponde, según la terminología de la zona, con:

a) Cerdo de bellota o terminado en montanera: es aquel que se destina al sacrificio inmediatamente después del aprovechamiento exclusivo de la montanera de bellotas y hierbas en dehesas de encinas, alcornoques y quejigos. El peso medio del lote a la entrada en montanera estará situado entre 92 y 115 kg. La reposición mínima en montanera será de 46 kg durante más de 60 días. El peso mínimo individual de la canal será 108 kg.

La edad mínima al sacrificio de estos animales será de 14 meses, manejados de forma tradicional y alimentados durante la montanera, que tendrá lugar entre el 1 de octubre y el 31 de marzo, exclusivamente con bellotas y demás recursos naturales propios de las dehesas.

La zona de producción, donde se llevan a cabo el engorde de los cerdos ibéricos que constituyen la materia prima para los productos amparados la conforman las amplias dehesas de las regiones extensas de Extremadura y Andalucía. El factor clave a la hora de determinar la calidad de los cerdos y en consecuencia la posterior calidad organoléptica de las piezas amparadas, otorgando a los jamones y paletas con DOP “Jabugo” su calidad y características diferenciales, son la alimentación y el manejo en régimen extensivo en su fase final de engorde, aprovechando todos los recursos de las dehesas: bellotas, pastos naturales y rastrojos.

La densidad ganadera será, como máximo, de 1,25 cerdos por hectárea y se determina, en cada explotación, en función del aforo de la cantidad de bellotas en las encinas, alcornoques y quejigos a disposición de los cerdos para cada montanera.

3.4. ***Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida***

La fase de cría y engorde de los cerdos se realiza en la zona geográfica de producción. Y el proceso de elaboración (sacrificio, despiece, salazón, lavado, equilibramiento salino, secado y maduración) se realiza en la zona geográfica de elaboración.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

Se podrán comercializar piezas certificadas deshuesadas, en porciones, o fraccionadas siempre y cuando se asegure el apropiado sistema de autocontrol envasado, y etiquetado y que hayan aceptado y cumplan con el protocolo de verificación establecido por la entidad de gestión para garantizar la trazabilidad y el origen del producto final.

A tal efecto se notificará a la entidad de gestión la realización de esta práctica.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

El jamón y la paleta deberán ir provistos de un precinto colocado en matadero y de un distintivo colocado a la salida de la bodega, ambos de la DOP “Jabugo”, numerados y en los que figurará de forma destacada el nombre de la Denominación de Origen.

4. Descripción sucinta de la zona geográfica

La zona de producción está constituida por los municipios de las siguientes comarcas con dehesas de encinas, alcornoques y quejigos de las provincias de Cáceres y Badajoz de Extremadura y de Sevilla, Córdoba, Huelva, Cádiz y Málaga de Andalucía:

—Cáceres: Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás y Coria.

—Badajoz: Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena y Azuaya.

—Sevilla: Sierra Norte

—Córdoba: Los Pedroches, La Sierra y Campiña Baja

—Huelva: La Sierra, Andévalo Occidental, Andévalo oriental y Condado Campiña.

—Cádiz: La Sierra, La Janda, Campo de Gibraltar y Campiña.

—Málaga: Serranía de Ronda

Y la zona de elaboración está constituida por los 31 municipios de la Sierra de la provincia de Huelva: Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana, Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo,

Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco y Zufre.

5. Vínculo con la zona geográfica

En cuanto a la zona de producción coincide con las dehesas arboladas de Extremadura y Andalucía. Muy importante, por la diferenciación con el resto de las zonas productoras de jamón ibérico de España es la zona de elaboración de la DOP «Jabugo», circunscrita a la Sierra de Huelva y cuyas características son:

Orografía

La Sierra de Huelva es la comarca septentrional de la provincia del mismo nombre, constituyendo las últimas estribaciones occidentales de Sierra Morena. Los treinta y un municipios que integran la misma poseen una homogeneidad dentro de la provincia de Huelva.

El relieve es bastante escabroso, aunque solo pueden ser calificadas como «montaña media», debido a la acción de la red fluvial, que origina la aparición de gran número de sierras y valles alternantes. La comarca presenta una disposición concéntrica en su distribución altimétrica, culminando en el triángulo central conocido como Serranía de Aracena. Las alturas oscilan entre los 500 y los 1 042 metros, en la cumbre del Castaño, siendo la media en torno a los 700 metros.

Clima

Como factor básico es la climatología de la zona aparece la latitud, entre los paralelos 37° 04′ y 38° Norte, quedando por tanto en la zona de encuentro de las altas presiones subtropicales y las bajas subpolares, que dominan la zona de forma alternante estacionalmente.

La cercanía del Atlántico introduce unos matices muy significativos, puesto que llegan sin obstáculos los vientos húmedos y templados de occidente, lo que va a marcar tanto el régimen térmico como el pluviométrico de la comarca. El corazón de la misma, le permite interceptar, como primer obstáculo al que acceden, todas las masas de aire atlántico que llegan a Andalucía. La isoyeta de los 1 000 mm abarca casi exactamente el área del «triángulo central». En general toda la comarca tiene un régimen pluviométrico bastante alto, pues toda ella queda dentro de la isoyeta de los 700 mm. El máximo pluviométrico se sitúa en el invierno. En primavera y otoño la precipitación es prácticamente equivalente, mientras que en el verano existe sequía, que es prácticamente total en julio y agosto.

La temperatura media oscila entre los 14,8 °C de Aracena y los 18,4 °C de La Garnacha. El mes más cálido es julio, con temperaturas medias que oscilan entre los 25 °C de Aracena y los 27,7 °C de La Garnacha. El mes más frío es siempre enero, excepto en La Garnacha que es diciembre, oscilando entre los 6,2 °C y 10,7 °C.

Hidrografía

En la comarca de la Sierra están ubicadas las divisorias de las cuencas del Guadiana, Gualdalquivir y Odiel, ricas en cursos de agua y corrientes de régimen estacional en función de la pluviometría, que aportan su caudal a los ríos o embalses de la zona.

Flora

La Sierra de Huelva tiene una superficie de 307 952 ha de la que más del 73 % (227 023 ha) están ocupadas por bosques. Dentro de ellos destacan las dehesas de encinas y alcornoques (más de 120 000 ha), etc.

En cuanto a la flora existente destaca el *Trifoliom Subterraneum* y *Periballia Laevis* en suelo arenosos y de descomposición de granitos; *Trifolium Subterraneum* muy abundante, *Poa Bulbosa* y *Periballia Minuta* en pastizales bajo encinar; *Rumex Bucefaloforus*, *Trifolium Subterraneum* y *Periballia Laevis* en suelos calcifugos de dehesas de alcornoques, con presencia de cistáceas y genisteas.

Conocimientos específicos de los productores locales

Los conocimientos específicos de los productores y elaboradores locales se transmiten entre generaciones, de padres a hijos. El producto final es el resultado del conocimiento consuetudinario de los ganaderos vinculados a la dehesa y al cerdo ibérico, y del de los elaboradores de jamones y paletas vinculados a la Sierra de la provincia de Huelva.

Los conocimientos específicos de los ganaderos permiten mantener el delicado equilibrio del ecosistema de la dehesa con un manejo tradicional del cerdo ibérico, respetando su bienestar animal. Durante su engorde en régimen extensivo acercan las piaras de cerdos a las parcelas más abruptas y de difícil acceso para, finalmente, conducirlas a las parcelas más llanas y accesibles.

El maestro jamonero determina los días precisos de sal a las extremidades del cerdo; el momento en el que las piezas deben colgarse en los secaderos naturales; el instante de apertura y cierre de las ventanas de los secaderos para aprovechar el microclima; el momento de bajar las piezas a las bodegas naturales para que inicien su lenta maduración; y el día en que los jamones y paletas han culminado su curación una vez que han alcanzado la máxima expresión en sus cualidades organolépticas.

Estas características del medio geográfico influyen tanto en la materia prima como en el producto final ya que el carácter específico del jamón y la paleta con DOP «Jabugo» se debe a los siguientes factores: a la producción dentro de un ecosistema sostenible, la dehesa, en la que el cerdo ibérico se engorda en régimen extensivo aprovechando sus recursos; y a la elaboración en el microclima de la Sierra de la provincia de Huelva.

Primeramente, la salazón de los jamones y paletas. A continuación, se realiza el lavado de las piezas. Posteriormente, tiene lugar el equilibramiento salino entre el exterior e interior de las piezas. Seguidamente, las piezas se cuelgan en los secaderos naturales para tenga lugar

el llamado «sudado» aprovechando las condiciones microclimáticas. Y, finalmente, los jamones y paletas se trasladan a las bodegas naturales para que lentamente tenga lugar la maduración durante la que se desarrolla externamente una propia flora micótica gracias a las condiciones prácticamente estable de temperatura y humedad a lo largo del tiempo.

Las características sensoriales de los jamones y paletas se deben a las reacciones físicas, químicas y biológicas que los componentes nutricionales de la bellota, especialmente su composición lipídica, y pastos naturales van a sufrir durante su metabolismo por el cerdo ibérico y, posteriormente, durante la lenta y pausada curación del jamón y de la paleta en la que acertadamente se combinan la localización geográfica más meridional en la Unión Europea en la que se elabora jamón con el consecuente calor durante el día en verano; la localización geográfica en una Sierra con el consecuente frescor en verano durante las noches y con el frío en invierno; la localización geográfica en la primera cadena montañosa en la que descargan sus lluvias las borrascas procedentes del océano Atlántico con el consecuente alto índice de humedad durante todo el año.

La apariencia marmórea, el color del magro y el brillo de las lonchas son causadas por el factor racial de los cerdos, por el manejo en libertad de los animales y por los componentes nutricionales de la dehesa. El tacto de la loncha y su apreciación en boca es suave y aterciopelado causado por la fluidez de la grasa, cuyo punto de fusión es cuanto más bajo cuanto mayor sea la cantidad de bellota consumida por el cerdo. El aroma se debe a las reminiscencias de la alimentación afrutada con bellotas y vegetal con pastos naturales, y a la lenta curación a lo largo del tiempo. El sabor se mantiene en un sutil equilibrio entre la salinidad provocada por la salazón y la dulzura provocada por los días de salazón decididos por el maestro jamonero y los componentes resultantes de un metabolismo prolongado en el tiempo. Finalmente, el retrogusto se caracteriza por la intensidad y, particularmente, la persistencia causados por los drásticos cambios de temperatura entre el día y la noche del verano durante el secado natural y la maduración lenta a lo largo del año durante la maduración natural. Además, la alimentación del cerdo durante la montanera y el ejercicio físico realizado por el animal le confieren a las piezas jugosidad, al mismo tiempo que una textura muscular más densa y mejor infiltrada por las grasas.

El uso y notoriedad del término geográfico «Jabugo» y la precisión y relación de este nombre con la zona geográfica se justifica, a modo de resumen, por los siguientes hitos históricos:

Además, históricamente, ya aparece recogido en el «Fuero de Montánchez» del año 1236 la existencia de dehesas dedicadas exclusivamente a la producción de bellotas, con el fin de alimentar al ganado de cerda, dictándose Leyes para la protección de las mismas.

También da fe histórica de la producción de cerdos y bellotas, Lope de Vega en sus famosos versos escritos en la epístola «Al Contador Gaspar de Barrionuevo» en la publicación Rimas en 1604:

«…Jamón presunto de español marrano,

de la Sierra famosa de Aracena,

adonde huyó del mundo Arias Montano…»

Con el desarrollo empresarial, el jamón se comenzó a producir hace siglos en la Sierra por pequeñas industrias artesanas una de las cuales se llegó a registrar en 1895 en Jabugo y su red comercial contaba en 1905 con Sevilla, Jerez de la Frontera, Puerto de Santa María, San Fernando y Cádiz como puntos neurálgicos para la distribución de sus productos. En la campaña de 1883/1884 ya fueron sacrificados en el término municipal de Jabugo 400 cabezas de ganado porcino.

Jabugo es el municipio serrano con más industrias dedicadas a la transformación del porcino ibérico.

Actualmente, la búsqueda del término «Jabugo» en internet de un resultado de casi medio millón de entradas nacionales e internacionales, la inmensa mayoría relacionadas con el jamón.

El municipio de Jabugo está prácticamente en el centro de la Sierra de la provincia de Huelva de Andalucía en España, la zona de elaboración de la DOP «Jabugo», en la que se localizan treinta pueblos más que comparten una historia, un microclima y una singular cultura del jamón.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1221

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Idiazabal

GOOD(S)

1. **Cheese**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications of the Protected Designation of Origin "Idiazabal".

2. Regulatory Council of the Protected Designation of Origin “Idiazabal”.

Address Consejo Regulador de la Denominación de Origen Protegida “Idiazabal”
Granja Modelo de Arkaute, s/n
01192 Arkaute, Alava

Spain

GEOGRAPHICAL AREA

The milk production area suitable for the production of “Idiazabal” cheese includes the natural areas of breeding of the “Lacha” and “Carranzana” sheep breeds in Álava, Vizcaya, Guipúzcoa and Navarra, with the exception of the municipalities that make up the Roncal Valley.

The cheese production and ripening areas coincide with the production area. The production, processing and ripening area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-0082

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1221

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Idiazabal

PRODUIT(S)

1. **Fromage**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges de l'appellation d'origine protégée "Idiazabal".

2. Conseil régulateur de l'appellation d'origine protégée "Idiazabal".

Adresse Consejo Regulador de la Denominación de Origen Protegida "Idiazabal"
Granja Modelo de Arkaute, s/n
01192 Arkaute, Alava

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production du lait convenant à la fabrication du fromage "Idiazabal" comprend les zones naturelles d'exploitation des races ovines "Lacha" et "Carranzana" sur les territoires de Álava, Biscaye, Guipúzcoa et Navarre, à l'exception des communes intégrant la Vallée de Roncal.

Les aires de fabrication et d'affinage du fromage coïncident avec celles

de production. L'aire de production, de fabrication et d'affinage se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-0082

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1221

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Idiazabal

PRODUCTO(S)

1. **Queso**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones de la Denominación de Origen Protegida “Idiazabal”.

2. Consejo Regulador de la Denominación de Origen Protegida “Idiazabal”.

Dirección Consejo Regulador de la Denominación de Origen Protegida “Idiazabal”
Granja Modelo de Arkaute, s/n
01192 Arkaute, Alava

España

ZONA GEOGRÁFICA

La zona de producción de leche apta para la elaboración del queso “Idiazabal” comprende las áreas naturales de difusión de las razas ovinas “Lacha” y “Carranzana” en Álava, Vizcaya, Guipúzcoa y Navarra, salvo los municipios que integran el Valle del Roncal.

Las zonas de elaboración y maduración del queso coinciden con la de

producción. La zona de producción, elaboración y maduración se realiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el Artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-0082

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'IDIAZABAL'

EU No: PDO-ES-0082-AM03 — 9.5.2017

PDO (X) PGI ( )

1. Name

'Idiazabal'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. ***Type of product***

Class 1.3. Cheeses

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

'Idiazabal' cheese is made exclusively from raw sheep's milk from the Latxa and Carranzana breeds. It is pressed, uncooked and matures for a minimum of 60 days. It has a minimum weight of 1 kg (with a leeway of 10 % up or down), a height of between 8 and 12 cm (with a leeway of 0,5 cm), and a diameter of between 10 and 30 cm. The cheese may be smoked.

No substances may be added to the milk other than dairy ferments, lysozyme, rennet and salt.

The cheese has a cylindrical shape, a hard rind, is smooth and has a pale yellow colour, or a dark brown colour in the case of smoked cheese. The cut (colour and holes) of the cheese is homogeneous, running from an ivory colour to a straw-yellow colour, with small holes of varying shapes that are few in number. The texture of the cheese is rather springy, firm and has a certain amount of graininess. As far as its smell and taste are concerned, it typically has a strong smell that brings to mind sheep's milk and rennet, and a taste which is balanced and intense on the palate, with delicate spicy, acid and, where relevant, smoky notes. Its strong smell remains for a long time after it has been swallowed.

Its fat content must not be less than 45 % in dry matter; total protein must be at least 25 % in dry matter and the dry matter itself must be a minimum of 55 %. The pH of the product must be between 4,9 and 5,5.

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

Feed: The Latxa and Carranzana breeds of sheep are normally put out to graze for almost the whole year. The flocks are moved periodically to and from the valley floors to the upper slopes of the mountains, according to the season. Since they live practically the whole year in a natural environment, the sheep basically feed on spontaneous vegetation in the woods lower down the slopes in winter, and in the high grasslands in summer. They are fed in the fold, when conditions in the grasslands are difficult or when this is recommended for a number of physiological reasons (lactation).

Raw materials: Raw sheep's milk from the Latxa and Carranzana breeds in the defined geographical area.

No substances may be added to the milk other than dairy ferments, lysozyme, rennet and salt.

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

Both the production of the milk and the production and maturing of the cheese must take place in the defined geographical area, meaning that all the stages of production are carried out in the defined area.

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

'Idiazabal' cheese may be put up for sale whole or in slices (pieces).

Packaging of 'Idiazabal' cheese or its slices, as applicable, must always be carried out following the cheese's minimum maturing period of 60 days.

The slicing of the cheese, except when the product is sold retail, and when it is packed, as appropriate, must be carried out in the defined geographical area. There are two reasons for this:

Firstly, when the cheese is sliced, at least two sides of the wedges lose the protective rind. Thus, to ensure that the organoleptic characteristics of 'Idiazabal' cheese are maintained, when the product is cut, the resulting slices must be packaged very quickly after the slicing.

Secondly, a consequence of the slicing may be that the identifiers of the authenticity and origin of the product may disappear or no longer be visible. In order not to compromise the authenticity of the cut product, therefore, it is necessary to cut and package it at origin.

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

'Idiazabal' cheese must carry the following identifiers:

—A casein label with a unique serial number must be affixed to each cheese in the moulding or pressing stage. The label shall be supplied by the managing body.

—The labels used to market the cheese must include the name and logo of the Protected Designation of Origin.

For cheeses made exclusively with milk from the place where the cheese is made, the words 'baserrikoa — de caserío' may be added to the 'Idiazabal' PDO logo.

—The labels used for the cheese, whether marketed whole or in slices, must be affixed in the registered dairy where the cheese has been produced and has matured, in accordance with Spanish law.

—The cheese must carry a secondary label, each with its own serial number, codified according to the size and format of the cheese that it is certifying. The secondary label must contain the name 'Idiazabal' and the logo of the Protected Designation of Origin. The secondary labels shall be supplied and checked by the managing body and shall be made available, in a non-discriminatory way, to all operators requesting them that meet the terms of the specification.

4. Concise definition of the geographical area

The geographical area includes the natural environments of the Latxa and Carranzana breeds of sheep in Álava, Vizcaya, Guipúzcoa and Navarre, except the municipalities of the Valle del Roncal. The production area lies in the north of the Iberian Peninsula, between 43° 27′ and 41° 54′ North, and 1° 05′ and 3° 37′ West, based on the Greenwich Meridian.

5. Link with the geographical area

Specific nature of the geographical area:

There is evidence in this area of sheep farming with the Latxa and Carranzana breeds since around 2200 BC. The specific characteristics of the area are essential to the correct development and management of these breeds as they have become used to this area after so many years. The area of production is a highly indented and complex mountainous region which makes communication difficult. This has contributed to the continued existence of sheep farming in many of the valleys and uplands. The soils are rich in basic and other nutrients, with the eroding effects attenuated by the natural features of the rock, and on occasions by the presence of carbonate rock in the soil profile, which makes for excellent pasture land. The topographical features of the area produce a varied climate which ranges from an Atlantic to a Mediterranean climate, with transitional zones caused by the barrier effect of the mountain ranges. The network of water courses is extensive and rich, given that there are many hills and mountains and a lot of precipitation. There are two catchment basins: The Cantabrian, into which flows water from Vizcaya, Guipúzcoa and the northern valleys of Álava and Navarre; and the Mediterranean, which takes in Álava, Navarra Media and La Ribera. As regards flora, there are many natural meadows and grasslands. The favourable climatic and soil conditions have encouraged the growth of hygrophilous and subhygrophilous plants which derive from the oceanic character of the Basque Country and the north of Navarre.

Specificity of the product:

'Idiazabal' cheese has its own sensory characteristics that set it apart from other cheeses. These can be experienced in the product's wealth of nuances of smell and taste; it also has a very little to medium springiness and graininess, and medium to high levels of firmness. The cheese has an intense taste which stays long on the palate, with a perfect balance between the milky aromas, rennet and 'roasted' smell that are its fundamental sensory characteristics, and which are complemented by a vast number of nuances of taste and smell that give the cheese real personality.

Causal link between the geographical area and the specific character of the product:

The specific characteristics of the production of the milk used to make 'Idiazabal' cheese are essentially due to the breeds that are authorised to provide it (Latxa and Carranzana). The adaptation of these sheep to the defined geographical area and the historical relationship between the environment, the sheep and the shepherds, creates a permanent bond that goes a long way to explaining the specific characteristics of 'Idiazabal' cheese. Latxa and Carranzana are breeds of sheep that are very well suited to providing milk, are hardy and adapted to the mountains, and are at one with the Basque sheep-farming culture, the topography and the 'green' environmental features of their home turf.

The reason, too, why all these characteristics that come from the natural environment, that changes with the seasons, types of pasture, climate, and so on, find their expression in 'Idiazabal' cheese is thanks to its use of raw, unheated milk, since heating would cancel out or diminish the sensory nuances that make the product tasty to eat and are part of the longstanding traditions of the area.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«IDIAZABAL»

Nº UE PDO-ES-0082-AM03 — 9.5.2017

AOP (X) IGP ( )

1. Dénomination

«Idiazabal»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.3. Fromages

3.2. *Description du produit portant la dénomination visée au point 1*

L'«Idiazabal» est un fromage élaboré exclusivement à partir de lait cru de brebis des races Latxa et Carranzana, qui est obtenu à partir d'une pâte pressée non cuite. La durée minimale d'affinage du produit est de 60 jours. Son poids minimal est de 1 kg (± 10 %), sa hauteur est comprise entre 8 et 12 cm (± 0,5 cm) et son diamètre se situe entre 10 et 30 cm. Il peut être fumé.

Aucune substance ne peut être ajoutée au lait, à l'exception de ferments lactiques, de lysozyme, de caillé et de sel.

Il s'agit d'un fromage cylindrique, à la croûte dure et lisse, de couleur jaune pâle ou brun foncé dans le cas des fromages fumés. La coupe (couleur et présence de trous dans la pâte) est homogène, d'une couleur ivoire à jaune paille, avec quelques petits trous de forme irrégulière. Sa texture est légèrement élastique et ferme, avec une certaine granulosité. Le profil olfactif et gustatif se caractérise par une odeur pénétrante qui rappelle le lait de brebis et le caillé et par sa saveur équilibrée et son arôme intense, qui s'accompagnent de légères notes piquantes, acides et fumées, le cas échéant. Son arôme prononcé persiste longtemps en bouche après la déglutition.

Sa teneur en matières grasses ne doit pas être inférieure à 45 % sur l'extrait sec; la teneur totale en protéines est d'au moins 25 % sur l'extrait sec et ce dernier doit représenter au moins 55 % dans la composition du fromage. Le pH du produit est compris entre 4,9 et 5,5.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

Aliments pour animaux: Le pâturage quasi permanent est la méthode normale d'élevage des races ovines Latxa et Carranzana, qui consiste à déplacer régulièrement les troupeaux entre les zones basses des vallées et les hautes montagnes en fonction des saisons. Comme les animaux vivent presque toute l'année en pleine nature, leur alimentation est essentiellement composée de la végétation spontanée des forêts ou des taillis en hiver et des hauts pâturages de montagne en été, et est complétée par des rations de stabulation lorsque le pâturage est difficile ou lorsque certains états physiologiques le recommandent (lactation).

Matières premières: Lait cru de brebis des races Latxa et Carranzana provenant de l'aire géographique délimitée.

Aucune substance ne peut être ajoutée au lait, à l'exception de ferments lactiques, de lysozyme, de caillé et de sel.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Tant la production du lait que l'élaboration et l'affinage des fromages doivent avoir lieu dans l'aire géographique délimitée; ainsi toutes les phases de la production sont effectuées à l'intérieur de la zone.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Le fromage «Idiazabal» peut être proposé à la vente sous forme de pièce entière ou de portions.

Le conditionnement du fromage «Idiazabal» ou de ses portions, le cas échéant, est toujours effectué après la durée minimale d'affinage du fromage de 60 jours.

Le découpage du fromage, sauf pour la vente au détail, ainsi que le conditionnement, le cas échéant, doivent avoir lieu à l'intérieur de l'aire géographique délimitée pour deux raisons.

Premièrement, lors du découpage du fromage, au moins deux des faces des portions se retrouvent sans croûte protectrice. Ainsi, pour assurer la préservation des caractéristiques organoleptiques propres au fromage «Idiazabal» lorsque celui-ci est présenté en portions, il est nécessaire que l'intervalle entre le découpage et le conditionnement des portions qui en résultent soit très court.

Deuxièmement, le découpage peut également avoir pour effet de faire disparaître ou de rendre invisible les signes identificateurs de l'authenticité et de l'origine du produit. C'est pourquoi, pour préserver l'authenticité du produit découpé, il est nécessaire de le découper et de le conditionner sur le lieu d'origine.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Les fromages «Idiazabal» doivent comporter les trois signes d'identification suivants:

—une plaque de caséine sériée et numérotée à apposer au cours de la phase de moulage ou de pressage du fromage, fournie par l'organe de gestion,

—les étiquettes commerciales utilisées pour la commercialisation des fromages sur le marché qui doivent comporter la dénomination et le logo de l'appellation d'origine protégée.

En ce qui concerne les fromages élaborés exclusivement avec du lait issu de l'exploitation, la mention «baserrikoa — de caserío» peut être ajoutée aux côtés du logo de l'appellation d'origine protégée «Idiazabal».

—l'étiquetage des fromages, entiers ou en portions, est effectué sur le lieu d'origine dans la fromagerie enregistrée qui a élaboré et affiné le fromage, conformément à la législation nationale;

—les fromages doivent être munis d'une contre-étiquette sériée et numérotée de manière individuelle et codifiée en fonction de la taille et du format du fromage qu'elle certifie. Cette contre-étiquette doit comporter la dénomination «Idiazabal» et le logo de l'appellation d'origine. Les contre-étiquettes sont délivrées et contrôlées par l'organe de gestion et sont accessibles sans discrimination à tous les opérateurs qui en font la demande et respectent le cahier des charges.

4. Description succincte de la délimitation de l'aire géographique

L'aire géographique comprend les zones naturelles de répartition des races ovines Latxa et Carranzana dans les provinces d'Álava, de Biscaye, de Guipúzcoa et de Navarre, à l'exception des communes appartenant au Valle del Roncal. Elle se situe au nord de la péninsule ibérique, entre 43° 27′ et 41° 54′ de latitude nord et 1° 05′ et 3° 37′ de longitude ouest par rapport au méridien de Greenwich.

5. Lien avec l'aire géographique

Spécificité de l'aire géographique:

Il existe des vestiges attestant de l'activité pastorale liée aux races Latxa et Carranzana dans la zone qui remontent à environ 2200 ans avant J.-C. L'adaptation de ces races à la zone pendant autant d'années font que les caractéristiques typiques de l'aire géographique sont devenues indispensables au bon développement et à la gestion appropriée de ces races. L'aire de production est un territoire montagneux présentant une grande anfractuosité et un désordre orographique qui rend les communications difficiles et a contribué à la survie des systèmes pastoraux dans de nombreuses vallées et montagnes. Les sols sont riches en éléments de base et en nutriments et le lessivage est atténué par la nature de la roche et

parfois par la présence de carbonates dans le profil des sols; ils constituent d'excellents sols de prairies. Les caractéristiques topographiques de l'aire se traduisent par un climat varié allant du type atlantique au type méditerranéen, avec des fronts de transition résultant de l'effet de barrière exercé par les chaînes montagneuses. Le réseau hydrographique est étendu et dense, du fait de la multiplicité des reliefs et des précipitations abondantes; deux versants se distinguent: le versant cantabrique, qui collecte les eaux de Biscaye, de Guipúzcoa et des vallées du nord d'Álava et de Navarre, et le versant méditerranéen, qui englobe Álava, la Navarre médiane et La Ribera. En ce qui concerne la flore, la zone compte un grand nombre de prairies naturelles et de pâturages. Les conditions climatiques et pédologiques favorables ont permis le développement de populations hygrophytes et subhygrophites, propres à la nature océanique du Pays basque et du nord de la Navarre.

Spécificité du produit:

Le fromage «Idiazabal» présente des caractéristiques très singulières qui se distinguent de celles d'autres fromages. Celles-ci peuvent être décelées dans la richesse des nuances olfactives et gustatives qu'offre le produit et viennent s'ajouter à une texture présentant une élasticité et une granulosité faibles à moyennes et une fermeté moyenne à élevée. Ces fromages ont une saveur intense qui persiste longtemps en bouche; ils intègrent très harmonieusement les arômes de lait, de caillé et de torréfaction comme base sensorielle à laquelle s'ajoute une quantité infinie de nuances sensorielles qui leur confèrent un véritable caractère.

Lien causal entre l'aire géographique et le caractère spécifique du produit:

La production de lait destiné à l'élaboration de l'«Idiazabal» tire ses caractéristiques particulières essentiellement des races autorisées pour l'obtention de cette matière première (Latxa et Carranzana). L'adaptation de ces brebis à l'aire géographique délimitée et le lien historique entre l'environnement, les brebis et les bergers créent un lien indéfectible qui explique en grande partie les caractéristiques spécifiques du fromage «Idiazabal». Les brebis Latxa et Carranzana appartiennent à des races ovines laitières, très rustiques et sauvages, adaptées à la culture pastorale basque ainsi qu'à la topographie et aux caractéristiques environnementales de leur zone de diffusion.

Par ailleurs, la raison pour laquelle toutes ces caractéristiques liées au milieu naturel et à des facteurs variables en fonction des saisons, des types de pâturages, du climat, etc. se retrouvent directement dans le fromage «Idiazabal» est que le produit est élaboré à partir de lait cru, sans traitement thermique faisant disparaître ou atténuant les nuances sensorielles qu'il engendre, et dans le respect de la tradition historique de la zone.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

'IDIAZABAL'

EU No: PDO-ES-0082-AM03 — 9.5.2017

PDO (X) PGI ( )

1. Name

'Idiazabal'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.3. Cheeses

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

'Idiazabal' cheese is made exclusively from raw sheep's milk from the Latxa and Carranzana breeds. It is pressed, uncooked and matures for a minimum of 60 days. It has a minimum weight of 1 kg (with a leeway of 10 % up or down), a height of between 8 and 12 cm (with a leeway of 0,5 cm), and a diameter of between 10 and 30 cm. The cheese may be smoked.

No substances may be added to the milk other than dairy ferments, lysozyme, rennet and salt.

The cheese has a cylindrical shape, a hard rind, is smooth and has a pale yellow colour, or a dark brown colour in the case of smoked cheese. The cut (colour and holes) of the cheese is homogeneous, running from an ivory colour to a straw-yellow colour, with small holes of varying shapes that are few in number. The texture of the cheese is rather springy, firm and has a certain amount of graininess. As far as its smell and taste are concerned, it typically has a strong smell that brings to mind sheep's milk and rennet, and a taste which is balanced and intense on the palate, with delicate spicy, acid and, where relevant, smoky notes. Its strong smell remains for a long time after it has been swallowed.

Its fat content must not be less than 45 % in dry matter; total protein must be at least 25 % in dry matter and the dry matter itself must be a minimum of 55 %. The pH of the product must be between 4,9 and 5,5.

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

Feed: The Latxa and Carranzana breeds of sheep are normally put out to graze for almost the whole year. The flocks are moved periodically to and from the valley floors to the upper slopes of the mountains, according to the season. Since they live practically the whole year in a natural environment, the sheep basically feed on spontaneous vegetation in the woods lower down the slopes in winter, and in the high grasslands in summer. They are fed in the fold, when conditions in the grasslands are difficult or when this is recommended for a number of physiological reasons (lactation).

Raw materials: Raw sheep's milk from the Latxa and Carranzana breeds in the defined geographical area.

No substances may be added to the milk other than dairy ferments, lysozyme, rennet and salt.

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

Both the production of the milk and the production and maturing of the cheese must take place in the defined geographical area, meaning that all the stages of production are carried out in the defined area.

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

'Idiazabal' cheese may be put up for sale whole or in slices (pieces).

Packaging of 'Idiazabal' cheese or its slices, as applicable, must always be carried out following the cheese's minimum maturing period of 60 days.

The slicing of the cheese, except when the product is sold retail, and when it is packed, as appropriate, must be carried out in the defined geographical area. There are two reasons for this:

Firstly, when the cheese is sliced, at least two sides of the wedges lose the protective rind. Thus, to ensure that the organoleptic characteristics of 'Idiazabal' cheese are maintained, when the product is cut, the resulting slices must be packaged very quickly after the slicing.

Secondly, a consequence of the slicing may be that the identifiers of the authenticity and origin of the product may disappear or no longer be visible. In order not to compromise the authenticity of the cut product, therefore, it is necessary to cut and package it at origin.

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

'Idiazabal' cheese must carry the following identifiers:

—A casein label with a unique serial number must be affixed to each cheese in the moulding or pressing stage. The label shall be supplied by the managing body.

—The labels used to market the cheese must include the name and logo of the Protected Designation of Origin.

For cheeses made exclusively with milk from the place where the cheese is made, the words 'baserrikoa — de caserío' may be added to the 'Idiazabal' PDO logo.

—The labels used for the cheese, whether marketed whole or in slices, must be affixed in the registered dairy where the cheese has been produced and has matured, in accordance with Spanish law.

—The cheese must carry a secondary label, each with its own serial number, codified according to the size and format of the cheese that it is certifying. The secondary label must contain the name 'Idiazabal' and the logo of the Protected Designation of Origin. The secondary labels shall be supplied and checked by the managing body and shall be made available, in a non-discriminatory way, to all operators requesting them that meet the terms of the specification.

4. Concise definition of the geographical area

The geographical area includes the natural environments of the Latxa and Carranzana breeds of sheep in Álava, Vizcaya, Guipúzcoa and Navarre, except the municipalities of the Valle del Roncal. The production area lies in the north of the Iberian Peninsula, between 43° 27′ and 41° 54′ North, and 1° 05′ and 3° 37′ West, based on the Greenwich Meridian.

5. Link with the geographical area

Specific nature of the geographical area:

There is evidence in this area of sheep farming with the Latxa and Carranzana breeds since around 2200 BC. The specific characteristics of the area are essential to the correct development and management of these breeds as they have become used to this area after so many years. The area of production is a highly indented and complex mountainous region which makes communication difficult. This has contributed to the continued existence of sheep farming in many of the valleys and uplands. The soils are rich in basic and other nutrients, with the eroding effects attenuated by the natural features of the rock, and on occasions by the presence of carbonate rock in the soil profile, which makes for excellent pasture land. The topographical features of the area produce a varied climate which ranges from an Atlantic to a Mediterranean climate, with transitional zones caused by the barrier effect of the mountain ranges. The network of water courses is extensive and rich, given that there are many hills and mountains and a lot of precipitation. There are two catchment basins: The Cantabrian, into which flows water from Vizcaya, Guipúzcoa and the northern valleys of Álava and Navarre; and the Mediterranean, which takes in Álava, Navarra Media and La Ribera. As regards flora, there are many natural meadows and grasslands. The favourable climatic and soil conditions have encouraged the growth of hygrophilous and subhygrophilous plants which derive from the oceanic character of the Basque Country and the north of Navarre.

Specificity of the product:

'Idiazabal' cheese has its own sensory characteristics that set it apart from other cheeses. These can be experienced in the product's wealth of nuances of smell and taste; it also has a very little to medium springiness and graininess, and medium to high levels of firmness. The cheese has an intense taste which stays long on the palate, with a perfect balance between the milky aromas, rennet and 'roasted' smell that are its fundamental sensory characteristics, and which are complemented by a vast number of nuances of taste and smell that give the cheese real personality.

Causal link between the geographical area and the specific character of the product:

The specific characteristics of the production of the milk used to make 'Idiazabal' cheese are essentially due to the breeds that are authorised to provide it (Latxa and Carranzana). The adaptation of these sheep to the defined geographical area and the historical relationship between the environment, the sheep and the shepherds, creates a permanent bond that goes a long way to explaining the specific characteristics of 'Idiazabal' cheese. Latxa and Carranzana are breeds of sheep that are very well suited to providing milk, are hardy and adapted to the mountains, and are at one with the Basque sheep-farming culture, the topography and the 'green' environmental features of their home turf.

The reason, too, why all these characteristics that come from the natural environment, that changes with the seasons, types of pasture, climate, and so on, find their expression in 'Idiazabal' cheese is thanks to its use of raw, unheated milk, since heating would cancel out or diminish the sensory nuances that make the product tasty to eat and are part of the longstanding traditions of the area.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1222

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Guijuelo

GOOD(S)

1. **Ham and shoulder**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any operator who complies with the specifications.

2. Regulatory Council of the Protected Designation of Origin "Guijuelo".

Address Consejo Regulador Denominación de Origen Protegida “Guijuelo”
Calle Filiberto Villalobos, 4
Código Postal 37770 Guijuelo (Salamanca)

Spain

GEOGRAPHICAL AREA

Production area: the traditional breeding area of Iberian Pigs, located in the west and southwest of Spain, comprising certain agricultural counties with a predominance of meadows and pastures, in the provinces listed below: Zamora (counties of Duero Bajo and Sayago), Segovia (county of Cuéllar), Ávila (counties of Piedrahita-Barco, Arévalo and Ávila), Salamanca (whole province), Cáceres (whole province), Badajoz (whole province), Toledo (counties of Talavera and La Jara), Ciudad Real (counties of Montes Norte and Montes Sur), Seville (county of Sierra Norte), Córdoba (counties of Los Pedroches,

La Sierra and Campiña Baja) and Huelva (counties of La Sierra, Andévalo Occidental and Andévalo Oriental).

Processing zone: a group of seventy-eight (78) municipal districts located in the southeast of Salamanca where the orographic and climatic conditions have made possible the existence of a meat industry specialized in Iberian Pork, since these municipalities are located in the middle of the Salamanca pastureland, at the confluence of the Béjar and Francia mountain ranges, located in the southeast of the province of Salamanca, listed below: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-0077

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1222

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Guijuelo

PRODUIT(S)

1. **Jambon et palette**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout opérateur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée "Guijuelo".

Adresse Consejo Regulador Denominación de Origen Protegida "Guijuelo"
Calle Filiberto Villalobos, 4
Código Postal 37770 Guijuelo (Salamanca)

Espagne

AIRE GÉOGRAPHIQUE

Aire de production: Il s'agit de la zone traditionnelle d'élevage des porcs ibériques, située à l'ouest et au sud-ouest de l'Espagne, composée de régions agricoles déterminées comportant une prédominance de prairies et de pâturages, dans les provinces suivantes: Zamora (régions de Duero Bajo et Sayago), Segovia (région de Cuéllar), Ávila (régions de Piedrahita-Barco, Arévalo et Ávila), Salamanca (complète), Cáceres (dans son intégralité), Badajoz (dans son intégralité), Toledo (régions de Talavera et La Jara), Ciudad Real (régions de Montes Norte et Montes Sur), Sevilla (région de Sierra Norte), Córdoba (régions de Los

Pedroches, La Sierra et Campiña Baja) et Huelva (régions de La Sierra, Andévalo Occidental et Andévalo Oriental).

Aire de fabrication: Il s'agit d'un ensemble de soixante-dix-huit (78) municipalités situées au sud-est de Salamanque où les conditions orographiques et climatiques ont permis l'existence d'une industrie de la viande spécialisée dans le porc ibérique, ces communes étant enclavées au cœur de la praire de Salamanque, au confluent des sierras de Béjar et Francia, au sud-est de la province de Salamanque, et dont la liste est la suivante: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa et Villanueva del Conde.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-0077

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1222

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Guijuelo

PRODUCTO(S)

1. **Jamón y paleta**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo operador que respete el pliego de condiciones.

2. Consejo Regulador Denominación de Origen Protegida “Guijuelo”.

Dirección Consejo Regulador Denominación de Origen Protegida “Guijuelo”
Calle Filiberto Villalobos, 4
Código Postal 37770 Guijuelo (Salamanca)

España

ZONA GEOGRÁFICA

Zona de producción. Es la zona tradicional de crianza de los Cerdos Ibéricos, localizada en el oeste y suroeste de España, constituida por determinadas comarcas agrarias con predominio de dehesas y pastizales, de las provincias que se relacionan a continuación: Zamora (comarcas de Duero Bajo y Sayago), Segovia (comarca de Cuéllar), Ávila (comarcas de Piedrahita-Barco, Arévalo y Ávila), Salamanca (completa), Cáceres (completa), Badajoz (completa), Toledo (comarcas de Talavera y La Jara), Ciudad Real (comarcas de Montes Norte y Montes Sur), Sevilla (comarca de Sierra Norte), Córdoba (comarcas de

Los Pedroches, La Sierra y Campiña Baja) y Huelva (comarcas de La Sierra, Andévalo Occidental y Andévalo Oriental).

Zona de elaboración. Es un conjunto de setenta y ocho (78) términos municipales situados en el sureste de Salamanca donde las condiciones orográficas y climáticas han posibilitado la existencia de una industria cárnica especializada en el Cerdo Ibérico, ya que estos municipios están enclavados en plena dehesa salmantina, en la confluencia de las sierras de Béjar y Francia, situados en el sureste de la provincia de Salamanca, que se enumeran a continuación: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa y Villanueva del Conde.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el Artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-0077

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'GUIJUELO'

EU No: PDO-ES-0077-AM02 — 4.5.2017

PDO (X) PGI ( )

1. Name

'Guijuelo'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. ***Type of product***

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

Description: PDO 'Guijuelo' hams and shoulder hams are meat products obtained by salting, washing, post-salting, curing/maturing and ageing the forelegs and hind legs of Iberian pigs or Iberian-Duroc crosses that are authorised by national legislation with a minimum of 75 % Iberian blood.

Morphological characteristics: They have an elongated and stylised shape and weigh at least 6,5 kg and 3,7 kg, respectively, for hams and shoulder hams from pure-bred pigs and at least 7 kg and 4 kg, respectively, for hams and shoulder hams from pigs with 75 % Iberian blood. They are free of bruises, fractures or contusions, and the trotter is not removed, except where they are sold boneless, in portions or in pieces.

Organoleptic characteristics: The cut surface is intensely pink to purplish-red in colour, with a shiny appearance and streaks of fatty tissue. It has a delicate, sweet or slightly salty flavour and a characteristic aroma, depending on the animal's diet before slaughter.

Hams and shoulder hams are graded for sale as follows:

Class I: 100 % Iberian acorn-fed ham, from 100 % Iberian pigs. The finished hams must weigh more than 6,5 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than

800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

100 % Iberian acorn-fed shoulder ham, from 100 % Iberian pigs. The finished shoulder hams must weigh more than 3,7 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Class II: Iberian acorn-fed ham, from 75 % Iberian pigs. The finished hams must weigh more than 7 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Iberian acorn-fed shoulder ham, from 75 % Iberian pigs. The finished shoulder hams must weigh more than 4 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Class III: Iberian pastured, fodder-fed ham, from pigs with at least 75 % Iberian blood. The finished hams must weigh more than 6,5 kg for 100 % Iberian ham and 7 kg for 75 % Iberian ham and the production process must take at least 730 days.

Iberian pastured, fodder-fed shoulder ham, from pigs with at least 75 % Iberian blood. The finished shoulder hams must weigh more than 3,7 kg for 100 % Iberian shoulder ham and 4 kg for 75 % Iberian shoulder ham and the production process must take at least 365 days.

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

The geographical area in which the abovementioned pigs are reared covers the area in which extensive farming of Iberian pigs traditionally took place on the *dehesa* (oak savannah) ecosystem on *dehesa* and grassland livestock farms, which is the traditional method of rearing Iberian pigs.

The key factors which determine the quality of the Iberian pigs and thus the subsequent organoleptic quality of the protected hams and shoulder hams and which give PDO ‘Guijuelo’ hams and shoulder hams their distinctive quality and characteristics are the pigs' diet and their management under an extensive farming system during the final fattening stage, making full use of the resources of the *dehesa*, i.e. acorns, natural pastures and stubble. The geographical area of production is defined, and there are specific conditions for production, such as the need to estimate the quantity of acorns on the holm, cork and gall oak trees

available to the pigs on each mountain pasture and to determine the maximum number of pigs that can feed there. Furthermore, checks are carried out to ensure that the specific conditions are complied with; for example, unannounced inspections are carried out to verify that the pigs are feeding on acorns and natural pastures, and that they are managed extensively during the fattening stage.

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

The Iberian pigs must be born, reared and fattened in the geographical area of production. Processing after slaughter and butchery of the animals, which includes the salting, washing, post-salting/resting, curing/maturing and ageing stages, must take place in the geographical area defined in the specification.

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

Cellars may market certified hams and shoulder hams without bone, in portions or in pieces, provided that the appropriate control and labelling system is in place to guarantee the traceability of the product, ham or shoulder ham, and the product class.

To this end, the Regulatory Council is to be notified when this is done.

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

At the slaughterhouse, a numbered seal must be affixed to all forelegs and hind legs to be made into protected hams and shoulder hams.

The seal must prominently display the name and/or logo of the ‘Guijuelo’ PDO, the colours of which must correspond to those laid down for each category in the Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin, as shown below:

— **Black**— 100 % Iberian acorn-fed ham or shoulder ham.

— **Red**— 75 % Iberian acorn-fed ham or shoulder ham.

— **Green**— Iberian pastured, fodder-fed ham or shoulder ham.

On completion of the production process, the product is certified by affixing the numbered label specific to the ‘Guijuelo’ PDO, which bears the EU symbol, as well as the ‘Guijuelo’ trademark and/or logo, and indicates the class to which the product belongs, in accordance with the sales designations set out in Section 3.2.

The label must always be accompanied by a commercial label, which must have been notified by the producer to the Regulatory Council.

The PDO 'Guijuelo' logo used must always be the legally registered logo, which appears below.

GUIJUELO
DENOMINACIÓN DE ORIGEN

4. Concise definition of the geographical area

Production area. The area in which Iberian pigs have traditionally been reared is located in the west and south-west of Spain. It comprises certain agricultural districts in which *dehesa* and grassland predominate, in the following provinces: Zamora (districts of Duero Bajo and Sayago), Segovia (district of Cuellar), Ávila (districts of Piedrahita-Barco, Arévalo and Ávila), Salamanca (all districts), Cáceres (all districts), Badajoz (all districts), Toledo (districts of Talavera and La Jara), Ciudad Real (districts of Montes Norte and Montes Sur), Sevilla (district of Sierra Norte), Córdoba (districts of Los Pedroches, La Sierra and Campiña Baja) and Huelva (districts of La Sierra, Andévalo Occidental and Andévalo Oriental).

Processing area. This is made up of the following seventy-eight (78) municipalities in the south-eastern part of the province of Salamanca, where the terrain and climate have favoured the emergence of a meat-processing industry specialising in the Iberian pig, the municipalities in question being right in the middle of the Salamancan *dehesa*, in the south-eastern part of the province of Salamanca, at the point where the Béjar and Francia mountain ranges meet: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

5. Link with the geographical area

A distinction must be made between the geographical area in which the Iberian pigs are reared, which is referred to as the production area, and the geographical area in which the hams and shoulder hams are processed, which is referred to as the processing area.

The indigenous nature of the breed, the climate of the processing area, which is well suited to the production of slow-cured meat products, and its centuries-old tradition of meat processing all combine to give the products their distinctive character.

The climate and terrain of the production area are those of the *dehesa* ecosystem, which is characterised by vast expanses of wooded pastures and meadows, in which livestock farming has traditionally been an important activity firmly rooted in the land.

The pastures are made up of natural herbaceous communities which are adapted to the area's climate and soil conditions. In some cases, these are typical of mountain regions, although peneplain species predominate, together with grasses and legumes.

The main tree species that populate the *dehesa* are *Quercus* spp. It is the fruit of those species, the acorn, that is used to fatten the highest-quality pigs.

The area in which the hams and shoulder hams are processed lies on the Salamancan plateau, at an average altitude of 975 m. It has a continental climate, with long, cold winters, prolonged frosts and low relative humidity, conditions which have led to the presence in the area of a meat-processing industry using traditional production methods for at least 200 years.

Owing to its location between the Béjar mountain range and the peak of La Peña de Francia, the prevailing winds are very strong and dry, which promotes the drying and subsequent preservation of the product.

The factors that distinguish the raw material used to produce the protected hams and shoulder hams are the specific characteristics of the Iberian pigs, the traditional livestock rearing system, the pigs' diet and the fact that they are older at slaughter. In combination with the specific conditions in the processing area and the slow-curing process, this gives the product characteristics that distinguish it from all other meat products, as it has specific organoleptic qualities. Of particular note are its mild taste, which is the result of its low salt content, in contrast to other Spanish meat products, the pink colour of the meat, which is the result of the mild ambient temperatures during the drying process, its greasy texture, which is the result of the animals' diet, and its highly marbled appearance with streaks of intramuscular fat, which is the result of the animals' breed and the system of rearing the pigs on the *dehesas* and grasslands.

The quality of ‘Guijuelo’ hams and shoulder hams is linked to the geographical area in two ways: firstly, through the rearing of Iberian pigs on the *dehesas* of the production area and, secondly, through the processing of hams and shoulder hams in a processing area that is much more restricted than the production area and in which tradition and the specific climatic

conditions (low rainfall, mild ambient temperatures and strong winds due to its location on a peneplain between two mountain ranges, etc.) have led to the presence of a pig-meat processing industry that is highly specialised in Iberian pig products.

The production stage takes place in specified districts in south-western Spain in which farms are located on the *dehesa*, a silvopastoral ecosystem characterised by the presence of trees of the genus *Quercus*, whose fruit, the acorn, when eaten by the pigs, results in the highest-quality products. The pigs are managed under an extensive farming system known as *montanera* (mast-feeding), where they are allowed to feed during the final fattening stage, which is a crucial factor in the distinctive quality of the final product. This means that the know-how of the livestock farmers in working with the pigs ensures good animal welfare and health and the use of the natural resources afforded by the *dehesa*.

It is the various stages in the processing of the hams and shoulder hams carried out in the geographical area defined as the processing area that give the products' their distinctive organoleptic characteristics. The production process is complex because many factors influence the final quality of the product, which is why the know-how passed down from one generation to the next is something that makes the product distinctive and gives the master ham-maker the skills needed to judge the time needed, depending on the climatic conditions, to allow the product to mature gradually and develop the necessary organoleptic qualities with a minimum amount of salt, and to guarantee food safety with reference to the environmental conditions (temperature, humidity, ventilation) at each of the stages of production subsequent to salting, taking into account that the process takes place in natural dryers.

After slaughter and butchery of the carcass, the raw material undergoes the following processes in turn:

—Salting. This consists of applying salt to the surface of the meat.

—Washing. After salting, the salt adhering to the surface is washed off with drinking water and the meat is brushed.

—Post-salting/resting. During this stage, the duration of which varies, the salt penetrates evenly to the core of the ham or shoulder ham.

—Curing/maturing. This involves the gradual loss of moisture from the ham or shoulder ham.

—Ageing. During this stage, biochemical reactions take place which generate the compounds responsible for the flavour and aroma characteristic of the product.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«GUIJUELO»

Nº UE: PDO-ES-0077-AM02 — 4.5.2017

AOP (X) IGP ( )

1. Dénomination

«Guijuelo»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.2. Produits à base de viande (cuits, salés, fumés, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Description: les jambons et épaules protégés par l'appellation d'origine «Guijuelo» sont des produits carnés obtenus après que les membres postérieurs et antérieurs de porcs ibériques ou de porcs ayant au moins 75 % de sang ibérique issus de croisements autorisés par la législation nationale entre un porc ibérique et un porc Duroc ont été soumis à un processus de salaison, de lavage, de post-salaison, de séchage-maturation et d'affinage.

Caractéristiques morphologiques: ils présentent une forme allongée et stylisée et pèsent au moins 6,5 kg et 3,7 kg respectivement pour les jambons et les épaules de porcs de pure race ibérique, et au moins 7 kg et 4 kg respectivement pour les jambons et les épaules de porcs ibériques à 75 %. Ils doivent être dépourvus d'hématomes, de fractures et de contusions et le sabot doit être conservé, sauf lorsqu'ils sont commercialisés désossés, en portions ou en morceaux.

Caractéristiques organoleptiques: la surface de coupe présente une couleur intense allant du rose au rouge pourpre, un aspect brillant avec des veines de tissu adipeux. Le produit a une saveur délicate, douce ou peu salée et un arôme caractéristique, en fonction de l'alimentation que l'animal a reçue avant d'être abattu.

Les dénominations de vente des jambons et des épaules sont établies comme suit:

Classe I: Jambon «de bellota» 100 % ibérique provenant de porcs 100 % ibériques. Les jambons doivent peser plus de 6,5 kg et le processus d'élaboration doit durer au moins 730 jours. Si la durée minimale du processus d'élaboration pour les jambons de cette catégorie est supérieure à 800 jours, la mention «Gran Selección» peut être indiquée facultativement sur la collerette dans le même champ visuel que la dénomination de vente.

Épaule «de bellota» 100 % ibérique provenant de porcs 100 % ibériques. Les pièces élaborées doivent peser plus de 3,7 kg et le processus d'élaboration doit durer au moins 365 jours. Si la durée minimale du processus d'élaboration pour les épaules de cette catégorie est supérieure à 425 jours, la mention «Gran Selección» peut être indiquée facultativement sur la collerette dans le même champ visuel que la dénomination de vente.

Classe II: Jambon «de bellota» ibérique provenant de porcs ibériques à 75 %. Les pièces élaborées doivent peser plus de 7 kg et le processus d'élaboration doit durer au moins 730 jours. Si la durée minimale du processus d'élaboration pour les jambons de cette catégorie est supérieure à 800 jours, la mention «Gran Selección» peut être indiquée facultativement sur la collerette dans le même champ visuel que la dénomination de vente.

Épaule «de bellota» ibérique provenant de porcs ibériques à 75 %. Les pièces élaborées doivent peser plus de 4 kg et le processus d'élaboration doit durer au moins 365 jours. Si la durée minimale du processus d'élaboration pour les épaules de cette catégorie est supérieure à 425 jours, la mention «Gran Selección» peut être indiquée facultativement sur la collerette dans le même champ visuel que la dénomination de vente.

Classe III: Jambon «de Cebo de Campo» ibérique provenant de porcs ayant au moins 75 % de sang ibérique. Les pièces élaborées doivent peser plus de 6,5 kg pour un jambon de porc ibérique à 100 % et plus de 7 kg pour un jambon de porc ibérique à 75 %; le processus d'élaboration doit durer au moins 730 jours.

Épaule «de Cebo de Campo» ibérique provenant de porcs ayant au moins 75 % de sang ibérique. Les pièces élaborées doivent peser plus de 3,7 kg pour une épaule de porc ibérique à 100 % et plus de 4 kg pour une épaule de porc ibérique à 75 %; le processus d'élaboration doit durer au moins 365 jours.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

L'aire géographique de production du bétail porcin décrit ci-dessus couvre la zone traditionnelle d'élevage extensif du porc ibérique dans l'écosystème de la «dehesa»,

caractérisé par des exploitations de pâturages et de prairies à des fins d'élevage, qui constitue le système traditionnel d'élevage du porc ibérique.

Les facteurs clés qui déterminent la qualité des porcs ibériques et donc la qualité organoleptique future des pièces protégées et qui donnent aux jambons et aux épaules bénéficiant de l'AOP «Guijuelo» leur qualité et leurs caractéristiques distinctives sont l'alimentation des porcs et leur gestion dans un système d'élevage extensif lors de la phase finale d'engraissement, en tirant parti de toutes les ressources des «dehesas»: glands, pâturages naturels et chaumes. L'aire géographique de production est délimitée, et il existe des conditions spécifiques pour la production, telles que la nécessité d'estimer la quantité de glands dans les chênes verts, les chênes-lièges et les chênes faginés à la disposition des porcs au cours de chaque période de pacage en chênaie («montanera») et de déterminer le nombre maximal de porcs. En outre, des mesures de contrôle sont appliquées pour garantir le respect des conditions spécifiques; par exemple, des visites de contrôle inopinées sont effectuées pour vérifier que les porcs sont nourris de glands et de pâturages naturels et qu'ils sont gérés de manière extensive au cours de la phase d'engraissement.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La naissance, l'élevage et l'engraissement des porcs ibériques doivent avoir lieu dans l'aire géographique de production. Le processus d'élaboration, après l'abattage et le dépeçage des animaux, qui couvre les phases de salaison, de lavage, de post-salaison/stabilisation, de séchage/maturation et d'affinage, doit avoir lieu dans l'aire géographique définie dans le cahier des charges.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Les caves peuvent commercialiser des pièces certifiées désossées, en portions ou en morceaux, à condition que le système de contrôle et d'étiquetage approprié ait été mis en place pour garantir la traçabilité du produit (jambon ou épaule) et la catégorie à laquelle il appartient.

À cet effet, la réalisation de cette pratique est notifiée au conseil régulateur.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Dans les abattoirs, un cachet numéroté doit être apposé sur les cuisses et membres antérieurs destinés à l'élaboration des jambons et des épaules protégés.

Sur le cachet doivent figurer de manière visible le nom et/ou le logo de l'appellation d'origine protégée «Guijuelo», dont les couleurs correspondent à celles qui sont établies pour chaque

catégorie dans la norme de qualité pour la viande, le jambon, l'épaule et l'échine de porc ibérique, comme présenté ci-après:

— **Noir**— jambon ou épaule «bellota» ibérique à 100 %.

— **Rouge**— jambon ou épaule «bellota» ibérique à 75 %.

— **Vert**— jambon ou épaule «Cebo de Campo» ibérique.

À l'issue du processus d'élaboration, le produit est certifié par l'apposition de la collerette numérotée propre à l'appellation d'origine protégée «GUIJUELO», où figure, outre la marque «Guijuelo» et/ou le logo et le symbole de l'Union européenne, la classe à laquelle le produit appartient conformément aux dénominations de vente établies au point 3.2.

La collerette doit toujours être accompagnée d'une étiquette commerciale notifiée par le fabricant au conseil régulateur.

Le logo de l'AOP «Guijuelo» utilisé doit toujours être conforme au logo légalement enregistré qui est présenté ci-après.

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4. Description succincte de la délimitation de l'aire géographique

Zone de production. Il s'agit de la zone traditionnelle d'élevage des porcs ibériques, située à l'ouest et au sud-ouest de l'Espagne; elle comprend certaines régions agricoles où les «dehesas» et les pâturages prédominent, dans les provinces énumérées ci-après: Zamora (régions de Duero Bajo et Sayago), Segovia (région de Cuellar), Ávila (régions de Piedrahita-Barco, Arévalo et Ávila), Salamanca (toutes les régions), Cáceres (toutes les régions), Badajoz (toutes les régions), Toledo (régions de Talavera et La Jara), Ciudad Real (régions de Montes Norte et Montes Sur), Sevilla (région de Sierra Norte), Córdoba (régions de Los Pedroches, La Sierra et Campiña Baja) et Huelva (régions de La Sierra, Andévalo Occidental et Andévalo Oriental).

Zone d'élaboration. Elle est constituée des soixante-dix-huit (78) communes suivantes situées dans la partie sud-est de la province de Salamanque, où les conditions orographiques et climatiques ont favorisé l'émergence d'une industrie de la viande spécialisée dans le porc ibérique, puisque ces communes se situent en plein cœur de la «dehesa» salmantine, dans la partie sud-est de la province de Salamanque, au confluent de la Sierra de Béjar et de la Sierra de Francia: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario,

Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa et Villanueva del Conde.

5. Lien avec l’aire géographique

Il convient de faire la distinction entre l’aire géographique d’élevage des porcs ibériques, ci-après dénommée «zone de production», et l’aire géographique d’élaboration des jambons et des épaules, ci-après dénommée «zone d’élaboration».

C’est le caractère autochtone de la race, auquel s’ajoutent les conditions climatiques de la zone d’élaboration propices à la production de produits carnés à séchage lent et une tradition séculaire de l’industrie de la viande dans cette zone, qui confèrent aux produits obtenus toute leur particularité.

Les conditions climatiques et orographiques de la zone de production correspondent à celles de l’écosystème de la «dehesa», caractérisé par de vastes étendues de prairies et de pâturages boisés, sur lesquelles l’élevage est traditionnellement une activité importante profondément liée au terroir.

Les pâturages sont constitués de communautés herbacées naturelles adaptées aux conditions climatiques et pédologiques de la zone; dans certains cas, il s’agit de communautés typiques des régions de montagne, bien que les espèces propres à la pénéplaine prédominent avec des associations de graminées et de légumineuses.

Les principales espèces d’arbres qui peuplent les «dehesas» sont des spécimens de *Quercus* spp. C’est le fruit de ces espèces, le gland, qui est utilisé pour l’engraissement des porcs de la plus grande qualité.

La zone d’élaboration des jambons et des épaules est enclavée dans le plateau salmantin à une altitude moyenne de 975 mètres; son climat est continental, caractérisé par des hivers longs et froids, avec une période prolongée de gelées et une humidité relative faible,

conditions qui ont favorisé l'implantation d'industries de la viande ayant recours à des méthodes traditionnelles d'élaboration depuis 200 ans au moins.

En raison de la situation géographique de la zone entre la Sierra de Béjar et La Peña de Francia, les vents dominants sont très forts et secs, ce qui favorise la déshydratation du produit et sa conservation ultérieure.

Les facteurs qui différencient la matière première utilisée pour l'élaboration des jambons et épaules protégés sont les caractéristiques particulières des porcs ibériques associées au système traditionnel d'élevage, à l'alimentation des porcs et au fait qu'ils sont abattus à un âge plus avancé. Ces facteurs combinés aux conditions particulières de la zone d'élaboration et au long processus de séchage donnent au produit des caractéristiques qui le distinguent des autres produits carnés, car il est doté de propriétés organoleptiques spécifiques, parmi lesquelles se détachent notamment sa saveur douce qui résulte de sa teneur minimale en sel, contrairement à d'autres produits carnés espagnols, la coloration rosée de la viande due à la douceur des températures ambiantes lors du processus de séchage, sa graisse onctueuse au toucher du fait de l'alimentation des porcs, et l'importante infiltration de graisse sous la forme d'un persillage de graisse intramusculaire due à la race des animaux et au système d'élevage des porcs dans les «dehesas» et les pâturages.

La qualité des jambons et des épaules de Guijuelo est liée à l'aire géographique de deux manières: premièrement, par l'élevage des porcs ibériques dans les «dehesas» de la zone de production et deuxièmement, par l'élaboration de jambons et d'épaules dans une zone d'élaboration qui est bien plus restreinte que la zone de production et dans laquelle la tradition et les conditions climatiques spécifiques (pluviométrie réduite, douceur des températures ambiantes et vents forts en raison de la situation de la zone dans une pénéplaine entre deux systèmes montagneux, etc.) ont favorisé l'émergence d'une industrie charcutière hautement spécialisée dans les produits du porc ibérique.

La phase de production a lieu dans des régions délimitées du sud-ouest de l'Espagne, où se trouvent des exploitations appelées «dehesas», écosystème sylvopastoral caractérisé par la présence d'arbres du genre *Quercus*, dont le fruit, le gland, lorsqu'il est ingéré par les porcs, donne des produits de la plus grande qualité. La gestion des animaux en régime extensif, connue sous le nom de «montanera» (pacage en chênaie), permet leur alimentation au cours de la dernière phase d'engraissement, ce qui joue un rôle absolument fondamental dans la qualité distinctive du produit final. En d'autres termes, le savoir-faire des éleveurs en ce qui concerne la gestion des porcs garantit de manière adéquate le bien-être et la santé des animaux ainsi que l'exploitation des ressources naturelles de la «dehesa».

Ce sont les différentes phases d'élaboration des jambons et des épaules réalisées dans l'aire géographique définie comme zone d'élaboration qui confèrent à ces produits leurs caractéristiques organoleptiques spécifiques. Le processus d'élaboration est complexe étant donné que de nombreux facteurs ont une incidence sur la qualité finale du produit; c'est la raison pour laquelle le savoir-faire transmis de génération en génération devient un élément

distinctif et donne au maître charcutier les capacités essentielles pour juger du temps nécessaire, en fonction des conditions climatiques, pour permettre au produit de s'affiner progressivement et d'acquérir les qualités organoleptiques requises avec une quantité minimale de sel et pour garantir sa sécurité alimentaire eu égard aux conditions environnementales (température, humidité, ventilation) de chacune des phases d'élaboration postérieures à la salaison, compte tenu du fait que le processus se déroule dans des séchoirs naturels.

Après l'abattage des animaux et la découpe des carcasses, la matière première subit les opérations suivantes dans l'ordre:

—salaison. Cette étape consiste à ajouter du sel sur la surface de la viande.

—lavage. Après la salaison, le sel qui adhère à la surface est éliminé avec de l'eau potable et la viande est brossée.

—post-salaison/stabilisation. Il s'agit d'une phase de durée variable au cours de laquelle le sel pénètre de manière homogène au cœur du jambon ou de l'épaule.

—séchage-maturation. Cette étape se caractérise par la perte progressive de l'humidité dans le jambon ou l'épaule.

—affinage. Au cours de cette phase, des réactions biochimiques se produisent et génèrent les substances à l'origine de l'arôme et de la saveur caractéristique de ce produit.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«GUIJUELO»

N.º UE PDO-ES-0077-AM02 — 4.5.2017

DOP (X) IGP ( )

1. Nombre

«Guijuelo»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.2. Productos cárnicos (cocidos, en salazón, ahumados, etc.)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Descripción: Los jamones y paletas amparados por la Denominación de Origen Guijuelo son productos cárnicos obtenidos tras someter a las extremidades posteriores y anteriores del Cerdo Ibérico o sus cruces con el Duroc autorizados por la legislación nacional, garantizando un mínimo de 75 % de raza ibérica, a un proceso de salazón, lavado, post-salado, curado-maduración y envejecimiento.

Características morfológicas: Tienen forma alargada, estilizada, peso no inferior a 6,5 kg en jamones y 3,7 kg en paletas para los animales con una pureza racial del 100 %, y no inferior a 7 kg en los jamones y 4 kg en las paletas para los animales del 75 % de raza ibérica, sin hematomas, fracturas ni contusiones y conservando la pezuña, excepto aquellos que se comercialicen deshuesados, en porciones o fraccionados.

Características sensoriales: La superficie de corte presenta color intenso del rosa al rojo púrpura, aspecto brillante con vetas de tejido adiposo, sabor delicado, dulce o poco salado, aroma característico, dependiendo de la alimentación recibida por el animal antes de su sacrificio.

Se establecen las siguientes denominaciones de venta de jamones y paletas:

Clase I: Jamón de Bellota 100 % Ibérico, procedente de cerdos 100 % ibéricos, con un peso de las piezas elaboradas superior a 6,5 kg y un período mínimo de elaboración de 730 días. En el caso de que el período mínimo de elaboración de los jamones de esta categoría sea superior a 800 días, podrá incluirse en la vitola como mención facultativa, en el mismo campo visual que la denominación de venta, la indicación «Gran Selección».

Paleta de Bellota 100 % Ibérica, procedente de cerdos 100 % ibéricos, con un peso de las piezas elaboradas superior a 3,7 kg y un período mínimo de elaboración de 365 días. En el caso de que el período mínimo de elaboración de las paletas de esta categoría sea superior a 425 días, podrá incluirse en la vitola como mención facultativa, en el mismo campo visual que la denominación de venta, la indicación «Gran Selección».

Clase II: Jamón de Bellota Ibérico, procedente de cerdos 75 % ibéricos, con un peso de las piezas elaboradas superior a 7 kg y un período mínimo de elaboración de 730 días. En el caso de que el período mínimo de elaboración de los jamones de esta categoría sea superior a 800 días, podrá incluirse en la vitola como mención facultativa, en el mismo campo visual que la denominación de venta, la indicación «Gran Selección».

Paleta de Bellota Ibérica, procedente de cerdos 75 % ibéricos, con un peso de las piezas elaboradas superior a 4 kg y un período mínimo de elaboración de 365 días. En el caso de que el período mínimo de elaboración de las paletas de esta categoría

sea superior a 425 días, podrá incluirse en la vitola como mención facultativa, en el mismo campo visual que la denominación de venta, la indicación «Gran Selección».

Clase III: Jamón de Cebo de Campo Ibérico, procedente de cerdos con, al menos, el 75 % de sangre ibérica, con un peso de las piezas elaboradas superior a 6,5 kg para jamón 100 % ibérico y 7 kg para jamón 75 % ibérico y un período mínimo de elaboración de 730 días.

Paleta de Cebo de Campo Ibérico, procedente de cerdos con, al menos, el 75 % de sangre ibérica, con un peso de las piezas elaboradas superior a 3,7 kg para paleta 100 % ibérica y 4 kg para paleta 75 % ibérica y un período mínimo de elaboración de 365 días.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

La zona geográfica de producción del ganado porcino descrito anteriormente, comprende la zona tradicional de crianza en extensivo del Cerdo Ibérico en el ecosistema de la dehesa, explotaciones adehesadas y pastizales para aprovechamiento de la ganadería, que constituye el sistema tradicional de crianza del cerdo ibérico.

El factor clave a la hora de determinar la calidad de los cerdos ibéricos y en consecuencia la posterior calidad organoléptica de las piezas amparadas, otorgando a los jamones y paletas con DOP «Guijuelo» su calidad y características diferenciales, son la alimentación y el manejo en régimen extensivo en su fase final de engorde, aprovechando todos los recursos de las dehesas: bellotas, pastos naturales y rastrojos. La zona geográfica de producción está delimitada; existen condiciones específicas para la producción tales como aforo de la cantidad de bellotas en las encinas, alcornoques y quejigos a disposición de los cerdos en cada montanera y determinación del número máximo de cerdos. Además, se aplican medidas de control para garantizar el cumplimiento de las condiciones específicas; tales como visitas de control, sin previo aviso, para comprobar que la alimentación es con bellotas y pastos naturales y que el manejo es en extensivo durante la fase de engorde de los cerdos.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

La fase de nacimiento, cría y engorde de los cerdos ibéricos se realiza en la zona geográfica de producción. Y el proceso de elaboración, tras el sacrificio y despiece, que incluye las fases de salazón, lavado, post-salado/asentamiento, curado/maduración y envejecimiento, se realizará en la zona geográfica comprendida en el Pliego de Condiciones.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

Las bodegas podrán comercializar piezas certificadas deshuesadas, en porciones, o fraccionadas siempre y cuando se asegure el apropiado sistema de control y etiquetado que garantice la trazabilidad del producto, jamón o paleta, y su categoría.

A tal efecto se notificará al Consejo Regulador la realización de esta práctica.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En todos los perniles y extremidades anteriores destinadas a la elaboración de jamones y paletas protegidas se colocará, en el matadero, un precinto numerado.

En el precinto deberá figurar de forma destacada el nombre y/o logotipo de la Denominación de Origen Protegida Guijuelo y cuyos colores se corresponderán en cada categoría con los de la Norma de Calidad para la carne, el jamón, la paleta y la caña de lomo ibéricos, de la forma que se detalla a continuación:

— **Negro**— Jamón o paleta Bellota 100 % Ibérico.

— **Rojo**— Jamón o paleta Bellota 75 % Ibérico.

— **Verde**— Jamón o paleta Cebo de Campo Ibérico.

Una vez transcurrido el proceso de elaboración, se certifica el producto procediéndose a la colocación de la vitola numerada de la Denominación de Origen Protegida Guijuelo donde figura, además de su Marca y/o logotipo y el símbolo de la UE, la clase a la que pertenecen según las denominaciones de venta establecidas en el apartado 3.2.

La vitola deberá ir siempre acompañada de una etiqueta comercial notificada por el elaborador al Consejo Regulador.

En todos los casos, la utilización del logotipo de la DOP Guijuelo deberá ajustarse al legalmente registrado que aparece a continuación.

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4. Descripción sucinta de la zona geográfica

Zona de producción. Es la zona tradicional de crianza de los Cerdos Ibéricos, localizada en el oeste y suroeste de España, constituida por determinadas comarcas agrarias con predominio de dehesas y pastizales, de las provincias que se relacionan a continuación: Zamora (comarcas de Duero Bajo y Sayago), Segovia (comarca de Cuéllar), Ávila (comarcas de Piedrahita-Barco, Arévalo y Ávila), Salamanca (completa), Cáceres

(completa), Badajoz (completa), Toledo (comarcas de Talavera y La Jara), Ciudad Real (comarcas de Montes Norte y Montes Sur), Sevilla (comarca de Sierra Norte), Córdoba (comarcas de Los Pedroches, La Sierra y Campiña Baja) y Huelva (comarcas de La Sierra, Andévalo Occidental y Andévalo Oriental).

Zona de elaboración. Es un conjunto de setenta y ocho (78) términos municipales situados en el sureste de Salamanca donde las condiciones orográficas y climáticas han posibilitado la existencia de una industria cárnica especializada en el Cerdo Ibérico, ya que estos municipios están enclavados en plena dehesa salmantina, en la confluencia de las sierras de Béjar y Francia, situados en el sureste de la provincia de Salamanca, que se enumeran a continuación: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia, Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa y Villanueva del Conde.

5. Vínculo con la zona geográfica

Hemos de diferenciar la zona geográfica de crianza de los Cerdos Ibéricos, en adelante zona de producción, de la zona geográfica de elaboración de jamones y paletas, en adelante zona de elaboración.

El carácter autóctono de la raza, unido a una zona de elaboración con características climáticas adecuadas para la elaboración de productos cárnicos de prolongada curación y la tradición secular de su industria cárnica justifican el carácter diferenciador de los productos obtenidos.

Las condiciones climatológicas y orográficas de la zona de producción se identifican con el ecosistema de la dehesa, caracterizada por grandes extensiones de praderas y pastizales arbolados, en las que tradicionalmente se ha desarrollado una importante actividad ganadera fuertemente ligada a la tierra.

Los pastizales están formados por comunidades herbáceas naturales, adaptadas a las condiciones climático edáficas de la zona, en algunos casos son comunidades típicas de montaña, aunque predominan las especies propias de la penillanura con asociaciones de gramíneas y leguminosas.

Las especies arbóreas que pueblan las dehesas están constituidas fundamentalmente por ejemplares de *Quercus* spp. El fruto de estas especies, la bellota, es la responsable del engorde de los cerdos de máxima calidad.

La zona de elaboración de jamones y paletas se caracteriza por estar enclavada en la meseta salmantina con una altitud media de 975 metros, clima continental, de inviernos largos y fríos, con un período de heladas prolongado y una humedad relativa baja que han favorecido la implantación de industrias cárnicas con sistema de elaboración tradicional desde hace al menos 200 años.

En cuanto a los vientos dominantes, debido a la situación geográfica entre la Sierra de Béjar y la Peña de Francia, son muy intensos y de carácter seco, favoreciendo la deshidratación del producto y su posterior conservación.

Las características particulares de los animales ibéricos, unido al sistema tradicional de crianza, la alimentación recibida y la prolongada edad al sacrificio constituyen los elementos diferenciadores de la materia prima utilizada en la elaboración de los jamones y paletas amparados. Esto junto con las condiciones particulares de la zona de elaboración y la prolongada curación, confieren al producto elementos diferenciadores del resto de elaborados cárnicos, con unas propiedades sensoriales específicas, destacando su sabor suave por el mínimo contenido en sal que los diferencia de otros elaborados cárnicos nacionales, la coloración rosada de la carne debida a las suaves temperaturas ambientales del proceso de secado, grasa untuosa al tacto por la alimentación recibida por los animales, la elevada infiltración grasa en forma de vetas intramusculares potenciado por el factor racial de los animales y el régimen de crianza en las dehesas y pastizales.

La calidad de los jamones y paletas de Guijuelo se encuentra vinculada a la zona geográfica por dos vías: por un lado, mediante la crianza de los animales ibéricos en las zonas adehesadas que configuran la zona de producción y por otro, por la elaboración de jamones y paletas en una zona de elaboración, mucho más restringida que la zona de producción, donde la tradición y las especiales condiciones climáticas (pluviometría reducida, temperaturas ambientales suaves, régimen eólico elevado debido a la penillanura entre dos sistemas montañosos, etc.) han propiciado la existencia de una industria chacinera altamente especializada en productos del Cerdo Ibérico.

La fase de producción se realizará en comarcas delimitadas, situadas en el suroeste de España coincidentes con la presencia de explotaciones agronómicas denominadas dehesas, ecosistema silvo-pastoril caracterizado por la presencia de árboles del género *Quercus*, cuyo fruto, las bellotas, ingerido por los animales da lugar a los productos de máxima

calidad. El manejo de los animales en régimen extensivo, denominado «montanera», permite su alimentación durante la última fase de su engorde, circunstancia que resulta del todo fundamental para que el producto final tenga una calidad diferenciada. Ello hace que el trabajo de los ganaderos con los cerdos, su saber hacer, consiga un adecuado bienestar y sanidad animal y además el aprovechamiento de los recursos naturales de la dehesa.

Las diferentes fases de elaboración de los jamones y paletas realizadas en la zona geográfica delimitada como zona de elaboración, son las responsables de la diferenciación sensorial de estos productos. El proceso de elaboración es complejo porque son muchos los factores que influyen en la calidad final del producto, por lo que el conocimiento transmitido entre generaciones se convierte en un elemento diferenciador y que dota al maestro jamonero de capacidades esenciales entorno a la valoración de los tiempos adecuados, en relación con las condiciones climatológicas, para que, con mínimo contenido de sal, el producto vaya madurando paulatinamente, adquiriendo las condiciones organolépticas requeridas y se garantice su seguridad alimentaria atendiendo a las condiciones ambientales (temperatura, humedad, ventilación) de cada una de las fases de elaboración posteriores al salado, teniendo en cuenta que el proceso se desarrolla en secaderos naturales.

Las operaciones a las que se somete la materia prima, después del sacrificio y despiece de las canales, en orden cronológico son las siguientes:

—Salazón. Consiste en la adición superficial de sal.

—Lavado. Una vez transcurrida la salazón, se elimina la sal superficial mediante agua potable y el cepillado de la pieza.

—Post-salado/asentamiento. Es una fase de duración variable donde se produce la difusión homogénea de la sal por el interior de la pieza.

—Curado/maduración. Se caracteriza por la pérdida paulatina de la humedad de la pieza.

—Envejecimiento. En este período se producen reacciones bioquímicas que dan lugar a las sustancias responsables del aroma y sabor característico de este producto.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1223

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Dehesa de Extremadura

GOOD(S)

1. **Ham and shoulder**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de origen Protegida "Dehesa de Extremadura"
C/ Cánovas del Castillo, s/n 2ª planta
06800 Mérida, Badajoz

Spain

GEOGRAPHICAL AREA

The production area of the raw material comprises meadows with holm oaks and/or cork oaks, present in all the municipalities that make up our Autonomous Community of Extremadura, comprising the provinces of Cáceres and Badajoz, which constitute the geographical area of the PDO.

The production and aging area coincides in its entirety with the raw material production area, Autonomous Community of Extremadura.

The production, processing and aging area is located in the Autonomous Community of Extremadura in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-0076

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1223

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Dehesa de Extremadura

PRODUIT(S)

1. **Jambon et palette**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de origen Protegida "Dehesa de Extremadura"
C/ Cánovas del Castillo, s/n 2ª planta
06800 Mérida, Badajoz

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production de la matière première comprend des terrains de pâturages constitués de chênes verts et/ou de chênes-liège, présents dans toutes les municipalités qui composent la communauté autonome d'Estrémadure, constituée des provinces de Cáceres et de Badajoz, qui forment l'aire géographique de l'AOP.

L'aire de production et d'affinage coïncide dans son intégralité avec la zone de production de la matière première, à savoir la communauté autonome d'Estrémadure.

L'aire de production, de fabrication et d'affinage se situe dans la communauté autonome d'Estrémadure, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-0076

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1223

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Dehesa de Extremadura

PRODUCTO(S)

1. **Jamón y paleta**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de origen Protegida "Dehesa de Extremadura"
C/ Cánovas del Castillo, s/n 2ª planta
06800 Mérida, Badajoz

España

ZONA GEOGRÁFICA

La zona de producción de la materia prima está constituida por las dehesas a base de encinas y/o alcornoques, presentes en la totalidad de los términos municipales que componen nuestra Comunidad Autónoma de Extremadura, constituida por las provincias de Cáceres y Badajoz, que son las que constituyen la zona geográfica de la D.O.P.

La zona de elaboración y maduración coincide en su totalidad con la zona de producción de materia prima, Comunidad Autónoma de Extremadura.

La zona de producción, de elaboración y de maduración se localiza en la Comunidad Autónoma de Extremadura en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el Artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-0076

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'DEHESA DE EXTREMADURA'

EU No: ES-PDO-0117-01287 — 24.11.2014

PDO (X) PGI ( )

1. Name

'Dehesa de Extremadura'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.2. Meat Products (cooked, salted, smoked, etc.)

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

Hams and shoulder hams covered by the PDO 'Dehesa de Extremadura' must have the following characteristics:

Physical characteristics:

External appearance: elongated, stylised, profile typical of the serrano 'V' cut, with trotter.

Weight: at least 5,75 kg for hams and 4 kg for shoulder hams.

Organoleptic characteristics:

Colour and appearance when cut: characteristic colour ranging from pink to purplish-red, marbled appearance when cut.

Flavour and aroma: delicately flavoured meat, not very salty or sweet. Characteristic and pleasant aroma.

Texture: not very fibrous.

Fat: glossy, yellowish-white in colour, aromatic, with a pleasant taste. Its consistency varies according to the proportion of acorns in the diet.

Physical-chemical characteristics:

Dehydration index: maximum water content of 50 % at the surface and 55 % at the core.

Sodium chloride: maximum 5 %.

Sales descriptions:

Depending on the animals' classification and diet, hams and shoulder hams are classified as follows:

Class I: Pure-bred Iberian acorn-fed ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Pure-bred Iberian acorn-fed shoulder ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Class II: Iberian acorn-fed ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Iberian acorn-fed shoulder ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Class III: Pure-bred Iberian pastured, fodder-fattened ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Pure-bred Iberian pastured, fodder-fattened shoulder ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Class IV: Iberian pastured, fodder-fattened ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Iberian pastured, fodder-fattened shoulder ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

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

Feed:

Extremadura is traditionally a livestock-farming region with extensive *dehesa*, which consists of grassland and open (holm and cork) oak woodland. It is the natural habitat of the Iberian breed of pig, which feeds on acorns, grasses and other natural resources of the *dehesa*. The environment, the acorn-based diet and the breed are all factors that combine to ensure that the fully grown and fully fattened pig reaches the peak of its development and produces an exquisite product with exceptional characteristics.

A key and fundamental factor which determines the quality of the Iberian pigs that will be used to produce PDO 'Dehesa de Extremadura' hams and shoulder hams and the subsequent organoleptic quality of the protected products is the traditional production system, in which the pigs are fed and managed under an extensive farming system during the final fattening stage, making use of the natural resources of the *dehesa*, i.e. acorns, grasses, natural pastures and stubble. It is during this final stage that the pigs gain the most weight.

Prior to this stage, the traditional farming system for Iberian pigs in Extremadura allows the pigs to feed on natural resources for most of the year. The long life cycle of the pigs and the sustainability of the *dehesa* agro-forestry system necessarily depend on the pigs being allowed to range over large areas, feeding largely on natural pastures and at times of the year, such as autumn, winter and spring, when those resources are plentiful. This applies to both acorn-fed pigs and pastured, fodder-fattened pigs, but the latter's diet requires supplementation with feed during the final fattening stage.

The supplementary feed used for pastured, fodder-fattened pigs is usually made from a mixture of 75-85 % grains and 5-15 % legumes. The grains consist primarily of wheat, barley and maize, which are traditionally farmed in the geographical area, in proportions that can vary between 15 % and 55 % for each one. The main legumes are peas and soya.

The traditional grazing required by the pig-rearing and fattening system and the fact that only the odd component such as soya, which makes up only a small percentage of the feed, is not produced in the area ensures that, of the total dry solids consumed, the percentage that comes from the geographical area is above the threshold laid down by the applicable legislation

Raw materials:

The fore and hind legs of the animals to be used to make PDO 'Dehesa de Extremadura' hams and shoulder hams must come from:

(a) Acorn-fed or mast-finished pigs: these pigs are intended for slaughter immediately after feeding exclusively on a diet of acorns, grasses and other natural resources of the *dehesa* without any supplementary feed. The pigs must have an average weight of between 92 kg and 115 kg at the start of the mast-feeding period and must gain at least 52 kg on this diet without any other type of feed, spending a minimum of over 60 days on

the *dehesa* before being slaughtered at an age of at least 14 months. Individual carcasses must weigh at least 115 kg, or at least 110 kg for pure-bred Iberian pigs.

(b)Pastured, fodder-fattened pigs: these pigs are raised on extensive holdings, fattened on a diet of feed consisting primarily of grains and legumes and finished by feeding on pasture for at least 90 days before slaughter. Feeding and drinking troughs must be more than 100 m apart and the stocking density must be no more than 15 pigs per hectare. The minimum age at slaughter is 12 months. Individual carcasses must weigh at least 115 kg, or at least 110 kg for pure-bred Iberian pigs.

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

The pigs must be reared and fattened and the hams and shoulder hams must be processed within the geographical area defined in point 4.

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

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

Protected hams and shoulder hams must have an identification label bearing the words ‘D.O.P “Dehesa de Extremadura”’ and the product class.

PDO ‘Dehesa de Extremadura’ logo:



4. Concise definition of the geographical area

The production area for the raw material consists of holm and/or cork oak *dehesa*, which is present in all the municipalities that make up the Autonomous Community of Extremadura, comprising the provinces of Cáceres and Badajoz, which constitute the geographical area for this PDO.

The product is made and matured in exactly the same area in which the raw material is produced, namely the Autonomous Community of Extremadura.

5. Link with the geographical area

Specificity of the geographical area

Natural factors: with approximately a million hectares of *dehesa*, Extremadura is an ecological paradise, as it has one of the best-preserved ecosystems in Europe, where livestock breeds (Iberian pigs, merino sheep, retinto cattle, etc.) live side by side with the wild animals which have found refuge there.

The region of Extremadura is located to the west of the southern part of the central plateau. It consists of the provinces of Cáceres and Badajoz and is crossed by three mountain ranges: in the north, the Sistema Central mountain range, with the foothills of the Sierra de Gredos; in the centre, the continuation of the Toledo Mountains, between the Tagus and Guadiana river basins; and in the south, the foothills of the Sierra Morena.

The climate is continental, with moderate Atlantic influences. The annual average temperature is 16 °C to 17 °C, but temperatures can reach as high as 41 °C (in July and August) and fall as low as – 2 °C (in December and January), and the annual average rainfall is between 500 mm and 1 200 mm.

Historical factors: there are countless historical and gastronomical references to pigs in Extremadura; for example:

—The existence of zoomorphic sculptures which date from the 5th to the 2nd centuries BC and are known as ‘Verracos’, a name which clearly alludes to pigs. They can be found in various parts of Extremadura, such as the Ambroz Valley, the Jerte Valley, La Vera, La Jara, Campo Arañuelo, Cáceres, Botija, Santa Marta de Magasca and Madrigalejo.

—The emergence of ‘butcher’s shops’ in the Roman villages on and around the fertile plains of the Guadiana, where suckling pig that was only one month, or ‘one moon’, old, as people would have said at the time, was one of the most popular food items among the better-off.

—The municipal charter of Montánchez, which dates from 1236, already contains references to *dehesa* dedicated exclusively to producing acorns to feed pigs.

—The municipal by-laws of Valencia de Alcántara, which were approved on 5 August 1489, refer specifically to matters relating to the Iberian pig, namely to the legal standards with which breeders, butchers and slaughtermen of Iberian pigs had to comply. These were soon extended to neighbouring municipalities, such as Alburquerque and San Vicente de Alcántara, and then to the whole of Extremadura (municipal by-laws of Torre de Don Miguel, 1534, 1564; municipal by-laws of Zafra, 1528; municipal by-laws of Cáceres, 1569, etc.).

—The chapter of Doctor Iván de Sorapán's *Manual de Medicina* (1616) which deals with the fertility and riches of Extremadura emphasises the high quality of its acorn-fed meat and its many hams, which were sent as far afield as the New World.

—The references to the 'consumption of more than 80 pigs a year' in Diego Martínez Abad's book *Instrvccion de Vn pasajero para no errar el camino* (1697), which was dedicated to the Monastery of Our Lady of Guadalupe.

—The Catastro de Ensenada (land registry) of 1752 contains the first records regarding the pig population, with specific data relating to the years between 1461 and 1785. They are held in the archives of the Monastery of Guadalupe, which is famous for its tradition of keeping herds of pigs.

—References in the folklore of Extremadura, such as the following song:

'D'Alcuescar quiero l'aceite [From Alcuescar, I want oil]

De Montánchez el jamón [From Montánchez, ham]

D'Albalá quiero centeno [From Albalá, I want rye]

De Miajadas el turrón' [From Miajadas, *turrón* (a type of nougat)]

Specificity of the product

Producers of 'Dehesa de Extremadura' hams and shoulder hams make them with patience and care to ensure that they reach perfection and have that unmistakeable aroma and flavour.

This involves not only the mechanics of the production process but also, and more importantly, environmental factors such as humidity, temperature, time, etc., which give the products their specific organoleptic characteristics.

Although salting is a very simple procedure, it involves a very complex process in which the salt penetrates from the surface to the core of the product and, because it is hygroscopic, forces the water towards the outer layer.

The hams and shoulder hams are then hung in chambers until the saltiness at the product's core is sufficient to prevent the development of micro-organisms. As soon as the resting phase has been completed, maturing begins.

During maturation, the components of the product undergo a series of complex changes, leading to the development of its organoleptic characteristics. The hams are hung in a well-ventilated place to encourage moisture loss, after which they are moved to a room with a lower relative humidity, where conditions favour the development of their aroma, which is a very complex process, as the components of the raw material undergo numerous changes due to degradation, some of which are autolytic, while others are microbial in nature,

resulting from the presence of fungal and bacterial flora. Those changes take place in an interactive manner, as the area's microclimates promote the development of a genuine ecosystem.

Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The *dehesa* ecosystem is an agro-forestry system that allows the natural resources to be managed in a balanced and non-destructive way. This valuable environment has been preserved thanks largely to the Iberian pig, for which it forms the ideal habitat, and it is here that the raw materials for the products protected by the 'Dehesa de Extremadura' PDO are produced.

The Iberian pig is a breed well suited to this environment and has been the mainstay of a livelihood of direct consumption that has continued to this day and is now a global example of a sustainable economy, linked to a way of life in which man, the *dehesa*, the Iberian pig and the products derived from it have existed side by side for centuries in the same way, with the same breed and the same artisanal production method, in which the only ingredients are a unique raw material, the know-how of the artisan, salt, wind and time, as a result of which 'Dehesa de Extremadura' ham and shoulder ham are still made according to the same artisanal method as in times past.

Because of its southerly location, Extremadura has a continental climate with moderate Atlantic influences, giving it temperature and humidity conditions which influence both the production of the raw material (free-range fattening of Iberian pigs on the *dehesa*) and the production of the final product. The conditions are ideal for salting and maturing and give the final product specific and unique physico-chemical and organoleptic characteristics.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«DEHESA DE EXTREMADURA»

Nº UE: ES-PDO-0117-01287 — 24.11.2014

AOP (X) IGP ( )

1. Dénomination(s)

«Dehesa de Extremadura»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. ***Type de produit***

Classe 1.2. Produits à base de viande (cuits, salés, fumés, etc.)

3.2. ***Description du produit portant la dénomination visée au point 1***

Les jambons et épaules protégés par l'AOP «Dehesa de Extremadura» présentent les caractéristiques suivantes:

Caractéristiques physiques:

Forme extérieure: allongée, stylisée, profilée par une découpe dite «Serrano en V», le sabot étant conservé.

Poids: ne peut être inférieur à 5,75 kg pour les jambons et 4 kg pour les épaules.

Caractéristiques organoleptiques:

Coloration et aspect à la découpe: couleur caractéristique allant du rose au rouge pourpre. Aspect à la découpe: gras infiltré dans la masse musculaire.

Saveur et arôme: viande à la saveur délicate, peu salée ou douce: Arôme agréable et caractéristique.

Texture: peu fibreuse.

Graisse: brillante, de couleur blanche-jaunâtre, aromatique et de saveur agréable. La consistance varie selon le pourcentage de glands dans l'alimentation.

Caractéristiques physico-chimiques:

Taux de déshydratation avec une teneur en eau maximale de 50 % en surface et de 55 % en profondeur.

Chlorure de sodium: maximum 5 %.

Dénominations de vente:

Compte tenu de la classification des animaux et de leur régime alimentaire, les classes suivantes de jambons et d'épaules ont été définies:

Classe I :*Jamón de bellota 100 % ibérico*: jambon issu de porcs de race ibérique à 100 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit au point a) *cerdo de bellota* ou porc fini en chênaie;

Paleta de bellota 100 % ibérica: épaule issue de porcs de race ibérique à 100 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point a) *cerdo de bellota* ou porc fini en chênaie;

Classe II :*Jamón de bellota ibérico*: jambon issu de porcs de race ibérique à 75 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point a) *cerdo de bellota* ou porc fini en chênaie;

Paleta de bellota ibérica: épaule issue de porcs de race ibérique à 75 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point a) *cerdo de bellota* ou porc fini en chênaie;

Classe III :*Jamón de cebo de campo 100 % ibérico*: jambon issu de porcs de race ibérique à 100 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point b) *cerdo de cebo de campo*.

Paleta de cebo de campo 100 % ibérica: épaule issue de porcs de race ibérique à 100 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point b) *cerdo de cebo de campo*.

Classe IV :*Jamón de cebo de campo ibérico*: jambon issu de porcs de race ibérique à 75 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point b) *cerdo de cebo de campo*.

Paleta de cebo de campo ibérica: épaule issue de porcs de race ibérique à 75 % qui satisfont aux conditions d'alimentation indiquées dans la description du produit, au point b) *cerdo de cebo de campo*.

3.3. ***Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)***

Alimentation animale:

L'Estrémadure est une région traditionnelle d'élevage, où celui-ci se pratique dans les *dehesas*, vastes pâturages de prairies et de forêts ouvertes de fagacées (chênes verts et chênes-lièges) constituant l'habitat naturel du porc ibérique, qui s'y nourrit de glands, d'herbes et d'autres ressources naturelles. De par la qualité de sa race, son environnement et son alimentation à base de glands, le porc ibérique, lorsqu'il a atteint son stade optimal de développement et d'engraissement, offre un produit exquis aux caractéristiques exceptionnelles.

La qualité des porcs ibériques à partir desquels seront produits les jambons et les épaules bénéficiant de l'AOP «Dehesa de Extremadura» et la qualité organoleptique future de ces jambons et épaules reposent sur le facteur essentiel et fondamental qu'est le système traditionnel de production, qui repose sur un régime d'élevage extensif durant la phase finale d'engraissement et sur une alimentation tirant parti des ressources naturelles présentes dans la *dehesa* (glands, herbes, pâturages naturels et chaumes). C'est au cours de cette dernière phase que le porc prend le plus de poids.

Durant les phases antérieures, le régime d'élevage traditionnel du porc ibérique en Estrémadure favorise également l'exploitation des ressources naturelles durant une bonne partie de l'année. En effet, du fait de la longueur du cycle de vie des animaux et de la durabilité du système agroforestier de la *dehesa*, les porcs paissent dans de grandes exploitations où ils se nourrissent en grande partie de pâturages naturels, et ce pendant l'automne, l'hiver et le printemps, saisons pendant lesquelles les ressources naturelles sont abondantes. Ceci vaut aussi bien pour les porcs nourris exclusivement de glands (*cerdo de bellotas*) que pour les porcs en alimentation mixte (*cerdo de cebo de campo*), qui reçoivent une alimentation complémentaire lors de la phase finale d'engraissement.

Cette alimentation complémentaire est un mélange composé habituellement de 75 à 85 % de céréales et de 5 à 15 % de légumineuses. Les céréales regroupent essentiellement le blé, l'orge et le maïs, qui sont produits traditionnellement dans l'aire géographique, avec des marges indicatives qui oscillent entre 15 et 55 % pour chaque céréale, tandis que les principales légumineuses sont le pois et le soja.

Le fait que le régime d'élevage et d'engraissement repose sur le pâturage traditionnel et que seul le soja n'est pas produit sur le territoire, tout en ne représentant qu'un pourcentage minime de l'alimentation, garantit que la proportion de matière sèche totale ingérée provenant de l'aire géographique est supérieure à la limite établie dans la réglementation en vigueur.

Matières premières:

Les extrémités des animaux à partir desquelles seront élaborés les jambons et les épaules susceptibles d'être protégées par l'AOP «Dehesa de Extremadura» proviennent de l'un ou l'autre type de porc décrit ci-après:

a)*cerdo de bellota* ou porc fini en chênaie: il est destiné à être abattu immédiatement après avoir reçu une alimentation exclusivement composée de glands, d'herbe et d'autres ressources naturelles poussant dans la *dehesa*, sans recevoir aucun complément alimentaire. Le poids moyen des animaux du troupeau doit être compris entre 92 et 115 kg au début du pacage en chênaie et augmenter d'au moins 52 kg durant un séjour en chênaie de 60 jours au minimum, sans apports alimentaires additionnels. L'âge d'abattage minimal est de 14 mois. Le poids minimal de la carcasse est de 110 kg pour les animaux de race ibérique pure et de 115 kg pour les autres;

b)*cerdo de cebo de campo*: il reçoit durant la phase d'engraissement une alimentation essentiellement à base de céréales et de légumineuses. Élevé en régime extensif, il passe au minimum 90 jours en pâturage jusqu'au moment de l'abattage. Les mangeoires doivent être distantes des abreuvoirs de plus de 100 mètres et la densité animale ne peut excéder 15 porcs par hectare. L'âge minimal d'abattage est de 12 mois. Le poids minimal de la carcasse est de 110 kg pour les animaux de race ibérique pure et de 115 kg pour les autres.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

L'élevage et l'engraissement des porcs ont lieu obligatoirement dans l'aire géographique définie au point 4, de même que l'élaboration des jambons et des épaules.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc. du produit auquel la dénomination fait référence*

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3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Les jambons et les épaules protégés portent une marque d'identification sur laquelle figurent obligatoirement la mention AOP «Dehesa de Extremadura» et la catégorie à laquelle ils appartiennent.

Logo de l'AOP «Dehesa de Extremadura»

4. Description succincte de la délimitation de l'aire géographique

L'aire de production de la matière première est constituée par les pâturages de chênes verts et/ou de chênes-lièges (*dehesa*) présents sur l'ensemble des territoires des communes composant la Communauté autonome d'Estrémadure. Celle-ci comprend les provinces de Cáceres et de Badajoz, qui correspondent à l'aire géographique de l'AOP.

La zone d'élaboration et d'affinage coïncide entièrement avec l'aire de production de la matière première, à savoir la Communauté autonome d'Estrémadure.

5. Lien avec l'aire géographique

Spécificité de l'aire géographique

Facteurs naturels: l'Estrémadure, avec près d'un million d'hectares de *dehesa*, est un paradis écologique. Elle possède un des écosystèmes les mieux conservés d'Europe, dans lequel coexistent de manière harmonieuse des animaux d'élevage (par exemple, porc ibérique, brebis Mérinos, veau Retinto) et des espèces sauvages, qui y trouvent un véritable refuge.

L'Estrémadure est une région située à l'ouest du sous-plateau méridional. Elle se compose des provinces de Cáceres et de Badajoz, et est traversée par trois systèmes montagneux: au nord, le système central avec les contreforts de la Sierra de Gredos; au centre, les Monts de Tolède s'étendent entre le Tage et le Guadiana; au sud, les contreforts de la Sierra Morena.

Le climat est de type continental, avec une influence atlantique modérée, une température moyenne annuelle de 16 à 17 °C, des températures extrêmes variant entre 41 °C (en juillet et août) et – 2 °C (en décembre et janvier) et des précipitations moyennes annuelles comprises entre 500 et 1 200 mm.

Facteurs historiques: on trouve en Estrémadure de très nombreuses références historiques et gastronomiques au porc ibérique:

—Apparition, entre le V^{e} et le II^{e} siècle avant J.-C., de sculptures zoomorphes portant le nom de *verracos* (verrats), référence évidente à l'élevage porcin, dans plusieurs régions

comme Valle del Ambroz, Valle del Jerte, La Vera, La Jara, Campo Arañuelo, Cáceres, Botija, Santa Marta de Magasca et Madrigalejo.

—Apparition des *carnecerias* (boucheries) des localités romaines dans la plaine du fleuve Guadiana et des environs, dont le produit le plus demandé par la classe aisée était le cochon de lait d'un mois ou «d'une lune» comme on disait alors.

—Adoption en 1236 du *Fuero de Montánchez*, texte législatif dans lequel sont mentionnées les *dehesas* consacrées exclusivement à la production de glands en vue d'alimenter le cheptel porcin.

—Publication des arrêtés municipaux de Valencia de Alcántara, adoptés le 5 août 1489, faisant mention particulière de questions liées au porc ibérique et se référant à des règles légales applicables aux éleveurs, aux bouchers et aux abatteurs de porc. La portée de ces textes s'est rapidement étendue à d'autres communes limitrophes comme Albuquerque, San Vicente de Alcántara, puis à toute l'Estrémadure (arrêtés de Torre de Don Miguel de 1534 et 1564, celui de Zafra de 1528, de Cáceres de 1569, etc.).

—Évocation, dans le *Manual de Medicina* du Dr Ivan de Sorapan (1616), au chapitre consacré à la fertilité et aux richesses d'Estrémadure, de la qualité de la viande des porcs nourris de glands et des nombreux jambons exportés jusque dans le Nouveau monde.

—Références aux «frais correspondant à plus de 80 porcs par an» dans l'ouvrage de Diego Martínez Abad (1697), *Instrvccion de Vn pasajero para no errar el camino*, qui est consacré au Monastère royal de Notre-Dame de Guadalupe.

—Le cadastre d'Ensenada (1752) nous donne les premières informations recensées concernant le cheptel porcin et mentionne des dates précises entre 1461 et 1785. Ces archives sont conservées dans le monastère de Guadalupe, célèbre pour sa tradition d'élevage de porcs.

—Références du folklore régional d'Estrémadure — Paroles d'une chanson populaire:

«D'Albalá quiero centeno [D'Albalá j'aime le seigle]

De Montánchez el jamón [De Montánchez, le jambon]

D'Albalá quiero centeno [D'Albalá j'aime le seigle]

De Miajadas el turrón [De Miajadas, le turrón].»

Spécificité du produit

Les producteurs de jambons et épaules «Dehesa de Extremadura» élaborent leurs produits avec beaucoup de patience et de soin jusqu'à obtention d'un produit optimal, à l'arôme et à la saveur uniques.

Interviennent dans ce processus non seulement les aspects mécaniques de la production, mais aussi et surtout les facteurs environnementaux comme l'hygrométrie, la température, la durée de chaque étape, etc., qui confèrent à ces produits leurs spécificités organoleptiques.

La salaison, qui repose sur une gestuelle très simple, est néanmoins à l'origine d'un processus très complexe d'assimilation du sel de la surface vers l'intérieur du produit, ce qui entraîne une évacuation de l'eau vers la couche externe, grâce aux propriétés hygroscopiques du sel.

À la suite de cette opération, les jambons et les épaules sont suspendus en chambres pendant le temps nécessaire pour qu'à l'intérieur des pièces la teneur en sel soit suffisante pour empêcher le développement de micro-organismes. À l'issue de cette phase de repos commence la phase d'affinage.

À ce stade se déroule une série complexe de modifications des composants du produit qui permettent le développement de ses caractéristiques sensorielles. Les jambons sont suspendus dans les locaux bien ventilés, ce qui favorise l'évacuation de l'humidité, puis dans d'autres locaux à l'humidité relative inférieure, ce qui favorise alors le développement de leur arôme. Lors de ce processus très complexe, les composants de la matière première subissent de nombreuses modifications cataboliques, certaines de nature autolytique, d'autres de nature microbienne, grâce à la présence d'une flore fongique et bactérienne. Ces modifications se produisent de manière interactive, dans le cadre d'une véritable écologie, à la faveur des microclimats existant dans la région.

Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou d'autres caractéristiques du produit (pour les IGP)

L'écosystème de la *dehesa* constitue un système agroforestier qui permet une exploitation équilibrée et non abusive des ressources naturelles. L'environnement a pu conserver sa valeur en grande partie grâce au porc ibérique, qui y trouve un habitat idéal pour son développement. C'est là qu'est produite la matière première qui sert à l'élaboration des produits bénéficiant de l'appellation d'origine protégée «Dehesa de Extremadura».

Le porc ibérique est une race adaptée à ce milieu et a été le pilier d'un mode de vie autarcique, qui a perduré au fil du temps et qui représente aujourd'hui un bel exemple mondial d'une économie durable, liée à un mode de vie dans lequel les hommes, la *dehesa*, le porc ibérique et ses produits dérivés ont été préservés tels quels pendant des siècles. C'est ainsi que le jambon et l'épaule de porc ibérique «Dehesa de Extremadura» sont aujourd'hui produits de la même manière artisanale qu'il y a des siècles, à partir d'une même race et au cœur d'un même système artisanal de production, en bénéficiant d'une matière première unique, d'un savoir-faire traditionnel, de sel, d'air et de repos.

De par sa situation méridionale, l'Estrémadure jouit d'un climat de type continental, avec une influence atlantique modérée. Les températures et les taux d'humidité influent tant sur la production de la matière première (engraissement du porc ibérique en régime extensif dans la *dehesa*) que sur les conditions d'élaboration du produit final, ce qui favorise des conditions optimales pour le salage et l'affinage et permet de conférer au produit final des caractéristiques physico-chimiques et organoleptiques particulières et uniques.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«DEHESA DE EXTREMADURA»

N.º UE: ES-PDO-0117-01287 — 24.11.2014

DOP (X) IGP ( )

1. Nombre

«Dehesa de Extremadura»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.2. Productos cárnicos (cocidos, en salazón, ahumados, etc.)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Los jamones y paletas protegidos por la D.O.P. «Dehesa de Extremadura» presentaran las siguientes características:

Características físicas:

Forma exterior: Alargado, estilizado, perfilado mediante el llamado corte serrano en «V», conservando la pezuña.

Peso: No inferior a 5,75 kg en jamones y 4 kg en paletas.

Características organolépticas:

Color y aspecto al corte: Color característico del rosa al rojo púrpura y aspecto al corte con grasa infiltrada en la masa muscular.

Sabor y aroma: Carne de sabor delicado poco salado o dulce: Aroma agradable y característico.

Textura: Poco fibrosa.

Grasa: Brillante, coloración blanco-amarillenta, aromática y de sabor grato. La consistencia varía según el porcentaje de alimentación con bellota.

Características Físico –Químicas:

Índice de deshidratación con un contenido acuoso máximo del 50 % en superficie y del 55 % en profundidad.

Cloruro sódico máximo del 5 %.

Denominaciones de venta:

Atendiendo a la clasificación de los animales y régimen de alimentación, se establecen las siguientes clases de jamones y paletas:

Clase I: Jamón de bellota 100 % ibérico: procedentes de cerdos 100 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «a» cerdo de bellota o terminado en montanera.

Paleta de bellota 100 % ibérica: procedentes de cerdos 100 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «a» cerdo de bellota o terminado en montanera.

Clase II: Jamón de bellota ibérico: procedentes de cerdos 75 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «a» cerdo de bellota o terminado en montanera.

Paleta de bellota ibérica: procedentes de cerdos 75 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «a» cerdo de bellota o terminado en montanera.

Clase III: Jamón de cebo de campo 100 % ibérico: procedentes de cerdos 100 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «b» cerdo de cebo de campo.

Paleta de cebo de campo 100 % ibérica: procedentes de cerdos 100 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «b» cerdo de cebo de campo.

Clase IV: Jamón de cebo de campo ibérico: procedentes de cerdos 75 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «b» cerdo de cebo de campo.

Paleta de cebo de campo ibérica: procedentes de cerdos 75 % ibéricos que cumplen los requisitos de alimentación indicados en la descripción del producto según el apartado «b» cerdo de cebo de campo.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

Piensos:

Extremadura es una región tradicionalmente ganadera de grandes dehesas formadas por pastizales y bosques abiertos de quercíneas (encinas y alcornoques), hábitat natural de la raza porcina ibérica, alimentándose de bellota, hierbas y demás recursos de la dehesa. El entorno, la alimentación con bellota y la raza hacen que el cerdo llegado a su fin de crecimiento y engorde, alcance el punto óptimo de desarrollo, y dé lugar a un producto exquisito y de excepcionales características.

Un factor clave y fundamental, a la hora de determinar la calidad de los cerdos ibéricos que van a dar lugar a los jamones y paletas con DOP «Dehesa de Extremadura» y la posterior calidad organoléptica de las piezas amparadas, es el tradicional sistema de producción con la alimentación y manejo en régimen extensivo en su fase final de engorde, aprovechando los recursos naturales de las dehesas como son bellota, hierbas, pastos naturales y rastrojos. Es en esta fase final, donde el cerdo tiene mayor reposición.

Hasta la llegada de esta fase, el sistema de cría tradicional del cerdo ibérico en Extremadura, permite el aprovechamiento de los recursos naturales durante gran parte del año, pues el largo ciclo de vida de estos animales y la sostenibilidad del sistema agroforestal de la dehesa, pasan necesariamente por la permanencia en grandes extensiones alimentándose de pastos naturales en gran proporción y durante períodos que abarcan otoño, invierno y primavera donde los citados recursos naturales son abundantes. Este aspecto es igual tanto para los cerdos de bellota como para los de cebo de campo, siendo necesario en estos últimos el aporte de alimentación suplementaria a base de piensos en su fase final de engorde.

Esta alimentación suplementaria para los cerdos de cebo de campo está elaborada habitualmente por una mezcla de un 75-85 % de cereales y 5-15 % de leguminosas. Los cereales están constituidos fundamentalmente por trigo, cebada y maíz, de producción tradicional en la zona geográfica, con márgenes orientativos que oscilan entre un 15-55 % de cada uno de ellos, siendo las principales leguminosas el guisante y la soja.

El pastoreo tradicional que obliga el propio sistema de cría y engorde, así como el hecho de que tan solo algún componente como la soja no se produce en el territorio, y que este supone un porcentaje mínimo, garantiza que el porcentaje de materia seca total ingerida de la alimentación procedente de la zona geográfica es superior al límite establecido en la reglamentación de aplicación.

Materias primas:

Las extremidades de los animales para elaborar jamones y paletas amparables por la D.O.P. «Dehesa de Extremadura» procederán de:

a)Cerdo de bellota o terminado en montanera; Es aquel que se destina al sacrificio inmediatamente después del aprovechamiento exclusivo de bellotas, hierba y demás recursos naturales de la dehesa, sin posibilidad de administración de alimentación suplementaria. La partida de cerdos debe tener un peso medio de entrada en montanera, comprendido entre los 92 y 115 kg y reponer en este régimen sin que se permita otro tipo de alimentación, como mínimo 52 kg de peso, durante una estancia mínima en la dehesa de más de 60 días, y con una edad mínima al sacrificio de 14 meses. El peso mínimo individual de la canal será de 115 kg, excepto para los animales 100 % ibéricos que será de 110 kg.

b)Cerdo de cebo de campo: Es aquel cuya alimentación en su fase de engorde se lleva a cabo mediante el aporte de piensos, constituidos fundamentalmente de cereales y leguminosas, cuyo manejo se realice en explotaciones extensivas y que completan su alimentación mediante una estancia mínima en campo de 90 días hasta el momento del sacrificio. Los comederos deberán estar separados de los bebederos una distancia superior a 100 metros, y la densidad máxima será de 15 cerdos por hectárea. La edad mínima de sacrificio será de 12 meses. El peso mínimo individual de la canal será de 115 kg, excepto para los animales 100 % ibéricos que será de 110 kg.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

La cría y engorde de los cerdos y la elaboración de los jamones y paletas se realizan de forma obligatoria en la zona geográfica definida en el punto 4.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

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3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

Los jamones y paletas amparados llevaran una identificación en la que figurará de forma obligatoria la mención D.O.P. «Dehesa de Extremadura» y la categoría a la que pertenece.

Logotipo DOP Dehesa de Extremadura:

4. Descripción sucinta de la zona geográfica

La zona de producción de la materia prima está constituida por las dehesas a base de encinas y/o alcornoques, presentes en la totalidad de los términos municipales que componen nuestra Comunidad Autónoma de Extremadura, constituida por las provincias de Cáceres y Badajoz, que son las que constituyen la zona geográfica de la D.O.P.

La zona de elaboración y maduración coincide en su totalidad con la zona de producción de materia prima, Comunidad Autónoma de Extremadura.

5. Vínculo con la zona geográfica

Carácter específico de la zona geográfica

Factores naturales: Extremadura, con cerca de un millón de hectáreas de dehesa, constituye un paraíso ecológico, al contar con uno de los ecosistemas mejor conservados de Europa, donde conviven de forma armoniosa especies ganaderas (cerdo ibérico, oveja merina, vacuno retinto, …) con otras especies salvajes, que encuentran aquí un auténtico refugio.

Extremadura es una región situada al oeste de la Submeseta Sur, formada por las provincias de Cáceres y Badajoz, y cruzada por tres sistemas montañosos: al Norte, el Sistema Central con las estribaciones de la Sierra de Gredos; en el centro, entre los ríos Tajo y Guadiana, la continuación de los Montes de Toledo; y al sur las estribaciones de Sierra Morena.

El clima es continental con moderada influencia atlántica, con una temperatura media anual entre los 16 ° y 17 °C, con temperaturas extremas que oscilan entre los 41 °C (en julio y agosto) y los -2 °C (diciembre y enero) con una precipitación media anual que oscila entre 500 mm y 1 200 mm.

Factores históricos: Son innumerables las referencias históricas y gastronómicas acerca del cerdo en Extremadura, tales como:

—Aparición de las esculturas zoomorfas datadas entre los siglos V y II a.C., llamadas «Verracos», en clara referencia al ganado porcino, y presentes en diversas zonas

extremeñas como valle del Ambroz, Valle del Jerte, La Vera, La Jara, Campo Arañuelo, Cáceres, Botija, Santa Marta de Magasca y Madrigalejo.

—La aparición de las llamadas «carnecerias» de los pueblos romanos de las vegas del Guadiana y alrededores, donde uno de los alimentos más demandados entre la clase acomodada, era el lechón de un mes de vida, o como se llamaba entonces, de «una luna».

— Fuero de Montánchez, del año 1.236, donde ya aparece recogido la existencia de dehesas dedicadas exclusivamente a la producción de bellotas, con el fin de alimentar el ganado de cerda.

— Ordenanzas municipales de Valencia de Alcántara, aprobadas el 5 de agosto de 1489, que hacían mención especial a temas relacionados con el cerdo ibérico, referido a normas legales que debían cumplir criadores, carniceros y matarifes del cerdo, y que se extendieron de forma rápida a otros municipios limítrofes como Alburquerque, San Vicente de Alcántara, ampliándose a toda Extremadura. (Ordenanzas de Torre de Don Miguel-1534, 1564-, Ordenanzas de Zafra-1528-, Ordenanzas de Cáceres- 1569, etc.).

— El capítulo dedicado a la fertilidad y riquezas de Extremadura, por el Doctor Ivan de Sorapan, en su Manual de Medicina (1.616), donde resalta la buena calidad de las carnes de bellota y de sus muchos jamones que hasta el nuevo mundo eran enviados.

— Las referencias «de gasto de mas de ochenta puercos al año» que se hacen en el libro escrito por D. Diego Martínez Abad, (1697), titulado «Instrvccion de Vn pasajero para no errar el camino» dedicada a la Santa y Real Casa de Ntra. Sra. De Guadalupe.

— Catastro de Ensenada (1752), primeros datos recogidos respecto a la cabaña ganadera porcina, con datos concretos entre 1461 y 1785, archivados en el Monasterio de Guadalupe, famoso por su tradición de piaras de cerdos.

—Referencias del folklore extremeño que canta:

D’Alcuescar quiero l’aceite

De Montánchez el jamón

D’Albalá quiero centeno

De Miajadas el turrón

Carácter específico del producto

Los productores de jamones y paletas de «Dehesa de Extremadura» elaboran con paciencia y esmero estos para que alcancen el punto exacto, el aroma y sabor inconfundibles.

En este proceso no solo intervienen la mecánica de la elaboración, sino, y principalmente los factores ambientales como la humedad, temperatura, tiempo y otros, que confieren a estos productos sus características peculiares organolépticas.

El salado a pesar de ser, una mecánica muy simple, entraña un proceso muy complejo de entrada de la sal desde la superficie hacia el interior del producto provocando la salida del agua hacia la capa externa, debido a la higroscopicidad de la sal.

Tras esta operación los jamones y paletas se cuelgan en cámaras el tiempo necesario para que en el interior de las piezas, se alcance un nivel suficiente de sal que inhiba el desarrollo de microorganismos. Finalizada esta fase de reposo, comienza la fase de maduración.

En esta fase tienen lugar una serie de complejos cambios en los componentes del producto, responsables del desarrollo de las características sensoriales. Se cuelgan los jamones en los locales bien ventilados, facilitándose de esta forma la perdida de humedad, pasando posteriormente a otros de humedad relativa menor, donde se favorece el desarrollo del aroma, proceso muy complejo ya que sobre los componentes de la materia prima se producen numerosos cambios de tipo degradativo, unos autolíticos y otros de naturaleza microbiana, debidos a la flora presente tanto fúngica como bacteriana. Estos cambios suceden de una manera interactiva estableciéndose una verdadera ecología favorecida por los microclimas existentes en esta zona.

Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de una DOP) o la calidad, la reputación u otras características específicas del producto (en el caso de una IGP)

El ecosistema de la dehesa constituye un sistema agroforestal, que permite una explotación equilibrada y no abusiva de los recursos naturales. Este valioso medio se ha conservado gracias, en gran medida al cerdo ibérico, que encuentra aquí el hábitat ideal para su desarrollo, y es aquí donde se produce la materia prima para los productos amparados por la Denominación de Origen Protegida «Dehesa de Extremadura».

El cerdo ibérico es una raza adaptada a este medio y ha sido el eje principal de un medio de vida de autoconsumo, que ha persistido a lo largo del tiempo, y que hoy por hoy es ejemplo mundial de una economía sostenible, ligada a una forma de vida, en la que hombre, dehesa, cerdo ibérico y productos procedentes del mismo se han mantenido durante siglos de la misma forma, con la misma raza y con el mismo sistema de elaboración artesanal, en el que tan solo una materia prima única, unas

manos artesanas, sal, viento y reposo, han hecho que un producto como el jamón y la paleta ibérica «Dehesa de Extremadura» se elabore ahora de la misma manera artesanal que en épocas ancestrales.

La situación meridional de Extremadura le confieren un clima continental con moderada influencia atlántica, que proporciona unas condiciones de temperatura y humedad, que influyen tanto en la producción de la materia prima (engorde del cerdo ibérico en régimen extensivo en la dehesa), como para las condiciones de elaboración del producto final, con unas condiciones óptimas para el salado y la maduración, trasmitiéndole el producto final unas características físico-químicas y organolépticas específicas y únicas.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1224

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Cereza del Jerte

GOOD(S)

1. **Cherries**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Designation of Origin "Cereza del Jerte".

Address Consejo Regulador de la Denominación de Origen Protegida "Cereza del Jerte"
Pol. Ind. Centro de Empresas, Carretera Nacional 110, km. 381, 400
10613 Navaconcejo, Cáceres

Spain

GEOGRAPHICAL AREA

The production area comprises lands belonging to the following municipal districts, grouped by counties:

- Valle del Jerte:

Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas, Valdastillas,

- County of Vera:

Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera,

Pasarón de la Vera, Torremenga.
- Valle del Ambroz:
Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla, Segura de Toro.

The existence of a strong relationship between quality, the mountainous location of the farms and the form of production excludes from the demarcation lands and farms not located in the mountainous agricultural area, impacting the following elevations and municipalities:

- Below an elevation of 500 m., the farms located in Aldeanueva de La Vera, Arroyomolinos de La Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de La Vera, Pasarón de La Vera and Torremenga are excluded.
- Below an elevatioon of 600 m, farms located in Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla and Segura de Toro are likewise excluded.

The production area and the conditioning and packaging area are the same. The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1485/2007 of December 14, 2007 entering certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications [Carne de Bísaro Transmontano or Carne de Porco Transmontano (PDO), Szegedi szalámi or Szegedi téliszalámi (PDO), Pecorino di Filiano (PDO), Cereza del Jerte (PDO), Garbanzo de Fuentesaúco (PGI), Lenteja Pardina de Tierra de Campos (PGI), Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) (PGI), Skalický trdelník (PGI)].

Official Journal of the European Union L330 dated 15.12.2007.

PDO-ES-0233

December 15, 2007

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1224

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Cereza del Jerte

PRODUIT(S)

1. **Cerises**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée "Cereza del Jerte".

Adresse Consejo Regulador de la Denominación de Origen Protegida "Cereza del Jerte"
Pol. Ind. Centro de Empresas, Carretera Nacional 110, km. 381, 400
10613 Navaconcejo, Cáceres

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est constituée par les terres appartenant aux municipalités suivantes, regroupées par régions:
- Vallée du Jerte:
Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas, Valdastillas,
- Région de la Vera:
Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara,

Jaraíz de la Vera, Pasarón de la Vera, Torremenga.
- Vallée de l'Ambroz:
Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla, Segura de Toro.

L'étroite relation entre la qualité, la situation montagneuse des exploitations et le type de production exclut de l'aire géographique de l'AOP les terrains et les exploitations agricoles se trouvant en dehors de la zone agricole montagneuse, en conséquence:

- En-dessous de 500 mètres d'altitude, les exploitations agricoles situées à Aldeanueva de La Vera, Arroyomolinos de La Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de La Vera, Pasarón de La Vera y Torremenga, sont exclues.
- En-dessous de 600 mètres d'altitude, les exploitations situées à Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla y Segura de Toro sont également exclues.

L'aire de production coïncide avec celle de conditionnement et d'emballage. L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) no 1485/2007 de la Commission du 14 décembre 2007 enregistrant certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées [Carne de Bísaro Transmontano ou Carne de Porco Transmontano (AOP), Szegedi szalámi ou Szegedi téliszalámi (AOP), Pecorino di Filiano (AOP), Cereza del Jerte (AOP), Garbanzo de Fuentesaúco (IGP), Lenteja Pardina de Tierra de Campos (IGP), Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) (IGP), Skalický trdelník (IGP)].

Journal officiel de l'Union européenne L330 du 15.12.2007.

PDO-ES-0233

15.12.2007

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1224

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Cereza del Jerte

PRODUCTO(S)

1. **Cerezas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Denominación de Origen Protegida "Cereza del Jerte".

Dirección Consejo Regulador de la Denominación de Origen Protegida "Cereza del Jerte"
Pol. Ind. Centro de Empresas, Carretera Nacional 110, km. 381, 400
10613 Navaconcejo, Cáceres

España

ZONA GEOGRÁFICA

La zona de producción está constituida por los terrenos pertenecientes a los términos municipales siguientes, agrupados por comarcas:

- Valle del Jerte:

Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas, Valdastillas,

- Comarca de la Vera:

Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste,

Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera, Pasarón de la Vera, Torremenga.
- Valle del Ambroz:
Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla, Segura de Toro.

La existencia de una fuerte relación entre la calidad, la localización montañosa de las explotaciones y la forma de producción excluye de la demarcación a los terrenos y explotaciones agrícolas no ubicados en el área agrícola de montaña, lo que afecta a las cotas y municipios siguientes:
- Por debajo de la cota de 500 m., se excluyen las explotaciones agrícolas situadas en Aldeanueva de La Vera, Arroyomolinos de La Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de La Vera, Pasarón de La Vera y Torremenga.
- Por debajo de la cota 600 m., se excluyen igualmente, las explotaciones situadas en Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla y Segura de Toro.

La zona de producción y la de acondicionamiento y envasado son coincidentes. La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 1485/2007 de la Comisión de 14 de diciembre de 2007 por el que se inscriben ciertas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Carne de Bísaro Transmontano o Carne de Porco Transmontano (DOP), Szegedi szalámi o Szegedi téliszalámi (DOP), Pecorino di Filiano (DOP), Cereza del Jerte (DOP), Garbanzo de Fuentesaúco (IGP), Lenteja Pardina de Tierra de Campos (IGP), Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) (IGP), Skalický trdelník (IGP)].

Diario Oficial de la Unión Europea L330 de 15.12.2007.

PDO-ES-0233

15.12.2007

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'CEREZA DEL JERTE'

EC No: ES-PDO-0105-01121-27.6.2013

PGI ( ) PDO (X)

1. Name

'Cereza del Jerte'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

The Protected Designation of Origin 'Cereza del Jerte' applies exclusively to table cherries, to be consumed fresh, of the following local varieties of the species *Prunus avium* L.: 'Navalinda', 'Ambrunés', 'Pico Limón Negro', 'Pico Negro' and 'Pico Colorado'.

The cherry varieties covered by the Protected Designation of Origin are of the following types:

—bigarreau cherries ('Picotas'): the 'Ambrunés', 'Pico Negro', 'Pico Colorado' and 'Pico Limón Negro' varieties. Most of the production belongs to the group of 'bigarreau' cherry varieties; these are cherries whose basic difference is that they separate naturally from the stem when they are picked,

—stemmed cherries: 'Navalinda'.

As regards the product's characteristics, the fruit is reddish in colour, the cherries being predominantly wine-red or purple. Depending on the variety, their flesh, which is firm and crunchy, varies from red to yellowish or cream-coloured, and their juice from red to colourless. The fruit may be kidney-shaped, flat-ended, rounded or elongated in form. Depending on the variety, the stone may be medium-sized, large or very large, and spherical or elongated in shape.

The following table summarises the main requirements as regards sugar content (measured in degrees Brix), form, minimum size and pH.

Sugar content, form, minimum size and pH value of the cherries protected by the PDO, by variety

Variety	Sugar content (measured in °Bx)			Form	Minimum Size	pH		
	Minimum	Maximum	Average			Minimum	Maximum	Average
Navalinda	12	21,60	14	Flat-ended	21 mm	3,80	4,70	4,25
Ambrunés	14	25,80	20	Flat-ended	21 mm	3,65	4,85	4,25
Pico Colorado	13,90	26,40	21	Elongated	21 mm	3,80	4,70	4,25
Pico Negro	11,80	25,60	19	Elongated	21 mm	3,80	4,90	4,35
Pico Limón Negro	15,40	26,80	20	Elongated	21 mm	3,80	4,70	4,25

Cherries protected by the PDO ‘Cereza del Jerte’ will be of the ‘Extra’ class only, as defined in the marketing standard for cherries adopted in Commission Regulation (EC) No 214/2004

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

All steps in production must take place in the defined geographical area:

planting and cultivation, predominantly on small terraced holdings with steep slopes on which mechanisation is difficult, field work (ploughing, fertilising, pruning) and harvesting by hand.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Packaging and preparation for sale must be such as to ensure that the product is fully protected. Packaging materials must be carefully selected to prevent any deterioration of the product. The contents of each package must be uniform as regards their origin, variety, quality and size and the visible part must be representative of the contents.

The cherries protected by the PDO ‘Cereza del Jerte’ must be packaged in the defined geographical area, since this is considered necessary to safeguard the quality and ensure traceability and control throughout the certification process.

3.7. *Specific rules concerning labelling*

The name of the Protected Designation of Origin ‘Cereza del Jerte’ must be prominently displayed on the packaging, as well as the proprietary markings and the information generally required by the applicable legislation.

The Regulatory Council has two versions of the logo. They are used as described below:

the ‘Cereza del Jerte’ logo. This logo, shown below, may be used for both stemmed cherries and bigarreau cherries:



the ‘Cereza del Jerte’ + ‘Picota’ logo. This logo, shown below, may be used only for bigarreau cherries, so as not to confuse the consumer:



The packaging in which the cherries are placed on the market must bear the numbered secondary label or identification code issued by the Regulatory Council.

4. Concise definition of the geographical area

The production zone is located in the northern districts of the Province of Cáceres. This area comprises the territory of the following municipalities, grouped by district:

— **DISTRICT OF THE VALLE DEL JERTE**: Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas and Valdastillas.

— **DISTRICT OF LA VERA**: Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera, Pasarón de la Vera and Torremenga.

— **DISTRICT OF EL AMBROZ**: Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla and Segura de Toro.

The strong link between quality, the mountain location of the holdings and the type of production means that the following land and holdings not located in the mountain farming area are excluded from the defined geographical area:

—agricultural holdings in the district of La Vera less than 500 m above sea level,

—agricultural holdings in the district of the Valle del Ambroz less than 600 m above sea level.

The product is packed and prepared for the market within the production area.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

Historical link

The name ‘Jerte’ or ‘Valle del Jerte’ has a close link with cherries, a large number of consumers in Spain almost automatically associating the place with cherries as a product, or vice versa. The area is therefore well-known for the excellence of its cherries and in particular of its ‘Picotas’ (bigarreau cherries).

Legend has it that the cherry tree was introduced by the Arabs and that, after the Reconquest, the new settlers found that it was well-suited to the land. Not until the 14th century, however, is there reliable evidence of its existence.

On 2 June 1352 a party of the king's emissaries stopped to spend the night in one of the villages in the area. The knights ate trout and cherries there, which shows that already at that time the cherry was a choice product of sufficient quality to offer to such distinguished travellers.

In the following centuries, cherry-growing survived and prospered. The famous Spanish doctor, Luis de Toro, refers to the cherries of the Jerte in the 16th century and singles them out for their size, colour and flavour.

It was in the 18th century, when the chestnut groves were ravaged by ink disease, that the cherry started to become a genuine economic alternative. At the end of that century and throughout the 19th, cherry orchards spread in the Valle del Jerte and the two neighbouring valleys.

In the early 1800s, writers were already maintaining that the best thing about the area '… is its cherries, which accordingly are very much appreciated at Court…'. Throughout the century, cherry trees spread to all villages, so that at the dawn of the 20th century the area was well-known for 'its delicious cherries'.

Natural link

The five protected varieties are indigenous, coming either from the Valle del Jerte or from the neighbouring valleys of the Ambroz and La Vera. They are virtually exclusive to this region, since attempts to introduce them elsewhere have so far had little success.

Various authors state that the presence of stemless cherry varieties in the Valle del Jerte is the result of a long process of acclimatisation and semi-induced selection from different stocks of *Prunus avium* L., an indigenous forest species present in these mountain valleys since ancient times.

Combined with the improvements and clonal selection carried out by the inhabitants of the Jerte, environmental factors such as high humidity (even in summer), the breezes in the valley, its orientation, average annual sunshine, altitude, the microclimate and the acidity of the soil have done the rest.

The property structure and the conditions resulting from the difficult topography form a landscaped area of small, sometimes tiny, terraces supported by stone walls, which has to be worked largely without recourse to mechanisation.

The product's characteristics are therefore determined by the use of specific plant material, adapted and acclimatised to the environmental conditions typical of the Jerte basin and the neighbouring valleys, but also by the special features of a system of production where cherry growing is tied to farming traditions based on smallholding and the family organisation of labour. The farms, generally situated on terraced plots on steeply sloping hillsides where mechanisation is difficult, make it possible to balance the low yields obtained with better quality.

5.2. *Specificity of the product*

The protected designation of origin 'Cereza del Jerte' applies exclusively to table cherries, to be consumed fresh, of the following local varieties of the species *Prunus avium* L.: 'Navalinda', 'Ambrunés', 'Pico Limón Negro', 'Pico Negro' and 'Pico Colorado'.

The fruit has a reddish external colouring, its intensity varying according to the variety. The cherries are predominantly wine-red or purple because of the preponderance of bigarreau cherries in the local harvest, and particularly of the Ambrunés variety ('the queen of cherries').

The basic difference of bigarreau cherries is that they separate naturally from the stem when they are picked, without this reducing their quality, making them less resistant to handling or reducing their shelf-life. The following varieties belong to this group: ‘Ambrunés’, ‘Pico Negro’, ‘Pico Limón Negro’ and ‘Pico Colorado’.

The fruit may be kidney-shaped, flat-ended, rounded or elongated in form.

The flesh is firm and crunchy and, depending on the variety, varies from red to yellowish or cream-coloured, and their juice from red to colourless. The colour of the flesh and juice is generally stable, especially the colour of the juice.

The stone is one of the most stable of the cherries' characteristics, the size ranging from medium-sized to large or very large (‘Navalinda’ and ‘Ambrunés’ varieties), while the form is spherical (‘Ambrunés’), intermediate (‘Pico Colorado’) or elongated (‘Pico Limón Negro’).

The stone/fruit ratio ranges from medium (‘Pico Colorado’) to large and very large (‘Pico Limón Negro’, ‘Navalinda’ and ‘Ambrunés’).

The stem shows significant variations in length and thickness:

— **length**: medium (Ambrunés and Navalinda) and long (Pico Negro and Pico Colorado),

— **thickness**: fine (Pico Negro and Pico Colorado), medium (Ambrunés and Navalinda).

As regards the organoleptic characteristics, the average sugar content is higher than that usually found, with a refractive index that at optimum ripeness varies between 12 g and 24 g per 100 g fresh weight, depending on the variety.

Cherries protected by the PDO ‘Cereza del Jerte’ are of the ‘Extra’ class only, as defined in the marketing standard for cherries adopted in Regulation (EC) No 214/2004.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The protected varieties are virtually exclusive to this region, since attempts to introduce them elsewhere have so far had little success, as they do not flourish when the soil conditions, altitude, hours of sunshine, humidity and wind regime are not right.

The presence of stemless cherry varieties in the Jerte is the result of a long process of acclimatisation and semi-induced selection from *Prunus avium* L., an indigenous forest species present in these mountain valleys since ancient times.

Combined with the improvements and clonal selection carried out by the inhabitants of the Jerte, environmental factors such as:

—the high humidity, even in the summer months,

—the breezes in the valley, its orientation, average annual sunshine, altitude, the microclimate and the healthy acidity of the soil have done the rest,

—orography: the crop is grown from the bottoms of the three valleys up to altitudes above 1 200 m. The land between 600 m and 1 200 m is the most suitable for growing the bigarreau varieties, which, together with the other varieties grown, attain ripeness over a period running from the end of April until the beginning of August,

—the area's soils tend to have a loose, coarse texture, usually being sandy loam. External drainage is generally good. The soil is always acidic because of the material from which it originates, with a pH value normally between 5 and 5,5. These general characteristics of the soil are ideal for growing the main rootstock (*Prunus avium* or wild cherry) and the local cherry varieties,

—climate: the characteristics of the three valleys included within the defined area are the result of their narrowness and depth, their orientation and their opening to the south. Variations in altitude and a fragmented terrain produce an uneven distribution of sunshine and differences in temperature between the summits and the alluvial valley bottoms, temperature differences sometimes being extreme. These differences in the climate cause differences in the length of the growing season and the flowering/ripening periods which, as already stated, are spread out over time, leading to very significant differences in the date of the harvest. Cherries of the same variety can ripen more than 20 days apart.

As regards humidity, the monthly and annual values and the distribution of rainfall show the area to have a humid Mediterranean climate with a short and significant dry summer period caused by the scarcity of rain in the hot months of July and August.

Despite the annual average temperature pointing to a generally hot climate, there are large differences in temperature from season to season. The variation in temperature is proof of the harshness of the climate.

To conclude, all the area's specific orographical, soil, climate and hydrological characteristics described above are essential for producing such an exclusive, genuine product as ‘Cereza del Jerte’. If one of these factors should cease to exist, it would be impossible to produce this product.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«CEREZA DEL JERTE»

Nº CE: ES-PDO-0105-01121-27.6.2013

IGP ( ) AOP (X)

1. Dénomination

«Cereza del Jerte»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.6. Fruits, légumes et céréales en l'état ou transformés

3.2. *Description du produit portant la dénomination visée au paragraphe 1*

L'appellation d'origine protégée «Cereza del Jerte» concerne exclusivement les cerises de table à consommer à l'état frais des variétés locales «Navalinda», «Ambrunés», «Pico Limón Negro», «Pico Negro» et «Pico Colorado», appartenant à l'espèce *Prunus avium* L.

Les variétés de cerises protégées par l'appellation d'origine protégée sont de deux types:

—les bigarreaux (picotas): variétés «Ambrunés», «Pico Negro», «Pico Colorado» et «Pico Limón Negro». La majeure partie de la production correspond à ce type de cerises, appelées «picotas», dont la particularité essentielle est de se détacher naturellement du pédoncule au moment de la récolte,

—les cerises avec pédoncule: «Navalinda».

Les cerises du Jerte se caractérisent par leur couleur extérieure rougeâtre, avec prédominance des fruits couleur lie de vin ou pourpre. En fonction des variétés, leur chair, ferme et croquante, varie de rouge à jaune ou crème et leur jus, de rouge à incolore. Les fruits peuvent être réniformes, aplatis, arrondis ou allongés. Selon les variétés, leur noyau est de taille moyenne, grande ou très grande et de forme sphérique ou allongée.

Le tableau ci-dessous reprend les principaux critères relatifs à la teneur en sucre (mesurée en degrés Brix), à la forme du fruit, au calibre minimal et au pH.

Teneur en sucre, forme, calibre minimal et pH des cerises protégées par l'AOP, selon les variétés

Variété	Teneur en sucre (mesurée en degrés Brix)			Forme	Calibre minimal	pH		
	Minimum	Maximum	Moyenne			Minimum	Maximum	Moyenne
Navalinda	12	21,60	14	aplatie	21 mm	3,80	4,70	4,25
Ambrunés	14	25,80	20	aplatie	21 mm	3,65	4,85	4,25
Pico Colorado	13,90	26,40	21	allongée	21 mm	3,80	4,70	4,25
Pico Negro	11,80	25,60	19	allongée	21 mm	3,80	4,90	4,35
Pico Limón Negro	15,40	26,80	20	allongée	21 mm	3,80	4,70	4,25

Les cerises protégées par l'AOP «Cereza del Jerte» seront exclusivement de la catégorie «extra», conformément à la norme de commercialisation applicable aux cerises, approuvée par le règlement (CE) nº 214/2004 de la Commission.

3.3. *Matières premières (uniquement pour les produits transformés)*

—

3.4. *Aliments pour animaux (uniquement pour les produits d'origine animale)*

—

3.5. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

Toutes les étapes de la production doivent avoir lieu dans l'aire géographique délimitée:

plantation et culture, principalement réalisées dans de petites exploitations aménagées en terrasses et avec de fortes pentes rendant toute mécanisation difficile, travail du sol (labourage, fertilisation, taille) et cueillette manuelle.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.*

Le conditionnement et l'emballage garantiront une protection totale du produit. Les matériaux d'emballage seront choisis avec soin pour éviter les altérations. Le contenu de chaque

emballage doit être homogène du point de vue de l'origine, de la variété, de la qualité et du calibre; il doit être en partie visible et cette partie doit être représentative de l'ensemble.

L'emballage des cerises protégées par l'AOP «Cereza del Jerte» doit être réalisé dans l'aire géographique délimitée, cette condition étant jugée nécessaire pour préserver la qualité du produit et en assurer le contrôle et la traçabilité tout au long du processus de certification, jusqu'à sa finalisation.

3.7. *Règles spécifiques d'étiquetage*

Outre les informations générales imposées par la législation applicable, le nom de l'appellation d'origine protégée, mentionnant les éléments propres à l'entreprise, doit figurer obligatoirement, en évidence, sur l'emballage.

Le conseil régulateur dispose de deux versions de son logotype. Elles s'utilisent comme suit:

Logo «Cereza del Jerte». Ce logo, présenté ci-après, peut être utilisé pour toutes les cerises, y compris pour les variétés du groupe «Picotas»:



Logo «Cereza del Jerte» + «Picota». Ce logo, présenté ci-après, est exclusivement utilisé pour les variétés du groupe «Picotas», pour ne pas semer la confusion dans l'esprit du consommateur:



Quel que soit le type d'emballage dans lequel sont expédiées les cerises en vue de leur consommation, celui-ci est accompagné de la contre-étiquette ou de l'identifiant numéroté fourni par le conseil régulateur.

4. Description succincte de la délimitation de l'aire géographique

La zone de production se situe dans les régions du nord de la province de Cáceres. Cette zone est constituée par les terres appartenant aux territoires des communes suivantes, regroupées par régions:

— **RÉGION DE LA VALLÉE DU JERTE**: Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas et Valdastillas,

— **RÉGION DE LA VERA**: Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera, Pasarón de la Vera et Torremenga,

— **RÉGION DE L'AMBROZ**: Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla et Segura de Toro.

L'étroite relation entre la qualité, la situation montagneuse des exploitations et le type de production exclut de l'aire géographique de l'AOP les terrains et les exploitations agricoles se trouvant en dehors de la zone agricole montagneuse. En conséquence:

—les exploitations agricoles de la région de la Vera situées à une altitude inférieure à 500 m sont exclues,

—les exploitations agricoles de la région de la vallée de l'Ambroz situées à une altitude inférieure à 600 m sont exclues.

La zone de production coïncide avec la zone de conditionnement et d'emballage.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

Lien historique

Le nom de «Jerte» ou «Valle del Jerte» est étroitement lié aux cerises. En Espagne, bon nombre de consommateurs associent presque automatiquement le lieu et le produit et vice versa. La zone est donc très réputée pour ses excellentes cerises et, en particulier, pour ses bigarreaux («Picotas»).

On pense que le cerisier fut introduit dans la région par les Arabes et qu'à l'arrivée des nouveaux colons, après la reconquête, il était adapté à cette terre. Les premières preuves fiables de son existence ne datent toutefois que du XIV^{e} siècle.

Le 2 juin 1352, un cortège d'émissaires du roi s'arrêta pour la nuit dans un village de la région. Ces illustres personnages y dégustèrent des truites et des cerises qui, à l'époque déjà, constituaient donc un produit particulier, d'une qualité digne de voyageurs si distingués.

Au cours des siècles qui suivirent, la culture des cerises se maintint et se développa. Au XVI^{e} siècle, le célèbre médecin espagnol Luis de Toro fait référence aux cerises du Jerte et vante leur taille, leur couleur et leur saveur.

C'est au XVIII^{e} siècle, avec l'effondrement des châtaigneraies, ravagées par la maladie de l'encre, que le cerisier se profile comme une véritable alternative économique. À la fin de ce siècle et pendant tout le XIX^{e} siècle, la culture du cerisier prend de l'ampleur dans la vallée du Jerte et dans les deux vallées voisines.

Au cours des premières décennies du XIX^{e} siècle, les chroniqueurs affirment déjà que ce qu'il y a de meilleur dans la région «… ce sont les cerises qui, à ce titre, sont très appréciées à la Cour …». Tout au long de ce siècle, la culture des cerises va progresser dans chaque village, de sorte qu'au début du XX^{e} siècle, cette région est déjà réputée pour «ses délicieuses cerises».

Lien naturel

Les cinq variétés protégées sont autochtones soit de la vallée du Jerte, soit des vallées voisines de l'Ambroz et de la Vera. Elles sont produites quasi exclusivement dans cette région, car les tentatives pour les introduire sous d'autres latitudes ont été jusqu'à présent peu fructueuses.

Plusieurs auteurs affirment que la présence de variétés de cerises sans pédoncule dans la vallée du Jerte est le résultat d'un long processus d'acclimatation et de sélection semi-induite à partir de différentes souches de *Prunus avium* L., espèce forestière autochtone de ces vallées montagneuses depuis les temps anciens.

Des travaux d'amélioration et de sélection clonale ont été réalisés par les populations de Jerte, et la présence de facteurs environnementaux, tels que le taux d'humidité, élevé même pendant la saison estivale, les brises de la vallée, l'orientation, l'ensoleillement moyen annuel, l'altitude, la variété microclimatique et l'acidité des sols, ont fait le reste.

La structure des propriétés et les conditions imposées par une topographie difficile forment un paysage de jardins aménagés en petites terrasses, parfois minuscules, soutenues par des murs de pierre, où le labourage doit se faire en grande partie sans l'aide de moyens mécaniques.

Les caractéristiques du produit sont donc déterminées par l'utilisation d'un matériel végétal spécifique, adapté et acclimaté aux conditions environnementales propres à la vallée du Jerte et aux vallées voisines, mais également par les particularités d'un système de production qui lie la culture des cerises à des traditions culturelles reposant sur la petite propriété et

l'organisation familiale du travail. Les exploitations, généralement des parcelles en terrasses situées sur des versants escarpés où la mécanisation est difficile, compensent leur faible rendement par une qualité supérieure.

5.2. *Spécificité du produit*

L'appellation d'origine protégée «Cereza del Jerte» concerne exclusivement les cerises de table à consommer à l'état frais des variétés locales «Navalinda», «Ambrunés», «Pico Limón Negro», «Pico Negro» et «Pico Colorado», appartenant à l'espèce *Prunus avium* L.

La coloration extérieure est rougeâtre, plus ou moins intense selon les variétés. On trouve essentiellement les cerises couleur lie de vin ou pourpre, en raison de la place prépondérante qu'occupent les bigarreaux dans la récolte locale, et notamment la variété reine ou «Ambrunés».

On appelle «Picotas» les cerises qui se distinguent essentiellement par le fait qu'elles se détachent naturellement du pédoncule au moment de la cueillette, sans que cela nuise à leur qualité, les rende moins résistantes aux manipulations ou plus rapidement périssables. Les variétés de cerises appelées «Ambrunés», «Pico Negro», «Pico Limón Negro» et «Pico Colorado» appartiennent à ce groupe.

Les formes sont variées et peuvent être classées dans les catégories suivantes: réniforme, aplatie, arrondie ou encore allongée.

La chair, très ferme et croquante, et sa couleur varie, en fonction des variétés, entre rouge et jaune ou crème et celle du jus, entre rouge et incolore. La couleur de la chair et du jus est généralement stable, en particulier celle du jus.

Le noyau est l'une des caractéristiques les plus stables. La taille varie de moyenne à grande ou très grande (variétés «Navalinda» et «Ambrunés»). Les formes sont sphériques («Ambrunés»), intermédiaires («Pico Colorado») ou allongées («Pico Limón Negro»).

Le rapport noyau/fruit présente des valeurs qui oscillent entre moyenne («Pico Colorado») et grande/très grande («Pico Limón Negro», «Navalinda» et «Ambrunés»).

En ce qui concerne le pédoncule, on observe d'importantes différences de longueur et d'épaisseur:

— **longueur**: moyenne («Ambrunés» et «Navalinda») et grande («Pico Negro» et «Pico Colorado»),

— **épaisseur**: fine («Pico Negro» et «Pico Colorado»), moyenne («Ambrunés» et «Navalinda»).

En ce qui concerne les caractéristiques organoleptiques, la teneur moyenne en sucre est supérieure à la teneur habituelle, avec un indice réfractométrique qui, à l'état de maturité optimale du fruit, varie de 12 à 24 grammes par 100 grammes de poids frais, selon les variétés.

Les cerises protégées par l'AOP «Cereza del Jerte» appartiendront exclusivement à la catégorie «extra», conformément à la norme de commercialisation applicable aux cerises, approuvée par le règlement (CE) nº 214/2004.

5.3. ***Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)***

Les variétés protégées proviennent quasi exclusivement de cette région, car les tentatives pour les introduire ailleurs ont été jusqu'à présent peu fructueuses, et elles ne se développent pas bien lorsque les conditions pédologiques, l'altitude, l'ensoleillement, l'humidité et le régime de vents ne sont pas appropriés.

La présence de variétés de cerises sans pédoncule dans la vallée du Jerte est le résultat d'un long processus d'acclimatation et de sélection semi-induite à partir de différentes souches de *Prunus avium* L., espèce forestière autochtone de ces vallées montagneuses depuis les temps anciens.

Outre des travaux d'amélioration et de sélection clonale réalisés par les habitants de Jerte, des facteurs climatiques interviennent, tels que:

—le taux d'humidité, élevé même pendant la saison estivale,

—les brises de la vallée, l'orientation, l'ensoleillement moyen annuel, l'altitude, la variété microclimatique et l'acidité saine des sols ont fait le reste.

—Orographie. Les cultures s'étendent du fond des trois vallées jusqu'à des altitudes supérieures à 1 200 m. Les niveaux situés entre 600 m et l'altitude maximale sont les plus adaptés pour produire les variétés de cerise de type «Picota» qui, associées à celles qui composent la carte variétale, suivent chaque année un modèle de maturation échelonnée, qui s'étend de la fin du mois d'avril au début du mois d'août.

—La texture des sols de la zone est généralement épaisse et peu compacte, en principe franche et sableuse. Le drainage externe est généralement bon. Le pH est toujours acide en raison de la matière d'origine, avec des valeurs généralement comprises entre 5 et 5,5. Ces caractéristiques édaphiques générales sont excellentes pour le développement de la variété prédominante (*Prunus avium* ou merisier) et des variétés locales de cerise.

—Climat. Les trois vallées faisant partie de la zone délimitée doivent leurs spécificités climatiques à leur étroitesse et à leur profondeur ainsi qu'à leur orientation et à leur ouverture méridionale. Les contrastes d'altitude et le relief fragmenté entraînent une répartition inégale de l'ensoleillement et des températures entre la ligne des crêtes et le fond alluvial, offrant

des contrastes thermiques parfois extrêmes. Ces différences climatiques sont à l'origine d'un cycle de végétation et de périodes de floraison/maturation dont la durée, comme cela est indiqué plus haut, est inégale et s'étale ou s'échelonne, ce qui donne lieu à des différences très marquées en ce qui concerne les dates de récolte. Pour une même variété de cerise, la maturation peut présenter des différences supérieures à 20 jours.

En ce qui concerne le régime d'humidité, les indices mensuels et annuels ainsi que la répartition des pluies montrent que la région bénéficie d'un climat méditerranéen humide, avec une période estivale d'aridité courte et marquée en raison des faibles valeurs pluviométriques des mois chauds de juillet et d'août.

Malgré la chaleur générale définie par les températures moyennes annuelles, on observe une répartition très inégale de ces températures tout au long des saisons. L'amplitude thermique enregistrée témoigne d'un climat très rigoureux.

En conclusion, nous pouvons dire que l'ensemble des caractéristiques spécifiques orographiques, pédologiques, climatiques et hydrographiques décrites ci-dessus sont indispensables pour obtenir un produit aussi typique et authentique que la «Cereza del Jerte». Si l'un de ces facteurs venait à disparaître, il ne serait plus possible d'obtenir le produit mentionné.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«CEREZA DEL JERTE»

Nº CE: ES-PDO-0105-01121-27.6.2013

IGP ( ) DOP (X)

1. Denominación

«Cereza del Jerte»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.6. Frutas, hortalizas y cereales frescos o transformados

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1*

La Denominación de Origen Protegida «Cereza del Jerte» ampara bajo su aval exclusivamente las cerezas de mesa para consumo en fresco de la especie *Prunus avium* L., pertenecientes a las variedades locales «Navalinda», «Ambrunés», «Pico Limón Negro», «Pico Negro» y «Pico Colorado».

Las variedades de cerezas amparadas por la Denominación de Origen Protegida pertenecen a los tipos siguientes:

—Picotas: variedades «Ambrunés», «Pico Negro», «Pico Colorado» y «Pico Limón Negro». La mayor parte de la producción pertenece a este grupo, denominado «picotas», que son cerezas que tienen como diferencia esencial la de desprenderse de forma natural del pedúnculo en el momento de la recolección.

—Con pedúnculo: «Navalinda»

Respecto a las características del producto, la coloración exterior de los frutos es rojiza, predominando las cerezas de color rojo vinoso o púrpura. La pulpa del fruto es firme y crujiente, su color y jugo varían según variedades, desde carne roja y jugo rojo a carne amarillento o crema y jugo incoloro. Las formas del fruto son variadas: reniforme, achatada,

redondeada, alargada. El tamaño y forma del hueso del fruto varía en tamaño y forma según variedades desde tamaño medio a grande o muy grande y de forma esférica a alargada.

En el siguiente cuadro resumen se recogen los principales requisitos de contenidos en azúcar (medidos en grados Brix), forma del fruto, calibre mínimo y pH.

Contenido en azúcar, forma, calibre mínimo y pH de las cerezas protegidas por la DOP, según variedades

Variedad	**Contenido en azúcar (medido en grados Brix)**			**Forma**	**Calibre mínimo**	**pH**		
	Mínimo	**Máximo**	**Promedio**			**Mínimo**	**Máximo**	**Promedio**
Navalinda	12	21,60	14	Achatada	21 mm	3,80	4,70	4,25
Ambrunés	14	25,80	20	Achatada	21 mm	3,65	4,85	4,25
Pico Colorado	13,90	26,40	21	Alargada	21 mm	3,80	4,70	4,25
Pico Negro	11,80	25,60	19	Alargada	21 mm	3,80	4,90	4,35
Pico Limón Negro	15,40	26,80	20	Alargada	21 mm	3,80	4,70	4,25

Las cerezas protegidas por la DOP «Cereza del Jerte» serán exclusivamente de la categoría «Extra», según se define en las normas de comercialización de las cerezas, aprobadas por el Reglamento (CE) 214/2004 de la Comisión.

3.3. *Materias primas (únicamente en el caso de los productos transformados)*

—

3.4. *Piensos (únicamente en el caso de los productos de origen animal)*

—

3.5. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

Todas las fases de producción deben realizarse en la zona geográfica definida:

Plantación y cultivo, predominantemente en pequeñas fincas abancaladas y con pendientes acusadas de difícil mecanización, laboreo (arado, abonado, poda) y recolección manual.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.*

El acondicionamiento y envasado asegurarán una protección total del producto. Los materiales de envase, se elegirán cuidadosamente para evitar alteraciones. El contenido de

cada envase ha de ser homogéneo en términos de origen, variedad, calidad y calibre, debiendo ser en parte visible representativa de todo el conjunto.

El envasado de las cerezas protegidas por la DOP «Cereza del Jerte» deberá realizarse en la zona geográfica delimitada, al considerarse necesario para salvaguardar la calidad y garantizar la trazabilidad y el control en todo el proceso de certificación, hasta la finalización del mismo.

3.7. *Normas especiales sobre el etiquetado*

En los envases figura obligatoriamente y de forma destacada el nombre de la Denominación de Origen Protegida, utilizando los elementos corporativos propios, además de los datos que con carácter general determina la legislación aplicable.

El Consejo Regulador tiene dos versiones de su logotipo. Cada una de ellas se utilizará según se describe a continuación:

Logo «Cereza del Jerte». Este logo, que a continuación se presenta puede utilizarse tanto en cereza como en las variedades del Grupo Picotas:



Logo «Cereza del Jerte» + «Picota». Este logo que a continuación se presenta será de uso exclusivo para las variedades del grupo Picotas, para no inducir confusión al consumidor:



Cualquiera que sea el tipo de envase en que se expidan las cerezas para el consumo, este irá acompañado de la contraetiqueta o identificador numerado proporcionado por el Consejo Regulador.

4. Descripción sucinta de la zona geográfica

La zona de producción se encuentra situada en las comarcas del norte de la provincia de Cáceres. Esta zona está constituida por los terrenos pertenecientes a los términos municipales siguientes, agrupados por comarcas:

— **COMARCA DEL VALLE DEL JERTE**: Barrado, Cabezuela del Valle, Cabrero, Casas del Castañar, El Torno, Jerte, Navaconcejo, Piornal, Rebollar, Tornavacas y Valdastillas.

— **COMARCA DE LA VERA**: Aldeanueva de la Vera, Arroyomolinos de la Vera, Cuacos de Yuste, Garganta la Olla, Gargüera, Guijo de Santa Bárbara, Jaraíz de la Vera, Pasarón de la Vera y Torremenga.

— **COMARCA DEL AMBROZ**: Cabezabellosa, Casas del Monte, Gargantilla, Hervás, Jarilla y Segura de Toro.

La existencia de una fuerte relación entre la calidad, la localización montañosa de las explotaciones y la forma de producción excluye de la demarcación a los terrenos y explotaciones agrícolas no ubicados en el área agrícola de montaña, lo que afecta a las cotas y municipios siguientes:

—por debajo de la cota de 500 m., se excluyen las explotaciones agrícolas situadas en la Comarca de la Vera,

—por debajo de la cota 600 m., se excluyen igualmente, las explotaciones situadas en la Comarca del Valle del Ambroz.

La zona de producción y la de acondicionamiento y envasado son coincidentes.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

Vínculo histórico

El nombre de «Jerte» o «Valle del Jerte» tiene una estrecha relación con las cerezas, asociando en España un gran número de consumidores de forma casi automática el lugar con el producto «cereza», o viceversa. La zona es pues muy conocida por la excelencia de sus cerezas y, en particular, de sus «Picotas».

Se conjetura que el cerezo fue introducido por los árabes y que, tras la Reconquista, los nuevos colonos lo encontraron adaptado a estas tierras. Pero no es hasta el siglo XIV cuando aparecen pruebas fehacientes de su existencia.

El 2 de junio de 1352 una comitiva de emisarios del Rey se detuvo e hizo noche en uno de los pueblos de la comarca. Los ilustres caballeros, degustaron aquí truchas y cerezas, lo que indica que ya por entonces la cereza era un producto que destacaba y que tenía calidad suficiente para ofrecerlo a viajeros tan distinguidos.

En los siglos siguientes el cultivo se mantuvo e incrementó. El famoso médico español Luis de Toro, en el siglo XVI se refiere a las cerezas del Jerte y las distingue por su tamaño, color y sabor.

Será en el siglo XVIII, con el hundimiento del castañar, arruinado por la enfermedad de la «tinta», cuando el cerezo empieza a perfilarse como una auténtica alternativa económica. A finales de ese siglo y a lo largo del siglo XIX el cerezal ganará espacio en el Valle del Jerte y en los dos valles vecinos.

En las primeras décadas del siglo XIX los cronistas aseguran ya que lo mejor de la zona «… son las cerezas que, por ello, son muy estimadas en la Corte …». Durante todo este siglo el cerezo se extenderá en todos los pueblos, de forma que en los albores del siglo XX la zona es ya muy conocida por «las deliciosas cerezas».

Vinculo natural

Las cinco variedades protegidas son autóctonas, procediendo bien del Valle del Jerte, o bien de los valles vecinos del Ambroz y La Vera. Prácticamente son exclusivas de esta zona de producción ya que los intentos de plantación en otras latitudes han tenido hasta ahora poco éxito.

Diferentes autores han señalado que la presencia de variedades sin pedúnculo en el Valle del Jerte es resultado de un dilatado proceso de aclimatamiento y selección semi-inducida a partir de diferentes estirpes de *Prunus avium* L., patrón que está presente desde antiguo en estos valles de montaña como especie forestal autóctona.

Junto a la labor de mejora y selección clonal realizada por los pobladores del Jerte, la presencia de factores ambientales como el índice de humedad, elevado aún en los meses de verano, las brisas de valle, la orientación, la insolación media anual, la altitud, la variedad microclimática, y la acidez de los suelos, han hecho el resto.

La estructura de la propiedad y las condiciones impuestas por la difícil topografía, configuran un paisaje ajardinado de pequeños bancales, a veces diminutos, sostenidos por paredes de piedra, que obligan a unas condiciones de laboreo de las que queda excluida en la mecanización en buena medida.

Por tanto, las características del producto están determinadas por la utilización de un material vegetal específico, adaptado y aclimatado a las condiciones ambientales características de la cuenca jerteña y los valles colindantes, pero también por las peculiaridades de un sistema de producción que mantiene al cerezal sujeto a tradiciones culturales apoyadas en el minifundio

y en la organización familiar del trabajo. Las explotaciones, generalmente ubicadas en parcelas abancaladas, situadas en laderas de fuertes pendientes y de difícil mecanización, permiten equilibrar los bajos rendimientos obtenidos con la calidad superior.

5.2. *Carácter específico del producto*

La Denominación de Origen Protegida «Cereza del Jerte» ampara bajo su aval exclusivamente las cerezas de mesa para consumo en fresco de la especie *Prunus avium* L, pertenecientes a las variedades locales «Navalinda», «Ambrunés», «Pico Limón Negro», «Pico Negro» y «Pico Colorado».

La coloración exterior es rojiza, más o menos intensa, dependiendo de las variedades. Predominan las cerezas de color rojo vinoso o púrpura, debido al altísimo peso de las «Picotas» en la cosecha local y, dentro de estas últimas, la variedad reina o «Ambrunés».

Se denominan «Picotas» a las cerezas que tienen como diferencia esencial la de desprender de forma natural el pedúnculo en el momento de la recolección, sin que ello suponga una merma de la calidad o reste resistencia a las manipulaciones y a la vida útil del producto. A este grupo, pertenecen las variedades de cerezas denominadas «Ambrunés», «Pico Negro», «Pico Limón Negro» y «Pico Colorado».

Las formas son variadas, agrupándose en las clasificaciones siguientes: reniforme, achatada, redondeada y alargada.

Las pulpas, muy firmes y crujientes, presentan color rojo y jugo rojizo, cambiante según variedades, desde el jugo rojo y carne roja al jugo incoloro y carne amarilla o crema. El color de la pulpa y del jugo suele ser estable, especialmente el color del jugo.

El hueso es una de las características más estables. En tamaño aparecen oscilaciones desde el tamaño medio hasta el grande-muy grande (variedades «Navalinda» y «Ambrunés»). Las formas son esféricas («Ambrunés»), intermedias («Pico Colorado») o alargadas («Pico Limón Negro»).

La relación hueso/fruto, arroja valores que oscilan de medio («Pico Colorado») a grande y muy grande («Pico Limón Negro», «Navalinda» y «Ambrunés»).

En cuanto al pedúnculo, se observan importantes variaciones en longitud y grosor:

— **longitud**: medio (Ambrunés y Navalinda) y largo (Pico Negro y Pico Colorado),

— **grosor**: fino (Pico Negro y Pico Colorado), medio (Ambunés y Navalinda).

Respecto a las características organolépticas, el contenido medio en azúcares es superior al habitual, con un índice refractométrico que va en estado óptimo de maduración desde los 12 g a los 24 g por cada 100 g de peso fresco, según variedades.

Las cerezas protegidas por la DOP «Cereza del Jerte» serán exclusivamente de la categoría «Extra», según se define en las normas de comercialización de las cerezas, aprobadas por el Reglamento (CE) nº 214/2004.

5.3. ***Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)***

Las variedades protegidas prácticamente son exclusivas de esta zona de producción, ya que los intentos de plantación en otras latitudes han tenido hasta ahora poco éxito, al prosperar mal cuando las condiciones de suelos, altitud, insolación, humedad y régimen de vientos no son apropiadas.

La presencia de variedades sin pedúnculo en el Jerte es resultado de un dilatado proceso de aclimatamiento y selección semi-inducida de *Prunus avium* L., patrón que está presente desde antiguo en estos valles de montaña como especie forestal autóctona.

Junto a la labor de mejora y selección clonal realizada por los pobladores del Jerte, la presencia de factores ambientales como:

—el índice de humedad, elevado aún en los meses de verano,

—las brisas de valle, la orientación, la insolación media anual, la altitud, la variedad microclimática, y la acidez sana de los suelos, han hecho el resto,

—orografía, el cultivo asciende desde el fondo de los tres valles hasta cotas situadas por encima de los 1 200 m. Los pisos situados entre los 600 m. y la cota máxima son los más apropiados para producir las variedades de cereza tipo «Picota» que, junto con las que componen el mapa varietal, siguen cada año una pauta de maduración escalonada que se extiende desde finales del mes abril hasta principios de agosto,

—los suelos de la zona suelen presentar texturas gruesas y sueltas, normalmente franco-arenosas. El drenaje externo suele ser bueno. El pH es siempre ácido en consonancia con el material originario, con valores generalmente comprendidos entre 5 y 5,5. Estos rasgos edáficos generales son excelentes para el desarrollo del patrón predominante (*Prunus avium* o cerezo silvestre) y de las variedades locales de cereza,

—clima, los tres valles incluidos en la demarcación deben a su estrechez y profundidad, así como a su orientación y apertura meridional sus peculiaridades climáticas. Los contrastes altitudinales y el fragmentado relieve imponen una desigual distribución de la insolación y de las temperaturas entre la línea de cumbres y el fondo aluvial, ofreciendo contrastes térmicos a veces muy extremos. Esas diferencias climáticas provocan una duración desigual del ciclo vegetativo y de los períodos de floración/maduración que, como ya se ha señalado, se escalonan o estratifican originando diferencias máximas muy notables en las

fechas de recolección. Para una misma variedad de cereza la maduración puede acusar diferencias superiores a 20 días.

Por lo que respecta al régimen de humedad, los índices mensuales y anuales, así como la distribución de las lluvias definen el clima de la zona como Mediterráneo húmedo, con un corto y significativo período estival de aridez debido a los escasos valores pluviométricos de los meses cálidos de julio y agosto.

A pesar del ambiente cálido general definido por las temperaturas medias anuales estas se reparten muy desigualmente a lo largo de las estaciones. Constatan una amplitud térmica, lo que está expresando una gran rigurosidad.

Como conclusión podemos decir que el conjunto de las características específicas de orografía, suelo, clima e hidrografía que se han descrito anteriormente son indispensables para la obtención de un producto tan exclusivo y genuino como la «Cereza del Jerte». Si alguno de estos factores dejase de existir no sería posible la obtención del mencionado producto.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1225

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Azafrán de La Mancha

GOOD(S)

1. **Saffron**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Calle Veracruz nº 5. 1ª planta
45720 Camuñas, Toledo

Spain

GEOGRAPHICAL AREA

The production area is located within the Autonomous Community of Castilla-La Mancha, taking up the Mancha regions belonging to the provinces of Toledo, Cuenca, Ciudad Real and Albacete.

The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 464/2001 of March 7, 2001 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L66 dated 08.03.2001.

PDO-ES-0112

March 08, 2001

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1225

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Azafrán de La Mancha

PRODUIT(S)

1. **Safran**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Calle Veracruz nº 5. 1ª planta
45720 Camuñas, Toledo

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production se situe à l'intérieur de la communauté autonome de Castille-La Manche, englobant les régions de La Manche appartenant aux provinces de Tolède, Cuenca, Ciudad Rela et Albacete.

L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 464/2001 de la Commission du 7 mars 2001 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L66 du 08.03.2001.

PDO-ES-0112

08.03.2001

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1225

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Azafrán de La Mancha

PRODUCTO(S)

1. **Azafrán**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Calle Veracruz nº 5. 1ª planta
45720 Camuñas, Toledo

España

ZONA GEOGRÁFICA

La zona de producción está situada en el interior de la Comunidad Autónoma de Castilla-La Mancha, ocupando las comarcas manchegas pertenecientes a las provincias de Toledo, Cuenca, Ciudad Real y Albacete.

La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 464/2001 de la Comisión de 7 de marzo de 2001 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea L66 de 08.03.2001.

PDO-ES-0112

08.03.2001

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

Azafrán de La Mancha

1. **Responsible department in the Member State:**

Name: Subdirección General de Denominaciones de Calidad Dirección General de Alimentación Secretaría General de Agricultura y Alimentación Ministerio de Agricultura, Pesca y Alimentación

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 97

Fax (34) 913 47 5410

2. **Applicant group:**

2.1. Name: Asociación Nacional de Productores de Azafrán

2.2. Address: C/Madrid 9, E-45720 Camuñas (Toledo)

Tel. (34) 925 47 03 46

2.3. Composition producer/processor (x) other ( )

3. **Type of product:** 1.8 — other Annex II products (seasonings)

4. **Specification:**

(Summary of requirements under Article 4(2)):

4.1. *Name:* Azafrán de La Mancha

4.2. *Description:* Saffron *(Crocus sativus L.)* is a bulbous plant belonging to the *Iridacea* family. The spherical corm is fleshy with a diameter of 2 to 3 cm, and is covered with brown-grey reticulate membranes. Between October and November, each bulb produces 1 to 3 flowers, which form a tubular shape before opening into a lilac-purple cone. This is the rose of saffron, and has long narrow petals which eventually open out to reveal its interior.

Inside is the ovary, from which emerge the three yellow stamens and a white filament, and the style, which divides into three red fibres or stigmas: the saffron threads or cloves.

Saffron in the form of a spice comes from the stigmas of these flowers attached to their respective style, once they have been sufficiently dried using the process described below.

Physical characteristics: Azafrán de La Mancha is easily recognisable because its red stigmas protrude from the flower and the style is shorter than in flowers of other varieties.

Azafrán de La Mancha must be sold exclusively in threads, never in powdered form. The threads must be strong and pliable with brilliant red stigmas.

The ratio stigma: style length must be greater than one, with a tolerance value of 1 %.

The stigma must not be less than 22 mm long, with a tolerance value of 1 %.

The content in floral residue (styles which have become detached from their stigmas, stamens, pollen and pieces of petals or ovary) must not exceed 0,5 % of the total weight.

A maximum of 0,1 % of foreign matter is permitted. Foreign matter is any vegetable residue which does not come from the saffron flower: minerals (sand, soil or dust), parts of or whole dead insects, etc.

The product must not contain mould or live insects.

Organoleptic characteristics: aroma: exclusive to the drying process, intense and penetrating, mixed with a faint scent of corn or dried grass with floral overtones.

Olfactory-gustatory sensation (in infusion): a long-lasting and mild taste, bitter at first and later with a persistent flavour of corn and the drying process.

Analytical characteristics:

Chemical characteristics:

Analytical parameter	Loose saffron	Packed saffron
Moisture and volatile substances	7-9%	< 11 % (m/m)
Total ash	—	< 8 % (m/m)
Ash unsoluble in acid	—	< 1 % (m/m)
Ether extract	—	3,5-14,5 (m/m)
Extract soluble in cold water	—	< 65 % (m/m)
Colouring power I[1])	> 200	> 200
Flavouring power ([2])	> 20	> 20
Bitterness (picrocrocin) ([3])	> 70	> 70
Safranal content ([4])	> 65 %	> 65%

(1) Expressed as a direct measurement of absorbency at 440 nm over dry weight.
(2) Expressed as a direct measurement of absorbency at 330 nm over dry weight.
(3) Expressed as a direct measurement of absorbency at 257nm over dry weight.
(4) Expressed as a percentage of the total content in volatile substances.

4.3. *Geographical area: The* geographical area is situated within the automonous region of Castile-La Mancha, and encompasses districts of La Mancha in the provinces of Toledo, Cuenca, Ciudad Real and Albacete.

4.4. *Proof of* origin: Saffron produced in this region is easily recognisable, since it has protruding red stigmas and very short styles.

The manufacturing process, which consists of drying the product by toasting it over a slow fire rather than by sundrying, seems to be the reason for the end product's higher quality, intense aroma, increased safranal content and colouring power.

The physical, organoleptic and chemical characteristics of the product, described above, are linked to the environment and the conditions in which the product is grown and to the manufacturing process.

Although these characteristics alone should be enough to guarantee the origin of the product, this must also b ecertified by the inspection body.

The saffron must be planted in plots situated within the production area registered by the inspection body.

The saffron must be packed in establishments appearing in the registers of the inspection body. The designation of origin will apply only to saffron from the most recent harvest from the registered plots, and to packages with a net maximum content of 100 g.

Those packing Azafrán de La Mancha will adopt appropriate measures to ensure that the product meets the physical, chemical and organoleptic requirements. The inspection body will set up an inspection scheme, in accordance with EN 45011 standard, which will cover all stages of the product's market life. Under this scheme, it will be obligatory to keep records and to be able to correctly identify, at all times, saffron eligible for the designation of origin.

In the event of inferior quality products being identified, appropriate measures will be taken. These will include the suspension and definitive withdrawal of certification, obliging the consigner to withdraw the faulty goods from sale.

4.5. *Method of* production:Traditionally, the bulbs are planted between the second fortnight in June and the first fortnight in September.

When the plant blooms, all the open flowers are picked daily before they become withered. This normally takes place over a period of approximately 30 days in October and November, depending on the climatic conditions of the particular year.

Great care must be taken when picking the flowers. They must be cut cleanly and precisely so as to prevent the stigmas from separating or becoming detached.

The flowers are taken to be trimmed without being crushed or overheated in transit. They are laid out to be aired on sacks, canvas or firm soil in fine layers. They must not be piled up.

The flowers are always trimmed within 12 hours of picking. This process involves cutting the stigmas, attached to their styles, at the place where the styles are beginning to turn white.

In preparation for the drying process, the trimmed stigmas are laid out on flour sieves with wire or silk mesh of a suitable size for the heat source. They are placed in layers of a maximum depth of 1,5 cm.

The saffron is toasted for 20 to 45 minutes by heat produced from braziers, stoves or any other suitable indirect source providing a constant and uniform heat which does not contaminate the product with alien flavours or aromas.
The dried saffron is weighed and put into clean, new containers, suitable for conserving foodstuffs, which protect their contents from moisture and light. Whilst awaiting delivery, the containers are stored in cool, clean and dry areas. The product is packed by hand or machine in containers suitable for foodstuffs, whose maximum capacity is 100 g. The containers must seal in such a way that that the product will be preserved when stored in clean, dry, well-ventilated areas where the temperature does not exceed 25 °C.

4.6. *Link:* Saffron is very well suited to the climate of the production zone. The average altiude is approximately 700 m above sea level, and the soils are predominantly dark and limy with a sandy-clay texture. The climate is Mediterranean continental: generally mild with high levels of sunshine. Summers are hot and dry and winters cold, with marked contrasts in temperature (maximum 38 to 42 °C, minimum - 6 to - 12 °C). The low rainfall is the main factor preventing higher yields.

Growing practices have been passed on from father to son for generations. Saffron is grown for three years in a particular plot and then moved to another location where neither it nor beetroot nor alfafa has been grown in the previous five years. In an area whose average population density is less than 9 inhabitants per km^2 and where there is a serious danger of desertification, saffron is an important crop because is gives around 10 000 families the opportunity to increase their income during the period between the end of the grape harvest and the beginning of the olive harvest.

Saffron was introduced to Spain during Arab rule. During the eigth and ninth centuries it was used exclusively by the Andalusian upper middle classes. Arabic dishes contained many herbs, and so they were grown in every orchard, the main varieties being cumin, caraway, black cumin, cress, sweet anise, fennel, wood anise, coriander, mustard, mint, and parsley. However, the most important condiment for the Muslim economy was saffron, an indispensable colouring and seasoning in most dishes.

Later, a work from 1897 entitled *Cultivo del azafrán en la Solana,* by J. A. Lópezde la Osa, furnishes proof that saffron was grown in La Mancha. The book includes information going back 100 years on this crop, and quotes

a legal inventory from 1720 which also mentions saffron.

In the first third of the 19th century La Mancha was producing the best quality saffron in Spain, with the highest yields per hectare for dry farming. The ancient growing tradition is very well documented in Pedro Muñoz, Campo de Criptana y Manzanares (Ciudad Real), in Lillo, Madridejos, Villacañas, Villanueva de Alcardete y Cabezamesada (Toledo) and in Montilla del Palancar (Cuenca).

However, the best proof of a strong historical link between the La Mancha region and saffron can be found in the area's many cultural traditions.

As with all activities which are firmly rooted in a particular society, growing saffron has given rise to its own rich vocabulary. The saffron-growing tradition in La Mancha is reflected in the region's folklore, in songs and refrains, and it is also forms the backdrop for the musical comedy entitled *La rosa de azafrán* (a libretta by F. Romero and G. Fernández Shaw; with music by Jacinto Guerrero, put on in Madrid in 1930).

It should also be noted that instruction manuals describing growing and production techniques exist, such as the aforementioned work by J. A. López de la Osa, or *El azafranero práctico* by L. Jiménez Martín (Albacete: Imprenta Eduardo Miranda, 1900).

The importance of this crop in traditional culture is once again demonstrated by the Fiesta de la Rosa del Azafrán which takes place in Consuegra (Toledo), the trimming competitions held as part of the patron saint's festivities in La Solana (Ciudad Real) and the Festival de la Rosa del Azafrán in Santa Ana (Albacete).

A significant indicator of the traditional nature and the economic value of this crop is a custom which still survives in some in La Mancha: presenting newly wed couples with the gift of a few threads of saffron, as a symbol of the desire for prosperity.

Saffron is part of the historic and cultural heritage of this region. Age-old growing traditions mean that those harvesting and trimming the saffron are highly qualified, and therefore the end product is of maximum quality.

4.7. Inspection body:

Name : Fundación Consejo Regulador de la Denominación de origen ‘Azafrán de la Mancha’

Address: C/Castilla-La Mancha 15, bajo A, E-45720 Camuñas (Toledo)

Tel./Fax (34) 925 47 02 84

Authorisation: Order of 11 February 1999 from the Department of Agriculture and Environment (Diario Oficial de Castilla-La Mancha No 10, of 19 February 1999).

4.8. *Labelling:* The words ‘Denominación de origen “Azafrán de La Mancha” ’ must figure on all packing. The products must bear a guarantee seal and a numbered label issued by the inspection body, affixed in such a way as to prevent reuse.

4.9. *National requirements:* Order of 9 May 1998 from the Department of Agriculture and Environment of the Junta de Comunidades de Castilla-La Mancha laying down provisions for the application of Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (Diario Oficial de Castilla-La Mancha No 23 of 22 May 1998).

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

Azafrán de La Mancha

1. **Service compétent de l'Etat membre:**

Nom: Subdirección General de Denominaciones de Calidad
Dirección General de Alimentación Secretaría General de Agricultura y Alimentación Ministerio de Agricultura, Pesca y Alimentación

Adresse: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tél.: (34) 913 47 53 97

Fax: (34) 913 47 54 10

2. **Groupement demandeur:**

2.1. Nom: Asociación Nacional de Productores de Azafrán

2.2. Adresse: C/Madrid 9, E-45720 Camuñas (Toledo)

Tél.: (34) 925 47 03 46

2.3. Composition: producteur/transformateur (x) autres ( )

3. **Type de produit:** 1.8 — Autres produits de l'annexe II (condiments, etc.).

4. **Description du cahier des charges:**

(Résumé des conditions de l'article 4, paragraphe 2)

4.1. Nom: Azafrán de La Mancha

4.2. *Description:* le safran (Crocus sativus L.) est une plante bulbeuse appartenant à la famille des iridacées. Le bulbe a une forme sphérique avec un diamètre de 2 à 3 centimètres, il est charnu et est recouvert de membranes réticulaires de couleur marron grisâtre. Entre les mois de mai et de novembre, chaque bulbe donne naissance à une à trois fleurs formant un tube qui s'ouvre en entonnoir, d'une couleur pourpre violacé. C'est la fleur de safran, aux feuilles longues et étroites qui finissent par s'ouvrir pour laisser voir l'intérieur.
Celui-ci est composé d'un ovaire donnant naissance à trois étamines jaunes et à un filament blanc, le style, qui se divise en trois filaments ou stigmates de couleur rouge: les fils ou «clous» du safran.

Le safran, en tant qu'épice, provient des stigmates de ces fleurs reliées à leur style, une fois qu'elles ont été convenablement séchées selon un processus décrit au paragraphe concernant l'obtention du produit.

Caractéristiques physiques: du point de vue physique, le safran de La Mancha se reconnaît facilement dans la mesure où les stigmates rouges ressortent clairement de la fleur et dans la mesure où le style est d'une longueur inférieure à celle des fleurs d'autres origines.

Le safran de La Mancha est présenté au consommateur uniquement en feuilles, jamais moulu. Les feuilles seront souples et résistantes, les stigmates seront d'un rouge vif et brillant.

Le rapport longueur du stigmate/longueur du style sera supérieur à 1, avec une tolérance de 1 %.

La longueur du stigmate ne sera pas inférieure à 22 millimètres, avec une tolérance de 1 %.

Le contenu en résidus floraux ne dépassera pas 0,5 % en poids: ils comprendront les styles détachés de leurs stigmates, les étamines, le pollen et des parties de pétales ou de l'ovaire de la fleur.

On tolérera un maximum de 0,1 % de matières étrangères. Est considéré comme matière étrangère tout reste végétal autre que ceux qui proviennent de la fleur de safran: matières minérales (sable, terre et/ou poussière) et cadavres ou parties d'insectes, etc.

Il n'y aura pas de présence de moisissures ni d'insectes vivants.

Caractéristiques organoleptiques: odeur: typique d'un produit grillé, intense et pénétrant, associé à un léger arôme de blé ou de chiendent sec avec des réminiscences florales.

Sensation olfacto-gustative (en infusion): perception longue et suave, amère au début puis, et de manière persistante, flaveur de blé et de grillé.

Caractéristiques analytiques:
Caractéristiques chimiques:

Paramètre analytique	Safran en vrac	Safran conditionné
Humidité et matières volatiles	7-9%	< 11 % (m/m)
Cendres totales	—	< 8 % (m/m)
Cendres insolubles dans l'acide	—	< 1 % (m/m)
Extrait éthéré	—	3,5-14,5 (m/m)
Extrait soluble dans l'eau froide	—	< 65 % (m/m)
Pouvoir colorant f)	> 200	> 200
Pouvoir aromatique (2)	> 20	> 20
Amertume (picrocrocine) (3)	> 70	> 70
Teneur en safranal (4)	> 65 %	> 65%

(1) Exprimécomme mesure directe del'absorbance à 440 nm, sur le poids sec.
(2) Exprimécomme mesuredirecte de l'absorbanceà 330 nm, sur le poids sec.
(3) Exprimécomme mesuredirecte de l'absorbance à 257 nm, sur le poids sec.
(4) Exprimé en % du total des composants volatils.

4.3. *Zone géographique* : elle se situe à l'intérieur de la communauté autonome de Castilla-La Mancha, et occupe les circonscriptions de La Mancha appartenant aux provinces de Toledo, de Cuenca, de Ciudad Real et de Albacete.

4.4. *Preuve de l'origine:* du point de vue physique, le safran qui se récolte dans cette zone se distingue facilement étant donné que ses stigmates rouges ressortent clairement et que son style n'est pas très long.

Il semble que ce soit le procédé d'obtention, qui consiste à griller lentement au lieu de le faire sécher au sol qui fait que le produit final a plus de relief, un arôme intense, une plus forte teneur en safranal et un plus grand pouvoir colorant.

Les caractéristiques physiques, organoleptiques et chimiques, indiquées au point correspondant à la description du produit, sont en rapport avec son milieu naturel, avec les conditions de culture et avec son procédé d'obtention.

Dans le cas où ces caractéristiques ne seraient pas suffisantes pour garantir l'origine, elles devraient être reconnues, en outre, par l'organisme de contrôle.

Le safran est planté sur des parcelles situées dans la zone de production et inscrites dans les registres des organismes de contrôle.

Le safran sera conditionné dans des installations également inscrites dans les registres de l'organisme de contrôle. Ne sera possible dans le cadre de l'appellation d'origine que le conditionnement du safran provenant de la dernière récolte obtenue sur les parcelles inscrites, les conteneurs devant avoir une contenance nette maximale de 100 grammes.

Il incombera aux conditionneurs du Safran de La Mancha de veiller à ce que le produit réunisse les conditions physiques, chimiques et organoleptiques indiquées. A cet effet, ils adopteront les mesures opportunes, l'organisme de contrôle établissant un plan de surveillance et de contrôle conforme à la norme EN 45011 qui comprend toutes les étapes de la commercialisation du produit et qui impliquera l'obligation de tenir des registres et d'identifier à tout moment de manière sûre et certaine le safran protégé par l'appellation d'origine.

Dans le cas où l'on décèlerait des produits de qualité inférieure à ce qui a été défini, on prendra les mesures opportunes, impliquant, notamment, la suspension et le retrait définitif de la certification, l'expéditeur étant tenu de retirer du marché les lots de produits défectueux.

4.5. *Mode d'obtention:* les bulbes sont plantés traditionnellement entre la seconde quinzaine de juin et la première de septembre.

Lorsque la safranière fleurit, on récolte chaque jour toutes les fleurs ouvertes avant qu'elles ne se flétrissent, et ce pendant une période approximative de trente jours comprise entre les mois d'octobre et de novembre de manière générale, en fonction des conditions climatiques de la campagne agricole en question.

La cueillette de la fleur exige une grande habileté, le geste doit être sec et précis pour empêcher que les stigmates ne se séparent ou ne se détachent.

Les fleurs sont transportées sur le lieu où l'on procède aux opérations de nettoyage effectuées de manière à éviter tout écrasement ou tout réchauffement de celles-ci; on les étend en couches fines, sans les entasser, sur des sacs, sur des bâches ou sur le sol ferme pour en assurer l'aération.

Le nettoyage ou la récolte de la fleur se fait toujours le jour même où elle a été cueillie, dans un délai inférieur à douze heures après cette opération. Il consiste à couper les stigmates reliés à leurs styles dans la zone où

ce dernier commence à blanchir.

Pour procéder au grillage, les stigmates effilés sont placés en couches d'une grosseur maximale de 1,5 centimètre sur des blutoirs à treillage métallique fin ou à tamis de soie d'une dimension adaptée à la source de chaleur.

Pendant une durée de 20 à 45 minutes, le safran est grillé à l'aide d'une chaleur produite par des braises, par étuvage ou par toute autre source indirecte appropriée qui offre une chaleur constante et uniforme et qui ne communique pas d'odeurs ou de goûts étrangers.
Le safran grillé est pesé et conservé dans des récipients neufs et propres, de qualité alimentaire, qui protègent leur contenu de l'humidité et de la lumière, jusqu'à ce qu'ils soient placés dans des lieux propres, frais et secs.
Le conditionnement se fait manuellement ou automatiquement dans des récipients de qualité alimentaire ayant une contenance maximale de 100 grammes, dont le système de fermeture garantit la préservation du produit, le stockage se faisant dans des lieux propres, secs et ventilés dont la température doit être inférieure à 25 °C.

4.6. *Lien: le* safran est une culture très bien adaptée aux caractéristiques climatiques de la zone de production dont l'altitude moyenne se situe aux alentours de 700 mètres au-dessus du niveau de la mer, les sols prédominants étant de texture argilo-siliceuse. Le climat est de type méditerranéen à caractère continental: en général tempéré, avec une bonne insolation, des étés chauds et secs et des hivers froids, présentant des contrastes thermiques accusés (maximums de 38 à 42 °C et minimums de - 6 à - 12 °C), la faible pluviométrie étant le principal facteur limitant l'obtention de rendements supérieurs.

Les connaissances relatives à la culture de cette espèce se sont transmises de père en fils pendant des générations. La culture du safran dure un cycle de trois ans sur le terrain et ensuite, on la déplace sur d'autres parcelles où il n'y a jamais eu de culture de safran, de luzerne ou de betterave au cours des cinq années précédentes. L'importance de cette culture, dans une zone dont la densité moyenne de population est inférieure à neuf habitants par kilomètre carré et qui court un grave risque de désertification — les producteurs ayant un age moyen élevé — est liée à la possibilité ainsi offerte à quelque dix mille familles d'obtenir des revenus supplémentaires au cours d'une période qui va de la fin des vendanges au début de la récolte des olives.

Le safran a été introduit en Espagne au cours de la domination arabe. Au cours de VIII^{e} et IX^{e} siècles, c'était un produit monopolisé par la haute bourgeoisie andalouse. La cuisine arabe était très prodigue en herbes condimentaires, dans tout les jardins, il y avait des semis de ces plantes, essentiellement du cumin, du carvi, du cresson, de l'anis vert, du fenouil, de l'anis sauvage, de la coriandre, de la moutarde, de la menthe et du persil. Cependant, le condiment le plus important pour l'économie mulsumane était le safran, utilisé comme colorant et assaisonnement indispensable dans la majorité des plats.

Par la suite, il existe des preuves écrites de la culture du safran dans La Mancha dans l'œuvre de J. A. López de la Osa intitulée *Cultivo del azafrán en la Solana* de 1897, qui contient des données relatives à cette culture séculaire et cite un inventaire judiciaire de 1720 faisant apparaître également le safran.

Au cours du premier tiers du XIX^{e} siècle, La Mancha produisait le safran de la meilleure qualité d'Espagne et obtenait les rendements les plus élevés par hectare de terre non irriguée. Cette culture immémoriale est abondamment attesté à Pedro Muñoz, à Campo de Criptana et à Manzanares (Ciudad Real), à Lillo, Madridejos, Villacañas, Villanueva de Alcardete et à Cabezamesada (Toledo) ainsi qu'à Motilla del Palancar (Cuenca).

Cependant, la meilleure preuve de l'existence d'un lien historique fort entre cette culture et la région de La Mancha réside dans les nombreuses manifestations culturelles qui sont de tradition dans cette zone.

Comme toute activité largement enracinée dans une société, la culture du safran a donné lieu à un vocabulaire propre très riche. La tradition de la culture du safran dans La Mancha se retrouve également dans des manifestations de folklore typique de la région, dans des chansons et des proverbes; elle figure également à l'arrière-plan de la «zarzuela» (opérette) qui a pour titre *La fleur de safran* (livret de F. Romero et de G. Fernández Shaw; musique de Jacinto Guerrero, créée à Madrid en 1930).

Il convient de souligner également l'existence de manuels de vulgarisation des techniques de culture et de production, comme il a déjà été cité, de J. A. López de la Osa, ainsi que l'ouvrage de L. Jiménez Martin *Le safranier pratique* (Albacete, Imprenta Eduardo Miranda, 1900).

L'importance de cette culture au sein des manifestations culturelles traditionnelles transparaît dans la «Fiesta de la Rosa del Azafrán» qui se tient à Consuegra (Toledo), les concours d'épluchage qui se tiennent à La Solana (Ciudad Real) dans le cadre de fêtes patronales ainsi que le festival de la Rosa del Azafrán de Santa Ana (Albacete).

Comme preuve significative du caractère traditionnel et de l'importance économique de cette culture, citons la coutume qui survit encore dans certains villages de La Mancha, qui consiste à offrir des stigmates de safran aux couples de mariés, comme symbole du souhait de prospérité.

Le safran fait partie du patrimoine historique et culturel de cette région. La tradition centenaire concernant la culture de cette épice fait que les personnes qui participent au processus de cueillette et de nettoyage sont très qualifiées pour réaliser ces taches et donnent ainsi au produit final la meilleure qualité.

4.7. *Structure de contrôle:*

Nom: Fundación Consejo Regulador de la Denominación de origen «Azafrán de La Mancha»

Adresse: C/Castilla-La Mancha 15, bajo A, E-45720 Camuñas (Toledo)

Tél. et fax: (34) 925 47 02 84

Autorisation: Orden de la Consejería de Agricultura y Medio Ambiente de 11 de febrero de 1999 *(Diario Oficial de Castilla-La Mancha* nº 10 du 19.2.1999)

4.8. *Etiquetage:* Dans tous les conditionnements du produit doit figurer obligatoirement la mention «Appellation d'origine “Azafrán de La Mancha”», conditionnements pourvus d'une bande de garantie et d'une contre-étiquette numérotée fournie par l'organisme de contrôle de manière à rendre impossible toute réutilisation.

4.9. *Exigences nationales:* Ordonnance de la direction de l'agriculture et de l'environnement de la «Junta de Comunidades de Castilla-La Mancha» du 9 mai 1998, mettant en œuvre le règlement (CEE) nº 2081/92 du Conseil du 14 juillet 1992 relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et alimentaires *(Diario Oficial de Castilla-La Mancha* nº 23 du 22.5.1998).

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

Azafrán de La Mancha

1. **Servicio responsable del Estado miembro:**

Nombre: Subdirección General de Denominaciones de Calidad
Dirección General de Alimentación Secretaría General de Agricultura y Alimentación Ministerio de Agricultura, Pesca y Alimentación

Dirección: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel.:(34) 913 47 53 97

Fax:(34) 913 47 54 10

2. **Agrupación solicitante:**

2.1. Nombre: Asociación Nacional de Productores de Azafrán

2.2. Dirección: C/Madrid 9, E-45720 Camuñas (Toledo)

Tel.: (34) 925 47 03 46

2.3. Composición: Productor/Transformador (x) Otros ( )

3. **Tipo de producto:** 1.8 — Otros productos del anexo II (condimentos, etc.)

4. **Descripción del pliego de condiciones:**

(Resumen de las condiciones del apartado 2 del artículo 4)

4.1. N*ombre:* Azafrán de La Mancha

4.2. *Descripción:* El azafrán *(Crocus sativus* L.) es una planta bulbosa que pertenece a la familia de las iridáceas. El bulbo tiene forma esférica con un diámetro de 2 a 3 cm, es carnoso y está recubierto de membranas reticulares de color castaño-grisáceo. De cada bulbo, entre los meses de octubre y noviembre, surgen de una a tres flores formando un tubo que se abre en embudo de un color entre lila y morado. Esto es la rosa del azafrán, de hojas largas y estrechas, que terminan por abrirse dejando a la vista su interior. Este está compuesto por un ovario, del que nacen tres estambres amarillos y un filamento blanco, el estilo, que se divide en tres hebras o estigmas de color rojo: las briznas o clavos del azafrán.

El azafrán, como especia, procede de los estigmas de esas flores unidos a su correspondiente estilo, una vez que han sido adecuadamente desecados mediante el proceso descrito en el apartado correspondiente

a la obtención del producto.

Características físicas: Desde el punto de vista fisico, el azafrán de La Mancha se distingue fácilmente porque los estigmas rojos sobresalen claramente de la flor y porque el estilo es de menor longitud que en las flores de otros orígenes.

El azafrán de La Mancha se presentará al consumidor únicamente en hebras, nunca molido. Las hebras serán flexibles y resistentes, con estigmas de color rojo vivo brillante.

La relación entre las longitudes del estigma y del estilo será superior a la unidad, con una tolerancia del 1 %.

La longitud del estigma no será inferior a 22 mm, con una tolerancia del 1 %.

El contenido en restos florales no superará el 0,5 % en peso, entendiendo como tales los estilos sueltos de sus estigmas, los estambres, el polen y partes de pétalos o del ovario de la flor.

Se tolerará un máximo del 0,1 % de materia extraña. Se considera materia extraña cualquier resto vegetal distinto de los procedentes de la flor del azafrán, minerales (arena, tierra y/o polvo) y cadáveres o partes de insectos, etc.

No habrá presencia de moho ni de insectos vivos.

Características organolépticas: Olor: propio del tostado, intenso y penetrante, junto con un ligero aroma a mies o hierba fina seca con reminiscencias florales.

Sensación olfato-gustativa (en infusion): percepción larga y suave, inicialmente amarga, posterior y persistente a mies y tostado.

Características analíticas:

Características químicas:

Parámetro analítico	Azafrán a granel	Azafrán envasado
Humedad y materias volátiles	7-9%	< 11 % (m/m)
Cenizas totales	—	< 8 % (m/m)
Cenizas insolubles en ácido	—	< 1 % (m/m)
Extracto etéreo	—	3,5-14,5 % (m/m)
Extracto soluble en agua fría	—	< 65 % (m/m)
Poder colorante (1)	> 200	> 200
Poder aromático (2)	> 20	> 20
Poder amargo (pricrocrocina) (3)	> 70	> 70
Contenido en safrana (4)	> 65 %	> 65%

(1) Expresado como medida directa de la absorbancia a 440 nm,sobre peso seco.
(2) Expresado como medida directa dela absorbancia a 330 nm,sobre peso seco.
(3) Expresado como medida directa de la absorbancia a257 nm,sobre peso seco.
(4) Expresado en % del total de componentes volátiles.

4.3. *Zona geográfica:Está* situada en el interior de la Comunidad Autónoma de Castilla-La Mancha, ocupando las comarcas manchegas pertenecientes a las provincias de Toledo, Cuenca, Ciudad Real y Albacete.

4.4. *Prueba del origen:* Desde el punto de vista físico, el azafrán que se cosecha en esta zona se distigue fácilmente porque sus estigmas rojos sobresalen claramente y por tener muy poca longitud de estilo.

El proceso de elaboración, que consiste en el desecado mediante tostado a fuego lento en lugar de secado al sol, parece ser el responsable de que el producto final tenga una mejor presencia, un intenso aroma y mayor contenido en safranal y poder colorante.

Las características físicas, organolépticas y químicas, reseñadas en el apartado correspondiente a la descripción del producto, lo relacionan con su medio natural, con las condiciones de cultivo y su proceso de elaboración.

Por si estas características no fueran suficientes para garantizar su origen, éste deberá ser avalado además por el organismo de control.

Las plantaciones de azafrán se realizarán en parcelas situadas en la zona de producción e inscritas en los registros del organismo de control.

El azafrán se envasará en instalaciones igualmente inscritas en los registros del organismo de control. Sólo podrá envasarse al amparo de la denominación de origen el azafrán procedente de la última cosecha obtenida en las parcelas inscritas, admitiéndose envases con un contenido neto máximo de 100 g.

Los envasadores del Azafrán de La Mancha se asegurarán, bajo su responsabilidad, de que el producto reúna las condiciones físicas, químicas y organolépticas reseñadas, para lo cual adoptarán las medidas apropiadas, estableciéndose por el organismo de control un plan de vigilancia y control de acuerdo con la norma EN 45011 que abarcará todas las etapas de la vida comercial del producto y que implicará la obligación de llevar registros y de identificar en todo momento de manera inequívoca el azafrán amparado por la denominación de origen.

En el caso de que se detecten productos de calidad inferior a la establecida, se adoptarán las medidas oportunas, entre las que se incluye la suspensión y retirada definitiva de la certificación, obligándose al expedidor a retirar del mercado los lotes de productos defectuosos.

4.5. *Método de obtención:* La plantación de bulbos se realiza tradicionalmente desde la segunda quincena de junio hasta la primera del mes de septiembre.

Cuando florece el azafranal se recogen diariamente todas las flores abiertas antes de que éstas se marchiten, durante un período aproximado de treinta días comprendidos entre los meses de octubre y noviembre generalmente, dependiendo de las condiciones climáticas del año agricola en cuestión.

El corte de la flor requiere gran habilidad, ha de ser seco y preciso para impedir que los estigmas se separen o desprendan.

Las flores se transportan al lugar donde se realiza la monda sin dar lugar al aplastamiento o al calentamiento de las mismas y se extienden en capas finas, sin amontonamientos, sobre sacos, lonas o suelo firme para su oreo.

La monda o desbrizne de la flor se realiza siempre el mismo día de su recolección antes de que pasen más de doce horas desde la misma. Consiste en el corte de los estigmas unidos a su estilo en la zona donde éste último comienza a blanquear.

Para proceder al tostado, los estigmas desbriznados se colocan en capas de grosor máximo de 1,5 cm en cedazos harineros de tela metálica fina o tela de seda del tamaño adecuado a la fuente de calor.

Durante un período de entre 20 y 45 minutos, el azafrán se tuesta con el calor producido por brasas de fuego, estufa o de cualquier otra fuente indirecta adecuada que proporcione un calor constante y uniforme y que no comunique sabores u olores ajenos.
El azafrán tostado se pesa y guarda en recipientes nuevos y limpios, de calidad alimentaria, que aíslen su contenido de la humedad y de la luz, almacenándose hasta su entrega en lugares limpios, frescos y secos. El envasado se lleva a cabo de manera manual o automática en envases de calidad alimentaria con un contenido máximo de 100 g, cuyo sistema de cierre garantice la preservación del producto, almacenándose en lugares limpios, secos y ventilados cuya temperatura sea inferior a 25 °C.

4.6. *Vínculo: El* azafrán es un cultivo muy bien adaptado a las características climáticas de la zona de producción, cuya altitud media se sitúa en torno a los 700 m sobre el nivel del mar, predominando los suelos pardocalizos de textura arcillo-arenosa. El clima es del tipo mediterráneo de carácter continental: en general templado, buena insolación, veranos cálidos y secos e inviernos fríos, con contrastes térmicos acusados (máximas de 38° a 42 ° y mínimas de - 6° a - 12 °), siendo la escasa pluviometría el principal factor limitativo de la obtención de mayores rendimientos.

La formación en el cultivo de esta especia se ha ido transmitiendo de padres a hijos durante generaciones. El cultivo del azafrán se mantiene durante un ciclo de tres años en el terreno y luego se traslada a otra parcela donde no se haya cultivado azafrán, remolacha o alfalfa en los cinco años precedentes. La importancia de este cultivo, en una zona cuya densidad media de población es inferior a 9 hab/km^2 y que corre un grave peligro de desertificación, cuyos productores tienen una edad media elevada, radica en que proporciona a cerca de 10 000 familias la oportunidad de obtener unos ingresos extras en el período que media entre el fin de la vendimia y el inicio de la recolección de la aceituna.

El azafrán fue introducido en España durante la dominación árabe. Durante los siglos VII y IX fue un producto monopolizado por la alta burguesía andalusí. La cocina arábiga era muy prodiga en condimentos herbáceos, por lo que en todos los huertos existían semilleros de estas plantas, principalmente cominos, alcaravea, ajemuz, mastuerzo, anís de grano dulce, hinojo, anís silvestre, culantro, mostaza, menta, hierbabuena y perejil. Pero el condimento más importante para la economía musulmana era el azafrán, usado como colorante y aderezo indispensable en la mayoría de los platos.

Posteriormente, existe constancia escrita del cultivo de azafrán en La Mancha en la obra *Cultivo del azafrán en la Solana* de J. A. López de la Osa, de 1897, en la que se incluyen datos sobre este cultivo de cien años

atrás, citándose un inventario judicial del año 1720 en el que también aparece el azafrán.

En el primer tercio del siglo XIX la Mancha producía el azafrán de mejor calidad de España, alcanzándose los mayores rendimientos por hectárea de secano. Está abundantemente documentado el cultivo inmemorial en Pedro Muñoz, Campo de Criptana y Manzanares (Ciudad Real), en Lillo, Madridejos, Villacañas, Villanueva de Alcardete y Cabezamesada (Toledo) y en Motilla del Palancar (Cuenca).

Pero la mejor prueba de la existencia de un fuerte vínculo histórico del cultivo con la región manchega está en las múltiples manifestaciones culturales que son tradicionales de esta zona.

Como toda actividad grandemente enraizada en una sociedad, el cultivo del azafrán ha dado lugar a un vocabulario propio de gran riqueza. La tradición del cultivo del azafrán en La Mancha está también presente en manifestaciones del folclore típico de la región, en canciones y refranes, y es el tema de ambientación de la zarzuela que lleva por título *La rosa del azafrán* (libreto de F. Romero y G. Fernández Shaw; y música del maestro Jacinto Guerrero, estrenada en Madrid en 1930).

Cabe destacar también la existencia de manuales de divulgación de las técnicas de cultivo y elaboración, como el anteriormente citado, de J. A. López de la Osa, o la obra de L. Jiménez Martín *El azafranero práctico* (Albacete: imprenta Eduardo Miranda, 1900).

La relevancia de este cultivo dentro de las manifestaciones culturales tradicionales se vuelve a poner de manifiesto con la Fiesta de la Rosa del Azafrán que se realiza en Consuegra (Toledo), los concursos de monda que se celebran en La Solana (Ciudad Real) en el marco de sus fiestas patronales y el Festival de la Rosa del Azafrán de Santa Ana (Albacete).

Muestra significativa del carácter tradicional y de la importancia económica de este cultivo es la costumbre, que aún pervive en algunos pueblos manchegos, de regalar unas briznas de azafrán a las parejas de novios, como símbolo del deseo de prosperidad.

El azafrán forma parte del patrimonio histórico y cultural de esta región. La tradición centenaria en el cultivo de esta especia hace que las personas que realizan los procesos de recolección y monda se encuentren muy cualificadas en la realización de estas tareas, consiguiéndose la máxima calidad en la producción final obtenida.

4.7. *Estructura de control:*

Nombre:	Fundación Consejo Regulador de la Denominación de origen «Azafrán de la Mancha»
Dirección:	C/Castilla-La Mancha 15, bajo A, E-45720 Camuñas (Toledo)
Teléfono y Fax:	(34) 925 47 02 84
Autorización:	Orden de la Consejería de Agricultura y Medio Ambiente de 11 de febrero de 1999 (Diario Oficial de Castilla-La Mancha nº 10 de 19.2.1999).

4.8. *Etiquetado:* En todos los envases del producto deberá figurar obligatoriamente la mención «Denominación de origen “Azafrán de La Mancha” », yendo provistos de precinta de garantía y contraetiqueta numerada facilitada por el organismo de control, de manera que no sea posible una nueva utilización.

4.9. *Requisitos nacionales:* Orden de la Consejería de Agricultura y Medio Ambiente de la Junta de Comunidades de Castilla-La Mancha de 9 de mayo de 1998, por la que se dictan disposiciones de aplicación del Reglamento (CEE) nº 2081/92, del Consejo, de 14 de julio de 1992, relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y

alimenticios (Diario Oficial de Castilla-La Mancha nº 23 de 22.5.1998).

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The International System of Appellations of Origin

REGISTRATION DATE

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CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Aceite de Mallorca / Aceite mallorquín / Oli de Mallorca / Oli mallorquí

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consell Regulador de la Denominació d'Origen Oli de Mallorca
Carrer Babieca, núm. 2 1r pis
07198 Son Ferriol, Palma, Islas Baleares

Spain

GEOGRAPHICAL AREA

Majorca, Spain

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1437/2004 of August 11, 2004 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the 'Register of Protected Designations of Origin and Protected Geographical Indications' (“Valençay”, “Scottish Farmed Salmon”, “Ternera de Extremadura” and “Aceite de Mallorca” or “Aceite mallorquín” or “Oli de Mallorca” or “Oli mallorquí”).

Official Journal of the European Union L265 dated 12.08.2004.

PDO-ES-0263

August 12, 2004

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1229

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Aceite de Mallorca / Aceite mallorquín / Oli de Mallorca / Oli mallorquí

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consell Regulador de la Denominació d'Origen Oli de Mallorca
Carrer Babieca, núm. 2 1r pis
07198 Son Ferriol, Palma, Islas Baleares

Espagne

AIRE GÉOGRAPHIQUE

Majorque, Espagne

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) no 1437/2004 de la Commission du 11 août juillet 2004 complétant l'annexe du règlement (CE) no 2400/96 relatif à l'inscription de certaines dénominations dans le "registre des appellations d'origine protégées et des indications géographiques protégées" ("Valençay", "Scottish Farmed Salmon", "Ternera de Extremadura" et "Aceite de Mallorca" ou "Aceite mallorquín" ou "Oli de Mallorca" ou "Oli mallorquí").

Journal officiel de l'Union européenne L265 du 12.08.2004.

PDO-ES-0263

12.08.2004

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

WIPO | LISBON
The International System of Appellations of Origin

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1229

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Aceite de Mallorca / Aceite mallorquín / Oli de Mallorca / Oli mallorquí

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consell Regulador de la Denominació d'Origen Oli de Mallorca
Carrer Babieca, núm. 2 1r pis
07198 Son Ferriol, Palma, Islas Baleares

España

ZONA GEOGRÁFICA

Mallorca, España

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) no 1437/2004 de la Comisión de 11 de agosto de 2004 por el que se completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el "Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas" ("Valençay", "Scottish Farmed Salmon", "Ternera de Extremadura" y "Aceite de Mallorca" o "Aceite mallorquín" u "Oli de Mallorca" u "Oli mallorquí").

Diario Oficial de la Unión Europea L265 de 12.08.2004.
PDO-ES-0263
12.08.2004

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels
Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

"Aceite de Mallorca" / "Aceite mallorquín" / "Oli de Mallorca" / "Oli mallorquí"

PDO (x) PGI ( )

1. Responsible department in the Member State Name: Subdirección General de Sistemas de Calidad Diferenciada - Dirección General de Alimentación - Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. Applicant group 2.1. Name: a) Cooperativa Agrícola Sant Bartomeu

b) Mateu-Mairata, SL

c) Distribuidora Alimentaria Mallorquina, SA

d) José Campins Reynés

2.2. Address: a) Ctra. Fornalutx, 8 - E-07100 Sóller (Mallorca)

b) C/ Ses escoles, 4 - E-07314 Selva (Mallorca)

c) C/ Gremi Sabaters, 72 - E-07009 Palma de Mallorca

d) C/ Arnau Tugores, 1 - E-07360 Lloseta (Mallorca)

2.3. Composition: Producer/processor (x) other ( ).

3. Type of product: Olive oil - Category 1.5 in Annex II to the Treaty

4. Specification (Summary of requirements under Article 4(2))

4.1. Name: "Aceite de Mallorca" or "Aceite mallorquín" or "Oli de Mallorca" or "Oli mallorquí"

4.2. Description: Extra virgin olive oil obtained from the fruit Olea Europea L. belonging to the Majorca, or Empeltre, Arbequina and Picual varieties and produced by mechanical or other physical means that do not lead to alterations in the oil, preserving the aroma, flavour and characteristics of the fruit from which it is extracted.

The physical and chemical characteristics of the olive oil protected by the designation of origin "Aceite de Mallorca" are as follows:

- Acidity: maximum 0,8°

- Peroxide number: maximum 18 meq O2/kg (20 meq O2/kg for oils remaining in the oil mill until October)

- Absorbency in the ultraviolet K270: maximum 0,20

- Humidity: maximum 0,1 %

- Impurities: maximum 0,1 %.

The sensory profile of Majorcan olive oil has clearly differentiated characteristics. Two types of oil can be distinguished: fruity and sweet. In the organoleptic analysis of fruity oil, the almondy, sweet and fruity flavour of the olive predominates. The bitter or pungent attributes are moderate and there is no hint of astringency. The dominant feature of sweet oil is clearly its sweetness. Slightly if at all bitter or pungent, its fruity parameters (almondy, fruity flavour of olives, fruity flavour of other fruits, ripe green apples) are practically non-existent.

The colour of Majorcan olive oil ranges from golden to greenish yellow, depending mainly on the period the olives are harvested.

4.3. Geographical area: The area in which the olives are grown and the oil is processed extends across all the municipalities of the Island of Majorca, which belongs to the Autonomous Community of the Balearic Islands.

The packaging area is the same as that for production and processing.

4.4. Proof of origin: The olives delivered to the oil mills belong to the approved varieties and come from groves listed in the olive grove register of the Regulating Board (Consejo Regulador) which inspects those groves.

The pressing of the olives and extraction of the oil is carried out at the oil mills listed in the oil mill register.

The oils obtained are subjected to physical and chemical and organoleptic analyses and only those which satisfy all the control procedures are packaged and placed on the market under the designation of origin. The numbered back label issued by the inspection body guarantees that the oils bearing the Majorca designation of origin comply with the requirements set out in the specification.

The oil is stored and packaged in registered oil mills and packaging/marketing plants which have the facilities required to ensure that it is kept in the best conditions.

The Regulating Board, in its capacity as inspection body, will carry out regular checks to verify that the products have been obtained and produced in conformity with the specification.

4.5. Method of production: Olive-growing holdings on the Island of Majorca consist for the most part of mountain groves situated on hillside terraces, the latter being constructions typical of Majorca that enable the soil to be held in place and crops to be grown on rough terrain. Terracing allows rainwater to be used to maximum effect and helps contain erosion.

It is common in Majorca for olive cultivation to be combined with the rearing of Majorca-bred sheep, a practice which has the dual function of eliminating weeds and supplying organic fertiliser which provides trees with nutrients.

Once the olives have reached the correct degree of ripeness they are picked by hand or using the methods of handpole-beating or vibration and are then transported in accordance with the requirements laid down to prevent damage to the fruit.

The olives are stored in purpose-built oil mills. Storage temperature may not exceed 25 °C. This factor and a limit on storage time prevent the olives from deteriorating before they are processed into oil.

The maximum time that may elapse between harvesting and the extraction of oil from a batch of olives is 48 hours.

The fruits are cleaned and washed to remove leaves, stalks, earth and impurities and are then pressed in order to proceed with the extraction of the oil. This operation is carried out mechanically and involves the following: grinding of the olives, churning of the paste (maximum temperature: 28 °C), separation of the phases and storage. Once the production process is completed, the product obtained is evaluated and classified.

Packaging must take place in the defined geographical area, as prescribed by the applicant group. It has to be undertaken in the defined geographical area for the following reasons:

- To guarantee traceability and ensure inspections. The inspection and certification role of the Regulating Board for the "Aceite de Mallorca" designation of origin is confined to the defined geographical area, i.e. the island of Majorca. The Board's inspection and certification system guarantees the origin and traceability of Majorcan olive oil provided packaging is undertaken on the actual island and not outside the production area.

Since olive oil is a liquid product, the risk of it being blended with other substances (notably with olive oils from other areas) exists. Allowing a protected olive oil, therefore, to be packaged outside the defined geographical area would jeopardise its guarantee of origin.

- To preserve the distinctive features of Majorcan olive oil and safeguard its quality. The fact that packaging takes place in the defined geographical area is a decisive factor contributing to the quality of Majorcan olive oil and to preserving its special characteristics. It means that the tasks of applying and monitoring transport and packaging standards are assigned to producers and to members of the designation of origin's inspection body, i.e. individuals

possessing the know-how and techniques to ensure that Majorca olive oil is correctly handled.

As Majorca is an island, transporting olive oil in bulk to areas outside the production zone involves lengthy sea crossings. Failure to preserve the final quality of Majorcan olive oil is therefore a risk factor, as the organoleptic characteristics of Majorcan olive oil, which set it apart from other oils, could be affected if transport did not take place in appropriate conditions.

4.6. Link Background

There is a long-standing tradition of olive growing and olive-oil production and consumption on the island of Majorca.

From as early as the 13th century, when the island formed part of the Kingdom of Aragon, there are references to olive growing in this area and to the production and export of olive oil. In the middle of the 15th century, Majorcan olive oil was being shipped from the island on a regular and ongoing basis, particularly to the south of France. The 16th century saw an expansion in olive cultivation and olive-oil production, activities which were for a long time to remain the chief source of wealth of many Majorcan farms, a substantial number of which had their own mills. Olive growing spread particularly to the northern areas of the island. At the beginning of the 16th century, tithes (taxes levied on the harvest) on olive oil accounted for 10 % of the total, a figure only exceeded in the case of wheat and barley. In the 17th, 18th and 19th centuries, Majorcan olive oil played a key role in the economy of the island, both as a basic ingredient in the islanders' diet and as a product for barter and export.

In one of the documents that best illustrates the customs and life on the Island of Majorca, entitled "Die Baleren in Wort und Bild geschildert", written by the Archduke Luis Salvador of Austria during his stay on the island in the 19th century, the quality of Majorcan virgin olive oil is praised. Formal recognition of the quality of Majorca virgin olive oil was to come in the second half of the 19th century. At the 1888 Barcelona World Exhibition, the silver medal was awarded by an international panel of judges to an olive oil from Majorca.

The references mentioned show the strong link that exists between Majorca and the manufacture of olive oil. They also indicate that Majorca's traditional groves are probably some five hundred years old, the trees having lasted through the centuries without any major diseases or fires having required them to be replaced as a whole. The olive tree, which is an integral part of the landscape, has such deep roots in Majorca that popular wisdom decrees that the trees are a thousand years old.

Natural conditions

Soil characteristics, hilly relief, irregular rainfall and the great age of Majorcan trees are factors which contribute to a limited production of olives. The age of the trees confers a combination of characteristics to the oil made in Majorca, an oil which is different from that of

other production areas. The weather conditions of the Island of Majorca determine when the olives are at their best for harvesting, which is earlier than in other olive-growing regions.

All these factors combined, together with the varieties of olives found in Majorca, have resulted in oils with differing organoleptic characteristics: sweet, if obtained from olives turning colour, their most distinctive feature being sweetness or mildness, with the bitter and pungent attributes being practically non-existent; or fruity, if obtained from green olives, their sensory profile featuring the bitter and pungent attributes.

It should also be pointed out that olive growing in Majorca constitutes the main agricultural activity of certain regions, a case in point being the Serra de Tramuntana. Olive-growing has preserved and protected the environment, prevented desertification and erosion, and fashioned a landscape that is one of the most symbolic of the Island of Majorca.

4.7. Inspection body Name: Dirección General de Agricultura (Consejería de Agricultura y Pesca de les Illes Balears)

Address: Calle Foners, 10

E-07006 Palma de Mallorca

The Directorate-General for Agriculture, in its capacity as competent body for quality designations of the Autonomous Community of the Balearic Islands, is provisionally in charge of inspections until the Regulating Board for the "Aceite de Mallorca" PDO complies with standard EN-45011.

4.8. Labelling: The words "Denominación de Origen Aceite de Mallorca" must appear on the labels and back labels.

The packaging used for marketing the olive oil covered by the designation of origin is provided with a guarantee seal or back label, numbered and issued by the Regulating Board, to be affixed at the actual packaging plants in accordance with the rules laid down by the Regulating Board and in such a way as to prevent reuse.

The processing firms' own labels, which are to be used for the protected oils, must bear in a prominent place the registration number of the firms authorised to market the oil covered by the designation of origin, as well as the information generally required by the legislation in force.

4.9. National requirements - Law 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;

- Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law 25/1970;

- Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;

- Royal Decree 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

"Aceite de Mallorca" / "Aceite mallorquín" / "Oli de Mallorca" / "Oli mallorquí"

AOP (x) IGP ( )

1. Service compétent de l'État membre Nom: Subdirección General de Sistemas de Calidad Diferenciada - Dirección General de Alimentación - Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España

Adresse: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Téléphone (34) 913 47 53 94

Télécopieur (34) 913 47 54 10

2. Groupe demandeur 2.1. Nom: a) Cooperativa Agrícola Sant Bartomeu

b) Mateu-Mairata, SL

c) Distribuidora Alimentaria Mallorquina, SA

d) José Campins Reynés

2.2. Adresse: a) Ctra. Fornalutx, 8 - E-07100 Sóller (Majorque)

b) C/ Ses escoles, 4 - E-07314 Selva (Majorque)

c) C/ Gremi Sabaters, 72 - E-07009 Palma de Mallorca (Majorque)

d) C/ Arnau Tugores, 1 - E-07360 Lloseta (Majorque)

2.3. Composition: Producteurs/Transformateurs (x) autres ( )

3. Type de produit: Huile d'olive - Catégorie 1.5 de l'annexe II du Traité

4. Description du cahier des charges (résumé des conditions de l'article 4, paragraphe 2)

4.1. Nom: "Aceite de Mallorca" ou "Aceite mallorquín" ou "Oli de Mallorca" ou "Oli mallorquí"

4.2. Description: Huile d'olive vierge extra, extraite du fruit de l'olivier Olea Europea L., appartenant aux variétés majorquine, ou Empeltre, Arbequina et Picual, obtenue par des procédés mécaniques ou d'autres méthodes physiques, ne produisant pas d'altération de l'huile en conservant l'arôme, la saveur et les caractéristiques du fruit dont elle est extraite.

Les caractéristiques physico-chimiques des huiles couvertes par l'appellation d'origine "Huile de Majorque" sont les suivantes:

- Acidité maximum: 0,8°

- Indice de peroxyde: maximum 18 milliéquivalents d'oxygène actif par kg d'huile (20 milliéquivalents d'oxygène actif par kg d'huile pour les huiles restant dans les moulins jusqu'au mois d'octobre)

- Extinction à l'ultraviolet K270: maximum 0,20

- Humidité: maximum 0,1 %

- Impuretés: maximum 0,1 %

Les caractéristiques organoleptiques de l'huile de Majorque sont clairement différenciées. On distingue deux types d'huiles: l'huile fruitée et l'huile douce. Dans l'analyse organoleptique de l'huile fruitée, domine la saveur d'amande, douce et d'olive fruitée (un goût fruité d'olive). Les attributs piquant et amer sont modérés et on constate une absence d'astringence. En ce qui concerne l'huile douce, l'attribut dominant est bien évidemment "doux". Les attributs piquant et amer sont minimes tandis que les paramètres fruités (amande, goût fruité d'olive, goût fruité d'autres fruits, pomme verte mûre) sont quasi inexistants.

La couleur de l'huile de Majorque va du jaune doré au jaune tirant vers le vert, en fonction essentiellement de l'époque de la récolte des olives.

4.3. Aire géographique: L'aire de production des olives et de fabrication de l'huile s'étend à toutes les municipalités de l'île de Majorque appartenant à la Communauté autonome des Îles Baléares.

La zone d'emballage correspond à la zone de production et de fabrication.

4.4. Preuve de l'origine: Les olives qui arrivent aux huileries appartiennent aux variétés autorisées et proviennent d'oliviers inscrits au registre des plantations d'oliviers du conseil régulateur (Consejo regulador) qui contrôle lesdites plantations.

La trituration des olives et l'extraction de l'huile se font dans les huileries inscrites au registre des huileries.

Les huiles obtenues sont soumises à des analyses physico-chimiques et organoleptiques et seules les huiles ayant satisfait à tous les contrôles sont conditionnées et mises sur le marché avec la garantie d'origine. La contre-étiquette numérotée délivrée par l'organisme de contrôle garantit que les huiles qui bénéficient de l'appellation d'origine contrôlée "Majorque" remplissent les conditions du cahier des charges.

L'huile est stockée et conditionnée dans des huileries et dans des entreprises de conditionnement et de distribution inscrites et disposant des installations appropriées pour assurer leur conservation optimale.

Le Conseil régulateur en tant qu'organe de contrôle procédera à des inspections périodiques pour vérifier que les produits ont été élaborés et fabriqués en respectant le cahier des charges.

4.5. Méthode d'obtention: Les exploitations oléicoles de Majorque se composent, dans leur majorité, de plantations de montagnes, situées sur des terrains très accidentés et disposées en terrasses, mode de culture typique de Majorque qui permet de retenir la terre et de pratiquer des cultures dans des zones abruptes. Ces constructions permettent de mettre au mieux à profit l'eau des précipitations, tout en limitant l'érosion.

À Majorque, il est fréquent de pratiquer simultanément la culture oléicole et l'élevage d'ovins de la race majorquine, ce qui a la double fonction d'éliminer les mauvaises herbes et d'apporter un engrais organique fournissant un apport nutritif aux arbres.

Les olives, après avoir atteint le stade de maturité désiré, sont récoltées selon les méthodes de cueillette manuelle, gaulage ou vibration, et sont acheminées jusqu'à l'huilerie dans des conditions évitant toute détérioration des fruits.

Les olives sont stockées dans des huileries dans des zones destinées à cet effet. La température de stockage ne doit pas dépasser 25 °C. Ce facteur, associé à la limitation du temps de stockage des olives, permet d'en éviter la détérioration pour la fabrication ultérieure de l'huile.

Le temps maximum qui peut s'écouler entre la récolte et l'extraction de l'huile d'un lot d'olives est de 48 heures.

Les fruits sont nettoyés et lavés pour séparer les feuilles, les rames, la terre et les impuretés puis on les triture pour procéder à l'extraction de l'huile. Les fruits sont soumis à des procédés mécaniques d'extraction comprenant les opérations suivantes: mouture des olives, brassage de la pâte (température maximale: 28 °C), séparation des phases et entreposage. Au terme des processus d'élaboration, on procède à l'évaluation du produit obtenu et à son classement.

L'emballage doit être effectué dans l'aire géographique délimitée, telle qu'établie par le groupe demandeur, afin de:

- Garantir la traçabilité et assurer les inspections. Organe de contrôle et de certification, le Conseil régulateur de l'appellation d'origine "Aceite de Mallorca" (Huile de Majorque) intervient dans l'aire géographique délimitée, en l'occurrence l'île de Majorque. Son système de contrôle et de certification permet de garantir l'origine et la traçabilité de l'Huile de Majorque, à condition que l'emballage soit réalisé dans le périmètre même de l'île, et non pas en dehors de la zone de production.

Dans la mesure où il s'agit d'un produit liquide, l'huile risque d'être mélangée à d'autres substances (notamment à des huiles provenant d'autres zones). Par conséquent,

l'autorisation d'emballer hors de l'aire géographique délimitée constituerait une menace pour la garantie d'origine de l'huile protégée.

- Maintenir le caractère traditionnel de l'Huile de Majorque et préserver sa qualité. La procédure qui consiste à réaliser l'emballage dans les limites de l'aire géographique définie contribue fortement à la qualité de l'Huile de Majorque et à la conservation de ses particularités. Elle permet en effet de confier l'application et l'inspection des normes de transport et d'emballage aux producteurs et à l'organe de contrôle de l'appellation d'origine, lesquels possèdent le savoir-faire et les techniques permettant d'assurer une manipulation convenable de l'Huile de Majorque.

Compte tenu du caractère insulaire de Majorque, le transport en vrac de l'huile au-delà de la zone de production suppose des traversées maritimes d'une durée considérable. Ce facteur n'est pas sans danger pour le maintien de la qualité finale de l'Huile de Majorque dont les caractéristiques organoleptiques, qui en font un produit unique en son genre, pourraient subir une altération si le transport ne se déroulait pas dans des conditions appropriées.

4.6. Lien Historique

La culture des olives, la production et la consommation de l'huile d'olive ont une longue tradition dans l'île de Majorque.

On trouve des références à cette culture et à la production et à l'exportation de l'huile d'olive dès le XIIIe siècle, à l'époque où l'union de plusieurs royaumes donne naissance à l'Aragon. Au milieu du XVe siècle, l'huile de Majorque était un produit exporté de manière régulière et continue à partir de cette île, principalement vers le sud de la France. Au XVIe siècle se produisit une expansion de la culture des olives et de la production de l'huile qui a constitué pendant longtemps la principale source de richesse de la plupart des propriétés agricoles de Majorque, dont une grande partie possédait sa propre huilerie. La culture de l'olivier s'est étendue surtout dans les zones septentrionales de Majorque. Au début du XVIe siècle, les dîmes (taxes prélevées sur la récolte) de l'huile d'olive qui étaient payées au roi représentaient 10 % du total, chiffre uniquement dépassé par le blé et l'orge. Au cours des XVIIe, XVIIIe et XIXe siècles, l'huile de Majorque a joué un rôle clé dans l'économie de l'île, tant par sa fonction d'ingrédient de base dans la nourriture des habitants de l'île que comme produit de troc et d'exportation.

L'un des documents qui reflètent le mieux les coutumes et la vie de l'île de Majorque, "Die Baleren in wort und bild geschildert", écrit par l'Archiduc Luis Salvador de Austria, au cours de son séjour dans l'île au XIXe siècle, fait l'éloge de la qualité de l'huile d'olive vierge majorquine. La reconnaissance de la qualité de l'huile de Majorque se fait dans le courant de la deuxième moitié du XIXe siècle. Lors de l'Exposition Universelle de Barcelone de 1888, le jury international décerne la médaille d'argent à une huile de Majorque.

Les références citées montrent le lien étroit entre Majorque et la fabrication de l'huile. Elles permettent également de conclure que les plantations traditionnelles de Majorque remontent à quelque 500 ans puisque les arbres ont survécu aux siècles et aucun grand fléau ou incendie n'a imposé de renouveler l'ensemble des arbres. L'olivier, partie intégrante du paysage, est si enraciné à Majorque que les croyances populaires assurent que les oliviers majorquins sont millénaires.

Éléments naturels

Les caractéristiques des sols, le relief accidenté, les précipitations irrégulières et le grand âge des oliviers majorquins contribuent à une production limitée d'olives. L'âge des oliviers est l'une des caractéristiques de l'huile fabriquée à Majorque et qui varie selon les zones de fabrication. Par ailleurs, le climat de l'île de Majorque détermine la meilleure époque pour la cueillette des olives, qui se fait ici beaucoup plus tôt que dans les autres régions cultivant l'olivier.

La conjugaison de tous ces facteurs, associée aux variétés d'olives cultivées à Majorque, donne naissance à des huiles aux caractéristiques organoleptiques différenciées, de type doux si elles sont fabriquées avec des olives en cours de véraison, essentiellement caractérisées par leur douceur, et dont les attributs amer et piquant sont pratiquement absents, ou bien de type fruité, lorsqu'elles sont fabriquées à partir d'olives vertes; leur profil organoleptique est alors caractérisé par les attributs amer et piquant.

Par ailleurs, il convient de souligner que l'activité oléicole constitue la principale activité agricole de certaines circonscriptions de l'île, comme c'est le cas de la "Serra de Tramuntana", au nord-ouest de l'île. Cette activité a permis le maintien et la protection de l'environnement, en évitant la désertification et l'érosion, tout en façonnant l'un des paysages les plus emblématiques de l'île de Majorque.

4.7. Structure de contrôle Nom: Dirección General de Agricultura (Consejería de Agricultura y Pesca de les Illes Balears)

Adresse: Calle Foners, 10

E-07006 Palma de Mallorca

La direction générale de l'agriculture, en sa qualité d'organe compétent en matière de dénominations de qualité de la Communauté autonome des Îles Baléares assure provisoirement les fonctions de contrôle jusqu'à ce que le Conseil régulateur de l'AOP "Aceite de Mallorca" (Huile de Majorque) respecte la norme EN-45011.

4.8. Étiquetage: Sur les étiquettes et contre-étiquettes figure la mention: "Denominación de Origen Aceite de Mallorca" (dénomination d'origine Huile de Majorque).

Les emballages dans lesquels est commercialisée l'huile d'olive couverte par la dénomination d'origine sont pourvus du cachet de garantie ou de la contre-étiquette du

Conseil régulateur, numéroté et délivré par ce dernier, qui doit être mis en place dans les locaux mêmes de conditionnement, conformément aux normes établies par le Conseil régulateur et toujours de manière à interdire sa réutilisation.

Sur les étiquettes des sociétés de fabrication, utilisées pour ces huiles, figure obligatoirement et de manière bien visible le numéro du registre des entreprises qui ont le droit de conditionner des huiles bénéficiant de l'appellation protégée, en plus des informations à caractère général déterminées par la législation en vigueur.

4.9. Exigences nationales - Loi 25/1970 du 2 décembre relative au statut de la vigne, du vin et des alcools.

- Décret 835/1972 du 28 mars, règlement d'application de la loi 25/1970.

- Ordonnance du 25 janvier 1994 précisant la correspondance entre la législation espagnole et le règlement (CEE) n° 2081/92 relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

- Décret royal 1643/1999 du 22 octobre régissant la procédure d'introduction des demandes d'inscription au registre communautaire des appellations d'origine protégées et des indications géographiques protégées.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

"Aceite de Mallorca" / "Aceite mallorquín" / "Oli de Mallorca" / "Oli mallorquí"

DOP (x) IGP ( )

1. Servicio competente del Estado miembro Nombre: Subdirección General de Sistemas de Calidad Diferenciada - Dirección General de Alimentación - Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España

Dirección: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. Agrupación solicitante 2.1. Nombre: a) Cooperativa Agrícola Sant Bartomeu

b) Mateu-Mairata, SL

c) Distribuidora Alimentaria Mallorquina, SA

d) José Campins Reynés

2.2. Dirección: a) Ctra. Fornalutx, 8 - E-07100 Sóller (Mallorca)

b) C/ Ses escoles, 4 - E-07314 Selva (Mallorca)

c) C/ Gremi Sabaters, 72 - E-07009 Palma de Mallorca

d) C/ Arnau Tugores, 1 - E-07360 Lloseta (Mallorca)

2.3. Composición: Productores/Transformadores (x) otros ( )

3. Tipo de producto: Aceite de oliva - Clase 1.5 del anexo II del Tratado

4. Descripción del pliego de condiciones (resumen de las condiciones del apartado 2 de artículo 4)

4.1. Nombre: "Aceite de Mallorca" o "Aceite mallorquín" u "Oli de Mallorca" u "Oli mallorquí"

4.2. Descripción: Aceite de oliva virgen extra obtenido del fruto Olea Europea L., de las variedades mallorquina o empeltre, arbequina y picual, por procedimientos mecánicos o por otros medios físicos que no produzcan alteración del aceite, conservando el aroma, sabor y características del fruto que procede.

Las características físico-químicas de los aceites amparados por la Denominación de Origen "Aceite de Mallorca" son las siguientes:

- Acidez: máximo 0,8°

- Índice de peróxidos: máximo 18 meq O2/kg (20 meq O2/kg para los aceites que permanezcan en la almazara hasta el mes de octubre)

- Absorbancia al ultravioleta K270: máximo 0,20

- Humedad: máximo 0,1 %

- Impurezas: máximo 0,1 %.

El perfil sensorial del aceite de Mallorca tiene unas características claramente diferenciadas. Se distinguen dos tipos de aceite: frutado y dulce. En el análisis sensorial del aceite frutado dominan los atributos sensoriales almendrado, dulce y frutado aceituna. La presencia de los atributos picante y amargo son moderados, mientras que la astringencia es ausente. En el aceite dulce, el atributo ampliamente dominante es, evidentemente, el dulce. Los atributos picante y amargo son mínimos, mientras que los parámetros frutados (almendrado, frutado de aceituna, frutado de otras frutas, manzana verde madura) prácticamente no se aprecian.

El color del aceite de Mallorca varía desde el amarillo dorado hasta el amarillo verdoso, en función, principalmente de la época de recolección de la aceituna.

4.3. Zona geográfica: La zona de producción de olivos y de elaboración de aceite se extiende a todos los municipios de la isla de Mallorca, perteneciente a la Comunitat Autònoma de les Illes Balears.

La zona de envasado coincide con la zona de producción y elaboración.

4.4. Prueba de origen: Las aceitunas que llegan a las almazaras son de las variedades autorizadas y proceden de olivares inscritos en el Registro de Plantaciones de Olivar del Consejo Regulador y controladas por éste.

La molturación de las aceitunas y la extracción de aceite se realiza en las almazaras inscritas en el Registro de Almazaras.

Los aceites obtenidos se someten a análisis físico-químicos y organolépticos, y sólo los que superan todos los procesos de control se envasan y se comercializan amparados por la Denominación de Origen. La contraetiqueta numerada expedida por el organismo de control garantiza que los aceites que ostentan la Denominación de Origen Mallorca cumplen con los requisitos del pliego de condiciones.

El aceite se almacena y envasa en almazaras y plantas envasadoras-comercializadoras inscritas que dispongan de instalaciones adecuadas para garantizar su óptima conservación.

El Consejo Regulador como órgano de control realizará inspecciones periódicas para comprobar que los productos se han obtenido y elaborado conforme a lo señalado en el pliego de condiciones.

4.5. Método de obtención: Las explotaciones olivareras de Mallorca son, mayoritariamente, plantaciones de montaña, situadas en terrenos muy accidentados y localizadas en terrazas, construcciones típicas de Mallorca que permiten la contención de la tierra y el cultivo en zonas abruptas. Estas construcciones permiten el aprovechamiento máximo del agua de las precipitaciones, así como limitan la erosión.

En Mallorca es común simultanear el cultivo olivarero con ganado ovino de raza mallorquina, que tiene la doble función de eliminación de malas hierbas y de incorporación de abono orgánico, proporcionando un aporte nutritivo al árbol.

Las aceitunas, tras haber alcanzado el índice de madurez deseado, se recogen mediante los métodos de ordeño, vareo o vibración, y se transportan en las condiciones establecidas para que el fruto no se deteriore.

Las aceitunas se almacenan en las almazaras en zonas destinadas a este fin. La temperatura de almacenamiento no supera los 25 °C. De esta manera, juntamente con la limitación de tiempo de almacenamiento de las aceitunas, se evita su deterioro para la posterior fabricación del aceite.

El tiempo máximo que puede transcurrir desde la recolección hasta la extracción del aceite de una partida de aceituna es de 48 horas.

Los frutos se limpian y lavan para separar hojas, palos, tierra e impurezas y posteriormente se molturan para proceder a la extracción del aceite. Los frutos se someten a procedimientos mecánicos de extracción, comprendiendo las operaciones siguientes: molido de las aceitunas, batido de la pasta (temperatura máxima: 28 °C), separación de fases y almacenamiento. Una vez finalizada la elaboración de aceite se procede a la evaluación del producto obtenido y su clasificación.

El envasado deberá realizarse en la zona geográfica delimitada, pues así lo determina la agrupación solicitante. Es necesario que la operación de envasado se realice en la zona geográfica delimitada, para:

- Garantizar la trazabilidad y asegurar el control. El ámbito geográfico del Consejo Regulador de la Denominación de Origen "Aceite de Mallorca", estructura de control y certificación, se limita a la zona geográfica delimitada, que es la isla de Mallorca. El sistema de control y certificación del Consejo Regulador permite garantizar el origen y la trazabilidad del Aceite de Mallorca siempre y cuando se envase en la misma isla, no así en el caso de envasar fuera de la zona de producción.

El aceite, al ser un producto líquido, es susceptible de ser mezclado con otras sustancias (aceites de otras zonas, por ejemplo), por lo que si se permite el envasado del aceite fuera de la zona geográfica delimitada, se pone en peligro la garantía de origen del aceite amparado.

- Mantener los caracteres típicos del aceite de Mallorca y salvaguardar la calidad. El hecho de que el envasado se realice en la zona geográfica delimitada contribuye de forma decisiva a la protección de las características particulares y de la calidad del aceite de Mallorca. Equivale a confiar a los productores y a la estructura de control de la Denominación de Origen la aplicación y el control de las normas relativas al transporte y al envasado del aceite. Dichos colectivos poseen los conocimientos y la técnica necesarios para garantizar la correcta manipulación del aceite de Mallorca.

El hecho de que Mallorca sea una isla implica que el transporte a granel de aceite a zonas externas a la zona de producción suponga una travesía marítima de duración considerable. Este hecho puede poner en peligro el mantenimiento de la calidad final del aceite de Mallorca, ya que las características organolépticas del aceite de Mallorca, que son las que lo diferencian de otros aceites, podrían verse afectadas si el transporte no se realiza en condiciones adecuadas.

4.6. Vínculo Histórico

El cultivo del olivo y la producción y consumo de aceite de oliva tienen una gran tradición en la isla de Mallorca.

Existen referencias a este cultivo y a la producción y exportación de aceite desde el siglo XIII, en tiempos de la Corona de Aragón. A mediados del siglo XV, el aceite de Mallorca era un producto que se exportaba de manera regular y continuada desde la isla, destinado especialmente hacia el sur de Francia. En el siglo XVI se produjo un avance en el cultivo y en la producción de aceite, constituyendo durante mucho tiempo la principal fuente de riqueza de muchas de las fincas de Mallorca, de las cuales un gran número poseían almazara propia. La expansión del cultivo del olivo se desarrolló especialmente en las zonas septentrionales de Mallorca. A principios del siglo XVI, los diezmos (partes sobre la cosecha) del aceite que se pagaba al rey representaban el 10 % del total, cifra únicamente superada por el trigo y la cebada. Durante los siglos XVII, XVIII y XIX el aceite de Mallorca tuvo un papel clave para la economía de la isla, tanto por su función de ingrediente básico en la alimentación de los habitantes, como producto de trueque y exportación.

En uno de los documentos que mejor reflejan las costumbres y vida de la isla de Mallorca, "Die Baleren in Wort und Bild geschildert", escrito por el Archiduque Luis Salvador de Austria durante su estancia en la isla en el siglo XIX, se elogia la calidad del aceite mallorquín virgen. El reconocimiento de la calidad del aceite de Mallorca se pone de manifiesto en la segunda mitad del siglo XIX. En la Exposición Universal de Barcelona de 1888, el jurado internacional otorgó la medalla de plata a un aceite de Mallorca.

Las referencias citadas demuestran el intenso vínculo que existe entre Mallorca y la elaboración de aceite. También permiten concluir que la antigüedad de las plantaciones tradicionales de Mallorca puede situarse en unos 500 años ya que los árboles han perdurado a través de los siglos y no se conocen grandes plagas o incendios que obligasen

a la renovación cultural generalizada. El olivar, como elemento integrante del paisaje, está tan arraigado en Mallorca que las creencias populares aseguran que los olivos mallorquines son milenarios.

Natural

Las características de los suelos, la orografía accidentada, las precipitaciones irregulares y la elevada edad de los olivos mallorquines determinan una reducida producción de aceituna. La edad de los olivos contribuye al conjunto de características diferenciales del aceite que se elabora en Mallorca, singulares respecto de otras zonas de elaboración. Por otra parte, el clima de la isla de Mallorca condiciona la época óptima de recolección de las aceitunas, que se adelanta respecto de otras zonas donde se cultivan olivos.

La conjunción de todos estos factores, juntamente con las variedades de aceituna presentes en Mallorca, dan lugar a aceites con características organolépticas diferenciadas, de tipo dulce si es obtenido de aceitunas en envero, cuya característica más sobresaliente es su dulzor o suavidad, siendo los atributos de amargor y picante prácticamente ausentes; o bien de tipo frutado, cuando se obtiene a partir de aceitunas verdes, en cuyo perfil sensorial aparecen marcados los atributos amargo y picante.

Por otra parte, cabe destacar que la actividad oleícola de Mallorca constituye la principal actividad agraria de determinadas comarcas de la isla, como es el caso de la Serra de Tramuntana. Esta actividad ha permitido el mantenimiento y preservación del medio, evitando la desertización y la erosión, a la vez que ha determinado uno de los paisajes más emblemáticos de la isla de Mallorca.

4.7. Estructura de Control Nombre: Dirección General de Agricultura (Consejería de Agricultura y Pesca de les Illes Balears)

Dirección: Calle Foners, 10

E-07006 Palma de Mallorca

La Dirección General de Agricultura, como órgano competente en materia de denominaciones de calidad de la Comunitat Autònoma de les Illes Balears, asume provisionalmente las funciones de control hasta que el Consejo Regulador de la DOP "Aceite de Mallorca" cumpla la norma EN-45011.

4.8. Etiquetado: En las etiquetas y contraetiquetas figura la mención: "Denominación de Origen Aceite de Mallorca".

Los envases con los que se comercializa el aceite de oliva amparado por la Denominación de Origen van provistos de un precinto de garantía o contraetiqueta del Consejo Regulador, numerado y expedido por éste, que debe ser colocado en las propias instalaciones de envasado y de acuerdo con las normas que determine el Consejo Regulador y siempre de forma que no permita una segunda utilización.

En las etiquetas propias de las firmas elaboradoras, que se utilicen en los aceites amparados, figura obligatoriamente y de forma destacada, el número de Registro en la Denominación de Origen, además de los datos que con carácter general se determinan en la legislación vigente.

4.9. Requisitos legislativos - Ley 25/1970, de 2 de diciembre, Estatuto de la viña, del vino y de los alcoholes.

- Decreto 835/1972, de 28 de marzo, Reglamento de la Ley 25/1970.

- Orden de 25 de enero de 1994, por la que se precisa la correspondencia entre la legislación española y el Reglamento (CEE) n° 2081/92, en materia de denominaciones de origen e indicaciones geográficas protegidas de productos agrícolas y agroalimentarios.

- Real Decreto 1643/1999, de 22 de octubre, por el que se regula el procedimiento para la tramitación de las solicitudes de inscripción en el Registro Comunitario de Denominaciones de Origen Protegidas y de la Indicaciones Geográficas Protegidas.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1230

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Vinohradnícka oblasť Tokaj

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. TOKAJ REGNUM, občianske združenie.

GEOGRAPHICAL AREA

"Vinohradnícka oblasť TOKAJ" (The Tokaj wine-growing area) is an enclosed wine-growing area which is bounded by the borders of the cadastral areas of the Tokaj municipalities of Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov and Viničky.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007.

PDO-SK-A0120

February 17, 2006

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1230

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Vinohradnícka oblasť Tokaj

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. TOKAJ REGNUM, občianske združenie.

AIRE GÉOGRAPHIQUE

"Vinohradnícka oblasť TOKAJ" ("l'aire viticole de Tokaj") est une aire viticole fermée et délimitée par les limites des zones cadastrales des communes rattachées à Tokaj, Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov et Viničky.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les Règlements du Conseil (CEE) n° 922/72, (CEE) n° 234/79, (CE) n° 1037/2001 et (CE) n° 1234/2007

PDO-SK-A0120

17.02.2006

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1230

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Vinohradnícka oblasť Tokaj

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. TOKAJ REGNUM, občianske združenie.

ZONA GEOGRÁFICA

"Vinohradnícka oblasť TOKAJ" (La zona vitícola de Tokaj) es una zona vitícola cerrada que está delimitada por las fronteras de las zonas catastrales de los municipios de Tokaj de Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov y Viničky.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) nº 1308/2013 del Parlamento Europeo y del Consejo, de 17 de diciembre de 2013, por el que se crea una organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) nº 922/72, (CEE) nº 234/79, (CE) nº 1037/2001 y (CE) nº 1234/2007 del Consejo.

PDO-SK-A0120

17.02.2006

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

a) Name

Vinohradnícka oblasť TOKAJ

b) Description of the wine

Wine from the "Vinohradnícka oblasť TOKAJ" Tokaj wine-growing area is an exceptional product obtained exclusively by means of the complete or partial alcoholic fermentation of fresh grapes or grape must. Wines from this area are unusually full-bodied and extractive; when ripening, the grapes attain a high sugar content. Special types of wine with an amber colour and a higher residual sugar content can be obtained through the effects of the noble rot *Botrytis cinerea Persoon*.

The following types of wine may be produced with the protected designation of origin "Vinohradnícka oblasť TOKAJ":

1. Tokajské samorodné suché (dry) and Tokajské samorodné sladké (sweet)

Analytical characteristics:

Minimum actual alcoholic strength	12 % vol.
Residual sugar (glc + fru)	up to 10 g/l for dry, more than 10 g/l for sweet
Minimum sugar-free extract	23 g/l
Minimum titratable acidity	5.5 g/l
Maximum total sulphur dioxide	300 mg/l
Maximum total volatile acidity	1.1 g/l

Organoleptic characteristics:

Colour: pale-yellow to golden-yellow with a brownish tint, possibly also weaker tints.
Aroma: pronounced, characteristic of Tokaj – over-ripe fruit, walnuts.
Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

2. Tokajský výber 3 – 6 putňový

Analytical characteristics:

Minimum actual alcoholic strength	9 % vol.
Minimum residual sugar	3-putňový – 60 g/l
	4-putňový – 90 g/l
	5-putňový – 120 g/l
	6-putňový – 150 g/l
Minimum sugar-free extract	3-putňový – 25 g/l
	4-putňový – 30 g/l
	5-putňový – 35 g/l
	6-putňový – 40 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

Organoleptic characteristics:
Colour: yellow to deep amber.
Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.
Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

3. Tokajská výberová esencia

Analytical characteristics:

Minimum actual alcoholic strength	6 % vol.
Minimum residual sugar	180 g/l
Minimum sugar-free extract	45 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

Organoleptic characteristics:
Colour: yellow to deep amber.

Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.
Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

4. Tokajská esencia

Analytical characteristics:

Minimum actual alcoholic strength	1.2 % vol.
Maximum actual alcoholic strength	8 % vol.
Residual sugar	more than 450 g/l
Minimum sugar-free extract	50 g/l
Minimum titratable acidity	8 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

Organoleptic characteristics:
Colour: yellow to rich amber-yellow.
Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.
Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

5. Tokajský Fordítáš and Tokajský Mašláš

Analytical characteristics:

Minimum actual alcoholic strength	9 % vol.
Minimum sugar-free extract	23 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	350 mg/l
Maximum total volatile acidity	1.5 g/l

Organoleptic characteristics:
Colour: yellow to rich amber-yellow.
Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.
Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

6. Odrodové vína (Varietal wines) – Tokajský Furmint, Tokajská Lipovina, Tokajský Muškát žltý

Analytical characteristics:
Minimum actual alcoholic strength 9 % vol.
Minimum titratable acidity 3.5 g/l
Maximum total sulphur dioxide 200 mg/l, or max. 250 mg/l where the residual sugar content is more than 5 g/l
Maximum total volatile acidity 1.1 g/l

Organoleptic characteristics:
Colour: pale green to pale yellow, golden.
Aroma: characteristic pronounced varietal aroma.
Taste: typical varietal, full-bodied, smooth.

7. Akostné víno (Quality wine)

Analytical characteristics:
Minimum actual alcoholic strength 9.5 % vol.
Minimum sugar-free extract 16 g/l
Minimum titratable acidity 3.5 g/l
Maximum total sulphur dioxide 200 mg/l, or max. 250 mg/l where the residual sugar content is more than 5 g/l
Maximum total volatile acidity 1.1 g/l

Organoleptic characteristics:
Clarity: Clear with a sparkle; may include isolated fibres of filter medium and isolated particles of cork, fine crystals of tartar and, in red wine, slight precipitation of the colouring matter.
Colour: pale green to pale yellow, honey-gold; white wines may have a slight brownish yellow or pinkish tinge.
Aroma: clean, characteristic, pronounced, depending on the variety or label, but may have a less pronounced aroma.

Taste: clean, characteristic, full-bodied, smooth and fresh, but may have minor variations in fullness and character.

8. Akostné víno s prívlastkom (Quality wine with the attribute):

kabinetné
neskorý zber
výber z hrozna
bobuľový výber
hrozienkový výber
cibébový výber
ľadové víno
slamové víno

Analytical characteristics:

	Minimum actual alcoholic strength	Maximum total sulphur dioxide	Maximum total volatile acidity
Kabinetné	9.5 % vol.	200 mg/l*	1.1 g/l
neskorý zber	9.5 % vol.	300 mg/l	1.1 g/l
výber z hrozna	9.5 % vol.	350 mg/l	1.8 g/l
bobuľový výber	8.0 % vol.	400 mg/l	1.8 g/l
hrozienkový výber	8.0 % vol.	400 mg/l	2.1 g/l
cibébový/botrytický výber	8.0 % vol.	400 mg/l	2.1 g/l
ľadové víno	6.0 % vol.	400 mg/l	1.8 g/l
slamové víno	6.0 % vol.	400 mg/l	2.1 g/l

* for residual sugar in excess of 5 g/l, the value is increased by 50 mg/l

Minimum sugar-free extract 16.5 g/l
Minimum titratable acidity 3.5 g/l

Organoleptic characteristics:
Clarity: Clear with a sparkle, may include fine crystals of tartar and, in red wine, slight precipitation of the colouring matter.
Colour: white, pale green to pale yellow, honey-gold, depending on the variety, vintage and attribute.
Aroma: clean, characteristic, pronounced, depending on the variety or label.
Taste: clean, characteristic, full-bodied, smooth.

9. Likérové víno (Liqueur wine)

Analytical characteristics:

Minimum actual alcoholic strength	15 % vol.
Maximum actual alcoholic strength	22 % vol.
Minimum total alcoholic strength	17.5 % vol.
Minimum titratable acidity	3.5 g/l
Maximum total sulphur dioxide	150 mg/l for wine with residual sugar of up to 5 g/l, max. 200 mg/l for wine with residual sugar in excess of 5 g/l
Maximum total volatile acidity	1.1 g/l

Organoleptic characteristics:
Colour: white to amber, depending on the label and vintage.
Aroma: clean, characteristic, pronounced, depending on the variety or label, but may have a less pronounced aroma.
Taste: clean, characteristic, full-bodied, smooth and pronounced, but may have minor variations in fullness and character.

10. Sekt V.O. and Pestovateľský sekt

Analytical characteristics:

Minimum actual alcoholic strength	10.0 % vol.

Minimum total alcoholic strength	10.0 % vol.
Minimum titratable acidity	3.5 g/l
Minimum sugar-free extract	16.0 g/l
Maximum total sulphur dioxide	185 mg/l
Maximum total volatile acidity	1.1 g/l

Organoleptic characteristics:
Colour: white, rosé or red, depending on the designation and vintage.
Aroma: clean, characteristic, pronounced and fresh, depending on the variety or label.
Sparkle: delicate and long-lasting.
Taste: pronounced, fresh, smooth, clean, full-bodied.

c) specific oenological practices

Common provisions
100 % of the grapes used in the production of the wine must originate from the Tokaj wine-growing area defined under (d). Wine from the Tokaj wine-growing area may be produced and bottled only in this area.

Specific provisions:

'*Samorodné suché víno'* is produced by alcoholic fermentation from grapes of Tokaj varieties harvested on eligible vineyard plots where conditions are unfavourable for the mass production of raisined grapes (Zibebe). Raisined grapes are picked from bunches in advance for the production of 'Tokajské výberové víno'; grapes must have a minimum sugar content of 21 °NM. 'Samorodné suché víno*'* may be placed on the market at the earliest after two years of ageing, of which at least one year in wooden casks.

'*Samorodné sladké víno*' is produced by alcoholic fermentation from grapes of Tokaj varieties harvested on eligible vineyard plots where conditions are unfavourable for the mass production of raisined grapes. It is produced from a proportion of raisined grapes which are not picked from the grapes and are processed together with other grapes which must have a minimum sugar content of 24 °NM; the wine's natural sugar content is in excess of 10 g/l. 'Samorodné sladké

víno*'* may be placed on the market at the earliest after two years of ageing, of which at least one year in wooden casks.

'*Výber*' is produced by alcoholic fermentation following the immersion of raisined grapes harvested on eligible vineyard plots in must with a minimum sugar content of 21 °NM or in wine of the same quality and vintage from eligible vineyard plots. 'Výber' is classified as 3- to 6-putňový, depending on the quantity of raisined grapes added. 'Výber' may be placed on the market at the earliest after three years of ageing, of which at least two years in wooden casks.

'*Mašláš*' is produced by alcoholic fermentation of must or wine of the same vintage from eligible vineyard plots, poured on fermentation lees of Tokajské samorodné or Tokajský výber. 'Mášláš' may be placed on the market at the earliest after two years of ageing, of which at least one year in a wooden cask.

'*Forditáš*' is produced by alcoholic fermentation of must or wine of the same vintage from eligible vineyard plots, poured on wine marc from raisined grapes harvested on eligible plots. 'Forditáš' may be placed on the market at the earliest after two years of ageing, of which at least one year in a wooden cask.

'*Výberová esencia*' is obtained by alcoholic fermentation of raisined grapes from eligible vineyard plots. During harvesting, the grape berries are picked separately, and, immediately after processing, they are immersed in must from a defined vineyard or in Tokaj wine of the same vintage which contains at least 180 g/l of natural sugar and 45 g/l of sugar-free extract. 'Výberová esencia' may be placed on the market at the earliest after three years of ageing, of which at least two years in a wooden cask.

'*Esencia*' is produced by slow fermentation of free-run wine obtained from separately picked raisined grapes harvested on eligible vineyard plots. 'Esencia' contains at least 450 g/l of natural sugars and 50 g/l of sugar-free extract. 'Esencia' may be placed on the market at the earliest after three years of ageing, of which at least two years in a wooden cask.

'*Furmint*' is produced by alcoholic fermentation of grapes of the Furmint variety with an admixture of a maximum of 15 % in total of grapes of the Lipovina and Muškát žltý varieties, grown on eligible vineyard plots.

Tokajské víno can be designated as '*Lipovina*' if it is produced by alcoholic fermentation from grapes of the Lipovina variety with the admixture of a maximum of 15 % in total of grapes of the Furmint and Muškát žltý varieties, grown on eligible vineyard plots.

Tokajské víno can be designated as '*Muškát žltý*' if it is produced by alcoholic fermentation from grapes of the Muškát žltý variety with the admixture of a maximum of 15 % in total of grapes of the Furmint and Lipovina varieties, grown on eligible vineyard plots.

For the production of '*akostné víno*' the grapes must have reached a sugar content of at least 17 °NM at harvest. The grapes or grape must may be enriched to a maximum of 22 °NM for white wine.

For the production of '*akostné víno s prívlastkom*' [quality wine with attribute], grapes must be harvested at full ripeness and must be certified at harvest. The wine may not be enriched, and may not be chemically preserved other than by means of sulphur dioxide.

Akostné víno s prívlastkom 'kabinetné' is produced from fully ripe grapes having a sugar content of at least 19 °NM at the time of harvesting.

Akostné víno s prívlastkom 'neskorý zber' is produced from fully ripe grapes having a sugar content of at least 21 °NM at the time of harvesting.

Akostné víno s prívlastkom 'výber z hrozna' is produced from fully ripe grapes having a sugar content of at least 23 °NM at the time of harvesting and obtained from carefully selected bunches.

Akostné víno s prívlastkom 'bobuľový výber' is produced from selected overripe bunches of grapes, from which unripe and damaged berries have been removed, having a sugar content of at least 26 °NM at the time of harvesting.

Akostné víno s prívlastkom 'hrozienkový výber' is produced from hand-selected overripe natural grape berries having a sugar content of at least 28 °NM at the time of harvesting.

Akostné víno s prívlastkom ‘cibébový’ or ‘botrytický výber’, is produced only from hand-selected overripe grape berries, refined by the effect of the filamentous fungus *Botrytis cinerea Persoon*, having a sugar content of at least 28 °NM at the time of harvesting.

Akostné víno s prívlastkom ‘ľadové víno’ is produced from grapes that have been harvested at a temperature of minus 7 °C or lower. The grapes must remain frozen during harvesting and processing, and the must obtained must have a sugar content of at least 27 °NM.

Akostné víno s prívlastkom ‘slamové víno’ is produced from well-ripened grapes that have been stored prior to processing on straw or reed mats, or have been left to hang on lines, and the must obtained must have a sugar content of at least 27 °NM.

For the production of ‘*Sekt V. O.*’ the grapes, must, wine and all elements used in production must come from Tokaj.

For the production of ‘*pestovateľský sekt*’ the grapes, must, wine and all elements used to produce it must come from the vineyard of a producer in the Tokaj wine-growing area.

‘Odrodové víno’ wine is produced exclusively from a single variety; the admixture of other varieties is permitted up to 15 % by weight.

‘*Značkové víno*’ wine is produced according to a recipe of the producer approved by the producer. This fact must always be stated in the production batch output record.

d) definition of the relevant geographical area:

“Vinohradnícka oblasť TOKAJ” (The Tokaj wine-growing area) is an enclosed wine-growing area which is bounded by the borders of the cadastral areas of the Tokaj municipalities of Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov and Viničky.

e) maximum yields per hectare:

samorodné suché	9 500 kg of grapes per hectare
samorodné sladké	9 500 kg of grapes per hectare
výber 3–6 putňový	9 500 kg of grapes per hectare
výberová esencia	9 500 kg of grapes per hectare
esencia	9 500 kg of grapes per hectare
Forditaš	9 500 kg of grapes per hectare
Mašláš	9 500 kg of grapes per hectare
Furmint	14 000 kg of grapes per hectare
Lipovina	14 000 kg of grapes per hectare
Muškát žltý	14 000 kg of grapes per hectare
Akostné víno	14 000 kg of grapes per hectare
Akostné víno s prívlastkom	9 500 kg of grapes per hectare
Likérové víno	14 000 kg of grapes per hectare
Sekt (V.O.)	14 000 kg of grapes per hectare
Pestovateľský sekt	14 000 kg of grapes per hectare

The number of vines per hectare in “Vinohradnícka oblasť TOKAJ” (Tokaj wine-growing area) does not exceed 10 000 per hectare of vineyard.

For the production of Akostné víno, Likérové víno, Sekt V.O. and Pestovateľský sekt, a budding density of not more than 80 000 buds per hectare of vineyard must be maintained.

For the production of wines under 2(1)-(6) and Akostné víno s prívlastkom, a budding density of not more than 65 000 buds per hectare of vineyard must be maintained.

f) indications of the varieties of vine from which the wine is produced:

All of the varieties in the current Schedule of Registered Varieties which are registered for the Tokaj wine-growing area may be grown here. Currently, these varieties are Furmint, Lipovina and Muškát žltý.

g) details confirming a link

Details about the geographical area

Viticulture and wine-making in this area is based on vine-growing and wine-maturing on the specific volcanic soil of the Zemplín Mountains (Zemplínske vrchy) in specific climatic conditions. The topography of the Zemplín Mountains is slightly to moderately rugged in structure and is of a hilly nature. Volcanic soil composition is typical of this region. Andesites, rhyolites and tuffs are present, underlying heavy clay and clay-loam soil rich in mineral elements. The rocks found in the soil of the Zemplín Mountains are mostly acidic in nature. Vineyards are planted at an altitude of 105-320 metres above the sea level. The Tokaj wine-growing area contains only south, south-east and south-west facing slopes. This slope orientation ensures that the vines are exposed throughout the day to the effects of warm autumn sun, which makes use of elements of earth, water and air to produce a sufficient amount of natural sugar and aromatic substances in the grapes. The soil is particularly stony and originally volcanic. The soil has an irreplaceable effect on the maturing of grapes. During long, sunny autumn days the soil absorbs solar radiation, which is then released during the night. This helps to reduce the differences between daytime and night-time temperatures and has a positive effect on the grapes ripening . One of the typical feuatures of the Tokaj soil is its ability to keep warmth even after a cold autumn night.

Climatically, Vinohradnícka oblast TOKAJ is part of the continental climate zone. The average annual temperature in this area is about 9.6 °C. During the growing season, the average temperature is about 16 °C. The average length of sunshine during the growing season is 1 075 hours, while the soil temperature at a depth of 50 cm is 13.5 °C. Average precipitation in this area is 608 mm. Most rainfall in June and July. The overall volume of precipitation is divided relatively unequally between winter and spring and equally between summer and autumn. Long and dry autumns are characteristic for this area. Autumn days almost always begin with morning mists, supporting the formation and development of noble rot on grape berries.

Product details

Raisined grapes (raisins) are used in wine production and are defined as shrivelled grape berries which, in favourable years, form in bunches of the Tokaj varieties Furmint, Lipovina and Muškát žltý attacked by the noble rot *Botrytis cinerea Persoon*. Production of the highest-quality wine is associated with special technology for adding a precise amount of raisined grapes to a specific amount of wine, and the maturing of this wine in oak casks in tuff wine cellars over a period of several years.

Causal link

Vinohradnícka oblasť Tokaj is a precisely defined area typified by specific soil of volcanic origin in the municipalities of Bara, Čerhov, Černochov, Malá Tŕňa, Veľká Tŕňa, Viničky and Slovenské Nové Mesto. In the north, it is sheltered by the Zemplín Mountains; in the south, it is dry on account of southerly autumn winds, and provides ideal conditions for the noble rot *Botrytis cinerea* and the production of raisined grapes. Raisined grapes (cibébas) are healthy grapes attacked by a noble form of fungi *Botrytis cinerea*, which disrupts the skins so that water evaporates from berries and the sugar is concentrated. They are unique to the Tokaj wine-growing area, and the area where Tokaj grapes can be grown and Tokaj wine can be produced is therefore a precisely delimited area. The volcanic soil, the climate, the varieties grown, the processing technology and specific ageing practices form the basis for the production of exceptional wines of varying properties and categories in the Tokaj wine-growing area. The volcanic soil gives the wines higher minerality and greater fullness of body, as expressed by the extract. The region's climatic conditions contribute to a higher acidity, depending on the year, to the formation of raisined grapes and the sugar content of the grapes at harvest. Compared to other wine-growing areas in Slovakia, wines of all categories produced in this area have 1-3 g/l more extract, while the average acidity at harvest is 12-14 g/l, and 6-10 g/l in the resulting wines.

The first evidence of wine-growing dates to the time of the Roman Empire (2nd century). Later, Slavs settled here, naming the village and hill at the confluence of two rivers, the Bodrog and the Tisa, ‘Stokaj’. In the 13th century, King Bela IV colonized this area with Italians from the Bari area, who brought the basic Tokaj variety, Furmint, with them. During the wars against the Turks and the 170 years of Turkish domination, underground shelters were built; those are these cellars, which were dug into the tuff and had a year-round constant temperature, that then began to be used to store Tokaj

wine. The first Tokaj wine of superior quality was made in 1650. The most prosperous times for Tokaj were the 17th and 18th centuries. Francis II Rákóczi even transported it to the French royal court of Louis XIV, where it was named 'VINUM REGUM – REX VINORUM' – 'WINE OF KINGS – KING OF WINES'. Tokaj was also a favourite wine of Peter the Great and his successor, Catherine. Tokaj wine was attributed healing powers and was served as a panacea for the treatment of many diseases ('UNIVERSALIS VERA MEDICINA)'.

Product quality relies not only on the specific soil and climatic conditions, but also on the skills and experience of producers. The exceptionality of the Tokaj wine-growing area was covered by Act No 4 of the Slovak National Council of 6 March 1959. Recognition of the product is also evidenced by its inscription in the national register of the Industrial Property Office of the Slovak Republic and in the register of the World Intellectual Property Organization (WIPO) in Geneva in 1967, as well as by bilateral agreements: the Treaty between the Czechoslovak Socialist Republic and the Swiss Confederation on the protection of indications of provenance, designations of origin and other geographical designations of 19 January 1976 and the Agreement between the Government of the Czechoslovak Socialist Republic and the Government of the Portuguese Republic on the protection of indications of provenance, designations of origin and other geographical and similar designations of 18 May 1987.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1237

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Alföldi kamillavirágzat

GOOD(S)

1. **Herbs, herbal teas.**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. The name of the applicant group without any personal details: “Alföldi vadontermő kamillavirág gyűjtők és feldolgozók csoportosulása” (Grouping of wild chamomile flower collectors and processors in the Great Plain of Hungary).

Address H-1135 Budapest, Csata utca 27

Hungary

GEOGRAPHICAL AREA

The area where the wild growing “Alföldi kamillavirágzat” is gathered and processed covers the administrative area of individual agglomerations in the counties of Szabolcs-Szatmár-Bereg, Borsod-Abaúj-Zemplén, Heves, Jász-Nagykun- Szolnok, Hajdú-Bihar, Békés, Csongrád, Bács-Kiskun and Pest. The names of the agglomerations found in the counties were defined accurately under the product specification. The geographical description “Alföldi kamillavirágzat” may be applied to products prepared from material

collected within the administrative boundaries of the listed places.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission - Commission Implementing Regulation (EU) No 165/2012 of 24 February 2012.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1237

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Alföldi kamillavirágzat

PRODUIT(S)

1. **Plantes, tisanes.**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Nom du groupement de déposants sans détail personnel: "Alföldi vadontermő kamillavirág gyűjtők és feldolgozók csoportosulása" (Groupement de cueilleurs et de transformateurs de fleurs de camomille sauvage dans la Grande Plaine de Hongrie).

Adresse H-1135 Budapest, Csata utca 27

Hongrie

AIRE GÉOGRAPHIQUE

L'aire de récolte et de transformation de la culture sauvage "Alföldi kamillavirágzat" couvre la zone administrative des différentes agglomérations des comtés de Szabolcs-Szatmár-Bereg, Borsod-Abaúj-Zemplén, Heves, Jász-Nagykun- Szolnok, Hajdú-Bihar, Békés, Csongrád, Bács-Kiskun et Pest. Les noms des agglomérations présentes dans les comtés ont été déterminés avec précision dans le cadre du cahier des charges. La désignation géographique "Alföldi

kamillavirágzat" peut être appliquée aux produits préparés à partir de matières récoltées dans les limites administratives des lieux énumérés.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne - Règlement d'exécution (UE) n° 165/2012 de la Commission du 24 février 2012.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1237

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Alföldi kamillavirágzat

PRODUCTO(S)

1. **Hierbas, infusiones.**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. El nombre del grupo solicitante sin ningún dato personal: "Alföldi vadontermő kamillavirág gyűjtők és feldolgozók csoportosulása" (Agrupación de recolectores y transformadores de flores silvestres de manzanilla de la Gran Llanura de Hungría).

Dirección H-1135 Budapest, Csata utca 27

Hungría

ZONA GEOGRÁFICA

La zona de recolección y transformación del cultivo silvestre "Alföldi kamillavirágzat" abarca el área administrativa de las aglomeraciones individuales de los condados de Szabolcs-Szatmár-Bereg, Borsod-Abaúj-Zemplén, Heves, Jász-Nagykun- Szolnok, Hajdú-Bihar, Békés, Csongrád, Bács-Kiskun y Pest. Los nombres de las aglomeraciones encontradas en las comarcas se definieron con precisión en las especificaciones del producto. La denominación geográfica "Alföldi kamillavirágzat" puede aplicarse a los productos preparados a partir de material recogido dentro de los límites

administrativos de los lugares enumerados.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea - Reglamento de Ejecución (UE) nº 165/2012 de la Comisión, de 24 de febrero de 2012.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

ALFÖLDI KAMILLAVIRÁGZAT

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

1. *Description:*

'Alföldi kamillavirágzat' is a dried, selected flower from the wild chamomile flower (*Matricaria chamomilla* L.), hand-picked from the saline soils of the Great Hungarian Plain. This dried product the *Chamomillae anthodium* — commonly known as Wild Camomile — is listed as an official medicine in the up-to-date version of the Hungarian Pharmacopœia and the European Pharmacopœia, and it is used as precious basic material in the sachets and bagged infusion prepared from the camomile flower.

The flower of 'Alföldi kamillavirágzat' is strong, aromatic, sweet-smelling, slightly bitter-tasting and, during processing, does not disintegrate, is less powdery and its essential oil preserves better than the herbal medicine made from cultivated camomile.

There are considerably larger quantities — at least 20 % several times more — of α-bisabolol (a component with antiphlogistic and anti-ulcerative effects) in the essential oil of 'Alföldi kamillavirágzat' than in cultivated camomile.

2. *Geographical area:*

The area where the wild growing 'Alföldi kamillavirágzat' is gathered and processed covers the administrative area of individual agglomerations in the counties of Szabolcs-Szatmár-Bereg, Borsod-Abaúj-Zemplén, Heves, Jász-Nagykun-Szolnok, Hajdú-Bihar, Békés, Csongrád, Bács-Kiskun and Pest. The names of the agglomerations found in the counties were defined accurately under the product specification. The geographical description 'Alföldi kamillavirágzat' may be applied to products prepared from material collected within the administrative boundaries of the listed places.

3. *Proof of origin:*

The origin of the 'Alföldi kamillavirágzat' is established by organoleptic and technical tests, as well as by the implementation of a tracing system.

The entire process of producing the 'Alföldi kamillavirágzat' must be implemented under strict manufacturing and inspection conditions, with the quality-assurance system extending to inspection of the documented source of gathering, consequently,

the journey of the product from gathering to delivery of the finished product is identifiable and verifiable.

The Purchasing Standard on the quality rules for wild medicinal plants and their basic materials established by the group sets out the quality standards for gathering:

Many individual gatherers pick the flowers in the camomile fields during the camomile flower's short harvesting season of a few weeks. There are purchasing points in the region, where the gatherers hand over the freshly picked plants. The buyers transport the loose raw goods of appropriate quality to processing plants in the region without delay within four to eight hours. The accompanying transport certificate includes a delivery letter and a declaration, on which the transporter states the name of the area where the goods have been gathered.

Proof of purchase is issued upon the quantity and quality acceptance of the lower quantity raw basic material picked by individual gatherers, indicating the name of the place where the goods were gathered and substantiated by the gatherer's signature. If the basic material arrives at the processing plant in dried form, a certificate of origin and area of gathering must in any event be requested.

To ensure traceability during the drying process the logbook must document the amount and place of gathering of the product, as well as the location of gathering and the purchase points. A production report must be drafted on drying in every case.

An average quality sample taken from the batches packaged in 10 kg cardboard boxes in the course of official sampling represents the quality of the entire batch. If the product meets the requirements of the European Pharmacopœia and the up-to-date version of the Hungarian Pharmacopœia and the α-bisabolol content of the essential oil constituent required by the product specification is established, the cardboard boxes receive a ‘green’ label, while the product receives a qualification document by indicating quantity and quality. The qualification document number is a specific identification of the ‘Alföldi kamillavirágzat’ and refers exclusively to the product tested. If the product does not meet the requirements, it may not be placed on the market as ‘Alföldi kamillavirágzat’.

During the process of putting the camomile into sachets and bags, a bagging logbook must be kept for every single operation. The distribution permit number appears alongside the amounts used and measured. The permit number and the manufacturing number specified in the bagging logbooks appear on the commercial packaging of the

end products. These data can be used to trace the date of manufacture, as well as the identification number, amount and origin of the batch used.

4. ***Method of production:***

(a) Gathering and transport

The flowers are picked in May and June, but often also as early as late April. The wild camomile is gathered using a camomile comb which can be made from wood, iron or tin. The flower is detached from the stem with the help of the teeth of the comb, then emptied into sacks. Flowers collected cold in sacks can be kept for up to four hours without any deterioration in quality. Larger quantities must be spread out in a 15-20 cm deep layer and may be placed in sacks using a wooden scoop only immediately before transport. As the camomile flower is fairly fragile, it should not be pressed or turned unnecessarily.

(b) Drying

Camomile flowers can be dried naturally or artificially.

The traditional method of drying camomile flowers is natural drying in a loft. The cleaned flowers are spread out in the loft in an inch-deep layer. The flowers dry within five to six days in an airy loft that is easy to ventilate.

When camomile flowers are dried artificially, the untreated flowers are spread out on a clean surface in a 15-20 cm deep layer, then gathered in baskets or other means of transport and tipped onto the conveyor belt. Drying can be carried out in a drier, on a crop-drying floor or in what is known as a tunnel-drying system.

(c) Stem removal, selection by hand

The adapted riddle system processes the dried camomile flowers which were tipped onto the stem-removing machine, removes the fallen petals, the middlings, the buds and any remaining impurities. The swing blades at the bottom and end of the riddle or topping rolls remove the stems, then the product arrives on the selection belt where it is subject to a further selection by hand and is packaged into 10 kg cardboard boxes for storage.

(d) Packaging

'Alföldi kamillavirágzat' is marketed in accordance with health and consumer protection requirements:

— in aroma-preserving tea bags containing a net weight of 1,2 g,

— in aroma-preserving full sachets containing a net weight of 2 g,

— as bagged flowers in 50 g units,

— in large cardboard boxes in 10 kg units.

5 *Link:*

History

Dr Ferenc Simonffy refers to the link between the southern part of the Great Hungarian plain and wild camomile in his book Adatok Székkutas jelenéből és múltjából – Történelmi megemlékezés a volt vásárhelyi 'Nagypusztáról' (Data from the present and the past of Székkutas — A historical commemoration of the former 'Great Puszta' of Vásárhely), in which he writes that 'camomile mainly grows in the saline areas of the Puszta.' The author mentions that a succession of customers came from the Northern countries (Sweden, Denmark, Finland and Canada). According to the medical and chemical experts of those countries, 'these plants cannot be grown artificially because cultivated camomile does not contain the substances found in camomile growing wild and on saline soil'.

After the First World War, the rise in demand on the German market created the background for camomile's success. The Herbária Országos Gyógynövény és Selyemgubóforgalmi Szövetkezeti Vállalat (Herbarium National Medicinal Plant and Silk Cocoon Trading Cooperative) started production with a simple dryer in Székkutas in 1936-1937, initially engaging in the preservation and drying of vegetables. On 23 February 1939 the central representatives of the cooperative decided to extend their activities to include the gathering and industrial drying of camomile and to build a factory necessary for this purpose.

Geographical link

The development of gathering, processing and sale of wild camomile is a valuable model example for the regional use of flora. The 'Alföldi kamillavirágzat' owes its unique characteristics (see 4.2) to the ecological features of the habitat, that is the soil, the number of hours of sunshine and annual precipitation.

First-class produce can be obtained from plants growing on the Great Hungarian Plain's saline Puszta that can hardly be used for any other purpose, but is rich in sunshine. *Matricaria chamomilla*, the basic material of 'Alföldi kamillavirágzat', is able to accumulate 10 mg/g of sodium salts in its root cells. This explains why it is able to utilise moisture on the saline soils of the Great Plain that cannot be used by other plants.

The number of hours of sunshine in the Great Plain varies between 2 000 and 2 100 a year, with an annual precipitation of around 500 to 600 mm. The high level of sunshine allows for an increased level of active agent accumulation while weather with less sunshine reduces the accumulation of active agents. Foreign research has also confirmed that high sunshine levels and heat (the main climatic features of the Great Plain area) have a beneficial effect on and influence the composition of the essential oil content of camomile (Saleh, 1973). Research results have also proven that lower precipitation levels lead to a reduction in the plant height and flower size of camomile (Gosztola et al., 2008). Also, alkaline and saline soils lead to diminished growth (Sztefanov et al., 2003; Balak et al., 1999). Numerous research projects conducted in Hungary into natural, wild-growing camomile have revealed that there is a sharp differentiation between the camomile populations of the Transdanubia and Great Plain areas in terms of morphology and content. Wild-growing camomile from areas with neutral or slightly acidy soils is of more robust growth and has larger flowers but its essential oil has a lower α-bisabolol content, while camomile picked in the more continental, saline areas of the Great Plain is smaller in growth, has a compact flower, but its essential oil contains a large amount of the valuable, antispasmodic and anti-inflammatory α-bisabolol, the main component of the essential oil. This reaches 20 % in any event, but may be as high as 45-58 % depending on the year (Gosztola et al., 2005; Sztefanov et al., 2003).

It can be established from the link between the product and the geographical environment of the Great Hungarian Plain — examined with respect to climate and soil — that the basic material of 'Alföldi kamillavirágzat' consists of the low-growing camomile plant high in α-bisabolol, which grows exclusively in habitats of the Great Plain with the ecological conditions mentioned above.

6. ***Labelling:***

Besides the details set forth in relevant legislation, the following must also be present on the consumer label:

— product name ‘Alföldi Kamillavirágzat’,

— the indication ‘wild growing’,

— ‘filteres tea’ (sachets) or ‘tasakolt tea’ (bagged tea) under the product name,

— graphical depiction of a camomile flower,

—‘Protected designation of origin’ or its abbreviation (PDO),

—the Community logo (following registration).

If the product is packaged outside the geographical area indicated above, traceability to the place of origin must be guaranteed. The protected name, logo and corresponding Community symbol must be placed on the packaging of ‘Alföldi kamillavirágzat’ even in this case.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1218

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Les Garrigues

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. Regulatory Council of the Protected Designation of Origin “Les Garrigues".

Address Consejo Regulador de la Denominación de Origen Protegida Les Garrigues
Complex La Caparrella, núm. 97
25192 Lleida

Spain

GEOGRAPHICAL AREA

The area covered by the Protected Designation of Origin "Les Garrigues" is located in the southeast of the province of Lérida in Spain, comprising several municipal districts in the counties of Les Garrigues, El Segrià and L'Urgell.

The municipalities that make up this geographical area are the following:

COUNTY - LES GARRIGUES
Municipalities: L'Albagés, L'Albi, Arbeca, Bellaguarda, Les Borges Blanques, Bovera, Castelldans, Cerviá de les Garrigues, El Cogul, L'Espluga Calva, La Floresta, Fulleda, Granadella, Granyena de les Garrigues, Juncosa, Juneda (up to the limit of the road from Lérida to Tarragona), Els Omellons, La Pobla de Cérvoles, El Solerás, Tarrés, Els Torms, El Vilosell, Vinaixa.

COUNTY- EL SEGRIÀ
Municipalities: Aitona; Alcanó; Alcarràs; Alfés; Almatret; Aspa; La Granja d'Escarp; Llardecans; Maials; Massalcoreig; Sarroca de Lleida; Seròs; Soses; Sunyer (up to the Seròs canal); Torrebesses; Torres de Segre.

COUNTY - L'URGELL
Municipalities: Belianes; Ciutadilla; Guimerà; Maldà; Nalec; Els Omells de Na Gaia; Sant Martí de Riucorb; Vallbona de les Monges; Verdú.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 1107/96 of June 12, 1996 on the registration of geographical indications and designations of origin in accordance with the procedure established in Article 17 of Council Regulation (EEC) No. 2081/92.

Official Journal of the European Union L148 dated 21.06.1996.

PDO-ES-0070

June 21, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1218

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Les Garrigues

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. Conseil régulateur de l'appellation d'origine protégée Les Garrigues.

Adresse Consejo Regulador de la Denominación de Origen Protegida Les Garrigues
Complex La Caparrella, núm. 97
25192 Lleida

Espagne

AIRE GÉOGRAPHIQUE

L'aire bénéficiant de l'appellation d'origine protégée "Les Garrigues" est située au sud-est de la province de Lérida, en Espagne, et comprend plusieurs municipalités des régions de Les Garrigues, El Segrià et L'Urgell.

Les communes intégrant l'aire géographique sont les suivantes:

Région - LES GARRIGUES
Communes: L'Albagés, L'Albi, Arbeca, Bellaguarda, Les Borges Blanques, Bovera, Castelldans, Cerviá de les Garrigues, El Cogul, L'Espluga Calva, La Floresta, Fulleda, Granadella, Granyena de les Garrigues, Juncosa, Juneda (jusqu'à la limite de la route de Lérida a Tarragone), Els Omellons, La Pobla de Cérvoles, El Solerás, Tarrés, Els Torms, El Vilosell, Vinaixa.

Région - EL SEGRIÀ
Communes: Aitona; Alcanó; Alcarràs; Alfés; Almatret; Aspa; La Granja d'Escarp; Llardecans; Maials; Massalcoreig; Sarroca de Lleida; Seròs; Soses; Sunyer (limite du canal de Seròs); Torrebesses; Torres de Segre.

Région - L'URGELL
Communes: Belianes; Ciutadilla; Guimerà; Maldà; Nalec; Els Omells de Na Gaia; Sant Martí de Riucorb; Vallbona de les Monges; Verdú.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1107/96 de la Commission du 12 juin 1996 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) nº 2081/92 du Conseil.

Journal officiel de l'Union européenne L148 du 21.06.1996.

PDO-ES-0070

21.06.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1218

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Les Garrigues

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. Consejo Regulador de la Denominación de Origen Protegida Les Garrigues.

Dirección Consejo Regulador de la Denominación de Origen Protegida Les Garrigues
Complex La Caparrella, núm. 97
25192 Lleida

España

ZONA GEOGRÁFICA

La zona amparada por la Denominación de Origen Protegida Les Garrigues está situada al sudeste de la provincia de Lérida en España, comprende varios términos municipales de las comarcas de Les Garrigues, El Segrià y L'Urgell.

Los municipios que integran esta zona geográfica son los siguientes:

COMARCA - LES GARRIGUES
Municipios: L'Albagés, L'Albi, Arbeca, Bellaguarda, Les Borges Blanques, Bovera, Castelldans, Cerviá de les Garrigues, El Cogul, L'Espluga Calva, La Floresta, Fulleda, Granadella, Granyena de les Garrigues, Juncosa, Juneda (hasta el límite de la carretera de Lérida a Tarragona), Els Omellons, La Pobla de Cérvoles, El Solerás, Tarrés, Els Torms, El Vilosell, Vinaixa.

COMARCA - EL SEGRIÀ
Municipios: Aitona; Alcanó; Alcarràs; Alfés; Almatret; Aspa; La Granja d'Escarp; Llardecans; Maials; Massalcoreig; Sarroca de Lleida; Seròs; Soses; Sunyer (límite del canal de Seròs); Torrebesses; Torres de Segre.

COMARCA - L'URGELL
Municipios: Belianes; Ciutadilla; Guimerà; Maldà; Nalec; Els Omells de Na Gaia; Sant Martí de Riucorb; Vallbona de les Monges; Verdú.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) N° 1107/96 de la Comisión de 12 de junio de 1996 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el Artículo 17 del Reglamento (CEE) n° 2081/92 del Consejo.

Diario Oficial de la Unión Europea L148 de 21.06.1996.

PDO-ES-0070

21.06.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'LES GARRIGUES'

EC No: ES/0070/24.1.1994

PDO (X) PGI ( )

1. Responsible department in the Member State:

Name :Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura Pesca y Alimentación de España.

Address :Pº Infanta Isabel, 1 – E-28071 Madrid

Telephone:(34-91) 347 53 94

Fax :(34-91) 347 54 10

2. Applicant group::

2.1. *Name* :CONSEJO REGULADOR DE LA D.O.P 'LES GARRIGUES'

2.2. *Address* :Complex la Caparrella 97 1ª planta. E-25192 Lleida

Telephone :(34-973) 28 04 70

Fax :(34-973) 26 04 27

2.3. *Composition*: producer/processor (X) other ( )

3. Type of product: virgin olive oil - Class 1.5

4. Description: (summary of requirements under Article 4(2))

4.1. *Name*: 'Les Garrigues'

4.2. *Description*: Virgin olive oil obtained from olives of the varieties *Arbequina* and *Verdiell*. Acidity < 0,5 º; PN max 15; Humidity < 0,1 %. Distinguishing characteristics: Fruity: greenish in colour with a taste of bitter almonds, and Sweet: yellow and sweet.

4.3. *Geographical area*: The south-east of the province of Lérida. Various municipal areas in the districts of Les Garrigues, El Segriá and L'Urgel. The municipalities are the following:

4.4. *Proof of origin*: Oil is extracted in registered plants under the supervision of the Regulatory Board from olives of the varieties authorised from registered olive groves.

4.5. *Method of production*: The oil is extracted from healthy clean olives using appropriate techniques which do not detract from the product's characteristics.

4.6. *Link*: Loose limey soil clayey-loamy in texture and reddish-ochre in colour. Continental climate. Supervised cultivation, collection and production.

4.7. *Inspection body*:

Name : Consejo Regulador D.O. 'Les Garrigues'

Address : Complex la Caparrella 97 1ª planta. – E-25192 Lleida

Telephone : (34-973) 28 04 70

Fax : (34-973) 26 04 27

The Regulatory Board for the protected designation of origin 'Les Garrigues' meets the requirements of standard EN 45011.

4.8. *Labelling*: Labels authorised by the Regulatory Board reading: Denominación de Origen 'Les Garrigues' aceite virgen. Back-labels are numbered and issued by the Regulatory Board.

4.9. *National legislative requirements (if any)*: Law No 25/1970 of2 December 1970. Order of 10 May 1987 regulating the 'Borjas Blancas' designation of origin and its Regulatory Board. Order of 9 August 1993 replacing the designation 'Borjas Blancas' by the designation 'Les Garrigues'.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«LES GARRIGUES»

Nº CE: ES/0070/24.1.1994

AOP (X) IGP ( )

1. **Service compétent de l'État membre**:

Nom :Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura Pesca y Alimentación de España

Adresse :Paseo Infanta Isabel, 1, E-28071 Madrid

Téléphone :(34-91) 347 53 94

Télécopieur:(34-91) 347 54 10

2. **Groupement**:

2.1. *Nom* :CONSEJO REGULADOR DE LA D.O.P. «LES GARRIGUES»

2.2. *Adresse* :Complex la Caparrella 97 1ª planta, E-25192 Lleida

Téléphone :(34-973) 28 04 70

Télécopieur :(34-973) 26 04 27

2.3. *Composition*: producteur/transformateur (X) autre ( )

3. **Type de produit**: huile d'olive vierge — Classe 1.5

4. **Description du cahier des charges**: (résumé des conditions de l'article 4, paragraphe 2)

4.1. *Nom*: «Les Garrigues»

4.2. *Description*: Huile d'olive vierge obtenue à partir d'olives des variétés «Arbequina» et «Verdiell». Acidité inférieure à 0,5º; indice de peroxyde: 15; humidité inférieure à 0,1 %. On distingue deux types d'huiles: l'huile fruitée et l'huile douce. L'huile fruitée a une couleur verdâtre et une saveur d'amande amère. L'huile douce a une couleur jaune et une saveur douce.

4.3. *Aire géographique*: Située au sud-est de la province de Lérida, cette aire géographique comprend les communes de Les Garrigues, El Segriá et L'Urgell. Les communes composant cette aire géographique sont les suivantes:

4.4. *Preuve de l'origine*: On extrait l'huile d'olive de variétés autorisées, provenant d'oliveraies enregistrées dans des entreprises inscrites sous le contrôle du Consejo regulador (conseil régulateur).

4.5. *Méthode d'obtention*: L'extraction de l'huile se fait à partir d'huiles saines et propres, en employant des techniques d'extraction appropriées qui n'altèrent en rien les caractéristiques du produit.

4.6. *Lien*: Les sols sont de type calcaire, souples, de texture argileuse et limoneuse, de couleur rougeâtre ou ocre. Le climat est continental. La culture, la cueillette et l'obtention sont contrôlées.

4.7. *Structure de contrôle*:

Nom : Consejo Regulador D.O. «Les Garrigues»

Adresse : Complex la Caparrella 97 1ª planta, E-25192 Lleida

Téléphone : (34-973) 28 04 70

Télécopieur : (34-973) 26 04 27

Le conseil régulateur pour l'appellation d'origine protégée «les Garrigues» remplit les conditions de la norme EN 45011.

4.8 *Étiquetage*: Étiquettes autorisées par le conseil régulateur. Il y figure la mention «Denominación de Origen "Les Garrigues" aceite virgen» (Appellation d'origine «Les Garrigues» huile d'olive vierge). Les contre-étiquettes sont numérotées et délivrées par le conseil régulateur.

4.9. *Exigences juridiques nationales (le cas échéant)*: Loi 25/1970, du 2 décembre 1970. Décret du 10 mai 1987 qui régit l'appellation d'origine «Borjas Blancas» et son conseil régulateur. Décret du 9 août 1993 remplaçant le nom de l'appellation contrôlée «Borjas Blancas» par celle de «Les Garrigues».

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«LES GARRIGUES»

Nº CE : ES/0070/24.1.1994

DOP (X) IGP ( )

1. Servicio competente del Estado miembro:

Nombre :Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura Pesca y Alimentación de España.

Dirección:Paseo Infanta Isabel, 1, E-28071 — Madrid

Tel. :(34-91) 347 53 94

Fax :(34-91) 347 54 10

2. Agrupación:

2.1. *Nombre* :CONSEJO REGULADOR DE LA DOP «LES GARRIGUES»

2.2. *Dirección* :Complex la Caparrella, 97, 1ª planta, E-25192 — Lleida

Tel. :(34-973) 28 04 70

Fax :(34-973) 26 04 27

2.3. *Composición*: productor/transformador (X) otros( )

3. Tipo de producto: aceite de oliva virgen — Clase 1.5

4. Descripción del pliego de condiciones: (resumen de las condiciones del apartado 2 del artículo 4)

4.1. *Nombre*: «Les Garrigues»

4.2. *Descripción*: Aceite de oliva virgen obtenido de aceitunas de las variedades «Arbequina» y «Verdiell». Acidez < 0,5°; índice de peróxido: 15; Humedad < 0,1 %. Se distinguen dos tipos de aceite: Frutado: de color verdoso y sabor almendrado amargo y Dulce: de color amarillo y sabor dulce.

4.3. *Zona geográfica*: Situada al sudeste de la provincia de Lérida, comprende varios términos municipales de las comarcas de Les Garrigues, El Segrià y L'Urgell. Los municipios que integran esta zona geográfica son los siguientes:

4.4. *Prueba del origen*: El aceite se extrae de aceitunas de variedades autorizadas, procedentes de olivares registrados en industrias inscritas bajo el control del consejo regulador.

4.5. *Método de obtención*: La extracción del aceite se realiza a partir de aceitunas sanas y limpias, empleando técnicas adecuadas de extracción que no alteren las características del producto.

4.6. *Vínculo*: Suelos de naturaleza caliza, sueltos, de textura arcillo-limosa, de tonos rojizos u ocres. Clima continental. Cultivo, recolección y obtención controlados.

4.7. *Estructura de control*:

Nombre : Consejo Regulador D.O. «Les Garrigues»

Dirección : Complex la Caparrella 97. 1ª planta, — E-25192 — Lleida

Tel. : (34-973) 28 04 70

Fax : (34-973) 26 04 27

El consejo regulador de la Denominación de Origen Protegida «Les Garrigues» cumple las condiciones de la norma EN 45011.

4.8. *Etiquetado*: Etiquetas autorizadas por el Consejo Regulador. Figurará la mención: Denominación de Origen «Les Garrigues» aceite virgen. Las contraetiquetas irán numeradas y serán expedidas por el Consejo Regulador.

4.9. *Exigencias jurídicas nacionales (si se diera el caso)*: Ley 25/1970, de 2 de diciembre. Orden de 10 de mayo de 1987 por la que se reglamenta la Denominación de Origen «Borjas Blancas» y su Consejo Regulador. Orden de 9 de agosto de 1993 por la que se sustituye el nombre de la DO «Borjas Blancas» por el de DO «Les Garrigues».

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1241

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Gioia del Colle

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. “Gioia del Colle”.

Address Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. “Gioia del Colle”
Via Paolo Cassano, 311
70023 Gioia del Colle (BA)

Italy

GEOGRAPHICAL AREA

The geographical production area of the designation of origin “Gioia del Colle” includes the districts of Acquaviva delle Fonti, Adelfia, Casamassima, Cassano Murge, Castellana MIPAAF - PQAI 04 - Prot. Uscita N.0520710 del 11/10/2021 2 Grotte, Conversano, Gioia del Colle, Grumo Appula, Noci, Putignano, Rutigliano, Sammichele di Bari, Sannicandro di Bari, Santeramo in Colle, Turi and other areas of the province of Bari - Italy, as specified in the book of specification of the

designation of origin “Gioia del Colle” (registration file number PDO-IT-A0549).

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No 1308/2013.

PDO-IT-A0549

November 15, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1241

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Gioia del Colle

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. "Gioia del Colle".

Adresse Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. "Gioia del Colle"
Via Paolo Cassano, 311
70023 Gioia del Colle (BA)

Italie

AIRE GÉOGRAPHIQUE

L'aire géographique de production de l'appellation d'origine "Gioia del Colle" comprend les districts de Acquaviva delle Fonti, Adelfia, Casamassima, Cassano Murge, Castellana MIPAAF - PQAI 04 - Prot. Uscita N.0520710 del 11/10/2021 2 Grotte, Conversano, Gioia del Colle, Grumo Appula, Noci, Putignano, Rutigliano, Sammichele di Bari, Sannicandro di Bari, Santeramo in Colle, Turi et autres aires de la province de Bari - Italie, tel qu'indiqué dans le cahier des charges de

l'appellation d'origine “Gioia del Colle” (numéro de dossier d'enregistrement AOP-IT-A0549).

BASE JURIDIQUE DE L’OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D’ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) No 1308/2013.

AOP-IT-A0549

15.11.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l’agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1241

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Gioia del Colle

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. “Gioia del Colle”.

Dirección Consorzio Volontario per la Tutela e la Valorizzazione dei Vini D.O.C. “Gioia del Colle”
Via Paolo Cassano, 311
70023 Gioia del Colle (BA)

Italia

ZONA GEOGRÁFICA

La zona geográfica de producción de la denominación de origen "Gioia del Colle" comprende los municipios de Acquaviva delle Fonti, Adelfia, Casamassima, Cassano Murge, Castellana MIPAAF - PQAI 04 - Prot. Uscita N.0520710 del 11/10/2021 2 Grotte, Conversano, Gioia del Colle, Grumo Appula, Noci, Putignano, Rutigliano, Sammichele di Bari, Sannicandro di Bari, Santeramo in Colle, Turi y otras zonas de la provincia de Bari (Italia), tal como se especifica en el

pliego de condiciones de la denominación de origen "Gioia del Colle" (número de registro PDO-IT-A0549).

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) 1308/2013.

PDO-IT-A0549

15.11.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act – Particulars concerning the quality, reputation or characteristics

Name and wines

The protected designation of origin ‘Gioia del Colle’ is reserved for red, rosé and white wines which meet the conditions and requirements laid down in this production specification.

Ampelographic base

'Gioia del Colle' wines, red or rosé, must be obtained from grapes from vineyards composed of vines: Primitivo: 50% to 60%;
Montepulciano, Sangiovese, Negroamaro, Malvasia nera alone or jointly from 40% to 50%, with the maximum limit of 10% for Malvasia.
White 'Gioia del Colle' wine must be obtained from grapes from vineyards composed of vines: Trebbiano Toscano: from 50% to 70%;
other white grape varieties suitable for cultivation in the Puglia Region, from 30% to 50%, for the homogeneous area “Murgia centrale”, registered in the national register of vine varieties for approved wine grapes, with D.M. 7 May 2004 and subsequent updates, listed in Annex 1 of this specification. 'Gioia del Colle' Primitivo wine must be obtained from the grapes from the vineyards composed of the Primitivo grape variety alone.
Aleatico 'Gioia del Colle' wine must be obtained from grapes from vineyards composed of the Aleatico grape variety for at least 85%.
The grapes from the Negroamaro, Malvasia nera, Primitivo vines, present in the vineyards up to a total maximum of 15%, can contribute to the production of the 'Gioia del Colle' Aleatico wine alone or jointly.

Grape production area

Grapes must be produced within Bari province in a production area including the entire territory of the following municipalities: Acquaviva delle Fonti, Adelfia, Casamassima, Cassano Murge, Castellana Grotte, Conversano, Gioia del Colle, Grumo Appula, Noci, Putignano, Rutigliano, Sammichele di Bari, Sannicandro di Bari, Santeramo in Colle, Turi and the part of the municipality of Altamura, excluding the territory belonging to the 'Gravina' wine production area referred to Article 3 of the specification published in Official Journal No 10 of 12 January 1983.

Rules for viticulture

The environmental and cultivation conditions of the vineyards intended for the production of 'Gioia del Colle' wines must be the traditional ones of the area and in any case, designed to give grapes and wine the specific quality characteristics. Planting distances, forms of rearing and pruning systems must be the ones generally used and, in any case, not able to change the characteristics of grapes and wines. Any practice of forcing is prohibited. The maximum yield of grapes permitted for the production of Rosso or Rosato 'Gioia del Colle' wines must not exceed 12 tons/Ha and, in the case of white, to tons of grapes per hectare in a specialized crop.
At these limits, even in exceptionally favorable years, the yield must be reported by sorting the grapes, provided that the production does not exceed the limit by 20%.
The maximum yield of grapes in wine must not exceed 70% for red 'Gioia del Colle' wines and 60% for rosé and white 'Gioia del Colle' wines. The maximum yield of grapes permitted for the production of 'Gioia del Colle' wines must not exceed 80 quintals of grapes per hectare in specialized cultivation. The maximum yield of grapes in wine must not exceed 65% for primitive and Aleatico 'Gioia del Colle' wines. If the grape-wine yield exceeds the above limits, the surplus will not be entitled to the P.D.O..
Grapes intended for vinification must ensure that 'Gioia del Colle' wines have a natural alcoholic title of at least:

- ☒ Rosso 11.00% vol;
- ☒ Rosato 10.50% vol;
- ☒ Bianco 10.00% vol;
- ☒ Primitivo 13.50% vol;
- ☒ Aleatico 14.00% vol.

Rules for winemaking

Winemaking operations, including compulsory ageing, must be carried out within the production area defined in Article 3 above. However, in view of traditional production situations, such operations may be carried out throughout the territory of the municipalities, even if they are only partially included in the demarcated area.
Only local, loyal and constant oenological practices designed to give wines their special characteristics are permitted in winemaking. The residual must of the grapes intended for the production of Rosato 'Gioia del Colle' wine cannot be used for the preparation of Red 'Gioia del Colle' wine.

Consumer characteristics

'Gioia del Colle' wines must meet the following characteristics when released for consumption:

"Gioia del Colle" Rosso:

- ☒ color: red from ruby to garnet;
- ☒ smell: pleasant vinous with characteristic scent;
- ☒ flavour: dry, harmonious, rightly tannic;
- ☒ minimum total alcoholic strength by volume: 11.50% vol;
- ☒ minimum total acidity: 4.5 g/l;
- ☒ minimum non-reducing extract: 22.0 g/l.

“Gioia del Colle" Rosato:

- ☒ color: delicate ruby;
- ☒ smell: slightly vinous, with characteristic scent of fruity if young;
- ☒ taste: dry, fresh, harmonious, pleasant;
- ☒ minimum total alcoholic strength: 11.00% vol;
- ☒ minimum total acidity: 5.0 g/l;
- ☒ minimum non-reducing extract: 18.0 g/l.

"Gioia del Colle" Bianco:

- ☒ color: white tending to straw;
- ☒ smell: pleasant, with fruity, delicate characteristics;
- ☒ flavour: dry, fresh, harmonious;
- ☒ minimum total alcoholic strength by volume: 10.50% vol;
- ☒ minimum total acidity: 5.0 g/l;
- ☒ minimum non-reducing extract: 16.0 g/l.

"Gioia del Colle" Primitivo:

- ☒ color: red tending to violet and orange with aging;
- ☒ smell: characteristic light aroma;
- ☒ flavor: pleasant, full, harmonious, tending to velvety with aging; it can also be slightly amiable and in this case the sugar content must not exceed 10 grams per liter; minimum total alcoholic strength by volume: 13.00% vol;
- ☒ minimum total acidity: 4.5 g/l;
- ☒ minimum non-reducing extract: 24.0 g/l.

“Gioia del Colle" Aleatico Dolce:

- ☒ color: garnet red more or less intense, with violet reflections, tending to orange with aging;
- ☒ smell: characteristic delicate aroma that blends with the scent that wine acquires with aging;
- ☒ flavor: full, moderately sweet, velvety;

- ☒ minimum total alcoholic strength by volume: 15,00% vol. of which at least 13,00% vol.
- ☒ minimum total acidity: 4.5 g/l;
- ☒ minimum non-reducing extract: 22.0 g/l.

“Gioia del Colle” Aleatico Liquoroso Dolce:

- ☒ liqueur wine obtained by alcoholization with basic wines or musts which meet the conditions laid down in this specification for the 'aleatic' type;
- ☒ color: more or less intense garnet red with violet reflections, tending to orange with aging;
- ☒ smell: characteristic delicate aroma that blends with the scent that wine acquires with aging;
- ☒ flavor: full, warm, sweet, harmonious, pleasant;
- ☒ minimum total alcoholic strength by volume: 18,50% vol. of which at least 16,00% vol.
- ☒ minimum total acidity: 4.5 g/l;
- ☒ minimum non-reducing extract: 22.0 g/l.

It is in the faculty of the Ministry of Agricultural, Food and Forestry Policies to modify, by its decree, for the above wines, the minimum limits indicated for total acidity and the non-reducing extract.

Designation and presentation

The 'Gioia del Colle' Primitivo wine, obtained from grapes ensuring a natural alcoholic strength by volume of 14.00% vol and released for consumption with an actual alcoholic strength by volume of 14.00% vol, after two years of ageing may have the term “Riserva” on the label. The aging period runs from the first of November of the year of production of the grapes. Aleatico 'Gioia del Colle' wine may not be released for consumption before 1st March following the year in which the grapes are produced.

Aleatico 'Gioia del Colle' wine obtained from grapes which ensure a natural alcoholic strength by volume of 15.00% vol and is released for consumption after at least two years, one of which in wooden barrels may bear the term “Riserva” on the label. The aging period runs from January 1st following the year of production of the grapes and, for the liquor type, from the date of alcoholization. The name referred in Article 1 shall be prohibited from adding any qualification other than that provided for in this specification, including the adjectives 'extra', 'superiore', 'fine', “scelto”, “selezionato” and similar.

The words “Amabile”, “dolce” and “liquoroso” must be indicated in order to designate the corresponding types of 'Gioia del Colle' wines with these characteristics and, in

the case of “Riserva” types, it is compulsory to indicate the year of production of the grapes.
The use of indications referring to names or social reasons or private trademarks is permitted, provided that they have no laudable meaning and are not such as to mislead the buyer; as well as the names of farms and vineyards from which the grapes from which the wine, so qualified, has actually come, was obtained.

Link with the geographical environment

A) Information about the area.

1. Natural factors relevant to the linkage.

The geographical area delimited by the production specification is called "Murgia di sud-est" and is part of the wider area of the Murgia, on the border between the upper Murgia and the Murgia of the Trulli". From a cartographic point of view, the area is oriented in the south of the Bari province. The municipalities within the delimited area are: Acquaviva delle Fonti, Adelfia, Casamassima, Cassano Murge, Castellana Grotte, Conversano, Gioia del Colle, Grumo Appula, Noci, Putignano, Rutigliano, Sammichele di Bari, Sannicandro di Bari, Santeramo in Colle, Turi and that of the municipality of Altamura with the exclusion of the territory belonging to the wine production area 'Gravina' referred to in Article 3 of the specification published in the Official Journal no. 10 of 12 January 1983.
Soil pedology presents the classic red lands derived from the dissolution of limestone rocks, of which they represent the insoluble residues made of iron and aluminum oxides and hydroxides. These are land that, because of their richness in potassium and its relative poverty of organic matter, constitute a privileged substrate for the cultivation of grape varieties for fine red wines but also white wines. Soils, clay, clay-limestone, have a high presence of skeleton that reaches about 60% of the total constituents.
The altitude of the areas cultivated with vines is between 200 and 450 meters above sea level and with an altimetric excursion, therefore, of 250 meters. The slopes are slight, and the prevailing exposures are oriented southeast. The climate is of the arid warm type, with a very variable rainfall and precipitation that, depending on the vintages, ranges from 800 mm to 400 mm of water, concentrated for about 70% in the autumn-winter period. Given the trend related to the vegetative period of the vine, which is included from April to September, there are very modest precipitation values around 300 mm. of rain. They are not rare summers without any precipitation. The average multi-year thermal trend is characterized by high temperatures that rarely exceed 30 C° and fall below 0 c°. During the summer, minimum temperatures are unlikely to fall below 18°C.

2. **Human factors relevant for the linkage**

Geographically speaking, Gioia del Colle is located in the center of the denomination area, and it is a small agglomeration of houses surrounding the beautiful castle that Frederick II of Svevia built in 1230. The cultivation of the vine and the production of wine in the territory of Gioia del Colle were already active between the 8th and 3rd centuries BC (Peucezia), as evidenced by the numerous finds of bins intended to contain wine in the archaeological area of Monte Sannace, the largest peucetic town known, a few kilometers away from Gioia del Colle (some finds can be admired in the archaeological museum located inside the castle).

The only historical documents certain of the origin of Primitivo, (the most representative vine of the PDO Gioia del Colle) date back to the beginning of the last century when in 1919 the Director of the Consortium for the Defense of Viticulture of Bari, Prof. G. Musci, declared in his publication, that the “Primicerio” priest Francesco Filippo Indellicati was the first to make a sort of "clonal selection" of Primitivo. The priest was born and raised in Gioia del Colle in addition to being the Primicerio of the local Mother Church (Chiesa Madre) was also a great expert in botany and agronomy. At the end of the century, probably in 1799, he noticed the disordered growth in the Gioia del Colle’ countryside of a lot of wine grapes, a very frequent event in that area. Among the various grapes mixed with each other, a variety was seen to ripen before the others, despite having a fairly late flowering. For this feature he called it "Primaticcia or Primativo" from the Latin "Primativus". The “Primicerio” made a careful selection of the crops of the variety and planted them in the countryside of Gioia del Colle in an area called "Liponti" which is still part of the district called "Terzi". The plot was the extension of eight neighborhoods that today correspond to about 0,15 hectares for a total of 625 strains, which are the first monoculture to remember Primitivo wine in these areas.

From 1820 onwards the vine also extended to the countryside of Acquaviva delle Fonti where immediately there was a greater final alcohol content than in Gioia del Colle. This situation made the municipality of Acquaviva the seat where the price of grapes was defined at the harvest. Subsequently, the vine began its expansion in the neighboring municipalities involving Cassano delle Murge, Sammichele di Bari, Noci and Castellana Grotte, reaching the Adriatic coast and expanding also in other directions such as Santeramo in Colle, Altamura and Gravina.

According to a report from the beginning of the last century by Musci in the time interval between 1820 and the end of the 19th century the vine was cultivated in Puglia in the following municipalities: Gioia del Colle, Acquaviva delle Fonti, Santeramo in Colle, Altamura, Gravina, Cassano delle Murge, Sammichele di Bari, Casamassima, Grumo Appula, Toritto, Sannicandro di Bari, Turi, Bitritto, Modugno, Bitonto, Palo del Colle , Adelfia, Rutigliano, Conversano, Castellana Grotte, Putignano, Noci and Alberobello.

Decisive elements to impress the peculiarities of a wine are the vine and the

environment, the latter understood both from a physical point of view (climate and soil) and from an anthropological point of view (traditions, technique, professionalism). Of fundamental importance are therefore the human factors present in the territory of production that have affected the characteristics of wine.
The territory interested by the production of "Gioia del Colle" wines has an agricultural landscape characterized by residual oak woods that constituted the natural cover of the territory before the presence of man mixed with Mediterranean fruit growing, almonds and cherry trees, to the cultivation of olive trees and large plots intended for the production of fodder for breeding. The rural landscape is currently characterized by typical, elegant and linear dry-stone walls that delimit and support the agricultural soil slowly accumulated over time and on which man has planted the vineyards that give the wines affected by this specification. Stone, in symbiosis with the vine, is an integral part of Murgia, and characterizes it in multiple agronomic and oenological aspects.
The incidence of human factors, throughout history, refers in particular to the precise definition of the following technical production aspects, which form an integral part of the current production specification:

- ampelographic basis of the vineyards: the vines suitable for the production of the wine in question, are those traditionally cultivated in the geographical area considered: Primitivo which represents about 60% of the vineyard area of the territory, Montepulciano, Sangiovese, Negroamaro, Aleatic black Malvasia between those with red berry and Trebbiano among those with white berry;

- *trelling systems, crop distances, pruning systems and planting costs*: these elements are also traditional ones and, in any case, should be considered in order to pursue the best and rational arrangement on the surface of the vines, both to facilitate the execution of cultivation operations and to allow the rational management of the canopy, allowing to obtain an adequate leaf surface well exposed and to contain the yields of wine production within the limits set by the specification. In particular, forms of breeding mainly used in the area are the Alberello (bush-trained), the Controspalliera (espallier) and the Tendone (canopied vineyards): the first form represents 20%, the second 70% and the third 10% of the total.
The pruning systems adopted are for breeding in Alberello the short pruning (at the time of pruning 2 spurs with 3-4 buds for each of the 2 or 3 branches) are left, for Controspalliera mixed pruning (spur and fruit head with about 8-10 buds). The implant density ranges from 4,500 strains for the espalier to about 10,000 stumps for the Alberello up to 2500 for the Tendone.

B: Information on the quality or characteristics of the product essentially or exclusively belonging to the geographical environment.
The wines belonging to this specification have, from an analytical and organoleptic

point of view, very clear and peculiar characteristics, described in Article 6, which allow a clear identification and typically linked to the geographical environment.
In particular, all wines have balanced chemical-physical characteristics in all types, while the taste and smell are found prevalent aromas typical of the vines: there is a marked minerality supported by a good acidity as it is known that the maximum qualitative expressions of the vine are on mineral soils, with little organic substance and not too rich in water , an element that the “carsic” nature of the soil represents in an ideal way.
It is also necessary to point out that the main characteristic of the primitive vine continues to be that although it shoots with considerable delay compared to other vines, it manages to complete its vegetative cycle in a relatively short time (ripening takes place between the end of August and the beginning of September).
The combination of both characteristics explains the rapid spread of primitive throughout the hilly area called "Murgia" and not only, therefore, for its early maturation. In fact, the humidity on the one hand and the spring temperature on the other, contribute to frequent frosts, which would damage other vines with early budding. Sprouting with considerable delay, the primitive can thus avoid the damage resulting from the onset of such nefarious atmospheric events.

C: Description of the causal interaction between the elements referred to in point (A) and those referred to in point (B).
The millenarian wine history of the area, from Magna Grecia, to the Middle Ages, up to the present day, attested by a lot of documents, the presence of disused wine factories identified as examples of industrial archeology, the presence for decades of specialized research institutes in the territory, is fundamental proof of the close connection and interaction between human factors and the quality and peculiar characteristics of the "Gioia del Colle" wine.
Weaving and the chemical-physical structure of the soils also interact decisively with the physiology of the vine, contributing to the achievement of the peculiar physic-chemical and organoleptic characteristics of the "Gioia del Colle" wines. In particular, these are land which has a limited nutrient content and which is ill-suited to the intensive use of other agricultural crops (including in relation to their stocking); but precisely because of these characteristics they are suitable for quality viticulture, with low production yields, giving the wines particular vigor and complexity.
This conformation makes this plateau the ideal habitat for the vineyard that has its roots in the limestone layer immediately below the thin layer of fertile soil, with the consequence that the vineyards here implanted have naturally low yields per hectare and a great minerality supported by good acidity as it is known that the maximum qualitative expressions of the vine are on mineral soils, with little organic substance and not too rich in water, an element that the karst nature of the soil represents in an ideal way.

Man, intervening in the territory, has over time handed down the traditional cultivation and oenological techniques, which in the modern era, thanks to scientific and technological progress, have been greatly refined obtaining oenological results of considerable interest and wines that nowadays enjoy considerable fame for their particular qualities at international level.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1245

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Franciacorta

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Consorzio per la tutela del Franciacorta.

Address Consorzio per la tutela del Franciacorta
Via Verdi, 53
Erbusco (BS)

Italy

GEOGRAPHICAL AREA

The geographical production area of the appellation of origin “Franciacorta” includes the districts of Paratico, Capriolo, Adro, Erbusco, Cortefranca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio d’Iseo, Cellatica e Gussago, and other areas of the province of Brescia - Italy, as specified in the book of specification of the appellation of origin “FRANCIACORTA” (registration file number PDO-IT-A1034).

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No 1308/2013.

PDO-IT-A1034

September 18, 1973

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1245

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Franciacorta

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Consorzio per la tutela del Franciacorta.

Adresse Consorzio per la tutela del Franciacorta
Via Verdi, 53
Erbusco (BS)
Italie

AIRE GÉOGRAPHIQUE

L'aire géographique de production de l'appellation d'origine "Franciacorta" comprend les districts de Paratico, Capriolo, Adro, Erbusco, Cortefranca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio d'Iseo, Cellatica e Gussago et autres aires de la province de Brescia - Italie, comme indiqué dans le cahier des charges de l'appellation d'origine "FRANCIACORTA" (numéro de dossier d'enregistrement AOP-IT-A1034).

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) No 1308/2013.

AOP-IT-A1034

18.09.1973

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1245

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Franciacorta

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Consorzio per la tutela del Franciacorta.

Dirección Consorzio per la tutela del Franciacorta
Via Verdi, 53
Erbusco (BS)

Italia

ZONA GEOGRÁFICA

La zona geográfica de producción de la denominación de origen "Franciacorta" comprende los municipios de Paratico, Capriolo, Adro, Erbusco, Cortefranca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio d'Iseo, Cellatica e Gussago, y otras zonas de la provincia de Brescia (Italia), tal como se especifica en el pliego de condiciones de la denominación de origen "FRANCIACORTA" (número de registro PDO-IT-A1034).

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) 1308/2013.

PDO-IT-A1034

18.09.1973

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act – Particulars concerning the quality, reputation or characteristics

Designations and Wines

1.1. The "Franciacorta" controlled and guaranteed designation of origin is reserved for wine obtained exclusively by means of secondary fermentation in bottles and separation from the lees by disgorging; such wine must comply with the conditions and prerequisites set forth in this production rulebook.

1.2. The authorized wine styles are described as follows: “Franciacorta”;
“Franciacorta
” Satèn;
“Franciacorta
” Rosé.

Authorized Varietals

2.1. Controlled and guaranteed designation "Franciacorta" wine shall be obtained from grapes grown in each estate from the following varietals: Chardonnay and/or Pinot nero. Pinot bianco grapes can be used to produce the aforesaid wine up to a maximum proportion of 50%, while Erbamat can be used in a maximum proportion of 10%.

2.2. Controlled and guaranteed designation "Franciacorta" Rosé wine shall be obtained from grapes grown in each estate from the following varietals: Chardonnay up to a maximum proportion of 65% and/or Pinot nero for at least 35%. Pinot bianco grapes can be used to produce the aforesaid wine up to a maximum proportion of 50%, while Erbamat can be used in a maximum proportion of 10%.

2.3. Controlled and guaranteed designation "Franciacorta" Satèn wine shall be obtained from grapes grown in each estate from the following varietals: Chardonnay min. 50%. Pinot bianco grapes can be used to produce the aforesaid wine up to a maximum proportion of 50%.

Grape Production Area

The production area of the grapes grown to make controlled and guaranteed designation "Franciacorta" wine is fully included in the Province of Brescia; it covers land suitable for producing high quality wine in the entire territory of the municipalities of Paratico, Capriolo, Adro, Erbusco, Cortefranca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio

d'Iseo, Cellatica and Gussago, as well as the part of the territory of the municipalities of Cologne, Coccaglio, Rovato and Cazzago S. Martino located north of the former A-roads no. 573 and no. 11 and part of the territory of the municipality of Brescia.

The area is demarcated as follows:

From the banks of Lake Iseo along the border of the municipality of Paratico to the border of the municipality of Capriolo and on to that of Adro. It then follows the border of Adro southwards to the border of the municipality of Erbusco, which it follows southwards past the intersection with the municipality of Cologne, continuing on to the south until it reaches the A-road connecting Bergamo to Brescia, which it follows to the intersection with the municipality of Ospitaletto. It then follows the border of this municipality further north until it reaches the border of the municipality of Castegnato, proceeding all the way to former A-road no. 11, which it follows eastwards running through the hamlet of Mandolossa and on to the hamlet called Scuole. From here, it coincides with the northbound road going to the Badia to an elevation of 133 m asl, then follows the road running along with the Sant'Anna hill to the east and heading northeast, climbing to these elevations: 136.9- 138.8-140.2-150-160-157.9, until it meets up with the road from Brescia to Cellatica, which it follows towards Cellatica. From 139,9 m asl, the area is delimited first by the municipal border of Cellatica, then by Gussago's, encompassing the entire territory of both of the aforesaid townships. It then follows the border of the municipality of Brione, then that of Polaveno up to Lake Iseo, where it follows the shore to Paratico.

The production area identified above does not include the following:

From the western border of the Province on Brescia, near Motorway A4 and the Oglio river, where the municipal borders of Palazzolo sull'Oglio and Capriolo converge, it follows the border of the municipality of Capriolo until it crosses the railroad tracks, with which it coincides running northwards to the station of Paratico, then it follows former A-road no. 469, B-road no. 12 to the village of Clusane, at an elevation of 193.8 m asl. Non including all the territory of Villa Barcella, it runs at an elevation of 205 m and crosses B-road no. 12 again at 197 m. It then follows B-road no. 12 to an elevation of 191 m asl, leaving out the Cascina Beloardo hill, running through these elevations: 189.9-188-195.2. It crosses southbound B-road no. 11 to the Church of San Pietro at Lamosa, where it follows the dirt road to Segaboli, then climbs to 192.3-189.5-187.5-198 and continues towards Il Mulino, the railway station of Provaglio, after which it coincides with the northbound tracks until, before the village of Iseo, it reaches the former A-road no. 510, which it follows to the municipal border of Sulzano and runs along it northwards to the lake. Then it follows the shore of Lake Iseo to Paratico, where, near Sarnico, it reaches the border of the Province of Brescia and follows it back to the starting point in the

municipality of Capriolo.

Rules for Viniculture

4.1. Natural environmental conditions.

The environmental conditions of the vineyards that produce grapes to make controlled and guaranteed designation “Franciacorta” wines shall be the normal conditions for the area, suitable to impart the required quality characteristics to the grapes.

The vineyards shall be planted on land qualified as suitable for the production of the designation wines in question.

Any plots of land that are inadequately sunlit or located in the valley beds, or in damp areas near rivers, creeks or marshes, as described in the maps of the Province of Brescia (SIT), are not eligible for the production of any controlled and guaranteed designation of origin “Franciacorta” wines.

A buffer zone of at least 10 meters from any bodies of water or marshland shall be established for all new vineyards or replanted vineyards

Within the footprint of the “Franciacorta” controlled and guaranteed designation of origin area, any petition for future planting of vineyards to make Franciacorta DOCG on excavated and/or filled land shall be conditional on the submission of a reasoned report written by an expert certified by his/her competent Professional Association, and subject to the favorable opinion of the competent Administration, attesting the suitability for planting of the land in question from a chemical and physical as well as pedological perspective.

All areas above 550 m asl are ineligible, as they are not suitable to ensure the right degree of ripening of the grapes to be used to make “Franciacorta” wine.

4.2. Vine spacing.

For new or replanted vineyards, the density shall not be less than 4,500 vines per hectare, calculated based on a maximum between-row spacing of 2.5 m, with the exception of terraces and/or steep slopes, where the vine density shall not be less than 2,500 vines per hectare.

4.3. Training methods.

In the case of new or replanted vineyards, the permitted vine training methods are: single espalier, vertical shoot positioning, with short or long pruning on one vegetation level (cane or spur pruning).

Different training systems are permitted on terraces, if they can improve vineyard management without negatively affecting grape quality.

4.4. Cultivation prescriptions.

4.4.1 Irrigation.
Emergency irrigation is permitted.

For vineyards in full production (from the fourth year following the first full vinicultural year after planting), all irrigation is prohibited after the end of veraison.

Before then, irrigation aiming at compensating actual evapotranspiration is permitted following duly documented notification to be sent at least 48 hours earlier to the appointed control authority.

4.5. Yield per hectare, grape harvest and natural minimum alcohol strength by volume.

4.5.1 The maximum grape production per hectare is 12 tons.

For the first three years following the first full vinicultural year after planting, the volume of grapes that can be claimed is less than the maximum volume specified in the Rulebook, that is:
First year:
none;
Second year:
none;
Third year: 6 tons/ha, with a maximum yield per hectare of 32.5 hl of base wine.

For vineyards up to three years old, the grape yield limits per hectare shall be adhered to, while excess production is permitted up to 20%, to be used to make DOC “Curtefranca” or IGT “Sebino”.

From the fourth year on, the limit of 12 tons/hectare shall not be exceeded.

The natural minimum alcohol strength for wines made from Chardonnay, Pinot nero and Pinot bianco grapes is 9.5% by vol. For Erbamat grapes only, it is set at 9% by vol.

4.5.2 Grape picking and transportation to the pressing center shall be carried out in such a way as to not affect the wholeness and integrity of the bunches. Hand-picking is compulsory; the grapes must be placed in crates or bins of different capacities not exceeding 0.2 t, and with a load height not exceeding 40 cm.

4.5.3 Every year, the Lombardy Regional Authority, assesses any unfavorable environmental conditions or the need to rebalance the market and may, through a decree and following a proposal by the Consortium, reduce the maximum wine yield to be categorized as fit to become controlled and guaranteed “Franciacorta” wine, and, if necessary, the maximum grape yield per hectare from the limit prescribed in the Rulebook, by immediately notifying this measure to the control authority.

4.5.4 In climatically favorable years, through a deliberation by the Lombardy Regional Authority, following a proposal by the Consortium and having heard the trade organizations, the yield limit per hectare applicable to base wines of 65 hl for all the wines referred to in Article 1 may be increased to 78 hl/hectare. This excess production, equal to a maximum of 13 hl/hectare, may be set aside as yearly wine stock, whose management is regulated by Article 5 below.

4.6 Winemaker's option.

It is permissible to exercise the winemaker's option, with which individual batches of base wine bearing the "Franciacorta" controlled and guaranteed designation of origin may be used to make controlled designation of origin “Curtefranca” still white wine, or typical geographical indication “Sebino”, but not vice-versa. However, this must occur before advanced processing, and, in particular, before the *tirage liqueur* is added.

Rules for Vinification, Advanced Processing and Bottling

5.1 Vinification and processing area.

5.1.1 With controlled and guaranteed “Franciacorta” wines, all vinification operations as well as drawing off and bottling (*tirage*), also including bottle-fermentation, disgorging and packaging, must be carried out within the production area defined in Article 3 above.

5.1.2 In compliance with Article 8 of EC Reg. no. 607/2009, bottling or packaging must be carried out in the aforesaid demarcated geographical area in order to safeguard the wines' quality and reputation, or guarantee their origin, or ensure effective controls.

In consideration of traditional practices, the operations described in Art. 5.1.1 above can also be carried out at Companies whose wineries are located in the territory of the San Pancrazio hamlet in the municipality of Palazzolo sull’Oglio and also in the entire territory of the municipalities which are only partially included in the production area as per Art. 3 of this Rulebook.
Such Companies shall demonstrate to the competent Control authority that they have carried out the operations described under Para. 5.1.1 before this Production Rulebook takes effect.

5.2 Rules for Vinification.

5.2.1 Grapes shall be processed to make must exclusively by direct pressing, without destemming the bunches. This requirement shall not apply to Pinot nero grapes vinified to produce a rosé or a red wine, in view of the production of a

controlled and guaranteed designation “Franciacorta” Rosé.

5.2.2 The different grape varieties pressed must be recorded separately in the appropriate registers.

5.3 Grape/wine yield per hectare.

For all the wines specified in Art. 1, the maximum grapes-to-base wine yield, before secondary fermentation, is equal to 65 hl/ha, while the pressing proportion shall under no circumstances exceed 65%.

If the overall yield exceeded the aforementioned limit (65 hl for DOCG “Franciacorta”, 9.8 hl for DOC “Curtefranca” and 3.2 hl for IGT “Sebino”), all the wine made would lose its right to the controlled and guaranteed “Franciacorta” designation, and may be used to produce IGT “Sebino” (white).

5.4 Wine inventory and wine supply management.

5.4.1 Stock freezing.

In years characterized by favorable weather, as described in Article 4.5.4, a certain proportion of wine can qualify as "yearly wine stock", to be regulated as follows:

- Upon submission of the yearly grape and wine report, the authorized control agency shall be promptly informed of the volume of the year's wine held as stock;
- The yearly wine stock is confined as bulk wine and cannot be further processed for a minimum of 12 months from the date the corresponding entry is made in the winery's registers;
- The wine held in the yearly stock to make the wines described in Art. 1 shall not be entitled to display any vintage indication;
- The sale of such volume of wine in stock may take place even before release, but only provided that the wine is reclassified as DOC “Curtefranca” or IGT “Sebino”, which, respectively, must and can be released for consumption bearing a vintage year label.

5.4.2 Stock Release.

The wines held in confined stock pursuant to Para. 5.4.1 may be released as follows:

- During years of unfavorable weather, when a lower yield is ascertained, to a proportion of wine in stock as necessary to reach the maximum permitted wine yield of 6,500 liters per hectare which was not obtained with the harvest alone.

In this case, each producer having reached the maximum wine yield of 6,500 liters per hectare shall not be authorized to process the wines of the yearly stock by bottle fermentation.

- To meet market demand, that is, processing a volume of wine from the stock specifically authorized by the Consortium, having heard the industry and in agreement with the Regional Authority.

In either case, the total or partial release shall take place on a proposal by the official Consortium, also following specific requests from the producers, through a regional deliberation and under close control by the authorized control authority, after notification to the central Inspectorate for quality protection and food fraud repression competent for the area.

It is permitted to sell wines suitable to become DOCG “Franciacorta” yearly stock in the wine production area defined herein (Article 5), while maintaining the designation, after a minimum of 12 months.

Consequently, the producers who have not reached the maximum yield limit of 6,500 liters per hectare or need higher volumes to meet market demand are allowed to buy yearly wine stocks from other producers.

5.4.3 Other stock regulation methods.

In any case, without prejudice to the wine yield limit of 65 hl/ha as per Para. 5.3, in order to improve or stabilize the functioning of the wine market, including grapes and musts, and to overcome occasional imbalances, the Lombardy Regional Authority, upon a proposal by the Consortium and having heard the trade organizations, may through a specific deliberation introduce other wine stock regulation methods so as to manage available product volumes. The criteria for managing such volumes are predetermined in the aforementioned regional deliberation.

5.5 Production of the various wines.

5.5.1 A *cuvée* can be obtained by blending wines from different vintages, while respecting the prerequisites specified in this Rulebook.
The production of controlled and guaranteed “Franciacorta” vintage and reserve wines is permitted, provided they are made from at least 85% of the wine of the vintage in question.
If a cuvée is eligible for vintage indication, then it is compulsory to register it with such vintage indication.
In years of particularly unfavorable weather, the Lombardy Regional Authority, on a proposal by the Consortium, may prohibit any reference to the vintage.

5.5.2 For “Franciacorta” Satèn wine, it is mandatory to add at least 20 g/liter of sugar during bottle fermentation.

5.5.3 Any *cuvées* meant to become “Franciacorta” Rosé must have a rosé color

before bottling (*tirage*).

5.6 Minimum cellaring time.

From the date of *tirage* (bottling), a minimum compulsory period on the lees begins, which shall end with disgorging, that is:
Minimum time period (months):
“Franciacorta” 18;
“Franciacorta” Rosé 24;
“Franciacorta” Satèn 24;
“Franciacorta” millesimato, “Franciacorta” Rosé millesimato, “Franciacorta” Satèn millesimato (vintage) 30;
“Franciacorta” riserva, “Franciacorta” Rosé riserva, “Franciacorta” Satèn riserva (reserve) 60.

Drawing off can begin from 1st February following the harvest in which the grapes to make the youngest base wine were picked.

5.7 In-process bottles.

5.7.1 During bottle-ageing, the bottles waiting to be disgorged, provided they bear a metal top disc with the logo as per Art. 7.3 below and provided with an appropriate accompanying document as well as the corresponding physical and chemical analysis certificate to be supplied to the control authority, may be sold to producers included in the control system within the production area specified in Art. 5.1 above.
Such bottles cannot be sold before nine months have elapsed from *tirage*.

5.7.2 In-process bottle capacity.

The wines listed in Art. 1 can be processed in vessels having a nominal capacity of: 0.187 0.375 0.500 0.750 1.500 3.000 6.000 9.000 12.000 15.000.
Only new glass can be used for this purpose.

5.8 Disgorging.

Separation from the lees can only be carried out by disgorging the bottle, either manually or mechanically; as a result, filtration is not permitted.
In the dosage liqueur it is forbidden to use generic or IGT wine; only wine suitable for making DOCG “Franciacorta”, i.e. authorized for DOC “Curtefranca” white, is allowed.

5.9 Physical-chemical and sensory suitability in view of market release.

With the exception of a share equal to 5% of each batch, or up to a maximum of 2,000 pieces of 0.75 liters each, the Company can set aside as "corporate legacy", the certificates of suitability for market release obtained for

expressly disgorged samples of wine (Art. 3, Para. 4 Min. Decree dtd 11/11/11) shall be valid for up to 3 years. At the end of this period, any undisgorged wine shall be submitted to a new physical and chemical examination as well as sensory evaluation.

Characteristics of the Marketed Wines

When released on the market, the wines referred to in Art. 1 must possess the following characteristics:

"Franciacorta"
beading: fine-grained, intense;
color: straw yellow of varying intensity to gold;
odor: refined, delicate, ample and complex with the characteristic aromas of bottle fermentation; taste: sapid, fresh, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract: 14.00 g/l.
The following taste variations can be marketed: dosage zero, extra brut, brut, extra dry, sec and demi-sec, in correspondence to the sugar levels provided for in European regulations.

"Franciacorta" Rosé
beading: fine-grained,
intense; color: light to
deep rosé;
odor: refined, delicate, ample and complex with the characteristic aromas of Pinot nero and bottle fermentation;
taste: sapid, fresh, refined and
harmonious; minimum alcohol
strength: 11.50% by vol;
minimum total acidity: 5.00
g/l; minimum sugar-free
extract: 15.00 g/l
The following taste variations can be marketed: dosage zero, extra brut, brut, extra dry, sec and demi-sec, in correspondence to the sugar levels provided for in European regulations.

"Franciacorta"

Satèn beading:
persistent,
creamy; color:
deep straw yellow;
odor: refined, delicate, with the characteristic aromas of bottle fermentation; taste: sapid, creamy, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract:
14.50 g/l; maximum pressure: 5
bars.
The only taste variation that can be marketed is brut.

"Franciacorta" millesimato
(vintage) beading: fine-grained,
intense;
color: straw yellow of varying intensity to gold;
odor: refined, delicate, ample and complex with the characteristic aromas of bottle fermentation; taste: sapid, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract: 15.00 g/l.
The following taste variations can be marketed: dosage zero, extra brut, brut and extra dry, in correspondence to the sugar levels provided for in European regulations.

"Franciacorta" rosé millesimato
(vintage) beading: fine-grained,
intense;
color: light to deep pink with possible coppery highlights;
odor: ample and complex with the characteristic aromas of Pinot nero and bottle fermentation; taste: sapid, fresh, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract: 15.00 g/l.
The following taste variations can be marketed: dosage zero, extra brut, brut

and extra dry, in correspondence to the sugar levels provided for in European regulations

"Franciacorta" Satèn millesimato
(vintage) beading: persistent,
creamy;
color: light or deep straw yellow to gold;
odor: refined, complex, with the characteristic aromas of bottle fermentation; taste: sapid, creamy, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract:
14.50 g/l; maximum pressure: 5
bars.
The only taste variation that can be marketed is brut.

"Franciacorta" riserva
(reserve) beading: fine-
grained, intense;
color: straw yellow of varying intensity to gold with possible coppery highlights; odor: complex ageing aromas, typical of extensive bottle-ageing;
taste: sapid, refined and
harmonious; minimum alcohol
strength: 11.50% by vol;
minimum total acidity: 5.00 g/l;
minimum sugar-free extract: 15.00 g/l.
The following taste variations can be marketed: dosage zero, extra brut and brut, in correspondence to the sugar levels provided for in European regulations.

"Franciacorta" rosé riserva
(reserve) beading: fine-grained,
intense;
color: light to deep pink with possible coppery highlights;
odor: complex ageing aromas combined with the characteristic aromas of Pinot nero and extensive bottle ageing;
taste: sapid, fresh, refined and
harmonious; minimum alcohol
strength: 11.50% by vol;

minimum total acidity: 5.00 g/l;
minimum sugar-free extract: 15.00 g/l.
The following taste variations can be marketed: dosage zero, extra brut and brut, in correspondence to the sugar levels provided for in European regulations.

“Franciacorta” Satèn Riserva
(reserve) beading: persistent,
creamy;
color: light to deep gold;
odor: complex ageing aromas, typical of extensive
bottle ageing; taste: sapid, refined and harmonious;
minimum alcohol strength:
11.50% by vol; minimum total
acidity: 5.00 g/l;
minimum sugar-free extract:
15.00 g/l; maximum pressure: 5
bars.
The only taste variation that can be marketed is brut.

Labelling, Designation and Presentation

7.1 Any reference to the style as well as the compulsory terms describing the taste variation shall be displayed on the label in lettering whose height and size cannot exceed that used for the “Franciacorta” designation.

7.2 When a producer outsources wine processing to third parties, reference shall be made to the entity carrying out the disgorging operations (corporate name or code attributed by ICQRF – Central Quality Protection and Food Fraud Repression Inspectorate - and their address). Such reference shall be included in the same visual field as all the compulsory indications.

7.3 Optional wording.

The optional captions provided for in European and national regulations are permitted.

On the labels and in the designation and presentation of the wines referred to in Art. 1 it is permitted to use the word "Riserva" (reserve). Such term can be used for controlled and guaranteed designation “Franciacorta” vintage wines aged for a minimum of 60 months on the lees. The term "Riserva" shall be accompanied by the year of production of the grapes.

The use of the DOCG caption, including spelled in full, is optional pursuant to Art. 59 of (EC) Reg. no. 607/2009. Indications referring to names, corporate

names and private trademarks that are not misleading for the consumer are permitted.

Controlled and guaranteed designation “Franciacorta” vintage wine labels shall indicate the year of production of the grapes.

The “Franciacorta” designation was granted the exclusive right to use a logo or collective trademark of any size and color, registered on 22nd November 1991, whose ownership and related rights are held collectively by all the producers of the “Franciacorta” designation. The logo consists of the letter “F” (capital F) with battlements on the top.

7.4 Prohibited indications.

For controlled and guaranteed designation “Franciacorta” Rosé, no other designation or color reference is admitted.

On the labels, in order to identify all the wines that fall under the

“Franciacorta” designation, it is prohibited to:

specify the processing method, e.g. *metodo classico*, *metodo tradizionale*, metodo della rifermentazione in bottiglia (bottle fermentation), and use the phrase “*vino spumante*” (sparkling wine).

Any reference to geographical indications or names of townships, hamlets, areas, zones, places or vineyards is forbidden, with the exception of any place names included in the names of the commercial farm producing the wine.

It is prohibited to specify the year of grape harvest other than in “Franciacorta” vintage and reserve wines.

Packaging

8.1 Nominal volumes, colors, bottle packaging.

The wines referred to in Art. 1 can be marketed in the bottle sizes covered in Art. 5.7.2.

The wines referred to in Art. 1 can be marketed exclusively in vessels with a capacity corresponding to the following nominal volumes: 0.187 (for export only) 0.375 0.500 (for export only) 0.750 1.500 3.000 6.000. Additionally, traditional vessels with a capacity of 9, 12 or 15 liters are also permitted.

Only glass bottles shall be used in the local traditional colors, ranging from white (clear) to green and brown in varying degrees of intensity.

It is also prohibited to add solid substances of any nature to the wine for esthetic purposes, (e.g. food-grade gold).

8.2 Closures and vessels.

Controlled and guaranteed “Franciacorta” wines are capped with natural cork stoppers, with the “Franciacorta” caption fully visible on the part of the cork that sticks out of the bottle, anchored with the traditional wire hood and metal disc.

Geographical Link

A) *Information on the geographical area.*

1) Natural factors relevant for the link

The Franciacorta area is delimited to the east by the rocky and morainic hills of Rodengo, Ome, Gussago and Cellatica, to the north by the southern shore of Lake Iseo and the terminal fringes of the Rhaetian Alps, to the west by the Oglio river and, finally, to the south by Mount Orfano. It consists of a wide morainic bowl which was formed during the Secondary and Tertiary glaciations as a result of the freeze-thaw cycles of the great Valcamonica glacier, and is characterized by extreme morphological and geological complexity. A common trait of most Franciacorta soils is their morainic origin, which dictates their key characteristics: allochthonous origin, moderate depth, good drainage and moderate to high water reserve. Therefore, the soils in this area are especially suited for viniculture. While some general features characterize the area as a whole, there is a great diversity of soils and landscapes, which influence the vegetation and fruiting patterns, the different grape ripening patterns and, finally, the diversity in the sensory profiles of the base wines. A zoning project in the 1990s identified as many as six different vineyard terrains. This variability lies at the base of the fine art of creating *cuvées*, that is, blending different base wines from specific soil and landscape combinations. Within the area described above, in the interest of grape quality, the Rulebook prescribes that certain zones be excluded, such as the vineyards situated at elevations above 550 m asl, as well as those at a distance of less than 10 meters from watercourses and marshes.

- Franciacorta is part of the Insubrian mesoclimatic area, but also benefits from some Mediterranean influences, as winters are relatively mild and summers not excessively hot, with reasonable daily and yearly temperature differentials.

At a meso-scale level, there are other factors contributing to the rainfall and wind pattern, ensuring steady water supply and preventing excessive humidity:

- Proximity to the plains, as demonstrated by thermal inversions and circulating breezes.
- Proximity to Lake Iseo, with typical effects such as on average temperature, frost mitigation, heavy rainfall and wind pattern.
- Large valley running across the north shore of the Lake and into the Valcamonica, influencing both windfield and rainfall.

Rains are particularly frequent in autumn and spring, with annual precipitation volumes of approx. 1000 mm. During the growing season, on average, rainfall is adequate and well distributed, with levels ranging between 500 and 600 mm.

According to Winkler's bioclimatic index, temperatures vary between 1800 and 2300 degrees/day, depending on elevation, exposure, and the influence of the lake. These readings make adequate grape ripening possible.

2) Human factors relevant for the link

Grapevines naturally occurred in the Franciacorta area as early as during prehistoric times, as demonstrated by pips found near Provaglio d'Iseo, where pile-dwellings had been probably erected. There are countless testimonies of the favor that grape growing enjoyed in this area; among these it is worthwhile remembering the experimental viniculture practiced by the monks in the monastic courts of the area, which took the name of Franciacorta from these "*francae curtes*", the courts exempted from the payment of custom duties because of their deserving efforts in land reclamation and tilling.

The current territory, as demarcated in Art. 3 of this Rulebook, had already been described and delimited in an act written by Doge Francesco Foscari in 1429, when this area was under the rule of the *Serenissima*, the Republic of Venice.

Over the centuries, viniculture had always played an important role in the area's agricultural economy, but in the 1960s, with the creation of the DOC area, a kind of vinicultural Renaissance began, making grape growing the main agricultural business in the area. The intimate connection between the wine and the local area is exemplified by the fact that both are identified, just like the production method, by a single term: "Franciacorta".

Ampelography

Traditionally, viniculture in Franciacorta involved growing a number of local red and white varietals. With the granting of the DOC status, in particular for sparkling wines, Pinot, then known as Pinot chardonnay, was identified as the best suited varietal. Only in the 1980s did official ampelography clarify its nature, distinguishing between Pinot bianco and Chardonnay, which are still the only two eligible varietals, alongside Pinot nero.

Training methods, vine spacing, pruning

The traditional system used to be the Brescian pergola, which was then gradually replaced by modern upright espaliers, pruned according to the Guyot or the spur cordon technique, which offer better fruit-to-leaf balance and adequate production control within the limits set forth by the Rulebook.

Wine processing practices

These are practices traditionally used to elaborate wines that take a secondary fermentation in the bottle, which, over time, have been modified consistently with technical and scientific advances as well as with pre-defined quality targets. One

case in point, for instance, is the obligation to press the whole bunch without previously destemming it, a very important technique in view of effective must separation.

B) *Information pertaining to the quality or characteristics of products essentially or exclusively ascribable to the geographical setting.*

The vast diversity of the area in terms of soils and microclimates translates into different grape ripening dynamics and sensory profiles of the base wines, which are extremely diversified and thus make it possible to obtain *cuvées* of significant complexity.
The acidity of the grapes and the musts is high enough, and the pH readings are appropriate to meet the technological winemaking requirements of bottle-fermented wines. Day-night temperature differentials ensure the preservation of the varietal's aromatic make-up.
The sensory profile of the wines is enriched by the ageing process that follows secondary fermentation.
Controlled and guaranteed designation Franciacorta wines generally display a straw yellow color with greenish or golden highlights, or even coppery hues in the Riserva wines.
The beading is fine-grained and persistent, the odor is typically characterized by bottle-fermentation notes, such as bread crust and yeast, enriched by subtle citrus and nutty accents (especially almonds, hazelnuts and dried white figs), which make the sensory profile clearly recognizable as the expression of the local area. The taste is sapid, fresh, refined and harmonious.

C) *Description of the causal interaction between the elements described under Item a) and those under Item b).*

The Franciacorta area is positioned at the extreme northern boundary of the Po Valley and is indented into the Alps near Lake Iseo. In many respects, the climate is similar to that of the Po Valley, but also benefits from the lake's proximity. In the summer, the heat is mitigated by the cool breezes that blow along the Valcamonica corridor and sweep the lake, while, in the wintertime, the lake releases the warmth it has stored, mitigating the cold temperatures. From a soil perspective, the Franciacorta area is extremely heterogeneous, with six different vineyard terrains identified: thin morainic soils, characterized by thin layers, and positioned on the ridges and steeper slopes of the morainic hills, where potential productivity is low and grapes ripen early (on sensory analysis, spice and vegetal aromas prevail, as well as complexity); fine deposits, which include deep soils with a silt texture,

mostly located in the areas where the glacier retreated and the lake deposits settled (prevailing floral notes); fluvioglacial, characterized by medium-deep soils, with a coarse skeleton, in areas of the Sebinian glacier discharge, where the potential yield is higher and ripening is delayed (medium complexity, with a prevalence of nutty aromas); colluvia with very deep soils, located either on terraced slopes or in subplain areas at the foot of the calcareous hills; and deep morainic, with deep soils and medium or moderately fine textures, coinciding with the most external range of morainic hills that surround the morainic amphitheater (wines strongly characterized by nutty fruitiness, spice and vegetal aromas). Within the colluvial areas, however, there are two different vine behaviors in terms of potential yields and acidity: in the subplain areas (distal colluvia), both the yields and the acidity are significantly higher than in the terraced areas (terrace colluvia).

The presence of wild vines ever since prehistory demonstrates the area's suitability for viniculture, as shown by findings such as pips dating back to prehistory and other archeological materials across the entire area, as well as a variety of references by classical authors, from Pliny to Columella and Virgil. It is a well-known fact that various peoples settled in the Franciacorta, as historiographers have documented: the Cenomani of Gaul, the Romans, the Longobards. Manuscripts of the 9th, 10th and 11th centuries written in prominent urban monasteries prove the extent of grapevine cultivation and demonstrate the continuity, corroborated by meaningful archeological findings in the area, of viniculture in the area from late antiquity to the central centuries of the Middle Ages. The name of *Franzacurta* was first mentioned in an order from Book Eight of the Statutes of Brescia of the year 1277 requesting that the municipalities of Gussago and Rodengo repair the bridge over the Mella river near the hamlet of Mandolossa: «*Pro utilitate Sua propria et omnium amicorum Franzacurta*» (for their own use and that of all friends in Franciacorta). The recipients of the order were well aware of which territories would benefit from their work, thus demonstrating a pre-existing use of the name of Franciacorta, probably associated to the power of certain monastic courts (Rodengo, Provaglio, Rovato), founded by Cluniac monks and exempted from the payment of tithes to the bishop of Brescia, hence free courts, or in the Latin of the time, *francae curtae*.

Recent studies would appear to indicate that their ‘free’ status was in reference to the goods that passed through Franciacorta on their way to the free city of Brescia, which were exempted from duties in exchange for the upkeep of the route from Brescia to Iseo and thence, along the lake, to the iron mines of the Valcamonica. Whatever the origin of such freedom, the name certainly comes from the Latin «francae» (free) and the role of monasteries, or «curtae».

In the early 15th Century, a prolonged period of stability favored agricultural

development and new investments, while the viniculture of Franciacorta concentrated in suburban hilly areas, thanks to the circulation of new training techniques, such as the *piantana* and the *pergola*. As part of this convergence of history, wine and culture in the Franciacorta, one of the first works in the world on the preparation of naturally bottle-fermented wines and their effects on the human body was published. Written by Brescia-born physician Gerolamo Conforti and printed in Italy in 1570, the text bore the tell-tale title of *"Libellus de vino mordaci"* (Pamphlet on effervescent wine).

The author, a physician whose studies preceded the intuitions of Dom Perignon, the illustrious abbot, highlighted the remarkable circulation and widespread consumption of lively, sparkling wines, providing irrefutable proof of the intimate and ancient connection between the area and Franciacorta wine.
More recently, in his 1852 treatise on wine, Gabriele Rosa referred to the white wine of Franciacorta calling it “most excellent, racy and clean-flavored”.
In 1967, the DOC Franciacorta was created, one of the first controlled designations of origin in Italy, also including *spumante*. In 1995, the latter was specifically granted the highest status in the Italian wine quality pyramid, that is, the controlled and guaranteed designation status, marking a major milestone in the journey to the recognition of the indissoluble tie between this wine and its area, with the term Franciacorta also designating both the wine and its method of elaboration.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1246

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Dons

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

GEOGRAPHICAL AREA

Defined area: The town of Dons near Kolding, Denmark; more specifically the tunnel valley of fluvioglacial gravel and sand sediments within the cadastral district of Dons By, Almind. The Dons By cadastral district, comprising an area of 853 ha, has been clearly demarcated on plot maps since 1821.

The vineyards are located at an altitude of 25-60 m and within a short distance of the sea, about 7 km from Kolding Fjord.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. The European Commission.

Commission Implementing Regulation (EU) 2018/606 of 19 April 2018 conferring protection under Article 99 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council on the name “Dons” (PDO).

Published in the Official Journal of the European Union, April 20th, 2018.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1246

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Dons

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

AIRE GÉOGRAPHIQUE

Aire définie: La ville de Dons près de Kolding, au Danemark; plus spécifiquement, la vallée tunnel de sédiments fluvioglaciaires composés de sable et de gravier, dans le district cadastral de Dons By, Almind. Le district cadastral de Dons By, qui couvre une superficie de 853 ha, a été clairement délimité sur des cartes de repérage depuis 1821.

Les vignobles sont situés à une altitude comprise entre 25 et 60 m et à proximité de la mer, à environ 7 km du Fjord de Kolding.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. La Commission européenne.

Règlement d'exécution de la Commission (UE) 2018/606 du 19 avril 2018 octroyant la protection conformément à l'article 99 du règlement (UE) No 1308/2013 du Parlement européen et du Conseil à l'appellation "Dons" (AOP).

Publié au Journal Officiel de l'Union européenne le 20 avril 2018.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1246

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Dons

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

ZONA GEOGRÁFICA

Zona delimitada: La ciudad de Dons, cerca de Kolding (Dinamarca); en particular, el valle del túnel de sedimentos fluvioglaciares de grava y arena situado en el territorio catastral de Dons By, Almind. El territorio catastral de Dons By, con una superficie de 853 hectáreas, está claramente delimitado en los mapas parcelarios desde 1821.

Los viñedos están situados a una altitud de 25 a 60 metros y a poca distancia del mar, a unos 7 km del fiordo de Kolding.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. La Comisión Europea.

Reglamento de Ejecución (UE) 2018/606 de la Comisión, de 19 de abril de 2018, por el que se aprueba la protección contemplada en el artículo 99 del Reglamento (UE) n.º 1308/2013 del Parlamento Europeo y del Consejo para el nombre «Dons» (DOP).

Publicado en el Diario Oficial de la Unión Europea, el 20 de abril de 2018.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics'

1. Name(s) to be registered

Dons

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine products

5. Quality sparkling wine

4. Description of the wine(s)

Analytical requirements

Acceptance criteria for Dons

— **Malic acidity**: < 0,3 g/l

— **Carbon dioxide content**: > 4 bar excess pressure at 20 °C

— **Residual sugar content**: < 25 g/l

Organoleptically, Dons quality sparkling wine is characterised by a particularly 'brilliant' acidity. The sparkling wines are light and elegant, dominated by crisp acids resulting from the conversion of its originally high malic acidity into lactic acidity. The nose has a hint of citrus/lime/elder and a characteristic toastiness, with a long after-taste ending on a note of acidity.

In terms of appearance the wine is transparent with hues of white to pink/rosé/light red, and with fine, small and long-lasting bubbles.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,0

Minimum total acidity	4,5 g/l, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,66
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine making practices

a. *Essential oenological practices*

Pressing of the grapes

Specific oenological methods

The pressing method used is gentle pressing of entire grape bunches at a maximum pressure of 1,6 bar.

Harvest, sorting and pressing

Cultivation methods

The grapes must be hand-picked before reaching full physiological maturity to ensure conservation of high acidity, in particular malic acidity.

Grape bunches must be sorted by hand following specific instructions.

Fermentation

Specific oenological practice

The product is made sparkling by a second alcoholic fermentation in a bottle. The cuvee's total alcoholic strength after primary fermentation is at least 9 %.

Before the secondary fermentation the cuvée undergoes malolactic fermentation.

The length of the production process, including ageing, is at least nine months calculated from the start of the fermentation process.

The fermentation is designed to make the cuvée sparkling, and the cuvée must be left to age on the lees inside the bottle for at least 180 days.

After fermentation in the bottle the product is separated from the lees by disgorging.

b. *Maximum yields*

5 000 kg of grapes per hectare

6. Demarcated area

Defined area: The town of Dons near Kolding, Denmark; more specifically the tunnel valley of fluvioglacial gravel and sand sediments within the cadastral district of Dons By, Almind. The Dons By cadastral district, comprising an area of 853 ha, has been clearly demarcated on plot maps since 1821.

The vineyards are located at an altitude of 25-60 m and within a short distance of the sea, about 7 km from Kolding Fjord.

7. Main wine grapes

Zalas Perle

Cabernet Cortis

Orion

Madeleine Angevine

Solaris

Rondo

Regent

Pinot Noir

8. Description of the link(s)

The vineyards are located around the town of Dons, at an altitude of 25-60 m and within a distance of about 7 km from the sea. The area is a tunnel valley formed by subglacial erosion, with lakes formed as dead-ice kettles with hilly slopes and nutrient-poor heathland on sandy sediments.

The analytical parameters differ from those of classical sparkling wines in terms of a higher lactic acidity attributable to the northern growing conditions.

The profile of the wine, in particular its acidity profile, is attributable to the geographical conditions of the area and its specific terroir, characterised by nutrient-poor sediment gravel and deep sand layers far above the groundwater aquifers, resulting in large rootstocks, and to the selection of relatively hardy varieties.

9. Essential further conditions

Method of production

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Reference to the production method: The words ‘bottle-fermented’ or ‘bottle-fermented by the traditional method’ must appear on the label, as appropriate and documented in terms of the duration of the fermentation on lees.

EU logo

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Use of the EU logo: ‘Protected Designation of Origin’ must be indicated together with the EU symbol/logo.

Wine grape variety

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Vine variety: The label must indicate the wine grape variety from which the product is made insofar as only one variety is used. If the product is made from a cuvée of several vine varieties covered by the product specification, the producer may choose to mention all the varieties in descending order, or not to mention them on the label.

Labelling with the vintage year

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Vintage year: The label must indicate the vintage year insofar as the wine is produced from one single harvest. If the wine is produced from a cuvée of several vintages, a vintage year need not be indicated.

Bottling

Legal framework:

EU legislation

Type of further condition:

Packaging in the demarcated area

Description of the condition:

Bottling:

Under Section (c) of the product specification, the product must be grown, produced and bottled within the defined area as this has proved a prerequisite for obtaining its specific qualities. Moreover, transport outside the area could affect specific production methods relating to storage, disgorging and ageing, leading to a quality degradation beyond the winemaker's control. There is no production of wine in areas adjacent to that covered by the application.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination(s) à enregistrer

Dons

2. Type de l'indication géographique

AOP – Appellation d'origine protégée

3. Catégories de produits de la vigne

5. Vin mousseux de qualité

4. Description du ou des vins

Exigences analytiques

Critères d'acceptation pour la dénomination Dons

— **Acidité malique**: < 0,3 g/l

— **Teneur en dioxyde de carbone**: > 4 bars de pression excédentaire à 20 °C

— **Teneur en sucre résiduel**: < 25 g/l

Du point de vue organoleptique, le vin mousseux de qualité Dons se caractérise par une acidité particulièrement «brillante». Les vins mousseux sont légers et élégants, dominés par une acidité croquante résultant de la conversion en acidité lactique de leur acidité malique initialement élevée. Le nez a une pointe d'agrumes/citron vert/sureau et un toasté caractéristique, avec un arrière-goût prolongé se terminant sur une note d'acidité.

À l'œil, le vin est transparent avec des nuances de blanc à rose/rosé/rouge clair, avec des bulles fines, petites et persistantes.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % vol)	10,0

Acidité totale minimale	4,5 g/l, exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	16,66
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

5. Pratiques œnologiques

a. *Pratiques œnologiques essentielles*

Pressurage des raisins

Méthodes œnologiques spécifiques

La méthode utilisée consiste en un pressurage délicat des grappes de raisins entières à une pression maximale de 1,6 bar.

Vendange, tri et pressurage

Méthodes de culture

Les raisins doivent être récoltés à la main avant leur pleine maturité physiologique, afin de préserver leur acidité élevée, en particulier l'acidité malique.

Les grappes de raisins doivent être triées à la main en suivant des instructions spécifiques.

Fermentation

Pratiques œnologiques spécifiques

Le produit est rendu mousseux par une deuxième fermentation alcoolique en bouteille. Le titre alcoométrique total de la cuvée après fermentation primaire est de 9 % au minimum.

Avant la fermentation secondaire, la cuvée subit une fermentation malolactique.

Le processus d'élaboration, qui inclut le vieillissement, dure au moins neuf mois à compter de la fermentation.

La fermentation est destinée à rendre la cuvée effervescente; la cuvée va ensuite maturer sur lies dans la bouteille pendant au moins 180 jours.

Après la fermentation en bouteille, le produit est séparé des lies par dégorgement.

b. *Rendements maximaux*

5 000 kg de raisins par hectare

6. Zone délimitée

Zone définie: la municipalité de Dons près de Kolding, au Danemark; plus spécifiquement, la vallée tunnel de sédiments fluvioglaciaires composés de sable et de gravier, dans le district cadastral de Dons By, Almind. Le district de Dons By, qui couvre une superficie de 853 ha, a été clairement délimité sur des cartes de repérage depuis 1821.

Les vignobles sont situés à une altitude comprise entre 25 et 60 m et à proximité de la mer, à environ 7 km du Fjord de Kolding.

7. Cépages principaux

Zalas Perle

Cabernet Cortis

Orion

Madeleine Angevine

Solaris

Rondo

Regent

Pinot noir

8. Description du ou des liens

Les vignobles sont situés aux alentours de la municipalité de Dons, à une altitude comprise entre 25 et 60 m et à environ 7 km de la mer. La zone est une vallée tunnel façonnée par l'érosion subglaciaire, avec des lacs de type «kettles» de glace morte, au relief collinaire et aux landes pauvres en substances nutritives reposant sur des sédiments sableux.

Les paramètres analytiques diffèrent de ceux des vins mousseux classiques de par leur acidité lactique plus élevée imputable aux conditions de culture septentrionales.

Le profil du vin, en particulier son acidité, s'explique par les conditions géographiques de la zone et son terroir spécifique, qui se caractérisent par des graviers sédimentaires pauvres en éléments nutritifs et des couches sableuses profondes situées bien au-dessus des nappes aquifères, ce qui permet la production d'importants porte-greffes et la sélection de variétés rustiques.

9. Autres conditions essentielles

Méthode d'obtention

Cadre juridique

Législation de l'Union

Types de conditions supplémentaires

Dispositions supplémentaires concernant l'étiquetage

Description de la condition

Référence à la méthode d'obtention: l'expression «fermentation en bouteille» ou «fermentation en bouteille selon la méthode traditionnelle» doit figurer sur l'étiquette, de manière adéquate et dûment justifiée en ce qui concerne la durée de la fermentation sur lies.

Logo de l'Union

Cadre juridique

Législation de l'Union

Types de conditions supplémentaires

Dispositions supplémentaires concernant l'étiquetage

Description de la condition

Utilisation du logo de l'Union: la mention «Appellation d'origine protégée» doit être indiquée, accompagnée du symbole/logo de l'Union.

Variété à raisins de cuve

Cadre juridique

Législation de l'Union

Types de conditions supplémentaires

Dispositions supplémentaires concernant l'étiquetage

Description de la condition

Variété de vigne: l'étiquette doit mentionner la variété de raisins de cuve à partir de laquelle le produit est obtenu, pour autant qu'une seule variété soit utilisée. Si le produit est élaboré à partir d'une cuvée de plusieurs variétés de vigne visées par le cahier des charges du produit, le producteur peut choisir de mentionner toutes les variétés dans l'ordre décroissant, ou de ne pas les mentionner sur l'étiquette.

Étiquetage avec l'année de récolte

Cadre juridique

Législation de l'Union

Types de conditions supplémentaires

Dispositions supplémentaires concernant l'étiquetage

Description de la condition

Millésime: l'étiquette doit indiquer le millésime à condition que le vin soit produit à partir d'une seule récolte. Si le vin est produit à partir d'une cuvée de plusieurs millésimes, il n'est pas nécessaire d'indiquer l'année de récolte.

Embouteillage

Cadre juridique

Législation de l'Union

Types de conditions supplémentaires

Conditionnement dans la zone géographique délimitée

Description de la condition

Embouteillage

Au titre de la section c) du cahier des charges, le produit doit être cultivé, élaboré et mis en bouteille à l'intérieur de la zone délimitée étant donné que cette condition a été reconnue indispensable pour obtenir ses qualités spécifiques. Par ailleurs, le transport en dehors de la zone pourrait avoir une incidence sur les méthodes de production spécifiques relatives au stockage, au dégorgement et au vieillissement, entraînant une dégradation de la qualité du contrôle échappant au contrôle du vinificateur. Il n'y a pas de production de vin dans des zones adjacentes à celle visée par la demande.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Nombre(s) que debe(n) registrarse

Dons

2. Tipo de indicación geográfica

DOP — Denominación de Origen Protegida

3. Categorías de productos vitícolas

5. Vino espumoso de calidad

4. Descripción del (de los) vino(s)

Requisitos analíticos

Criterios de aceptación para el «Dons»

—Acidez málica < 0,3 g/l.

—Contenido de dióxido de carbono > sobrepresión de 4 bares a 20 °C.

—Contenido de azúcar residual < 25 g/l.

En lo que se refiere a las propiedades organolépticas, el vino espumoso de calidad «Dons» se caracteriza por una acidez particularmente «brillante». Los vinos espumosos son ligeros, elegantes y poseen una nota dominante de fresca acidez resultante de la transformación de su elevada acidez málica original en acidez láctica. La nariz del vino presenta un ligero aroma a cítricos/lima/saúco y un característico toque tostado, con regusto prolongado que culmina en una nota de acidez.

En cuanto a su aspecto, el vino es transparente con tonos de color blanco a rosa, rosado o tinto ligero, con pequeñas burbujas finas y duraderas.

Características analíticas generales	
Grado alcohólico total máximo (en % vol.)	
Grado alcohólico adquirido mínimo (en % vol.)	10,0

Acidez total mínima	4,5 g/l, expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	16,66
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

5. Prácticas vitivinícolas

a) *Prácticas enológicas esenciales*

Prensado de las uvas

Métodos enológicos específicos

El método consiste en prensar suavemente los racimos de uvas enteros con una presión máxima de 1,6 bares.

Recolección, clasificación y prensado

Métodos de cultivo

Las uvas deben recolectarse a mano antes de que alcancen la plena madurez fisiológica para así garantizar la conservación de una elevada acidez, en particular acidez málica.

Los racimos de uvas deben clasificarse a mano siguiendo instrucciones específicas.

Fermentación

Práctica enológica específica

El producto se hace espumoso en una segunda fermentación alcohólica en botella. El grado alcohólico total del vino base después de la fermentación primaria es de al menos un 9 %.

Antes de la fermentación secundaria, el vino base se somete a fermentación maloláctica.

La duración del proceso de elaboración, incluido el envejecimiento, es de al menos nueve meses a partir del comienzo del proceso de fermentación.

La fermentación tiene como objetivo convertir en vino espumoso el vino base, que debe dejarse envejecer sobre las lías dentro de la botella durante un período mínimo de 180 días.

Después de la fermentación en botella, se retiran las lías por degüelle.

b) ***Rendimientos máximos***

5 000 kg de uvas por hectárea

6. Zona delimitada

Zona definida: la ciudad de Dons, situada en las proximidades de Kolding (Dinamarca), y más concretamente el valle en túnel de grava fluvioglacial y sedimentos arenosos del distrito catastral de Dons By (Almind). El distrito catastral de Dons By, que comprende una superficie de 853 ha, está claramente delimitado en los planos parcelarios desde 1821.

Los viñedos están situados a una altitud de 25-60 m y a escasa distancia del mar, a unos 7 km de Kolding Fjord.

7. Principales uvas de vinificación

Zalas Perle

Cabernet Cortis

Orion

Madeleine Angevine

Solaris

Rondo

Regent

Pinot noir

8. Descripción del (de los) vínculo(s)

Los viñedos están situados en torno a la ciudad de Dons, a una altitud de 25-60 m y a una distancia del mar de aproximadamente 7 km. La zona es un valle en túnel formado por erosión subglacial, con lagos formados por depresiones de hielo muerto con relieve montañoso y brezales pobres en nutrientes sobre sedimentos arenosos.

Los parámetros analíticos difieren de los de los vinos espumosos clásicos debido al grado más elevado de acidez láctica, que cabe atribuir a las condiciones de cultivo septentrionales.

El perfil del vino, en particular su perfil de acidez, se deriva tanto de la selección de variedades relativamente resistentes como de las condiciones geográficas de la zona y su tipo específico de suelo, caracterizado por la presencia de sedimentos de grava pobres en nutrientes y capas arenosas profundas muy por encima de los acuíferos subterráneos, que favorecen el crecimiento de portainjertos vigorosos.

9. Condiciones complementarias esenciales

Método de obtención

Marco jurídico:

Normativa de la UE.

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado.

Descripción de la condición:

Referencia al método de producción: Las menciones «fermentación en botella» o «fermentación en botella según el método tradicional», según el caso, deben figurar en la etiqueta y documentarse en lo que se refiere a la duración de la fermentación sobre las lías.

Logotipo de la UE

Marco jurídico:

Normativa de la UE.

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado.

Descripción de la condición:

Utilización del logotipo de la UE: El símbolo o logotipo de la UE debe ir acompañado de la mención «Denominación de Origen Protegida».

Variedad de uva de vinificación

Marco jurídico:

Normativa de la UE.

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado.

Descripción de la condición:

Variedad de vid: Cuando solo se utilice una variedad, debe indicarse en la etiqueta la variedad de uva de vinificación con la que se elabora el producto. En caso de que el producto se elabore a partir de un vino base de varias variedades de vid incluidas en el pliego de condiciones, el productor puede optar por mencionar todas las variedades en orden descendente o no mencionarlas en la etiqueta.

Etiquetado con el año de cosecha

Marco jurídico:

Normativa de la UE.

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado.

Descripción de la condición:

Año de cosecha: Cuando el vino proceda de una sola vendimia, la etiqueta debe indicar el año de cosecha. Si el vino se ha producido a partir de un vino base de varias añadas, no será necesario indicar el año de cosecha.

Embotellado

Marco jurídico:

Normativa de la UE.

Tipo de condición complementaria:

Envasado en la zona delimitada.

Descripción de la condición:

Embotellado:

Con arreglo a la letra c) del pliego de condiciones, el producto debe ser cultivado, producido y embotellado en la zona definida, ya que ello constituye un requisito previo para la obtención de sus cualidades específicas. Por otra parte, el transporte fuera de la zona podría afectar a métodos de producción específicos relativos al almacenamiento, degüello y envejecimiento y dar lugar a una degradación de la calidad ajena a la voluntad del elaborador. No se produce vino en las zonas adyacentes a la contemplada en la solicitud.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1247

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Oli de l'Empordà / Aceite de L'Empordà

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consell Regulador de la Denominación de Origen Protegida Aceite de L'Empordà
Avinguda Salvador Dalí, 98 baixos
17600 Figueres, Girona

Spain

GEOGRAPHICAL AREA

The protected area includes the land located in the sixty-eight municipalities of the Alt Empordà region and in the thirty-six of the Baix Empordà region, five neighboring municipalities of the Gironès regions (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya and Llagostera) and three from Pla de l'Estany (Crespià, Esponellà and Vilademuls). All of them belong to the province of Girona, and are located in the extreme north of the Autonomous Community of Catalonia. The protected area is located in the Autonomous Community of Catalonia, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) 2015/385 of March 3, 2015 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Oli de l'Empordà/Aceite de L'Empordà (PDO)].

Official Journal of the European Union L65 dated 10.03.2015.

PDO-ES-1161

March 10, 2015

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1247

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Oli de l'Empordà / Aceite de L'Empordà

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consell Regulador de la Denominación de Origen Protegida Aceite de L'Empordà
Avinguda Salvador Dalí, 98 baixos
17600 Figueres, Girona

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production protégée par l'appellation comprend les terres situées dans les soixante huit communes de la région de l'Alt Empordà et dans les trente six communes de la région du Baix Empordà, cinq communes limitrophes des régions du Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya et Llagostera) et trois de Pla de l'Estany (Crespià, Esponellà et Vilademuls). Toutes appartiennent à la province de Gérone et sont situées à l'extrême nord de la communauté autonome de Catalogne. L'aire de production protégée par l'appellation se situe dans la communauté autonome de Catalogne, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°2015/385 de la Commission du 3 mars 2015 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Oli de l'Empordà/ Aceite de L'Empordà (DOP)].

Journal officiel de l'Union européenne L65 du 10.03.2015.

PDO-ES-1161

10.03.2015

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1247

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Oli de l'Empordà / Aceite de L'Empordà

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consell Regulador de la Denominación de Origen Protegida Aceite de L'Empordà
Avinguda Salvador Dalí, 98 baixos
17600 Figueres, Girona

España

ZONA GEOGRÁFICA

La zona protegida comprende los terrenos ubicados en los sesenta y ocho municipios de la comarca del Alt Empordà y en los treinta y seis de la comarca del Baix Empordà, cinco municipios colindantes de las comarcas del Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya y Llagostera) y tres del Pla de l'Estany (Crespià, Esponellà y Vilademuls). Todas ellas pertenecen a la provincia de Girona, y estan situadas en el extremo norte de la Comunidad Autónoma de Cataluña. La zona protegida se localiza en la Comunidad Autónoma de Cataluña, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) 2015/385 de la Comisión de 3 de marzo de 2015 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Oli de l'Empordà/Aceite de L'Empordà (DOP)].

Diario Oficial de la Unión Europea L65 de 10.03.2015.

PDO-ES-1161

10.03.2015

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'OLI DE L'EMPORDÀ'/'ACEITE DE L'EMPORDÀ'

EU No: PDO-ES-01161-AM01 — 9.5.2017

PDO (X) PGI ( )

1. Name

'Oli de l'Empordà'/'Aceite de l'Empordà'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

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

Extra-virgin olive oil from olives of the Argudell, Curivell Llei de Cadaqués and Arbequina varieties, obtained by mechanical processes or other physical means that do not impair the oil, conserving the taste, aroma and characteristics of the fruit from which it is produced.

This PDO olive oil is produced from olives of the native Argudell, Curivell and Llei de Cadaqués varieties and the traditional Arbequina variety that are grown in registered groves. The main varieties are Argudell, which must account for a minimum of 51 % of the oil contained in the mixture, and Arbequina. The total amount of oil from these two varieties together must account for over 95 % of the mixture.

Where olives of different varieties are mixed to produce the oil, its composition by variety of olive will be calculated on the basis of the oil yield of each consignment of olives used.

The oils have the following physico-chemical characteristics:

Fatty acids:	
Oleic acid (%)	67,0 (with extreme values of 60 and 75)
Linoleic acid (%)	13,0 (with extreme values of 8 and 18)
Palmitic acid (%)	14,0 (with extreme values of 11 and 18)

Stability (Rancimat value at 120 °C)	Average value 9 h, never less than 6 h

The oils have the following organoleptic characteristics:

Colour: from straw yellow to green of varying intensity.

Attributes	**Value (adjective)**	**Median and limits**
Defects	None	0
Greenly fruity aroma	Medium or medium-strong intensity and greenly fruity	5,0 (with extreme values of 4 and 7), where over half the tasters identify the fruitiness as ‘green’.
Bitter	Medium intensity	4,0 (with extreme values of 3 and 6)
Pungent	Medium intensity	4,0 (with extreme values of 3 and 6)
Balance	Well balanced	Difference between fruity and [bitter or pungent] < 2,0

Applying the provisions of Commission Regulation (EEC) No 2568/91 (2), the organoleptic profile of the PDO ‘Oli de l’Empordà’ or ‘Aceite de L’Empordà’ is as follows: well balanced, greenly fruity oils of medium intensity. On the palate, they have medium bitterness and pungency due to their high polyphenol content; the adjectives ‘medium’, ‘well balanced’ and ‘green’ have a numerical equivalent, laid down in the said standard.

On the basis of other secondary descriptors of aromatic type (COI/T.20) the sensory profile of these oils is as follows: ‘oils with aromas normally reminiscent of freshly cut grass and/or walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondy aftertaste’.

These extra virgin olive oils are very stable (average Rancimat value at 120 °C of 9 hours, and can never be less than 6) owing to the high level of antioxidants (mainly polyphenols).

These characteristics of the PDO ‘Oli d’Empordà’ are directly related to the predominance of the main variety: Argudell. This variety produces greenly fruity oils, with hints of grass and artichoke, that are bitter and pungent on the palate; these attributes are maintained with the addition of Arbequina, which has more neutral aromas and is much less bitter and pungent, so that Argudell’s sensory character predominates, and increases in proportion with the amount the mixture contains.

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

The raw material used for the production of Empordà olive oil is olives of the Argudell, Arbequina, Curivell and Llei de Cadaqués varieties grown in the geographical area described in point 4.

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

The olives must be grown and the product processed solely within the geographical area defined in point 4.

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

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For retail sale the product must be packaged in containers holding up to 5 litres made of glass, food-grade coated metal, PET, vitrified ceramic or other materials permitted by the legislation in force.

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

The name ‘Oli de l’Empordà’ (Catalan) or ‘Aceite de L’Empordà’ (Spanish) must be displayed on the packaging, together with the words ‘Denominación de Origen Protegida’ and any other information laid down in the relevant legislation.

4. Concise definition of the geographical area

The protected area comprises the 68 municipalities in the comarca of Alt Empordà and the 36 municipalities in the comarca of Baix Empordà, five neighbouring municipalities in the comarca of Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya and Llagostera) and three in Pla de l’Estany (Crespià, Esponellà and Vilademuls). They are all in the province of Girona and located in the far north of the Autonomous Community of Catalonia.

5. Link with the geographical area

5.1. *Specificity of the geographical area*

In terms of soil and climate, the defined geographical area is characterised by three factors:

— Soils: mostly poor, light and with an acid or neutral pH

— Temperature: moderated by the influence of the sea

— Wind: northerly wind that is a feature of the area: the tramontana.

In L’Empordà olives are grown mainly where the soil is poor, i.e. on marginal and peneplain elevations close to the foothills of the Pyrenees (Serra de l’Albera and Serra de Rodes) in the north and of Montgrí and the Sierra de Les Gabarres in the south. The soils are mostly light, with an acid or neutral pH and derive from schist, granite or gneiss, characteristic of the foothills of the Pyrenees.

The climate of the olive-growing area in the comarca of L'Empordà is classified by Papadakis as Maritime Mediterranean and by Thornthwaite as dry subhumid on the coast and subhumid inland.

Temperatures, and the diurnal temperature variation are moderated by the influence of the sea. Frost occurs from mid-November to the end of March.

Average precipitation varies from 550 mm in the northern coastal area to 850 mm further inland close to the foothills of the Pyrenees. Distribution is irregular, concentrated in the months of September and October.

The water balance shows that from June to August there is a period of drought, typical of Mediterranean areas.

The wind pattern is dominated by northerly winds: the tramontana.

This is a wind that is always dry, can sometimes be very fierce and is one of the main features of the climate of L'Empordà.

These winds in the cold winter months reduce the risk of sharp frosts which affect the olive groves and this enables the olive trees to survive in these districts.

In summer there are south-easterly breezes, which moderate the daytime temperatures and maintain a high relative humidity during this period.

Historical and human factors

L'Empordà extra virgin olive oil is directly linked with the history, tradition and culture of the protected area.

Olives were being grown and olive oil produced over 2 500 years ago, according to historical sources and archaeological excavations carried out.

Olive oil has always coexisted with other typical Mediterranean products such as wine, both very important to local economic development. The holdings are small, the land is divided into many parts and much of the oil is produced by cooperatives.

It is an eminently social type of farming, where whole families are involved in the different growing tasks, especially harvesting.

The specific climatic conditions and the work of generations of growers have led to the selection of three native varieties that are grown only in the defined geographical area: Argudell (majority) and Curivell and Llei de Cadaqués (minority).

The Arbequina variety has also been grown as a traditional variety for over 100 years.

5.2. *Specificity of the product*

The specific character of this oil is due to the native Argudell content (over 51 %). This variety is particularly well adapted to Empordà's particular climatic and soil conditions, which is why it is the most widely grown in that area, despite competition from other varieties, both Catalan and French. It is a very hardy variety: it is well adapted to the poor soil and can withstand the strong prevailing winds (tramontana) as it is very robust and has a low crown foliage density and a high FRF (fruit retention force).

Genetically (molecular DNA markers) this variety is very distinct from other Catalan varieties, with a similarity coefficient of less than 0,30 (where identical genotypes have a value of 1).

High level of stability. The oils are very stable due to their high antioxidant content (mainly polyphenols). The average Rancimat value at 120 °C is 9 hours, and it can never be less than 6 hours.

Their stability is also due to their high oleic acid content (67 % — with extreme values of 60 % and 75 %), 13 % linoleic acid (with extreme values of 8 % and 18 %) and 14 % palmitic acid (with extreme values of 11 % and 18 %). As this is the northernmost olive-growing region in the Iberian peninsula, production of the same varieties in other parts of Spain would produce oils containing less oleic acid, more linoleic acid and with a lower level of stability, factors which depend, to a large extent, on the latitude of the production area.

Characteristic flavour (in accordance with the terms set out in COI-T20 for PDO olive oils) aromas usually reminiscent of freshly cut grass and/or walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondy aftertaste. The specific influence of the area favours a high concentration of aromas, which translates as fruitiness of medium intensity or in some cases strong intensity (intensity from 4 to 7). On the palate, the high concentration of polyphenols, compared to other areas of Catalonia, translates as bitterness and pungency of medium intensity (intensity between 3 and 6), and clearly balances the intensity of the fruitiness (difference between fruitiness and bitterness or pungency less than 2), as defined in Regulation (EEC) No 2568/91.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

As described above, it is the combination of history, olive-growing tradition and the features of the natural environment that have made it possible to grow olives in these districts and have given rise to a very specific varietal structure.

When selecting suitable varieties the growers have always sought cultivars adapted to the area's strong winds and particularly poor soil. Thus Argudell became the predominant variety, as it is the best adapted to these conditions. Later, Arbequina also proved itself to be well adapted to local conditions and it guaranteed more regular yields, without altering the profile of the oils, as it does not have a dominant character and is used in small proportions.

In addition, the regulating effect of the Mediterranean made olive growing viable at this latitude where the intense winter cold would harm the trees, and where the sea breezes provide the moisture needed for budding and fruiting. The heat summation in summer favours lipogenesis and the synthesis of monounsaturated fatty acids. The strong, dry autumn winds (tramontana) ward off health problems and favour proper ripening, which contributes to the high quality of the fruit harvested. Finally, the light, acid or neutral soils, derived from schist or granite, which predominate in the area, in contrast to the clayey, limey soils in other olive-growing areas, favour the accumulation of polyphenols in the fruit.

All this helps to produce an oil with a specific composition and sensory profile.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«OLI DE L'EMPORDÀ»/«ACEITE DEL EMPORDÀ»

Nº UE: PDO-ES-01161-AM01 — 9.5.2017

AOP (X) IGP ( )

1. Dénomination

«Oli de l'Empordà»/«Aceite del Empordà»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.5 - Huiles et matières grasses (beurre, margarine, huiles, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

L'huile d'olive vierge extra, obtenue à partir des variétés d'olives «Argudell», «Curivell», «Llei de Cadaqués» et «Arbequina», est élaborée à l'aide de procédés mécaniques ou d'autres traitements physiques qui n'entraînent pas d'altération de l'huile et conservent le goût, l'arôme et les caractéristiques du fruit dont elle est issue.

L'huile de cette AOP est élaborée avec des olives provenant d'oliveraies enregistrées, des variétés autochtones «Argudell», «Curivell» et «Llei de Cadaqués» et de la variété traditionnelle «Arbequina». La variété «Argudell», qui est présente à concurrence d'au moins 51 % dans la composition variétale de l'huile, et la variété «Arbequina» sont considérées comme les variétés principales et représentent ensemble plus de 95 % dans la composition de ces huiles.

En cas de mélange d'olives de différentes variétés lors de l'élaboration de l'huile, la composition variétale de celles-ci est déterminée en fonction du rendement en huile des différents lots d'olives qui le composent.

Les huiles présentent les caractéristiques physiques et chimiques suivantes:

Acides gras:

Acide oléique (%)	67,0 (avec des valeurs minimales et maximales comprises entre 60 et 75)
Acide linoléique (%)	13,0 (avec des valeurs minimales et maximales comprises entre 8 et 18)
Acide palmitique (%)	14,0 (avec des valeurs minimales et maximales comprises entre 11 et 18)
Stabilité (valeur Rancimat à 120 °C)	Valeur moyenne 9 h, mais jamais inférieure à 6 h

Les huiles présentent les caractéristiques organoleptiques suivantes:

Couleur: du jaune paille au vert plus ou moins intense.

Attributs	**Valeur exprimée sous forme d'adjectif**	**Moyenne et limites**
Défauts	Aucun	0
Arôme fruité vert	Intensité moyenne ou moyenne intense, de type «verte»	5,0 (avec des valeurs minimales et maximales comprises entre 4 et 7), dans laquelle plus de la moitié des dégustateurs perçoivent la note «verte» dans le «type de fruité»
Amertume	Intensité moyenne	4,0 (avec des valeurs minimales et maximales comprises entre 3 et 6)
Piquant	Intensité moyenne	4,0 (avec des valeurs minimales et maximales comprises entre 3 et 6)
Équilibre	Équilibré	Différence entre le fruité et [l'amertume ou le piquant] < 2,0

En application des dispositions du règlement (CEE) nº 2568/91 de la Commission (2), le profil sensoriel des huiles de l'AOP «Oli de l'Empordà» ou «Aceite de L'Empordà», est le suivant: huiles équilibrées au fruité vert d'intensité moyenne. Elles laissent en bouche un goût amer et piquant de type moyen en raison de leur taux élevé de polyphénols; les adjectifs «moyenne», «équilibrée» et «verte» ont un équivalent numérique, établi par la réglementation citée.

Le profil sensoriel de ces huiles sur la base d'autres descripteurs secondaires de type aromatique (COI/T.20) est le suivant: «Huiles aux arômes qui rappellent habituellement l'herbe fraîchement coupée et/ou la noix; des arômes de fruits exotiques, de fruits verts ou

d'artichaut peuvent également apparaître, ainsi qu'une saveur finale en bouche qui rappelle l'amande».

Il s'agit d'huiles vierges extra, présentant une grande stabilité (valeur moyenne de Rancimat à 120 °C égale à 9 heures, ne pouvant jamais être inférieure à 6 heures) en raison de la teneur élevée en antioxydants (principalement des polyphénols).

Les caractéristiques susmentionnées des huiles bénéficiant de l'AOP «Oli d'Empordà» sont directement liées à la prédominance de la variété principale, à savoir l'«Argudell». En effet, cette variété permet d'obtenir des huiles au fruité vert, avec des notes d'herbe et d'artichaut, qui laissent un goût amer et piquant en bouche. Ces attributs demeurent dans les mélanges contenant de l'«Arbequina», qui présente des arômes plus neutres et une amertume et un piquant beaucoup moins prononcés, de sorte que le profil sensoriel est toujours celui apporté par la variété «Argudell», qui est d'autant plus marqué que la concentration de cette variété est importante dans le mélange naturel qui en résulte.

3.3. *Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)*

La matière première utilisée pour la production de l'huile d'olive «aceite de l'Empordà» se compose d'olives des variétés Argudell, Arbequina, Curivell et Llei de Cadaqués cultivées dans l'aire géographique décrite au point 4.

3.4. *Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée*

La production des olives et l'élaboration du produit s'effectuent exclusivement dans l'aire géographique décrite au point 4.

3.5. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc., du produit auquel la dénomination fait référence*

Le conditionnement de l'huile d'olive peut avoir lieu tant à l'intérieur qu'à l'extérieur de l'aire géographique délimitée pour autant qu'un système de traçabilité fiable soit en place et que l'huile d'olive soit correctement étiquetée.

Pour la vente au détail, l'huile est conditionnée dans des récipients d'une capacité maximale de 5 litres, en verre, en métal avec un revêtement à usage alimentaire, en PET, en céramique vitrifiée et dans tout autre récipient autorisé par la législation en vigueur.

3.6. *Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence*

Outre les données généralement imposées par la législation en vigueur, les emballages doivent obligatoirement porter le nom de la dénomination «Oli de l'Empordà» (en catalan) ou

«Aceite de L'Empordà» (en espagnol), accompagné de la mention «Appellation d'origine protégée».

4. Description succincte de la délimitation de l'aire géographique

L'aire protégée comprend les territoires des soixante-huit communes de la région de l'Alt Empordà et des trente-six communes de la région du Baix Empordà, cinq communes contiguës du Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya et Llagostera) et trois communes du Pla de l'Estany (Crespià, Esponellà et Vilademuls). Ces communes font toutes partie de la province de Gérone et se situent dans l'extrême nord de la communauté autonome de Catalogne.

5. Lien avec l'aire géographique

5.1. *Spécificité de l'aire géographique*

La pédologie et le climat de l'aire géographique délimitée sont déterminés par trois facteurs essentiels:

— Sols: la majeure partie est constituée de sols pauvres, légers, acides ou neutres.

— Température: température modérée sous l'effet régulateur de la mer.

— Vent: vent de composante nord caractéristique de la zone: la tramontane.

La zone de culture de l'olivier dans la région de l'Empordà se concentre dans les zones à sols pauvres, c'est-à-dire sur les hauteurs marginales et dans la pénéplaine au pied des contreforts des Pyrénées (Sierra de l'Albera et Sierra de Rodes) au nord et des contreforts du Montgrí et de la Sierra de Les Gabarres au sud. Les sols sont généralement légers, acides ou neutres, provenant de schistes, de roches granitiques ou de gneiss, caractéristiques des contreforts pyrénéens.

Le climat de la région de l'Empordà, dans l'aire de production de l'olivier, est qualifié par Papadakis de méditerranéen maritime et par Thornthwaite de sec subhumide au littoral et de subhumide à l'intérieur des terres.

Les températures, au même titre que l'amplitude thermique journalière, sont modérées sous l'effet régulateur de la mer. La période des gelées s'étend de la mi-novembre à la fin du mois de mars.

Les précipitations moyennes oscillent entre 550 mm dans la zone littorale septentrionale et 850 mm dans les zones de l'intérieur proches des contreforts pyrénéens. Ces précipitations se répartissent de façon irrégulière et se concentrent durant les mois de septembre et d'octobre.

Le bilan hydrique fait apparaître une période de sécheresse de juin à août inclus, typique des zones méditerranéennes.

Le régime des vents est dominé par un vent de composante nord: «la tramontane».

C'est un vent sec qui peut parfois être très violent; il constitue l'un des principaux facteurs qui caractérisent le climat de l'Empordà.

Par ailleurs, la présence de ces vents pendant les mois froids d'hiver diminue le risque de fortes gelées qui sont néfastes pour les oliveraies et permet aux oliviers de survivre dans ces régions.

En été soufflent des brises du sud-est qui modèrent les températures diurnes et maintiennent une humidité relative élevée pendant cette période.

Facteurs historiques et humains

L'huile d'olive vierge extra «Aceite de l'Empordà» est directement liée à l'histoire, la tradition et la culture de la zone couverte par l'AOP.

La culture de l'olivier et la production d'huile d'olive remontent à plus de 2 500 ans, selon les sources historiques et les fouilles archéologiques réalisées.

L'huile d'olive a toujours coexisté avec d'autres produits typiquement méditerranéens comme le vin, deux produits revêtant une grande importance pour le développement économique des habitants de la zone. Les cultures sont pratiquées sur des petites exploitations, les propriétés sont très morcelées et un pourcentage élevé de l'huile est élaboré par l'intermédiaire de coopératives.

Il s'agit d'une culture à caractère éminemment social, qui repose sur une main-d'œuvre familiale pour la réalisation des différents travaux de culture et, en particulier, pour la récolte.

Les conditions climatiques particulières de la zone et la main-d'œuvre qui s'est perpétuée au fil de nombreuses générations ont donné lieu à la sélection de trois variétés autochtones qui sont cultivées exclusivement dans l'aire géographique de cette AOP, la variété prédominante étant l'«Argudell» et les variétés minoritaires étant la «Curivell» et la «Llei de Cadaqués».

De plus, la variété «Arbequina» est cultivée en tant que variété traditionnelle depuis plus de 100 ans.

5.2. *Spécificité du produit*

Cette huile doit sa spécificité à la présence de la variété autochtone «Argudell», qui représente plus de 51 % dans sa composition. Cette variété est particulièrement adaptée aux conditions climatiques et pédologiques particulières de la région de l'Empordà, ce qui explique qu'elle soit la plus répandue dans cette zone, face à la pression exercée par d'autres variétés, aussi bien catalanes que françaises. En effet, il s'agit d'une variété très rustique, adaptée à la pauvreté des sols et qui supporte les vents dominants forts (la

tramontane), en raison de sa grande vigueur, de la faible densité foliaire de sa couronne et de sa grande capacité à retenir les fruits sur les branches.

Par ailleurs, d'un point de vue génétique (marqueurs moléculaires de l'ADN), il s'agit d'une variété très différente des autres variétés catalanes, qui présentent un coefficient de ressemblance avec ces autres variétés inférieur à 0,30 (par rapport à une valeur de 1 pour les génotypes identiques).

Stabilité élevée. Ce sont des huiles présentant une grande stabilité du fait de leur teneur élevée en antioxydants (principalement des polyphénols). La valeur moyenne de Rancimat à 120 °C est de 9 heures et ne peut jamais être inférieure à 6 heures.

De plus, la stabilité de ces huiles s'explique également par leur teneur élevée en acide oléique (67 % avec des valeurs minimales et maximales comprises entre 60 et 75 %), en acide linoléique (13 % avec des valeurs minimales et maximales comprises entre 8 et 18 %) et en acide palmitique (14 % avec des valeurs minimales et maximales comprises entre 11 et 18 %). Comme il s'agit de la zone oléicole située la plus au nord de la péninsule ibérique, la production des mêmes variétés dans d'autres régions d'Espagne livrerait des huiles présentant des teneurs en acide oléique inférieures, des teneurs en acide linoléique supérieures et une moins grande stabilité, car ces paramètres dépendent en grande partie de la latitude de l'aire de production.

Flaveur caractéristique (conformément à la nomenclature COI-T20 propre aux huiles bénéficiant d'une AOP) aux arômes qui rappellent habituellement l'herbe fraîchement coupée et la noix; des arômes de fruits exotiques, de fruits verts ou d'artichaut peuvent également apparaître, ainsi qu'une saveur finale en bouche qui rappelle l'amande. Les particularités géographiques de la zone favorisent une concentration aromatique élevée, qui se traduit par une intensité du fruité de l'olive de type moyen pouvant atteindre une intensité élevée (comprise entre 4 et 7) dans certains cas. En bouche, la teneur élevée en polyphénols, par rapport à d'autres régions catalanes, se traduit par une amertume et un piquant de type moyen (intensité comprise entre 3 et 6), établissant un bon équilibre avec l'intensité du fruité (différence entre le fruité et l'amertume ou le piquant inférieure à 2), conformément aux dispositions du règlement (CEE) nº 2568/91.

5.3. *Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP)*

Comme décrit précédemment, c'est la combinaison de facteurs historiques, d'une tradition de culture et des caractéristiques du milieu naturel qui a permis la culture de l'olivier dans ces régions et donné naissance à une structure variétale très particulière.

Effectivement, la sélection variétale effectuée par l'homme a toujours eu pour objectif de trouver des cultivars adaptés aux vents forts de la zone ainsi qu'aux sols particulièrement

pauvres de celle-ci. Selon cette logique, l'«Argudell» est la variété qui s'est imposée du fait des meilleurs résultats qu'elle offrait dans ces conditions. Ensuite, l'«Arbequina» a également démontré qu'elle était bien adaptée à l'environnement et a permis de régulariser les récoltes, sans altérer le profil des huiles, en raison de son caractère peu dominant et de son utilisation dans de faibles proportions.

Par ailleurs, l'effet régulateur de la Méditerranée a permis la culture de l'olivier à cette latitude, où le froid intense en hiver aurait endommagé les arbres, et où les brises marines apportent suffisamment d'humidité pour la germination et la fructification. De plus, la température globale en été favorise la lipogénèse et la synthèse des acides gras mono-insaturés. Les vents forts d'automne (la tramontane), de type sec, permettent d'éviter les problèmes sanitaires et favorisent la bonne maturation, ce qui contribue à la qualité optimale des fruits récoltés. Enfin, les sols légers et acides ou neutres, provenant de schistes ou de granites, qui prédominent dans la zone - ce qui n'est pas le cas dans d'autres zones oléicoles présentant des sols argileux et calcaires -, favorisent l'accumulation de polyphénols dans les fruits.

Tous ces facteurs permettent d'obtenir une huile présentant une composition et un profil sensoriel particuliers.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«OLI DE L'EMPORDÀ»/«ACEITE DE L'EMPORDÀ»

N.º UE: PDO-ES-01161-AM01 — 9.5.2017

DOP (X) IGP ( )

1. Nombre

«Oli de l'Empordà»/«Aceite de l'Empordà»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.5 Aceites y grasas (mantequilla, margarina, aceite, etc)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Aceite de oliva virgen extra de las variedades «Argudell», «Curivell», «Llei de Cadaqués» y «Arbequina», obtenido mediante procedimientos mecánicos o por otros tratamientos físicos que no produzcan alteración del aceite, conservando el sabor, aroma y características del fruto del que procede.

El aceite de esta DOP se elabora con aceitunas de olivares inscritos, de las variedades autóctonas «Argudell», «Curivell» y «Llei de Cadaqués» y la variedad tradicional «Arbequina». Se consideran como variedades principales la variedad «Argudell», que estarà presente en un porcentaje mínimo de aceite del 51 % de la composición varietal, y la variedad «Arbequina», representando la suma del aceite proveniente de estas ambas variedades más del 95 % de la composición.

En el caso de mezcla de aceitunas de distintas variedades en la elaboración del aceite, la composición varietal de estos se calculará en base al rendimiento en aceite de las de las diferentes partidas de aceitunas que lo componen.

Los aceites presentan las siguientes características físico-químicas:

Ácidos grasos:

Ácido oleico (%)	67,0 (con valores extremos entre 60-75)
Ácido Linoleico (%)	13,0 (con valores extremos entre 8-18)
Ácido Palmítico (%)	14,0 (con valores extremos entre 11-18)
Estabilidad (valor Rancimat a 120 °C)	Valor medio 9 h, nunca inferior a 6h

Los aceites presentan las siguientes características organolépticas:

Color: de amarillo paja al verde más o menos intenso.

Atributos	**Valor adjetivado**	**Mediana y límites**
Defectos	ninguno	0
Aroma frutado verde	Intensidad media o media-intensa y tipo «verde»	5,0 (con valores extremos entre 4-7), donde más de la mitad de los catadores identifican el matiz «verde» en el «tipo de frutado»
Amargo	Intensidad media	4,0 (con valores extremos entre 3-6)
Picante	Intensidad media	4,0 (con valores extremos entre 3-6)
Equilibrio	equilibrado	Diferencia entre frutado y [amargo o picante] < 2,0

El perfil sensorial de los aceites de la DOP «Oli de l'Empordà» o «Aceite de L'Empordà», aplicando las disposiciones del Reglamento (CEE) n.º 2568/91 de la Comisión (2) es el siguiente: aceites equilibrados de frutado verde de intensidad media. En boca, presentan un amargo y picante de tipo medio debido a su elevado contenido en polifenoles, donde los adjetivos «medio», «equilibrado» y «verde» tienen una equivalencia numérica, fijada por la norma citada.

El perfil sensorial de estos aceites considerando otros descriptores secundarios de tipo aromático (COI/T.20) es el siguiente: «Aceites con aromas que normalmente recuerdan a la hierba recién cortada y/o la nuez; también pueden aparecer aromas de frutas exóticas, frutas verdes o alcachofa, así como presentar una sensación final almendrada en boca».

Se trata de aceites vírgenes extra con una elevada estabilidad (valor medio de Rancimat a 120 °C de 9 horas, no pudiendo ser nunca inferior a 6) debido al alto nivel de antioxidantes (principalmente polifenoles).

Las citadas características de los aceites de la DOP «Oli d'Empordà», están directamente relacionadas con el predominio de la variedad principal «Argudell». En efecto, esta variedad produce unos aceites de frutado verde, con matices de hierba y alcachofa, siendo amargos y picantes en boca; dichos atributos se mantienen en las mezclas con «Arbequina», que es más neutra en aromas y mucho menos amarga y picante, de manera que la personalidad

sensorial es siempre la que aporta la variedad «Argudell», siendo más concentrada como mayor sea su proporción dentro de la mezcla natural resultante.

3.3. *Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)*

La materia prima utilizada para la producción del aceite de oliva del aceite de l'Empordà son aceitunas de la variedad Argudell, Arbequina, Curivell y Llei de Cadaqués cultivadas en la zona geográfica descrita en el punto 4.

3.4. *Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida*

La producción de las aceitunas y la elaboración del producto se realizan exclusivamente en la zona geográfica descrita en el punto 4.

3.5. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado*

El envasado del aceite de oliva puede hacerse tanto dentro como fuera de la zona geográfica definida siempre que haya un sistema de trazabilidad fiable y que el aceite de oliva sea etiquetado correctamente.

Para la venta al menor el envasado se realizará en envases de capacidad igual o inferior a 5 litros en recipientes de vidrio, metálicos con revestimiento para uso alimentario, pet, cerámica vitrificada y otros permitidos por la legislación vigente.

3.6. *Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado*

En los envases figurará obligatoriamente el nombre de la denominación «Oli de l'Empordà» (en lengua catalana) o «Aceite de L'Empordà» (en lengua castellana) acompañada de la mención «Denominación de Origen Protegida» además de los datos que con carácter general se determinan en la legislación aplicable.

4. Descripción sucinta de la zona geográfica

La zona protegida comprende los terrenos ubicados en los sesenta y ocho municipios de la comarca del Alt Empordà y en los treinta y seis de la comarca del Baix Empordà, cinco municipios colindantes de las comarcas del Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya y Llagostera) y tres del Pla de l'Estany (Crespià, Esponellà y Vilademuls). Todas ellas pertenecen a la provincia de Girona, y estan situadas en el extremo norte de la Comunidad Autónoma de Catalunya.

5. Vínculo con la zona geográfica

5.1. *Carácter específico de la zona geográfica*

La zona delimitada edafológica y climatológicamente está condicionada por tres factores determinantes:

— Suelos: mayoritariamente pobres, ligeros y de reacción ácida o neutros

— Temperatura: Temperatura moderada por efecto regulador del mar

— Viento: viento de componente norte característico de la zona: La tramontana

La zona de cultivo del olivo en L'Empordà se concentra en las zonas de suelos pobres, es decir, en las elevaciones marginales y de penillanura al pie de las estribaciones de los Pirineos (Serra de l'Albera y Serra de Rodes) al norte y de las del Montgrí y la Sierra de Les Gabarres al sur. Los suelos suelen ser suelos ligeros y de reacción ácida o neutros procedentes de esquistos o rocas graníticas o gneis, característicos de las estribaciones pirenaicas.

El clima de la comarca de L'Empordà, en la zona de producción de olivo, se clasifica según Papadakis como Mediterráneo Marítimo y según Thornthwaite como seco subhúmedo en el litoral y subhúmedo en el interior.

Las temperaturas, al igual que la amplitud térmica diaria se ven moderadas por el efecto regulador del mar. El período de heladas comprende desde mediados de noviembre a finales de marzo.

La precipitación media varía desde los 550 mm de la zona litoral septentrional a los 850 mm en las zonas más interiores próximas a las estribaciones pirenaicas. Esta precipitación se reparte de forma irregular concentrándose en los meses de septiembre y octubre.

En balance hídrico nos indica que entre los meses de junio y agosto se produce un período de sequía, típico de las zonas mediterráneas.

El régimen de vientos está dominado por los vientos de componente norte: «La Tramontana».

Este es un viento siempre seco que puede llegar a ser, en ocasiones, muy violento, siendo uno de los factores principales que caracterizan el clima de L'Empordà.

Por otra parte la presencia de estos vientos los meses fríos de invierno, disminuyen el riesgo de heladas fuertes que afectan al olivar y hacen posible su subsistencia en estas comarcas

Durante el verano se produce un régimen de brisas de componente SE que moderan las temperaturas diurnas y mantienen una humedad relativa alta durante este período.

Factores históricos y humanos

El aceite de oliva extra de L'Empordà está directamente vinculado con la historia, la tradición y la cultura de la zona protegida.

El cultivo del olivo y la producción de aceite de oliva se conocían hace más de 2 500 años, según las fuentes históricas y las excavaciones arqueológicas llevadas a cabo.

El aceite de oliva siempre ha coexistido con otros productos típicamente mediterráneos como el vino, siendo ambos productos muy importantes para el desarrollo económico de los habitantes de la zona. Los cultivos son de carácter minifundista, la propiedad está muy repartida y un porcentaje elevado de aceite se elabora a través de cooperativas

Es un cultivo eminentemente social apoyado en la mano de obra familiar para las distintas labores culturales y especialmente en la recolección.

Las especiales condiciones climáticas de la zona y la mano de obra después de muchas generaciones han dado lugar a la selección de 3 variedades autóctonas que solo se cultivan en la zona geográfica de esta DOP, la mayoritaria «Argudell» y las minoritarias «Curivell» y «Llei de Cadaqués».

Además la variedad Arbequina se ha cultivado como variedad tradicional desde hace más de 100 años.

5.2. *Carácter específico del producto*

El carácter específico de este aceite se debe a la presencia de la variedad autóctona «Argudell» con un porcentaje superior al 51 %. Esta variedad está especialmente adaptada a las particulares condiciones climáticas y edáficas de la zona del Empordà, lo cual explica que sea la más extendida en dicha zona, frente a la presión de otras variedades, tanto catalanas como francesas. En efecto, se trata de una variedad muy rústica, adaptada a la pobreza de los suelos, y que soporta los fuertes vientos dominantes (Tramontana), ya que presenta un elevado vigor, baja densidad foliar de copa y los frutos presentan una elevada FRF (fuerza de retención de fruto a las ramas).

Por otra parte, a nivel genético (marcadores moleculares de ADN), se trata de una variedad muy distinta al resto de variedades catalanas, con un coeficiente de similitud con ellas inferior a 0,30 (sobre un valor 1 para genotipos idénticos).

Estabilidad elevada. Se trata de aceites con una elevada estabilidad debido al alto nivel de antioxidantes (principalmente polifenoles). El valor medio de Rancimat a 120 °C es de 9 horas, no pudiendo ser nunca inferior a 6 horas.

Además la estabilidad de estos aceites también viene dada porque tienen un valor elevado de ácido oleico de un 67 % (con valores extremos entre 60 % y 75 %), con un 13 % de linoleico (con valores extremos entre 8 % y 18 %) y un 14 % de palmítico (con valores extremos entre 11 % y 18 %). Como se trata de la zona olivícola más septentrional de la península ibérica, la producción de las mismas variedades en otras zonas españolas daría lugar a aceites con menores contenidos en ácido oleico, mayores en linoleico y menor estabilidad, que dependen, en gran medida, de la latitud de la zona de producción.

Flavor característico (de acuerdo con la nomenclatura COI-T20 específica de aceites con DOP) con aromas que normalmente recuerdan a la hierba recién cortada y/o la nuez; también pueden aparecer aromas de frutas exóticas, frutas verdes o alcachofa, así como presentar una sensación final almendrada en boca. El particular efecto de la zona, favorece una concentración aromática elevada, que se traduce en una intensidad del frutado de aceituna de tipo medio pudiendo llegar a intensa (intensidad entre 4-7) en algunos casos. En boca, la elevada concentración de polifenoles, en relación con otras zonas catalanas, se traduce en una intensidad de amargo y picante de tipo medio (intensidad entre 3-6), manteniendo un claro equilibrio con la intensidad del frutado que presentan (diferencia entre frutado y amargo o picante inferior a 2), según viene definido por las disposiciones del Reglamento (CEE) n.º 2568/91.

5.3. *Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP)*

Como se ha descrito anteriormente, es la combinación de la historia, tradición de cultivo y las características del medio natural, las que han hecho posible el cultivo del olivo en estas comarcas y han dado lugar a una estructura varietal muy particular.

En efecto, la selección varietal realizada por el hombre siempre ha buscado cultivares adaptados a los fuertes vientos de la zona, así como a los suelos especialmente pobres de la misma. En este sentido «Argudell» ha sido la variedad que se ha impuesto, por su mejor comportamiento en dichas condiciones. Posteriormente, «Arbequina» también ha demostrado su buena adaptación al medio y ha permitido regularizar las cosechas, sin alterar el perfil de los aceites, dado su carácter poco dominante y a que se utiliza en proporciones reducidas.

Por otra parte, el efecto regulador del Mediterráneo hizo viable el cultivo del olivo en esta latitud donde los fríos intensos de invierno dañarían al olivo, y donde las brisas marinas aportan la humedad suficiente para la brotación y fructificación. Por otra parte, la integral térmica en verano favorece la lipogénesis y la síntesis de ácidos grasos monoinsaturados. Los fuertes vientos de otoño (Tramontana), de carácter seco, evitan problemas sanitarios y favorecen una correcta maduración, lo que contribuye a una buena calidad de los frutos recolectados. Finalmente, los suelos ligeros y ácidos o neutros, procedentes de esquistos o granitos, mayoritarios de la zona y en contraste con otras zonas olivareras de suelos arcillosos y calcáreos, favorecen la acumulación de polifenoles en los frutos.

Todo ello contribuye a un aceite de composición y perfil sensorial particular.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1248

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Aceite de Terra Alta / Oli de Terra Alta

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address El Consejo Regulador DOP Aceite de Terra Alta/ oli de Terra Alta
C/ Bassa d'en Gaire, 1
43780 Gandesa
Tarragona

Spain

GEOGRAPHICAL AREA

The production area includes the Terra Alta region and some municipalities of the Ribera d'Ebre region, both located in the southwest of the Autonomous Community of Catalunya.
The municipalities that make up this geographical area are the following:
TERRA ALTA
Arnes, Corbera d'Ebre, Pinell de Brai, Batea, Gandesa, Pobla de Massaluca, Bot, Horta de Sant Joan, Prat de Comte, Caseres, La Fatarella, and Vilalba dels Arcs.

RIBERA D'EBRE
Ascó, Flix (all building lots except lots 13, 18, 19, 20 and 21), and Riba roja d'Ebre.

The production area is located in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 205/2005 of February 4, 2005 supplementing the Annex to Regulation (EC) No. 2400/96 as regards the entry of certain designations in the "Register of protected designations of origin and protected geographical indications" (Valdemone - [PDO], Queso Ibores - [PDO], Pera de Jumilla - [PDO], Aceite de Terra Alta or Oli de Terra Alta - [PDO], Sierra de Cádiz - [PDO], Requeijão Serra da Estrela - [PDO], Zafferano dell'Aquila - [PDO], Zafferano di San Gimignano - [PDO], Mantecadas de Astorga - [PGI] and Pan de Cea - [PGI]).

Official Journal of the European Union L33 dated 05.02.2005.

PDO-ES-0245

February 05, 2005

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1248

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Aceite de Terra Alta / Oli de Terra Alta

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse El Consejo Regulador DOP Aceite de Terra Alta/ oli de Terra Alta
C/ Bassa d'en Gaire, 1
43780 Gandesa
Tarragona

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production comprend la région de Terra Alta et certaines communes de la région de Ribera d'Ebre, toutes deux situées au sud-ouest de la communauté autonome de Catalogne.
Les communes qui composent cette aire géographique sont les suivantes:
TERRA ALTA
Arnes, Corbera d'Ebre, Pinell de Brai, Batea, Gandesa, Pobla de Massaluca, Bot, Horta de Sant Joan, Prat de Comte, Caseres, La Fatarella et Vilalba dels Arcs.

RIBERA D'EBRE
Ascó, Flix (tous les polygones à l'exception des polygones 13, 18, 19, 20 et 21), et Riba roja d'Ebre.

L'aire de production se situe en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) no 205/2005 de la Commission du 4 février 2005 complétant l'annexe du règlement (CE) no 2400/96 en ce qui concerne l'enregistrement de certaines dénominations dans le «Registre des appellations d'origine protégées et des indications géographiques protégées» (Valdemone — (AOP), Queso Ibores — (AOP), Pera de Jumilla — (AOP), Aceite de Terra Alta u Oli de Terra Alta — (AOP), Sierra de Cádiz — (AOP), Requeijão Serra da Estrela — (AOP), Zafferano dell'Aquila — (AOP), Zafferano di San Gimignano — (AOP), Mantecadas de Astorga — (IGP) et Pan de Cea — (IGP)).

Journal officiel de l'Union européenne L33 du 05.02.2005.

PDO-ES-0245

05.02.2005

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1248

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Aceite de Terra Alta / Oli de Terra Alta

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección El Consejo Regulador DOP Aceite de Terra Alta/ oli de Terra Alta
C/ Bassa d'en Gaire, 1
43780 Gandesa
Tarragona

España

ZONA GEOGRÁFICA

La zona de producción comprende la comarca de Terra Alta y algunos municipios de la comarca de Ribera d'Ebre, ambas situadas en el sudoeste de la Comunidad Autónoma de Catalunya. Los municipios que integran por lo tanto esta zona geográfica son los siguientes:
Terra Alta
Arnes, Corbera d'Ebre, Pinell de Brai, Batea, Gandesa, Pobla de Massaluca, Bot, Horta de Sant Joan, Prat de Comte, Caseres, La Fatarella, y Vilalba dels Arcs.

Ribera d'Ebre
Ascó, Flix (todos los polígonos excepto los polígonos 13, 18, 19, 20 y 21), y Riba roja d'Ebre.

La zona de producción se localiza en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) No 205/2005 de la Comisión de 4 de febrero de 2005 que completa el anexo del Reglamento (CE) no 2400/96 en lo que atañe al registro de determinadas denominaciones en el "Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas" (Valdemone — [DOP], Queso Ibores — [DOP], Pera de Jumilla — [DOP], Aceite de Terra Alta u Oli de Terra Alta — [DOP], Sierra de Cádiz — [DOP], Requeijão Serra da Estrela — [DOP], Zafferano dell'Aquila — [DOP], Zafferano di San Gimignano — [DOP], Mantecadas de Astorga — [IGP] y Pan de Cea — [IGP]).

Diario Oficial de la Unión Europea L33 de 05.02.2005.

PDO-ES-0245

05.02.2005

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'ACEITE DE TERRA ALTA' / 'OLI DE TERRA ALTA'

EU No: ES-PDO-0105-01382 — 5.10.2015

PDO (X) PGI ( )

1. Name

'Aceite de Terra Alta' / 'Oli de Terra Alta'

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

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

Extra-virgin olive oil from the fruit of *Olea Europaea* L., mainly from the Empeltre variety or a blend of the Empeltre variety and the secondary varieties Arbequina, Morruda and Farga. The oil is obtained by mechanical processes or other physical means that do not lead to a deterioration in the oil, conserving the taste, aroma and characteristics of the fruit from which it is produced.

Empeltre is the main and traditional variety because of its predominance in the production area.

Oil with the Terra Alta designation of origin has the following characteristics:

Organoleptic:

Appearance	Clear, transparent
Colour	At the beginning of the marketing year, its colour is green or greenish yellow. As the season goes on, it takes on a yellow colour that can range from pale yellow to the yellow of old gold
Flavour	Has a good flavour, with medium to strong fruitiness and as the season goes on it can become sweeter with a lighter fruitiness. With hints on the nose redolent of almond and/or nuts

Median of defects (Md)	0
Median for fruitiness (Mf)	≥ 2,5
Median for bitterness	≤ 6
Median for pungency	≤ 6

Chemical and physical properties:

Maximum acidity (% of oleic acid)	0,50
Maximum peroxide value (meq. O_2/kg)	18
K_{270} maximum	0,20
K_{232} maximum	2,50

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

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

The olives must be grown and the product processed solely within the geographical area defined in point 4.

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

The olive oil may be packaged either within or outside the defined geographical area described in point 4.

For retail sale, the product must be packaged in containers holding up to 5 litres and permitted by the legislation in force.

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

The name of the designation ‘Aceite de Terra Alta’ (in Spanish) or ‘Oli de Terra Alta’ (in Catalan) must be displayed on the packaging, along with the phrase ‘Protected Designation of Origin’ or ‘PDO’ in addition to the information of a general nature required in the relevant legislation.

4. Concise definition of the geographical area

The production area comprises the Terra Alta district and some municipalities in the Ribera d'Ebre district, both located in the southwest of the Autonomous Community of Catalonia.

The following municipalities are therefore included in this geographical area:

Terra Alta			**Ribera d'Ebre**
Arnes	Corbera d'Ebre	Pinell de Brai	Ascó
Batea	Gandesa	Pobla de Massaluca	Flix (all zones except zones 13, 18, 19, 20 and 21)
Bot	Horta de Sant Joan	Prat de Comte	Riba roja d'Ebre
Caseres	La Fatarella	Vilalba dels Arcs	

5. Link with the geographical area

The protected olive oils are produced and processed in the southern part of the Ebro valley. The diversity of the topography and the fact that this is an inland region, far from the sea, means that it is considered a transitional zone between an upland climate and a continental Mediterranean climate. In terms of soil and climate, it is characterised by three key factors:

— **Altitude**: The area lies on a plateau averaging 400 m above sea level, composed of limey soils with very low fertility.

— **Natural barriers**: Three mountain ridges converge in the district: the 'Pàndols' and 'Cavalls', with maximum altitudes of 700 m, and the largest ridge, 'Els ports de Beseit', the northernmost peaks of which reach altitudes of 1 400 m. All of this creates a distinctive terrain, which gives it a unique micro-climate with an inland Mediterranean climate of extreme temperatures, wide temperature ranges, and summer drought.

— **Winds**: In addition to — and as a consequence of — the above, the winds in the area are of major importance, not so much because of their intensity (which is not excessive), but because of what they contribute to the growing conditions. The two most important winds in the area are the 'Garbinada' and the 'Cerç'.

The character of the olive oil protected by the PDO comes from its main variety, 'Empeltre', an indigenous variety traditionally grown in the area. It is appreciated for its high oil content and the excellent quality of its oils. This variety grows naturally and exclusively throughout all of the Ebro valley and the Balearic Islands. The geographic area of the PDO 'Aceite de Terra Alta' or 'Oli de Terra Alta' corresponds exactly to the southern part of this valley. It is a variety that is perfectly adapted to the soil and climate characteristics of the production area of the PDO. This

is because it was not recently introduced, but is the result of natural selection that gave rise to a hardy variety that is adapted to poor soils and resistant to drought and the cold. Indeed it is the traditional and main variety in the Terra Alta district, and is also the only variety that is grown in both places. The Empeltre variety is so important and special in the Terra Alta district that it also goes by the name of 'Terra Alta' in plant nurseries.

The altitude, the natural barriers that shape the area's terrain, and the winds all create a unique micro-climate in the area. This directly affects the life-cycle of the olive tree, and as a result, its fruit — the olive — and the oil which is produced from it.

In the specific case of the winds, the 'Garbinada', a south-west wind, brings the moisture necessary for the cultivation of olive trees. Thanks to its characteristics and frequency, the 'Cerç', a cold and dry wind from the north-west, prevents many health problems (fungi), helping to ensure that the raw material for the oil ripens without problems, and that it arrives at the oil mills in excellent condition.

Historically, 'Aceite de Terra Alta' and 'Oli de Terra Alta' is the result of a long tradition, as the Arabs are credited with bringing olive cultivation to the Terra Alta district. In 1192, at the time of the transition from Arab to Christian, the production of oil in this district was already one of the cornerstones of agricultural production (Cartes de Poblament de Gandesa, 1992). Moreover, according to Antoni Mascaró in his book *My memories* (1948), in Batea in the municipality of Terra Alta, in around 1787, olives were the most widely cultivated product, followed by grains and vines. The text states 'the olive oil harvest, which gives this area its robust wealth, this year produced 21 000 pitchers, each one of which weighed 38 pounds, which makes 31 920 Castilian arrobas […]'. This means that the then population of less than 1 000 inhabitants, produced 350 000 kilos of olive oil, which corresponds to approximately 1 800 000 kilos of olives, which gives an idea of the importance of olive oil production in the area in the 18th century. In the middle of the 19th century, its importance continued, and in what is now Terra Alta, olive oil accounted for the largest share of cultivation, far outstripping present levels of production (*Diccionario Geográfico-Estadístico-Histórico de España* by Pascual Madoz, 1847). He also praised its quality and claimed of the Gandesa area '[…] this area produces large amounts of high-quality olive oil, wheat and rye […]'

The geographical area's natural factors have therefore shaped the natural selection of its olives, which are suitable for the production of olive oil. This combined with the area's long history of olive-growing (linked to all the steps of growing and processing, from tilling, through to harvesting at the time of optimum ripeness, and processing) allows for the production of the highest-quality olive oils, with good flavour, a fruity taste, and hints on the nose redolent of almond and/or nuts.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«ACEITE DE TERRA ALTA» / «OLI DE TERRA ALTA»

Nº UE: ES-PDO-0105-01382 — 5.10.2015

AOP (X) IGP ( )

1. Dénominations

«Aceite de Terra Alta» / «Oli de Terra Alta»

2. État membre ou pays tiers

Espagne

3. Description du produit agricole ou de la denrée alimentaire

3.1. *Type de produit*

Classe 1.5. Huiles et matières grasses (beurre, margarine, huiles, etc.)

3.2. *Description du produit portant la dénomination visée au point 1*

Huile d'olive vierge extra obtenue du fruit de *Olea Europaea L.*, de la variété principale Empeltre ou du mélange de la variété Empeltre et des variétés secondaires Arbequina, Morruda et Farga par des procédés mécaniques ou par d'autres moyens physiques qui n'altèrent pas l'huile et qui conservent la saveur, l'arôme et les caractéristiques du fruit dont elle est extraite.

L'Empeltre est la variété principale et traditionnelle du fait qu'elle est prédominante dans la zone de production.

Les caractéristiques de l'huile répondant à l'appellation d'origine Terra Alta sont les suivantes:

Organoleptiques:

Aspect	Propre, transparent
Couleur	En début de campagne, elle présente une couleur verte ou jaune verdâtre et, au fur et à mesure que la campagne avance, elle présente une couleur jaune pouvant aller du jaune pâle au jaune vieil or.
Saveur	De bonne saveur, huiles au fruité moyen à intense et pouvant être plus douces avec un fruité léger au fur et à mesure que la campagne avance. Avec des connotations aromatiques qui peuvent rappeler l'amande et/ou la noix.

Médiane du défaut (Md)	0
Médiane du fruité (Mf)	≥ 2,5
Médiane de l'attribut amer	≤ 6
Médiane de l'attribut piquant	≤ 6

Physico-chimiques:

Acidité maximale (% d'acide oléique)	0,50
Indice maximal de peroxydes (meq. O_2/kg)	18
K_{270} maximal	0,20
K_{232} maximal	2,50

3.3. ***Aliments pour animaux (uniquement pour les produits d'origine animale) et matières premières (uniquement pour les produits transformés)***

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3.4. ***Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée***

La production des olives et l'élaboration du produit s'effectuent exclusivement dans l'aire géographique décrite au point 4.

3.5. ***Règles spécifiques applicables au tranchage, râpage, conditionnement, etc. du produit auquel la dénomination fait référence***

Le conditionnement de l'huile d'olive peut avoir lieu tant à l'intérieur qu'à l'extérieur de l'aire géographique décrite au point 4.

Pour la vente au détail, l'huile est conditionnée dans des emballages d'une capacité égale ou inférieure à 5 litres dans des récipients autorisés par la législation en vigueur.

3.6. ***Règles spécifiques applicables à l'étiquetage du produit auquel la dénomination fait référence***

Outre les données généralement imposées par la législation en vigueur, les conditionnements doivent obligatoirement porter le nom de la dénomination «Aceite de Terra Alta» (en espagnol)

ou «Oli de Terra Alta» (en catalan), accompagné de la mention «Appellation d'origine protégée» ou «AOP».

4. Description succincte de la délimitation de l'aire géographique

La zone de production comprend la région de Terra Alta et quelques communes de la région de Ribera d'Ebre, toutes les deux situées au sud-ouest de la communauté autonome de Catalogne.

Les communes faisant partie de cette aire géographique sont donc les suivantes:

Terra Alta			**Ribera d'Ebre**
Arnes	Corbera d'Ebre	Pinell de Brai	Ascó
Batea	Gandesa	Pobla de Massaluca	Flix (toutes les sections cadastrales sauf les nº 13, 18, 19, 20 et 21)
Bot	Horta de Sant Joan	Prat de Comte	Riba roja d'Ebre
Caseres	La Fatarella	Vilalba dels Arcs	

5. Lien avec l'aire géographique

L'aire géographique de production et d'élaboration des huiles protégées correspond au tronçon sud de la vallée de l'Èbre. La diversité du relief et le fait qu'il s'agisse d'une région de l'intérieur, éloignée de la mer, font qu'elle est considérée comme une zone de transition entre le climat de montagne et le climat méditerranéen continental. Du point de vue de la pédologie et du climat, elle se caractérise par trois facteurs essentiels:

— **Altitude**: il s'agit d'un haut plateau dont l'altitude moyenne est de 400 m au-dessus du niveau de la mer, formé par des sols calcaires très peu fertiles.

— **Barrières naturelles**: trois arêtes montagneuses confluent dans la zone: celles dénommées «Pàndols» et «Cavalls», avec des niveaux maximums de 700 m, et la plus importante, qui peut atteindre jusqu'à 1 400 m à son extrémité septentrionale, dénommée «Els ports de Beseit». Tout cela forme une orographie particulière qui donne un microclimat bien particulier avec un climat méditerranéen intérieur aux températures extrêmes, une grande amplitude thermique et une sécheresse estivale.

— **Vents**: à cela s'ajoutent les vents très importants propres à ce territoire, non en raison de leur force (qui n'est pas excessive), mais pour ce qu'ils apportent à la culture. Retenons les deux plus importants qui ont leur propre nom dans le territoire, la «Garbinada» et le «Cerç».

La personnalité de l'huile protégée par l'AOP est déterminée par sa variété principale, l'«Empeltre», variété autochtone et cultivée traditionnellement dans la région, appréciée pour sa forte teneur en matière grasse et l'excellente qualité de ses huiles. L'aire de diffusion naturelle et exclusive de cette variété coïncide avec la vallée de l'Èbre tout entière et les Baléares. L'aire géographique de l'AOP «Aceite de Terra Alta» ou «Oli de Terra Alta» correspond précisément à la partie méridionale de cette vallée. Il s'agit d'une variété parfaitement adaptée aux conditions pédologiques et climatiques de l'aire de production de l'AOP, car elle n'a pas été introduite récemment, mais elle est le résultat de la sélection naturelle qui a donné lieu à une variété rustique, adaptée à des sols pauvres et résistante à la sécheresse et au froid. Elle est ainsi la variété principale et traditionnelle de la région de Terra Alta, voire la seule à être cultivée dans certains endroits. La variété d'olivier Empeltre occupe une place si importante et si particulière dans la région de Terra Alta que dans les pépinières, elle est également connue sous le nom de Terra Alta.

L'altitude, les barrières naturelles qui façonnent l'orographie de l'aire géographique et les vents produisent un microclimat particulier dans la région, qui se répercute directement sur le cycle biologique de l'olivier et donc aussi sur son fruit, l'olive, et sur l'huile obtenue à partir de celui-ci.

Dans le cas particulier des vents, la «Garbinada», vent du sud-ouest, apporte l'humidité nécessaire à la culture de l'olivier, et le «Cerç», vent froid et sec du nord-ouest, du fait de ses caractéristiques et de sa fréquence, évite beaucoup de problèmes sanitaires (champignons) en permettant à la matière première de l'huile de mûrir sans problème et de parvenir aux moulins dans d'excellentes conditions.

D'un point de vue historique, l'«Aceite de Terra Alta» ou «Oli de Terra Alta» est le fruit d'une longue tradition puisque, dans la région dite Terra Alta, la culture de l'olivier est attribuée aux Arabes. Au cours de l'année 1192, au moment de la transition entre domination arabe et domination chrétienne, l'obtention de l'huile dans cette région constituait déjà l'une des bases de la production agricole (Cartes de Poblament de Gandesa, 1992). De même, à Batea, commune de Terra Alta, vers 1787, comme l'affirme Antoni Mascaró dans son ouvrage *Mis memorias* (1948), l'olivier était la culture la plus répandue, suivie des céréales et de la vigne. Dans ce livre, il écrit: «[…] la collecte d'huile à laquelle ce pays doit sa réelle opulence a été cette année de vingt et une mille jarres (unité de mesure territoriale) pesant chacune 38 livres, ce qui représente 31 920 arrobes espagnoles […]». Cela correspond à une production de 350 000 kg d'huile, c'est-à-dire environ 1 800 000 kg d'olives, pour une population à l'époque de moins de 1 000 habitants, ce qui donne une idée de l'importance que revêtait la production d'huile dans la région au XVIII^{e} siècle. Au milieu du XIX^{e} siècle, son importance perdure, l'olivier destiné à la fabrication d'huile était la culture la plus étendue dans l'actuelle Terra Alta et la production d'huile était alors bien supérieure à la production actuelle (*Diccionario geográfico-estadístico-histórico de España* de Pascual Madoz, 1847). Il vante également les louanges de l'huile et rapporte à propos de la région de Gandesa que «[…] ce pays produit une huile fine et abondante, du blé, du seigle […]».

Par conséquent, la sélection naturelle des olives de la zone géographique, déterminée par les facteurs naturels propres à l'élaboration de l'huile, et la longue tradition de culture oléicole de l'aire (liée à toutes les étapes de la culture et de la fabrication, depuis le travail de la terre en passant par la récolte avec le degré de maturité optimal et l'élaboration) permettent d'obtenir des huiles de première qualité, de bonne saveur, au goût fruité et aux connotations aromatiques pouvant rappeler l'amande et/ou la noix.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«ACEITE DE TERRA ALTA» / «OLI DE TERRA ALTA»

N.º UE: ES-PDO-0105-01382 — 5.10.2015

DOP (X) IGP ( )

1. Nombres

«Aceite de Terra Alta» / «Oli de Terra Alta»

2. Estado miembro o tercer país

España

3. Descripción del producto agrícola o alimenticio

3.1. *Tipo de producto*

Clase 1.5. Aceites y grasas (mantequilla, margarina, aceite, etc.)

3.2. *Descripción del producto que se designa con el nombre indicado en el punto 1*

Aceite de oliva virgen extra obtenido del fruto de *Olea Europea* L., de la variedad principal Empeltre o la mezcla de la variedad Empeltre y las variedades secundarias Arbequina, Morruda y Farga, por procedimientos mecánicos o por otros medios físicos que no alteren el aceite, conservando el sabor, el aroma y las características del fruto del que procede.

La Empeltre es la variedad principal y tradicional debido a que predomina en la zona de producción.

Las características del aceite de la Denominación de Origen Terra Alta son las siguientes:

Organolépticas:

Aspecto	Limpio, transparente
Color	A principio de campaña presenta un color verde o amarillo verdoso y a medida que avanza la campaña presenta un color amarillo que puede ir del amarillo pálido al amarillo de oro viejo
Sabor	De buen sabor, aceites de un frutado de medio a intenso y a medida que avanza la campaña pueden ser más dulces con un afrutado ligero. Con connotaciones aromáticas que pueden recordar a la almendra y/o a la nuez.

Mediana de defecto (Md)	0
Mediana de frutado (Mf)	≥ 2,5
Mediana de amargo	≤ 6
Mediana de picante	≤ 6

Fisicoquímicas:

Acidez máxima (% de ácido oleico)	0,50
Máximo de índice de peróxidos (meq. O_2/kg)	18
K_{270} máximo	0,20
K_{232} máximo	2,50

3.3. ***Piensos (únicamente en el caso de los productos de origen animal) y materias primas (únicamente en el caso de productos transformados)***

—

3.4. ***Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida***

La producción de las aceitunas y la elaboración del producto se realizan exclusivamente en la zona geográfica descrita en el punto 4.

3.5. ***Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc., del producto al que se refiere el nombre registrado***

El envasado del aceite de oliva puede hacerse tanto dentro como fuera de la zona geográfica descrita en el punto 4.

Para la venta al menor el envasado se realizará en envases de capacidad igual o inferior a 5 litros en recipientes permitidos por la legislación vigente.

3.6. ***Normas especiales sobre el etiquetado del producto al que se refiere el nombre registrado***

En los envases figurará obligatoriamente el nombre de la denominación «Aceite de Terra Alta» (en castellano) o «Oli de Terra Alta» (en catalán) acompañada de la mención «Denominación

de Origen Protegida» o «DOP», además de los datos que con carácter general se determinen en la legislación aplicable.

4. Descripción sucinta de la zona geográfica

La zona de producción comprende la comarca de Terra Alta y algunos municipios de la comarca de Ribera d'Ebre, ambas situadas en el sudoeste de la Comunidad Autónoma de Catalunya.

Los municipios que integran por lo tanto esta zona geográfica son los siguientes:

Terra Alta			**Ribera d'Ebre**
Arnes	Corbera d'Ebre	Pinell de Brai	Ascó
Batea	Gandesa	Pobla de Massaluca	Flix (todos los polígonos excepto los polígonos 13, 18, 19, 20 i 21)
Bot	Horta de Sant Joan	Prat de Comte	Riba roja d'Ebre
Caseres	La Fatarella	Vilalba dels Arcs	

5. Vínculo con la zona geográfica

La zona geográfica de producción y elaboración de los aceites protegidos corresponde al tramo sur del Valle del Ebro. La diversidad del relieve y el hecho de que sea una región de interior, alejada del mar, hace que sea considerada como una zona de transición entre el clima de montaña y el clima mediterráneo continental. Edafológica y climatológicamente se caracteriza por tres factores determinantes:

— **Altitud**: Se trata de un altiplano de una media 400 m sobre el nivel del mar, formado por suelos calcáreos de fertilidad muy baja.

— **Barreras naturales**: En la comarca confluyen tres nervaduras montañosas: las llamadas de «Pàndols» y «Cavalls» con cotas máximas de 700 m y la más importante, en su extremo septentrional con cotas máximas de 1 400 m, llamada «Els ports de Beseit». Todo ello configura una orografía particular que le proporciona un microclima especial con un clima mediterráneo interior de temperaturas extremas, gran amplitud térmica y sequía estival.

— **Vientos**: Además y como consecuencia también de ello, son de cabal importancia los vientos propios del territorio, no por su fuerza (que no la tienen en exceso) sino por lo que aportan al cultivo. Hay que destacar los dos más importantes y con nombre propio en el territorio, la «Garbinada» y el «Cerç».

La personalidad del aceite protegido por la DOP viene determinada por su variedad principal, «Empeltre», variedad autóctona y tradicionalmente cultivada en la zona, apreciada por su elevado contenido graso y la excelente calidad de sus aceites. El área de difusión natural y exclusiva de esta variedad se corresponde a todo el valle del Ebro y Baleares. La zona geográfica de la DOP «Aceite de Terra Alta» o «Oli de Terra Alta» corresponde precisamente a la zona sur de dicho valle. Es una variedad perfectamente adaptada a las características edafológicas y climáticas de la zona de producción de la DOP, ya que no ha sido introducida recientemente sino que es el resultado de la selección natural que ha dado lugar a una variedad rústica adaptada a suelos pobres, y resistente a la sequía y al frío. Tanto es así que es la variedad principal y tradicional de la comarca de Terra Alta, siendo incluso la única que se cultiva en algunos lugares. Tan importante y singular es la variedad de olivo Empeltre en la comarca de Terra Alta que en los viveros también es conocida por el nombre de Terra Alta.

La altitud, las barreras naturales que configuran la orografía de la zona y los vientos crean un microclima especial en la zona, que afecta directamente al ciclo biológico del olivo y como consecuencia también a su fruto, la aceituna, y al aceite que se obtiene de él.

En el caso concreto de los vientos, la «Garbinada», viento del suroeste, aporta la humedad necesaria para el cultivo del olivo, y el «Cerç», viento frío y seco del noroeste, gracias a sus características y frecuencia, evita muchos problemas sanitarios (hongos) ayudando a que la materia prima del aceite madure sin problemas y llegue en condiciones excelentes a los molinos.

Desde el punto de vista histórico, el «Aceite de Terra Alta» o «Oli de Terra Alta» es el resultado de una larga tradición ya que en la comarca de la Terra Alta el origen del cultivo de la oliva se atribuye a los árabes. En el año 1192 en el momento de la transición de árabe a cristiana, la obtención de aceite en dicha comarca ya constituía una de las bases de la producción agraria (Cartes de Poblament de Gandesa, 1992). Asimismo, en Batea, municipio de Terra Alta, hacia el año 1787, según afirma Antoni Mascaró en su libro *Mis memorias* (1948), el olivo era el producto más cultivado, seguido del cereal y de la viña. En esta obra se puede leer «[…] la cosecha de aceite que da la opulencia sólida a este país, ha producido este año la cantidad de veintiún mil cántaros, medida de la tierra, de peso cada uno de 38 libras que hacen arrobas castellanas 31 920 […]». Esto significa una producción de 350 000 kilos de aceite que corresponden aproximadamente a 1 800 000 kilos de olivas, siendo la población de la época de menos de 1 000 habitantes, lo que da idea de la relevancia que tenía la producción de aceite en la zona en el siglo XVIII. A mediados del siglo XIX, su importancia perdura y el aceite ocupaba en la actual Terra Alta el principal espacio de cultivo, muy por encima del producido actualmente (*Diccionario Geográfico-Estadístico-Histórico de España* de Pascual Madoz, 1847). También alaba su calidad y cita refiriéndose a la zona de Gandesa, «[…] se produce en este país, abundante y fino aceite, trigo, centeno […]».

Por lo tanto, la selección natural de las aceitunas de la zona geográfica, condicionada por los factores naturales, aptas para la elaboración del aceite y la larga tradición de cultura oleícola

de la zona (ligada a todas las etapas del cultivo y elaboración desde el laboreo pasando por la recolección con el grado de madurez óptimo y la elaboración), permiten obtener aceites de máxima calidad, de buen sabor, gusto frutado y connotaciones aromáticas que pueden recordar a la almendra y/o a la nuez.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1249

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Aylés

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address PAGO DE AYLÉS
Ctra. A-1101, km 24
CP: 50152, Mezalocha
Zaragoza

Spain

GEOGRAPHICAL AREA

The area of the "Aylés" farm which may contain vineyards that produce Vino de Pago wine includes the following plots of the municipal district of Mezalocha (Zaragoza):
Polygon 16:
Plot 2, enclosures 1,3,5,7,8,9,10,12,21,36,37
Plot 3, enclosure 1
Plot 4, enclosure 1
Plot 12, enclosures
4,16,17,18,19,20,33,39,40,45,47,48,50,51,53,55,56,57

Plot 13, enclosure 23
Polygon 19:
Plot 212, enclosure 1
Plot 213, encloses 1 and 3
Plot 214, enclosures 1 and 4.
The enclosures correspond to the references of the "Sistema de Información Geográfica de Parcelas (SIGPAC)" (Geographic Information System for Agricultural Plots).

The production area is located in the Autonomous Community of Aragón, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1522

December 23, 2011

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1249

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Aylés

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse PAGO DE AYLÉS
Ctra. A-1101, km 24
CP: 50152, Mezalocha
Zaragoza

Espagne

AIRE GÉOGRAPHIQUE

L'aire du domaine (finca) "Aylés" susceptible de comporter les vignes produisant le Vino de Pago est constituée des parcelles suivantes dans la municipalité de Mezalocha (Saragosse):
Polygone 16:
Parcelle 2, lots 1, 3, 5, 7, 8, 9, 10, 12, 21, 36, 37
Parcelle 3, lot 1
Parcelle 4, lot 1
Parcelle 12, lots 4, 16, 17, 18, 19, 20, 33, 39, 40, 45, 47, 48, 50, 51, 53, 55, 56, 57

Parcelle 13, lot 23
Polygone 19:
Parcelle 212, lot 1
Parcelle 213, lots 1 et 3
Parcelle 214, lots 1 et 4.
Les lots correspondent aux références du "Sistema de Información Geográfica de Parcelas (SIGPAC)" (Système d'information géographique sur les parcelles agricoles).

L'aire de production se situe dans la communauté autonome d'Aragon, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1522

23.12.2011

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1249

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Aylés

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección PAGO DE AYLÉS
Ctra. A-1101, km 24
CP: 50152, Mezalocha
Zaragoza

España

ZONA GEOGRÁFICA

El área de la finca «Aylés» susceptible de contener viñas que produzcan vino de pago comprende las siguientes parcelas del término municipal de Mezalocha (Zaragoza):
Polígono 16:
Parcela 2, recintos 1,3,5,7,8,9,10,12,21,36,37
Parcela 3, recinto 1
Parcela 4, recinto 1
Parcela 12, recintos 4,16,17,18,19,20,33,39,40,45,47,48,50,51,53,55,56,57

Parcela 13, recinto 23
Polígono 19:
Parcela 212, recinto 1
Parcela 213, recintos 1 y 3
Parcela 214, recintos 1 y 4.
Los recintos se corresponden a las referencias del Sistema de Información Geográfica de Parcelas Agrícolas (SIGPAC).

La zona de producción se localiza en la Comunidad Autónoma de Aragón, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1522

23.12.2011

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Aylés»
Nº UE: PDO-ES-A1522
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE(S) QUE DEBE(N) REGISTRARSE

Aylés

2. TIPO DE INDICACIÓN GEOGRÁFICA:

DOP - Denominación de Origen Protegida

3. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS

1. Vino

4. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Vino rosado, Vino tinto joven y Vino tinto barrica

Fase visual: Vinos límpidos, brillantes con alta intensidad de color y tonalidad entre rosa y violácea (rosados), y entre roja y violácea (tintos).

Fase olfativa: intensidad alta-muy alta, con presencia de aromas primarios frutales y florales. Los vinos con madera tienen aromas de frutos rojos y los de crianza, con tostados y ahumados, sin predominar sobre los primeros.

Fase gustativa: intensidad alta, complejidad en boca, estructura tánica equilibrada. Postgusto largo y final elegante, amplio y redondo.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	12
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	14,17
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	90

Vino tinto crianza

Fase visual: límpido, brillante, intensidad de color alta, con tonos rojos.

Fase olfativa: intensidad media-alta, con presencia de aromas de fruta roja, especiados, minerales y de crianza con tostados y ahumados.
Fase gustativa: intensidad alta, equilibrado en la relación azúcar/acidez, con notable presencia de taninos finos. Postgusto largo, elegante y sutil.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	13
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	15
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	100

Vino tinto "Tres de 3000"

Fase visual: límpido y brillante, intensidad de color muy alta con una tonalidad muy atractiva (violáceos y rojos).

Fase olfativa: intensidad alta con presencia de aromas frutales muy acentuados (frutos rojos y negros), gran complejidad por los aromas aportados por la barrica nueva (tostados y ahumados) y por los aportados por el suelo (mineralidad).

Fase gustativa: intensidad muy alta, gran presencia y potencia en su paso y entrada en boca y con un postgusto muy largo. Final largo, amplio y con sensaciones muy agradables.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	13,5
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	15
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	100

5. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Práctica enológica específica
La vendimia es mecánica y nocturna, escogiendo las temperaturas mínimas diarias. Solamente se aplicará la vendimia manual en añadas y elaboraciones en las cuales la vendimia mecánica no permita realizar en el viñedo una

selección de las distintas calidades. La vinificación será inmediata y de cada variedad por separado. Para las operaciones de prensado se utilizarán únicamente prensas hidráulicas y neumáticas, obteniéndose un máximo de 70 litros de vino por cada 100 kilogramos de uva.

Práctica de cultivo
Marco de plantación de 3 x 1 m.
El riego es por goteo teniendo en cuenta el ciclo vegetativo.
La fertilización se aplica para mantener el equilibrio vegetativo.
Las labores de mantenimiento del suelo tienen como fin la lucha contra la erosión y la infiltración de las precipitaciones.
La sanidad de la vid sigue criterios de lucha integrada.
Se realizan controles de previsión de cosecha; si puede superar los rendimientos máximos se procede al aclareo de racimos.
En el envero se realizan controles periódicos de madurez.
Tras la vendimia la vinificación será inmediata.

Restricción pertinente en la vinificación
El grado alcohólico volumétrico natural mínimo será: 12%vol. para Tinto “joven”, rosado y "barrica” y 13%vol. para Tinto “crianza” y “Tres de 3000”.
En la vinificación se hará una maceración pre-fermentativa para el tinto y una maceración pelicular en frío para el rosado.
Posteriormente, para los tintos «Crianza» y «Tres de 3000» se realizará una maceración post-fermentativa con los hollejos. Las barricas serán de roble de procedencia francesa, americana y deEuropa del Este, de entre 225 y 300 litros de capacidad.

b. Rendimientos máximos

8000 kilogramos de uvas por hectárea

56 hectolitros por hectárea

6. ZONA DELIMITADA

El área de la finca «Aylés» susceptible de contener viñas que produzcan vino de pago comprende las siguientes parcelas del término municipal de Mezalocha (Zaragoza):
Polígono 16:
Parcela 2, recintos 1,3,5,7,8,9,10,12,21,36,37
Parcela 3, recinto 1
Parcela 4, recinto 1
Parcela 12, recintos 4,16,17,18,19,20,33,39,40,45,47,48,50,51,53,55,56,57
Parcela 13, recinto 23
Polígono 19:
Parcela 212, recinto 1
Parcela 213, recintos 1 y 3
Parcela 214, recintos 1 y 4.

Los recintos se corresponden a las referencias del Sistema de Información Geográfica de Parcelas Agrícolas (SIGPAC).

7. PRINCIPALES UVAS DE VINIFICACIÓN

MERLOT
GARNACHA TINTA
TEMPRANILLO

8. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Aylés es una finca agraria en la cuenca del río Huerva con existencia de vid desde principios del siglo XX. Los suelos distintos a los del entorno son ricos en carbonato cálcico, equilibrados en caliza, pobres en materia orgánica y

nitrógeno y con arcilla inferior al 45%, lo que se traduce en vinos alcohólicos, ricos en extractos, bien coloreados, aromáticos y de acidez correcta, es decir, vinos de calidad excelente. La composición química (menor contenido en acetoína y mayor en ésteres que los vinos de su entorno) origina vinos equilibrados sin ser ácidos e intensa expresión de aromas frutales y florales en los vinos jóvenes, así como una mayor identificación de la fruta en los crianzas.

9. CONDICIONES COMPLEMENTARIAS ESENCIALES

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Excepción al requisito de producción en la zona geográfica delimitada
Descripción de la condición:	
Al ser Vino de Pago,se delimitó la zona por polígono/parcela/recinto (ref. sigpac). El recinto donde se sitúa la bodega de elaboración, no tiene uso agrícola y no se incluyó en dicha relación, ya que la norma técnica se redactó enumerando las tierras agrícolas donde se podía cultivar las viñas que producen el vino protegido. Acogiéndonos al artículo 6.4a del R 607/09, se especifica que el vino se puede elaborar en la bodega de la finca Aylés, situada en las inmediaciones de la zona delimitada.	

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
El vino será embotellado en las instalaciones bodegueras ubicadas en el pago. El potencial de estos vinos está intrínsecamente ligado a su lugar de origen, al sitio en el que se elaboran. Así pues, será de vital importancia que todos los procesos que tengan algo que ver en la calidad del	

producto se realicen dentro de la propia bodega, evitando de esta manera posibles pérdidas cualitativas derivadas de acciones como bombeos innecesarios, transportes, u otros similares.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1250

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Condado de Huelva

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de las Denominaciones de Origen “Condado de Huelva”, “Vinagre del Condado de Huelva” y “Vino naranja del Condado de Huelva”
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

Spain

GEOGRAPHICAL AREA

The production area includes the municipalities of Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor and Villarrasa, all in the province of Huelva.

The maturing and aging area is made up of the municipalities of Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del

Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto and Villalba del Alcor.

The production, maturing and aging area is located in the Autonomous Community of Andalucía, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1485

June 13, 1986

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1250

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Condado de Huelva

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de las Denominaciones de Origen "Condado de Huelva", "Vinagre del Condado de Huelva" y "Vino naranja del Condado de Huelva"
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production comprend les communes de Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor et Villarrasa, toutes dans la province de Huelva.

L'aire d'élevage et de maturation se compose des municipalités de

Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto et Villalba del Alcor.

L'aire de production, d'élevage et de maturation se situe dans la communauté autonome d'Andalousie, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n° 922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1485

13.06.1986

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1250

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Condado de Huelva

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de las Denominaciones de Origen “Condado de Huelva”, “Vinagre del Condado de Huelva” y “Vino naranja del Condado de Huelva”
Plaza Ildefonso Pinto s/n
21710 Bollullos Par del Condado, Huelva

España

ZONA GEOGRÁFICA

La zona de producción comprende los municipios de Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor y Villarrasa, todos de la provincia de Huelva.

La zona de crianza y envejecimiento está constituida por los términos

municipales de Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto y Villalba del Alcor.

La zona de producción, crianza y envejecimiento se localiza en la Comunidad Autónoma de Andalucía, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1485

13.06.1986

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. Name(s)

Condado de Huelva

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

3. Liqueur wine

4. Description of the wine(s)

1. *White wine*

CONCISE TEXTUAL DESCRIPTION

—‘Joven’: Pale yellow to pale golden in colour. Fruity aromas, such as green apple, and floral aromas. Perceptible acidity on the palate.

—‘Condado de Huelva’: Straw yellow to old gold in colour. Fruity aromas such as stone fruit. Perceptible acidity on the palate.

—‘Tradicional’: Straw yellow to golden in colour. Fruity aromas such as stone fruit. Slightly acidic on the palate.

*Where limits are not indicated, those laid down in the relevant EU legislation apply.

**Depending on their sugar content, wines from the ‘Condado de Huelva’ subcategory of white wines may be: ‘dry’, if the sugar content is less than or equal to 4 grams per litre; ‘medium dry’, if it is greater than 4 grams per litre but less than 12 grams per litre; ‘medium sweet’, if it is equal to or greater than 12 grams per litre but less than 45 grams per litre; ‘sweet’, if it is equal to or greater than 45 grams per litre.

***‘Joven’ and ‘Tradicional’ white wines must have a sugar content of less than 5 grams per litre.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

10

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

2. *Red and rosé wine*

CONCISE TEXTUAL DESCRIPTION

Red wines:

Cherry to brick red in colour. Perceptible aromatic and fruity intensity, with slightly perceptible to perceptible herbaceous aromas. Perceptible taste intensity and perceptible acidity on the palate, with astringency and perceptible density.

Rosé wines:

Pale pink to reddish pink in colour, fruity and floral aromas, perceptible taste intensity on the palate, with bitterness and slight astringency.

*Where limits are not indicated, those laid down in the relevant EU legislation apply.

**Depending on the sugar content, the wines may be: ‘dry’, if the sugar content is less than or equal to 4 grams per litre; ‘medium dry’, if it is greater than 4 grams per litre but less than 12 grams per litre; ‘medium sweet’, if it is equal to or greater than 12 grams per litre but less than 45 grams per litre; ‘sweet’, if it is equal to or greater than 45 grams per litre.

***The minimum actual alcoholic strength for wines bearing the ageing terms ‘Joven’, ‘Roble’ and ‘Crianza’ is 11% vol., while for wines bearing the terms ‘Reserva’ and ‘Gran reserva’ it is 12% vol.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

11

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

3. *'Vinos generosos'*

CONCISE TEXTUAL DESCRIPTION

—'Condado Pálido' or 'Fino': Straw yellow to old gold in colour. Aromas from ageing, such as yeast. Slightly bitter and salty on the palate.

—'Condado Viejo' or 'Oloroso': Old gold or dark mahogany in colour. Aromas of nuts and wood from oxidative ageing, possibly with notes of varnish. Persistent on the palate, with possible unctuousness.

—'Amontillado': Golden to mahogany in colour. Aroma of nuts with a woody finish due to its dual biological and oxidative ageing. Slightly acidic, bitter and persistent on the palate.

—'Palo Cortado': Chestnut to mahogany in colour. Aromas of nuts and wood. Very intense and persistent on the palate.

*Where limits are not indicated, those laid down in the relevant EU legislation apply.

**'Condado Pálido' or 'Fino' must have less than 5 grams of reducing sugars per litre.

***'Condado Viejo' or 'Oloroso', 'Amontillado' and 'Palo Cortado' wines may, as a result of the concentration processes associated with oxidative ageing, have a reducing sugar content of up to 9 grams per litre, provided that the total acidity content expressed in grams of tartaric acid per litre is at most 2 grams per litre less than the reducing sugar content.

****The actual alcoholic strength for 'Condado Pálido' or 'Fino' must be between 15 % vol. and 17 % vol.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

16

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

4. *'Vinos generosos de licor'*

CONCISE TEXTUAL DESCRIPTION

—Pale Dry: Pale yellow to golden in colour. Medium-intense aroma of yeast. Strong, flavourful and medium dry to medium sweet on the palate.

—Pale Cream: Straw yellow to old gold in colour. Aromas from biological ageing, for example yeast.

—Medium: Amber to intense mahogany in colour. Aroma specific to the ageing process, with possible aromas of raisining.

—Cream: Old gold to intense mahogany in colour. Aroma from the ageing process, with possible aromas of raisining. Dense on the palate.

*Where limits are not indicated, those laid down in the relevant EU legislation apply.

**Reducing sugar content in grams per litre: Pale Dry from 5 to 45, Pale Cream from 45 to 115, Medium from 5 to 115, Cream from 115 to 140.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

15

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

5. *'Vinos de licor dulces'*

CONCISE TEXTUAL DESCRIPTION

—'Dulce': Golden to intense mahogany in colour. Fruity aromas. Dense on the palate.

—'Pedro Ximénez': Mahogany to intense mahogany or jet in colour. Aromas of raisining, possibly with stalky notes. Very dense on the palate.

—'Moscatel': Amber to intense mahogany in colour. Aromas specific to the variety, such as floral and fruity notes, with possible aromas of raisining. Slightly acidic and dense on the palate.

—'Mistela': Golden to intense mahogany in colour. Fruity aromas. Dense on the palate.

*Where limits are not indicated, those laid down in the relevant EU legislation apply.

**Reducing sugar content in grams per litre: greater than 45 for 'Dulce', and greater than 150 for 'Pedro Ximénez', 'Moscatel' and 'Mistela'.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

15

Minimum total acidity:

—

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

5. Wine-making practices

5.1. *Specific oenological practices*

1. Specific oenological practice

The production area is the geographical area in which the registered vineyards are located, featuring the Albariza, Arenas and Barros soil types. After fermentation, the wines may be subjected to biological or oxidative ageing, using either a dynamic system known as '*criaderas y soleras*' [a fractional blending system] or a static system of '*añadas*' [single vintages].

During biological ageing, a floating layer or film of yeast – known as the '*flor*' – forms on the exposed surface of the wine. In oxidative ageing, the wines are aged through exposure to oxygen. Another practice used is '*cabeceo*' [blending], which involves mixing or combining different wines or even mixing wines with supplementary products.

2. Relevant restriction on making the wines

The pressure applied to extract the must should not result in more than 70 litres of wine being obtained from every 100 kg of grapes harvested.

In the production of 'Pedro Ximénez' and 'Moscatel', concentrated must and dry wine of the Zalema, Palomino Fino, Listán del Condado and Garrido Fino varieties may be used, provided that together they do not represent more than 30 % of the total final product and that the proportion of dry wine of these varieties does not represent more than 15 % of the total product. Ageing takes place in casks and/or barrels with a maximum capacity of 1 000 litres for white wines and 330 litres for red wines.

3. Cultural practice

Cultural practices must at all times be respectful of the environment and in particular prevent water and soil contamination. Planting density must be between 1 950 and 4 000 vines per hectare. Vines may be trained using free-standing methods (goblet) and/or trellised (*vara y pulgar*, which is similar to Guyot, and/or double cordon). Where mixed plantations are to be registered with the Regulatory Board, complete separation between varieties must be ensured in the harvest.

5.2. *Maximum yields*

1. Zalema

18 000 kilograms of grapes per hectare

2. Other authorised varieties

12 000 kilograms of grapes per hectare

6. Demarcated geographical area

The area of production and ageing of the wines protected by the 'Condado de Huelva' Designation of Origin comprises the wine-growing areas and estates located in the

municipalities of Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor and Villarrasa, all in the province of Huelva.

7. Main wine grape variety(ies)

CABERNET FRANC
CABERNET SAUVIGNON
CHARDONNAY
COLOMBARD
GARRIDO FINO
LISTAN DEL CONDADO
MERLOT
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO
PALOMINO FINO
PEDRO XIMÉNEZ
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
VERDEJO
ZALEMA

8. Description of the link(s)

Link

This PDO corresponds to the Baetic Depression and extends across flat or slightly undulating land. The climate is Mediterranean, although the area's exposure to the Atlantic, facilitated by the topography, brings oceanic influences which, along with the proximity to the Doñana National Park and the traditional expertise in the area, affect the types of wine produced there. Liqueur wines, including 'vinos generosos', [are aged] using traditional systems – the '*criaderas y soleras*' system and the 'static' system – in which the handling of oak casks and/or barrels is key to the quality of the

wines. The architecture and management of the wine cellars provides the optimal microclimate for ageing.

9. Essential further conditions (packaging, labelling, other requirements)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the 'Condado de Huelva' Designation of Origin, in addition to the information generally laid down in the applicable legislation, must feature prominently on the labels of bottled and packaged wines. Furthermore, in accordance with Article 120(1)(g) of Regulation (EU) No 1308/2013, the label for protected wines may optionally bear a reference to the name of a geographical unit smaller or larger than the area covered by the Designation of Origin, meaning the names of the municipalities within the production area as smaller geographical units and a reference to Andalusia as the larger geographical unit. The labels for wines produced in Almonte, Hinojos, Bollullos Par del Condado, Rociana del Condado, Bonares, Lucena del Puerto, Palos de la Frontera and Moguer may also bear reference to Doñana National Park as a smaller geographical unit.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination du produit

Condado de Huelva

2. Type d'indication géographique

AOP — Appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

3. Vin de liqueur

4. Description du ou des vins

1. *Vin blanc*

DESCRIPTION SUCCINCTE

—«Joven»: vin de couleur jaune pâle à doré pâle. Arômes fruités de pomme verte et arômes floraux. Acidité perceptible en bouche.

—«Condado de Huelva»: vin de couleur jaune paille à vieil or. Arômes fruités de fruit à noyau. Acidité perceptible en bouche.

—«Tradicional»: couleur jaune paille à doré. Arômes fruités de fruit à noyau. En bouche, légèrement acide.

*Les limites non indiquées sont celles autorisées conformément à la législation applicable de l'Union européenne.

**Les types de vins blanc «Condado de Huelva Blanco», selon la teneur en sucre, peuvent être les suivants: «sec», si elle est ≤ 4 g/l; «demi-sec», si elle est > 4 g/l et < 12 g/l; «demi-doux», si elle est ≥ 12 g/l et < 45 g/l; «doux», si elle est ≥ 45 g/l;

***La teneur en sucre des vins blancs «Joven» et «Tradicional» doit être < 5 g/l.

Caractéristiques analytiques générales

Titre alcoométrique total maximal (en % du volume)

—

Titre alcoométrique acquis minimal (en % du volume)

10

Acidité totale minimale

en milliéquivalents par litre

Acidité volatile maximale (en milliéquivalents par litre)

—

Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)

—

2. *Vin rouge et vin rosé*

DESCRIPTION SUCCINCTE

Vins rouges:

Couleur cerise à rouge tuile. Intensité olfactive et fruitée perceptible. Ils peuvent présenter des arômes herbacés légèrement perceptibles à perceptibles. En bouche, intensité gustative perceptible, acidité perceptible, avec une astringence et une densité perceptible.

Vins rosés:

Couleur rose pâle à rose rougeâtre. Nez fruité et floral. En bouche, intensité gustative perceptible, acidité, amertume et astringence légèrement perceptible.

*Les limites non indiquées sont celles autorisées conformément à la législation applicable de l'Union européenne.

**Selon la teneur en sucre, ils peuvent être: «sec», si elle est ≤ 4 g/l; «demi-sec», si elle est > 4 g/l et < 12 g/l; «demi-doux», si elle est ≥ 12 g/l et < 45 g/l; «doux», si elle est ≥ 45 g/l;

***Pour les vins portant une mention relative au vieillissement «Joven», «Roble» et «Crianza», le titre alcoométrique acquis minimal est de 11 % vol. Pour ceux portant les mentions «Reserva» et «Gran Reserva», il est de 12 % vol.

CARACTÉRISTIQUES ANALYTIQUES GÉNÉRALES

Titre alcoométrique total maximal (en % du volume)

—

Titre alcoométrique acquis minimal (en % du volume)

11

Acidité totale minimale

en milliéquivalents par litre

Acidité volatile maximale (en milliéquivalents par litre)

—

Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)

—

3. ***«Vino Generoso» (vin enrichi en alcool)***

DESCRIPTION SUCCINCTE

—Condado «Pálido» ou «Fino»: vin de couleur jaune paille à vieil or. Arômes propres à l'élevage, tels que la levure. En bouche, légèrement amer et salin.

—Condado «Viejo» ou «Oloroso»: couleur vieil or à acajou foncé. Des arômes de fruits secs et de bois propres à l'élevage oxydatif, pouvant présenter des notes de vernis. Persistant en bouche, avec la possibilité de voir apparaître une certaine onctuosité.

—«Amontillado»: de couleur doré à acajou. Des arômes de fruits secs, avec une finale aux arômes de bois due au double élevage, biologique et oxydatif. En bouche, légèrement acide, amer et persistant.

—«Palo Cortado»: de couleur marron à acajou. Avec des arômes de fruits secs et de bois. En bouche, très intense et persistant.

*Les limites non indiquées sont celles autorisées conformément à la législation applicable de l'Union européenne.

**Condado «Pálido» ou «Fino»: la teneur en sucres réducteurs doit être < 5 g/l.

***La teneur en sucres réducteurs du type de vin Condado «Viejo» ou «Oloroso», «Amontillado» et «Palo Cortado», en raison des processus de concentration associés à l'élevage oxydatif, peut atteindre 9 g/l, dès lors que l'acidité totale exprimée en grammes par litres d'acide tartrique n'est pas inférieure de plus de 2 g/l à la teneur en sucres réducteurs.

****Le titre alcoométrique acquis pour le vin Condado «Pálido» ou «Fino» doit être compris entre 15 et 17 % vol.

CARACTÉRISTIQUES ANALYTIQUES GÉNÉRALES

Titre alcoométrique total maximal (en % du volume)

—

Titre alcoométrique acquis minimal (en % du volume)

16

Acidité totale minimale

en milliéquivalents par litre

Acidité volatile maximale (en milliéquivalents par litre)

—

Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)

—

4. *«Vinos generosos de licor» (vins de liqueur enrichis en alcool)*

DESCRIPTION SUCCINCTE

—«Pale Dry»: couleur jaune pâle à doré. Arôme de levures à l'intensité moyenne. Puissant en bouche, savoureux et doux à demi-doux.

—«Pale Cream»: vin de couleur jaune paille à vieil or. Arômes propres à l'élevage biologique, tels que la levure.

—«Médium»: vin de couleur ambré à acajou intense. Arômes propres à l'élevage, pouvant présenter des arômes de raisin passerillé.

—«Cream»: couleur vieil or à acajou intense. Arômes propres à l'élevage, pouvant présenter des arômes de raisin passerillé. Dense en bouche.

*Les limites non indiquées sont celles autorisées conformément à la législation applicable de l'Union européenne.

**Teneur en sucres réducteurs en grammes par litre, «Pale Dry»: de 5 à 45, «Pale Cream»: de 45 à 115, «Médium»: de 5 à 115, «Cream»: de 115 à 140.

CARACTÉRISTIQUES ANALYTIQUES GÉNÉRALES

Titre alcoométrique total maximal (en % du volume)

—

Titre alcoométrique acquis minimal (en % du volume)

15

Acidité totale minimale

en milliéquivalents par litre

Acidité volatile maximale (en milliéquivalents par litre)

—

Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)

—

5. *Vins de liqueur doux*

DESCRIPTION SUCCINCTE

—«Dulce»: robe de couleur doré à acajou intense. Avec des arômes fruités. Dense en bouche.

—«Pedro Ximénez»: de couleur acajou à acajou intense ou couleur de jais. Arômes de raisin passerillé pouvant présenter des notes de rafle. Très dense en bouche.

—«Moscatel»: de couleur ambre à acajou intense. Avec des arômes propres au cépage, comme des notes florales et fruitées, parfois des arômes de raisin passerillé. En bouche, légèrement acide et dense.

—«Mistela»: de couleur doré à acajou intense. Arômes fruités. Dense en bouche.

*Les limites non indiquées sont celles autorisées conformément à la législation applicable de l'Union européenne.

**Teneur en sucres réducteurs en grammes par litre: > 45 pour les vins «Dulce» et > 150 pour les vins «Pedro Ximenez», «Moscatel» et «Mistela».

CARACTÉRISTIQUES ANALYTIQUES GÉNÉRALES

Titre alcoométrique total maximal (en % du volume)

—

Titre alcoométrique acquis minimal (en % du volume)

15

Acidité totale minimale

—

Acidité volatile maximale (en milliéquivalents par litre)

—

Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)

—

5. Pratiques vitivinicoles

5.1. *Pratiques œnologiques essentielles*

1. Pratiques œnologiques essentielles

La zone de production est la zone géographique dans laquelle les vignobles enregistrés se trouvent sur des sols de type «Albarizas», «Arenas» et «Barros». Après vinification, les vins peuvent être soumis à un élevage biologique et oxydatif, soit selon une méthode dynamique, connue sous le nom de système de «criaderas y soleras», soit selon une méthode statique, connue sous le nom de

système de «añadas». Au cours de l'élevage biologique ou sous un voile de fleurs, une couche ou une pellicule flottante de levures se forme sur la surface libre du vin. Au cours de l'élevage oxydatif, les vins vieillissent sous l'action de l'oxygène. Une autre pratique est le «cabeceo», qui consiste à mélanger ou combiner différents vins ou à les associer à des produits complémentaires.

2. Restriction pertinente applicable à la vinification

Des pressions appropriées sont appliquées pour obtenir le moût, de telle sorte que le rendement ne soit en aucun cas supérieur à 70 litres de vin pour 100 kilogrammes de raisin.

Le moût concentré et le vin sec des cépages «Zalema», «Palomino Fino», «Listán del Condado» et «Garrido Fino» peuvent être utilisés dans l'élaboration des vins «Pedro Ximénez» et «Moscatel», à condition qu'ensemble, ils ne représentent pas plus de 30 % du total du produit final et que la proportion d'un vin sec ajouté issu de ces variétés ne représente pas plus de 15 % du total du produit. L'élevage/le vieillissement s'effectuent dans des fûts et/ou des barriques d'une contenance maximale de 1 000 litres pour les vins blancs et dans des fûts d'une contenance maximale de 330 litres pour les vins rouges.

3. Pratique culturale

Les pratiques culturales sont en permanence respectueuses de l'environnement naturel et, en particulier, évitent toute pollution de l'eau et du sol. La densité de plantation se situe entre 1 950 pieds/hectare au minimum et 4 000 pieds/hectare au maximum. La taille peut se faire de manière libre, en gobelet et/ou de manière soutenue, en guyot simple et/ou double ou en cordon. Les plantations mixtes, que l'on souhaite inscrire dans les registres du conseil régulateur, doivent faire l'objet d'une séparation absolue lors de la vendange des différents cépages.

5.2. *Rendements maximaux*

1. Zalema

18 000 kilogrammes de raisins par hectare

2. Autres variétés autorisées

12 000 kilogrammes de raisins par hectare

6. Zone géographique délimitée

La zone de production, d'élevage et de vieillissement des vins couverts par l'appellation d'origine «Condado de Huelva» est constituée des terrains et des «pagos» viticoles situés sur les communes d'Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor et Villarrasa, qui appartiennent tous à la province de Huelva.

7. Cépages principaux

CABERNET FRANC
CABERNET SAUVIGNON
CHARDONNAY
COLOMBARD
GARRIDO FINO
LISTAN DEL CONDADO
MERLOT
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO
PALOMINO FINO
PEDRO XIMENEZ
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
VERDEJO
ZALEMA

8. Description du ou des liens

Lien

Cette AOP fait partie de la vallée du fleuve Guadalquivir, qui s'étend sur un terrain plat ou légèrement ondulé. Le climat est de type méditerranéen, bien que son ouverture atlantique, facilitée par le relief, lui confère certaines caractéristiques océaniques qui se perçoivent dans les styles viticoles, influencés par la proximité du Parc national de Doñana et par le savoir-faire traditionnel de la région. Les vins de liqueur, dont les «Generosos», sont obtenus par les systèmes traditionnels de «criaderas y soleras» et statique, où la manipulation des fûts et/ou des barriques en chêne est essentielle à la qualité des vins. L'architecture et la gestion de la cave maintiennent un microclimat optimal pour le vieillissement.

9. Autres conditions essentielles (conditionnement, étiquetage, autres exigences)

Cadre juridique:

dans la législation nationale

Type de condition supplémentaire:

dispositions supplémentaires concernant l'étiquetage

Description de la condition:

. Les étiquettes des vins mis en bouteille et conditionnés mentionnent obligatoirement et de manière bien visible la dénomination de l'appellation d'origine «Condado de Huelva», outre les informations déterminées par la législation applicable, d'une manière générale. De même et à titre facultatif, conformément à l'article 120, paragraphe 1, point g) du règlement (UE) n° 1308/2013, l'étiquetage des vins couverts peut comporter une indication relative au nom d'une unité géographique plus petite ou plus grande que la zone qui est à la base de l'appellation d'origine, c'est-à-dire le nom des communes situées dans la zone de production en tant qu'unités géographiques plus petites, et une référence à l'Andalousie, en tant qu'unité géographique plus grande. Il est également possible de mentionner le parc national de Doñana, en tant qu'unité géographique plus petite, sur l'étiquetage des vins produits à Almonte, Hinojos, Bollullos Par del Condado, Rociana del Condado, Bonares, Lucena del Puerto, Palos de la Frontera et Moguer.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Nombre(s)

Condado de Huelva

2. Tipo de indicación geográfica

DOP - Denominación de Origen Protegida

3. Categorías de productos vitivinícolas

1. Vino

3. Vino de licor

4. Descripción del (de los) vino(s)

1. *Vino blanco*

BREVE DESCRIPCIÓN TEXTUAL

—Joven: Vino de color amarillo pálido a dorado pálido. Aromas frutales como manzana verde y florales. En boca acidez perceptible.

—Condado de Huelva: Vino de color amarillo pajizo a oro viejo. Aromas frutales como fruta de hueso. En boca acidez perceptible.

—Tradicional: Color amarillo pajizo a dorado. Aromas frutales, como fruta de hueso. En boca ligeramente ácido.

*Los límites no indicados serán los permitidos de conformidad con la legislación de la UE pertinente.

**Los tipos de vinos Condado de Huelva Blanco, dependiendo del contenido en azúcar, puede ser: «seco», si es inferior o igual a 4 gramos por litro; «semi- seco», si es superior a 4 gramos por litro e inferior a 12 gramos por litro; «semidulce», si es igual o superior a 12 gramos por litro e inferior a 45 gramos por litro; o «dulce», si es superior o igual a 45 gramos por litro.

***Los blancos Joven y Tradicional han de tener menos de 5 gramos por litro de contenido en azúcar.

CARACTERÍSTICAS ANALÍTICAS GENERALES

Grado alcohólico volumétrico total máximo (en % vol.):

—

Grado alcohólico volumétrico adquirido mínimo (en % vol.):

10

Acidez total mínima:

en miliequivalentes por litro

Acidez volátil máxima (en miliequivalentes por litro):

—

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):

—

2. *Vino tinto y rosado*

BREVE DESCRIPCIÓN TEXTUAL

Vinos tintos:

De color cereza a rojo teja. Intensidad olfativa y frutal perceptible, pudiendo presentar aromas herbáceos de ligeramente perceptible a perceptible. En boca intensidad gustativa perceptible, acidez perceptible, con astringencia y densidad perceptible.

Vinos rosados:

Color rosado pálido a rosado rojizo, en nariz frutal y floral, en boca intensidad gustativa perceptible, acidez, amargor y astringencia ligeramente perceptible.

*Los límites no indicados serán los permitidos de conformidad con la legislación de la UE pertinente.

**Dependiendo del contenido en azúcar, pueden ser: «seco», si es inferior o igual a 4 gramos por litro; «semi- seco», si es superior a 4 gramos por litro e inferior a 12 gramos por litro; «semidulce», si es igual o superior a 12 gramos por litro e inferior a 45 gramos por litro; o «dulce», si es superior o igual a 45 gramos por litro.

***El grado alcohólico adquirido mínimo en el caso de los vinos con la mención de envejecimiento joven, roble y crianza es de 11% vol,. y en el de los que tienen las menciones reserva y gran reserva es 12% vol.

CARACTERÍSTICAS ANALÍTICAS GENERALES

Grado alcohólico volumétrico total máximo (en % vol.):

—

Grado alcohólico volumétrico adquirido mínimo (en % vol.):

11

Acidez total mínima:

en miliequivalentes por litro

Acidez volátil máxima (en miliequivalentes por litro):

—

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):

—

3. *Vinos generosos*

BREVE DESCRIPCIÓN TEXTUAL

—Condado Pálido o Fino: Color amarillo pajizo a oro viejo. Aromas propios de la crianza como puede ser la levadura. En boca ligeramente amargo y salino.

—Condado Viejo u Oloroso: Color de oro viejo a caoba oscura. Aroma a frutos secos y madera, propios de la crianza oxidativa, pudiendo presentar notas a barniz. En boca persistente pudiendo aparecer untuosidad.

—Amontillado: De color dorado a caoba. Aroma a frutos secos, con final a madera por su doble crianza biológica y oxidativa. En boca levemente ácido, amargo y persistente.

—Palo Cortado: De color castaño a caoba. Con aromas a frutos secos y madera. En boca muy intenso y persistente.

*Los límites no indicados serán los permitidos de conformidad con la legislación de la UE pertinente.

**Condado Pálido o Fino ha de tener menos de 5 gramos por litro de azúcares reductores.

***El tipo de vino «Condado Viejo u Oloroso», «Amontillado» y «Palo Cortado», como consecuencia de los procesos de concentración asociados a la crianza oxidativa podrá alcanzar un contenido de azúcares reductores de hasta 9 gramos por litro, siempre que el contenido de acidez total expresada en gramos por litro de ácido tartárico no sea inferior en más de 2 gramos por litros al contenido de azúcares reductores.

****El grado alcohólico adquirido para Condado Pálido o Fino ha de estar comprendido entre 15 y 17% vol.

CARACTERÍSTICAS ANALÍTICAS GENERALES

Grado alcohólico volumétrico total máximo (en % vol.):

—

Grado alcohólico volumétrico adquirido mínimo (en % vol.):

16

Acidez total mínima:

en miliequivalentes por litro

Acidez volátil máxima (en miliequivalentes por litro):

—

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):

—

4. *Vinos generosos de licor*

BREVE DESCRIPCIÓN TEXTUAL

—Pale Dry: Color amarillo pálido a dorado. De aroma de intensidad media a levaduras. Boca potente, sabroso y abocado a semidulce.

—Pale Cream: Vino de color amarillo pajizo a oro viejo. Aromas a crianza biológica como pueden ser la levadura.

—Médium: Vino de color ámbar a caoba intensa. Aroma propios de la crianza, pudiendo presentar aromas a pasificación.

—Cream: Color oro viejo hasta caoba intensa. Aroma a crianza, pudiendo presentar aromas a pasificación. Denso en boca.

*Los límites no indicados serán los permitidos de conformidad con la legislación de la UE pertinente.

**Contenido en azúcares reductores en gramos litro: Pale Dry de 5 a 45, Pale Cream de 45 a 115, Médium de 5 a 115, Cream de 115 a 140.

CARACTERÍSTICAS ANALÍTICAS GENERALES

Grado alcohólico volumétrico total máximo (en % vol.):

—

Grado alcohólico volumétrico adquirido mínimo (en % vol.):

15

Acidez total mínima:

en miliequivalentes por litro

Acidez volátil máxima (en miliequivalentes por litro):

—

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):

—

5. *Vinos de licor dulces*

BREVE DESCRIPCIÓN TEXTUAL

—Dulce: Vista: de color dorado a caoba intenso. Con aromas frutales. En boca denso.

—Pedro Ximénez: De color caoba a caoba intenso o azabache. Aromas a pasificación pudiendo presentar notas a raspón. En boca muy denso.

—Moscatel: De color ámbar a caoba intenso. Con aromas propios de la variedad como son las notas florales o frutales, pudiendo presentar aromas de pasificación. En boca ligeramente ácido y denso.

—Mistela: De color dorado a caoba intenso. Aromas frutales. En boca denso.

*Los límites no indicados serán los permitidos de conformidad con la legislación de la UE pertinente.

**Contenido en azúcares reductores en gramos litro: mayor de 45 para dulce, y mayor de 150 para Pedro Ximenez, Moscatel y Mistela.

CARACTERÍSTICAS ANALÍTICAS GENERALES

Grado alcohólico volumétrico total máximo (en % vol.):

—

Grado alcohólico volumétrico adquirido mínimo (en % vol.):

15

Acidez total mínima:

—

Acidez volátil máxima (en miliequivalentes por litro):

—

Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):

—

5. Prácticas vitivinícolas

5.1. *Prácticas enológicas específicas*

1. Práctica enológica específica

La zona de producción es la zona geográfica donde se encuentran los viñedos inscritos en suelos de tipo Albarizas, Arenas y Barros. Tras la vinificación, los vinos, pueden ser destinados a crianza biológica y oxidativa, bien por un sistema dinámico, denominado sistema de criaderas y soleras, o, un sistema estático, denominado

sistema de añadas. Durante la crianza biológica o bajo velo de flor, se forma una capa o película flotante de levaduras en la superficie libre del vino. En la crianza oxidativa, los vinos envejecen mediante la acción del oxígeno. Otra práctica es el cabeceo, que consiste en la mezcla o combinación de distintos vinos o bien de estos con productos complementarios.

2. Restricción pertinente en la vinificación

Para la extracción del mosto se aplicarán presiones de forma que el rendimiento no sea superior a 70 litros de vino por cada 100 kgs de vendimia.

En la elaboración del Pedro Ximénez y Moscatel, podrán utilizarse mosto concentrado y vino seco de las variedades Zalema, Palomino Fino, Listán del Condado y Garrido Fino, siempre que en su conjunto no represente más del 30% del total del producto final, y que la proporción de un vino seco añadido de dichas variedades no represente mas del 15% del total del producto. El proceso de crianza/envejecimiento se realizarán en botas y/o bocoyes de 1 000 litros de capacidad máxima para los vinos blancos y en barricas de 330 litros de capacidad máxima para los tintos.

3. Práctica de cultivo

Las prácticas de cultivo serán en todo momento respetuosas con el medio natural y en particular evitarán la contaminación del agua y del suelo. La densidad de plantación será de 1 950 cepas/hectárea como mínimo y 4 000 cepas/hectárea como máximo. La poda podrá ser en formas libres, poda en vaso, y/o formas apoyadas, vara y pulgar, y/o, doble vara o cordón. Las plantaciones mixtas, que se quieran inscribir en los registros del Consejo Regulador, deben tener una absoluta separación en la vendimia de las diferentes variedades

5.2. *Rendimientos máximos*

1. Zalema

18 000 kilogramos de uvas por hectárea

2. Resto de variedades autorizadas

12 000 kilogramos de uvas por hectárea

6. Zona geográfica delimitada

La zona de producción,crianza y envejecimiento de los vinos protegidos por la Denominación de Origen «Condado de Huelva» está constituida por los terrenos y pagos vitícolas ubicados en los términos municipales de Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor y Villarrasa, todos de la provincia de Huelva.

7. Principales variedades de uva de vinificación

CABERNET FRANC
CABERNET SAUVIGNON
CHARDONNAY
COLOMBARD
GARRIDO FINO
LISTAN DEL CONDADO
MERLOT
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO
PALOMINO FINO
PEDRO XIMENEZ
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
VERDEJO
ZALEMA

8. Descripción del (de los) vínculo(s)

Vínculo

Esta DOP pertenece a la depresión del Guadalquivir, se extiende sobre terrenos llanos o ligeramente ondulados. El clima pertenece al ámbito mediterráneo, si bien su apertura atlántica, facilitada por la disposición del relieve, le agrega matices oceánicos que se perciben en sus estilos de vino, influenciados por la proximidad al Parque Nacional de Doñana, unido al saber hacer tradicional de la zona. Los vinos de licor, entre ellos los generosos, por los tradicionales sistemas de criaderas y solera, y estático, donde el manejo de botas y/o bocoyes de roble es clave para la calidad de los vinos. La arquitectura y manejo de bodega mantiene el microclima óptimo para envejecimiento

9. Condiciones complementarias esenciales (envasado, etiquetado, otros requisitos)

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado

Descripción de la condición:

. En las etiquetas de vinos embotellados y envasados figurará obligatoriamente de forma destacada el nombre de la Denominación de Origen «Condado de Huelva», , además de los datos que, con carácter general, se determinan en la legislación aplicable. Asimismo, opcionalmente de conformidad con el artículo 120, apartado 1, letra g), del Reglamento (UE) n◦1308/2013 los vinos amparados podrán llevar en la etiqueta una referencia al nombre de una unidad geográfica menor o más amplia que la zona amparada por la denominación de origen, entendiéndose por ello el nombre de los términos municipales que se encuentran dentro de la zona de producción como unidades geográficas menores y la referencia a Andalucía como unidad geográfica más amplia. Así mismo, como unidad geográfica menor, se podrá hacer alusión al Parque Nacional de Doñana en el etiquetado de los vinos que se produzcan en Almonte, Hinojos, Bollullos Par del Condado, Rociana del Condado, Bonares, Lucena del Puerto, Palos de la Frontera y Moguer.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1251

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Dehesa del Carrizal

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

2. CAIZ CARRIZAL S.L.U (Dehesa del Carrizal Vino de Pago).

Address CAIZ CARRIZAL S.L.U
Retuerta del Bullaque
CP 13194, Ciudad Real

Spain

GEOGRAPHICAL AREA

Retuerta del Bullaque - Castilla La Mancha - Spain.
They include the following plots in the municipal district of Retuerta del Bullaque (Ciudad Real), plots 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc and 449eca of polygon 9, and plots 860a, 860b and 860c of polygon 23.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0054

August 08, 2009

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1251

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Dehesa del Carrizal

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

2. CAIZ CARRIZAL S.L.U (Dehesa del Carrizal Vino de Pago).

Adresse CAIZ CARRIZAL S.L.U
Retuerta del Bullaque
CP 13194, Ciudad Real

Espagne

AIRE GÉOGRAPHIQUE

Retuerta del Bullaque - Castille La Manche - Espagne.
Les aires de productions comprennent les parcelles suivantes des municipalités de Retuerta del Bullaque (Ciudad Real), parcelles 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc et 449eca du polygone 9, et les parcelles 860a, 860b et 860c du polygone 23.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0054

08.08.2009

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1251

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Dehesa del Carrizal

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

2. CAIZ CARRIZAL S.L.U (Dehesa del Carrizal Vino de Pago).

Dirección CAIZ CARRIZAL S.L.U
Retuerta del Bullaque
CP 13194, Ciudad Real

España

ZONA GEOGRÁFICA

Retuerta del Bullaque - Castilla La Mancha - España
Incluyen las siguientes parcelas del término municipal de Retuerta del Bullaque (Ciudad Real), parcelas 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc y 449eca del polígono 9, y las parcelas 860a, 860b y 860c del polígono 23.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0054

08.08.2009

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. Name to be registered

Dehesa del Carrizal

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

WINE

Red and White Wine

Monovarietal and blended reds with a morello, cherry or sour-cherry colour depending on the wine, with a medium to medium/high colour intensity. Fruity aromas with mountain notes. Taste of compote with a long and rich aftertaste.

The white has a greeny straw-yellow colour, with a slightly bright intensity. Aroma of exotic fruit and stone fruit flesh. Butter, cream, yeast. Dry, unctuous, almost oily. Tannins from new wood. Tropical fruit, lees and toast. Powerful and fresh aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 in grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	120

For limits that have not been specified, the general legislation in force must be complied with.

5. Wine making practices

a. *Essential oenological practices*

Pressing without exceeding 1,5 kg/cm^2 which enables no more than 75 litres per 100 kg of harvest to be obtained. Reds: alcoholic fermentation at a temperature which never exceeds 35 °C. Malolactic fermentation at a maximum temperature of 25 °C for a minimum of seven days. Ageing in French and/or American and/or European oak barrels and wooden vats. Whites: cold maceration for 6-12 hours at a maximum temperature of 16 °C. At least 25 % of the must obtained should ferment over its sediment in barrels.

b. *Maximum yields*

Cabernet Sauvignon and Tempranillo

10 000 kg of grapes per hectare

Cabernet Sauvignon and Tempranillo

70 hectolitres per hectare

Syrah and Petit Verdot

12 000 kg of grapes per hectare

Syrah and Petit Verdot

84 hectolitres per hectare

Merlot

8 500 kg of grapes per hectare

Merlot

59,5 hectolitres per hectare

Chardonnay

9 000 kg of grapes per hectare

Chardonnay

63 hectolitres per hectare

6. Demarcated geographical area

The area includes the following parcels in the municipality of Retuerta del Bullaque (Ciudad Real), parcels 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc and 449eca of polygon 9, and parcels 860a, 860b and 860c of polygon 23.

The surface area of the vineyard is 26,2764 hectares.

7. Main wine grapes variety(ies)

CHARDONNAY

SYRAH

CABERNET SAUVIGNON

8. Description of the link(s)

1. Detailed information about the geographical area (natural and human factors):

The geographical area is characterised by the existence of areas of stony ground and narrow channels of water. It is situated in a depression, on a north-facing hillside, protected by a hill that shades the vineyard in the early hours of the evening, and crossed by the Carrizal. This stream provides moisture, with mist even during the summer, resulting in wines that are almost Atlantic in nature, in contrast to the Mediterranean wines from the surrounding areas.

The altitude, almost 800 metres above sea level, causes great differences in temperature between day and night and slow maturation, and in exceptional years the maturation period can last for up to 60 days from ripening to harvest. The temperature variation during the maturation period is also greater than in the surrounding area.

The soil is characterised by a coarse texture, with areas in which up to 80 % of the fraction is greater than 2 mm. During soil formation, the stream transported quartzite, which was of primary importance as it formed a layer with a coarse texture and of considerable thickness above the lower strata of loamy soil. The soil is quartzite soil and is acidic, with a pH between 4,7 and 6, which is much lower than the pH of the surrounding area.

The geographical area is shielded by Mediterranean mountainous terrain, which shelters against the hot southerly winds, preventing higher temperatures. It is

characterised by species such as holm oak, pine, heather, rockrose, rosemary and thyme.

2. Information on the quality or characteristics of the wine due fundamentally or exclusively to the geographical environment:

The wines produced are Atlantic in nature, in contrast to the Mediterranean wines from the surrounding area. They are characterised by the absence of warm notes, aromas reminiscent of scrubland (thyme, rosemary and heather) and resinous and soothing notes (pine and eucalyptus), or exotic fruit and stone fruit flesh in the white wines.

The wines are fresh and balanced, with a good acidity. The red wines, with mature tannins, are smooth and elegant, while the white wines are fresh, with a higher acidity than is typical of wines from the surrounding area.

Both the red and white wines allow for long periods of ageing in the bottle.

3. Link between the characteristics of the geographical area and the quality of the wine:

The altitude and orientation of the geographical area, protecting it from hot, dry winds, the fact that the vineyard is shaded in the evening and the moisture provided by the stream result in a temperature range which allows the tannin to ripen sufficiently. This creates wines with an absence of warm notes and a notable Atlantic nature. The red wines are characterised by a smooth taste, with mature tannins and a long and rich aftertaste, while the white wines have a potent and fresh aftertaste.

The coarse texture of the soil and the transportation of quartzite by the stream raise the soil's acidity, resulting in fresh, balanced wines with a higher acidity than is typical of wines from the surrounding area. This allows for longer periods of ageing in the bottle.

The presence of scrubland, with typical plant species (rockrose, heather, thyme, lavender, rosemary, etc.) surrounding the vineyard, gives the wine's aroma characteristic scrubland notes and soothing hints, or notes of exotic fruit and stone fruit flesh in the white wines.

9. Essential further conditions

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Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination à enregistrer

Dehesa del Carrizal

2. Type d'indication géographique

AOP — Appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

4. Description du ou des vins

VIN

Vin rouge et blanc

Rouge monocépage et rouge assemblé avec une couleur griotte, cerise ou cerise acide selon le vin, avec une intensité de couleur moyenne à moyenne/élevée. Arômes fruités avec des notes de montagne. Goût de compote avec un arrière-goût riche et de longue durée.

Le blanc a une couleur jaune paille verdâtre, avec une intensité légèrement brillante. Arôme de fruits exotiques et chair de fruits à noyau. Beurre, crème, levure. Sec, onctueux, presque gras. Tanins de bois neuf. Fruits tropicaux, lies et toast. Arrière-goût puissant et frais.

Caractéristiques analytiques générales

Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4 en grammes par litre, exprimée

	en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	16,7
Teneur maximale totale en dioxyde de soufre (en milligrammes par litre)	120

En ce qui concerne les valeurs limites non indiquées, la législation générale en vigueur doit être respectée.

5. Pratiques vitivinicoles

a. *Pratiques œnologiques essentielles*

Pressurage sans dépasser 1,5 kg/cm^2, ce qui permet d'obtenir au maximum 75 litres par 100 kg de récolte. Les vins rouges: fermentation alcoolique à une température qui ne dépasse jamais 35 °C. Fermentation malolactique à une température maximale de 25 °C pendant au moins sept jours. Vieillissement en fûts de chêne et en cuves de bois français et/ou américain et/ou européen. Les vins blancs: macération à froid pendant 6 à 12 heures à une température maximale de 16 °C. Au moins 25 % du moût obtenu doit fermenter sur ses lies dans des fûts.

b. *Rendements maximaux*

Cabernet Sauvignon et Tempranillo

10 000 kg de raisins par hectare

Cabernet Sauvignon et Tempranillo

70 hectolitres par hectare

Syrah et Petit Verdot

12 000 kg de raisins par hectare

Syrah et Petit Verdot

84 hectolitres par hectare

Merlot

8 500 kg de raisins par hectare

Merlot

59,5 hectolitres par hectare

Chardonnay

9 000 kg de raisins par hectare

Chardonnay

63 hectolitres par hectare

6. Zone délimitée

La zone comprend les parcelles suivantes de la municipalité de Retuerta del Bullaque (Ciudad Real): les parcelles 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc et 449eca du polygone 9, et les parcelles 860a, 860b et 860c du polygone 23.

La superficie du vignoble est de 26,2764 hectares.

7. Cépages principaux

CHARDONNAY

SYRAH

CABERNET SAUVIGNON

8. Description du ou des lien(s)

1. Informations détaillées sur la zone (facteurs naturels et humains):

La zone se caractérise par l'existence de zones de sols pierreux et de canaux d'eau étroits. Elle est située dans une dépression, à flanc de coteau nord, protégée par une colline qui ombrage le vignoble aux premières heures du soir, et traversée par le Carrizal. Ce ruisseau apporte de l'humidité, avec de la brume même pendant l'été, ce qui donne des vins qui sont presque de nature atlantique, contrairement aux vins méditerranéens des régions environnantes.

L'altitude — près de 800 mètres au-dessus du niveau de la mer — engendre de grandes variations de température entre le jour et la nuit et une maturation lente, et dans des années exceptionnelles, la période de maturation peut durer jusqu'à 60 jours de la maturité à la vendange. La variation de température pendant la période de maturation est également plus importante que dans la zone environnante.

Le sol est caractérisé par une texture grossière, avec des zones dans lesquelles jusqu'à 80 % de la fraction est supérieure à 2 mm. Lors de la formation du sol, le ruisseau a transporté du quartzite, qui a été d'une importance primordiale puisqu'il a formé une couche de texture grossière et d'épaisseur considérable au-dessus des couches inférieures du sol argileux. Le sol est composé de quartzite et est acide, avec un pH compris entre 4,7 et 6, ce qui est beaucoup plus bas que le pH de la zone environnante.

La zone est protégée par un terrain montagneux méditerranéen, qui offre une protection contre les vents chauds du sud et empêche la hausse des températures. Elle se caractérise par des espèces telles que le chêne vert, le pin, la bruyère, le ciste, le romarin et le thym.

2. Informations sur la qualité ou les caractéristiques du vin dues fondamentalement ou exclusivement au milieu géographique:

Les vins produits sont de nature atlantique, contrairement aux vins méditerranéens de la région environnante. Ils se caractérisent par l'absence de notes chaudes, d'arômes rappelant la garrigue (thym, romarin et bruyère) et de notes résineuses et apaisantes (pin et eucalyptus), ou de chair de fruits exotiques et de fruits à noyau dans les vins blancs.

Les vins sont frais et équilibrés, avec une bonne acidité. Les vins rouges, aux tanins matures, sont doux et élégants, tandis que les vins blancs sont frais, avec une acidité plus élevée que celle des vins des environs.

Les vins rouges et blancs permettent de longues périodes de vieillissement en bouteille.

3. Lien entre les caractéristiques de la zone géographique et la qualité du vin:

L'altitude et l'orientation de la zone, qui la protège des vents chauds et secs, le fait que le vignoble soit ombragé le soir ainsi que l'humidité apportée par le ruisseau offrent une plage de températures qui permet une maturation suffisante des tanins. On obtient ainsi des vins sans notes chaudes et d'un caractère atlantique notable. Les vins rouges se caractérisent par un goût doux, avec des tanins matures et un arrière-goût long et riche, tandis que les vins blancs ont un arrière-goût puissant et frais.

La texture grossière du sol et le transport de quartzite par le ruisseau augmentent l'acidité du sol, ce qui donne des vins frais et équilibrés avec une acidité plus élevée que les vins typiques de la région environnante. Cela permet un vieillissement plus long en bouteille.

La présence de garrigue, avec des espèces végétales typiques (ciste, bruyère, thym, lavande, romarin, etc.) entourant le vignoble, donne au vin des notes aromatiques caractéristiques de garrigue et des notes apaisantes, ou des notes de fruits exotiques et de chair de fruits à noyau dans les vins blancs.

9. Autres conditions essentielles

—

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Nombre que debe registrarse

«Dehesa del Carrizal».

2. Tipo de indicación geográfica

DOP. Denominación de origen protegida.

3. Categorías de productos vitícolas

1. Vino.

4. Descripción del (de los) vino(s)

VINO

Vino Tinto y Blanco.

Tintos monovarietales y ensamblados de color rojo picota, cereza y guinda según el vino, de intensidad media a media alta. Aromas frutales con notas de monte. Gusto a compota, largo y rico final.

El vino blanco es amarillo pajizo-verdoso ligeramente subido de color. Aroma de fruta exótica y fruta blanca de hueso. Mantequilla, mantecados, levaduras. Seco, untuoso, casi graso. Tanino de madera nueva. Fruta tropical, lías y tostados. Final potente y fresco.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol)	
Grado alcohólico volumétrico adquirido mínimo (en % vol)	12
Acidez total mínima	4 gramos por litro, expresada en ácido tartárico

Acidez volátil máxima (en miliequivalentes por litro)	16,7
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	120

En los límites no señalados se cumplirá la normativa general vigente.

5. Prácticas vitivinícolas

a. *Prácticas enológicas esenciales*

Prensado sin sobrepasar 1,5 kg/cm^2 que no permitirá obtener más de 75 litros por cada 100 kg de vendimia. En los vinos tintos: fermentación alcohólica a temperatura que no supera nunca los 35 °C. Fermentación maloláctica a temperatura que no supera los 25 °C que dura un mínimo de 7 días. Envejecimiento en barricas de roble francés y/o americano y/o europeo y tinos de madera. En los vinos blancos: Maceración en frío durante 6-12 horas a temperatura máxima de 16 °C. Al menos el 25 % del mosto obtenido fermentará sobre lías en barricas.

b. *Rendimientos máximos*

Cabernet Sauvignon y Tempranillo

10 000 kg de uvas por hectárea

Cabernet Sauvignon y Tempranillo

70 hectolitros por hectárea

Syrah y Petit Verdot

12 000 kg de uvas por hectárea

Syrah y Petit Verdot

84 hectolitros por hectárea

Merlot

8 500 kg de uvas por hectárea

Merlot

59,5 hectolitros por hectárea

Chardonnay

9 000 kg de uvas por hectárea

Chardonnay

63 hectolitros por hectárea

6. Zona geográfica delimitada

Incluyen las siguientes parcelas del término municipal de Retuerta del Bullaque (Ciudad Real), parcelas 449a, 449ec, 449ea, 449eb, 449ada, 449adb, 449adc y 449eca del polígono 9, y las parcelas 860a, 860b y 860c del polígono 23.

La superficie del viñedo asciende a 26,2764 hectáreas.

7. Principales variedades de uvas de vinificación

CHARDONNAY

SYRAH

CABERNET SAUVIGNON

8. Descripción del (de los) vínculo(s)

1. Información detallada de la zona geográfica (factores naturales y humanos):

La zona geográfica se caracteriza por la existencia de pedrizas y estrechos pasos de agua (boquerones) y está ubicada en una depresión, en la ladera de orientación al norte, protegido por un cerro que deja en umbría la viña a primeras horas de la tarde, y atravesada por el arroyo Carrizal que aporta humedad, con nieblas incluso en verano, dando lugar a vinos casi de carácter atlántico, más que mediterráneos como corresponde a las zonas colindantes.

La altitud próxima a los 800 metros sobre el nivel del mar, provoca grandes diferencias térmicas día-noche, y con ello lentas maduraciones, llegando en años extremos a 60 días del período de maduración desde el envero hasta vendimia-Amplitud térmica en período de maduración también superior a la del entorno.

El suelo se caracteriza por una textura gruesa, con zonas de incluso un 80 % de fracción mayor de 2 mm. En la formación del suelo tuvo primordial importancia el arrastre de cuarcitas por el arroyo, formando una capa de textura gruesa de importante espesor sobre las arcillas de estratos inferiores. Los suelos cuarcíticos, ácidos, con pH entre 4,7 y 6, muy inferior al pH del entorno.

La zona geográfica está arropada por monte mediterráneo, que parapeta los vientos cálidos del sur, evitando las más altas temperaturas, y caracterizado por especies como encinas, pinos, brezos, jaras, romero, tomillo.

2. Información sobre la calidad o características del vino debidas fundamental o exclusivamente al entorno geográfico:

Se producen vinos de carácter atlántico, más que mediterráneos como corresponde a los del entorno, se caracterizan por ausencia de notas cálidas, en nariz, recuerdan a monte bajo (tomillo, romero, brezo) y recuerdos resinosos y balsámicos (pino y eucalipto), o a fruta exótica y fruta blanca de hueso, en los vinos blancos.

Los vinos son frescos, equilibrados, con un buen punto de acidez. Los tintos con tanino maduro, suave, elegante, y los blancos frescos, con acidez superior a la habitual en vinos del entorno.

Tanto los vinos tintos como los blancos permiten largos períodos de envejecimiento en botella.

3. Relación entre las características de la zona geográfica y la calidad del vino:

La altitud y orientación de la zona geográfica, protegida de los vientos cálidos y secos, y el sombreado del viñedo por las tardes, además de la humedad que aporta el arroyo, provoca una amplitud térmica que permite que el tanino puede madurar adecuadamente y se consiguen vinos, con ausencia de notas cálidas, con marcado carácter atlántico, caracterizándose en la fase gustativa los vinos tintos por ser suaves, con tanino maduro y con largo y rico final, y los vinos blancos con final potente y fresco.

La gruesa textura del suelo y el arrastre de las cuarcitas por el arroyo, dan lugar a una elevada acidez del suelo hace que los vinos sean frescos, equilibrados y con acidez superior a la habitual en vinos del entorno, permitiendo envejecer largos períodos en botella.

La presencia de monte bajo, con las especies vegetales típicas (jaras, brezos, tomillos, lavandas, espliegos, romero, etc) abrazando el viñedo, confiere a los vinos características notas en nariz a monte bajo y recuerdos balsámicos, o a fruta exótica y fruta blanca de hueso, en los vinos blancos.

9. Condiciones complementarias esenciales

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WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1252

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Islas Canarias

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Islas Canarias"
Calle La Palmita, 10
38440, La Guancha, Santa Cruz de Tenerife
Islas Canarias

Spain

GEOGRAPHICAL AREA

The production area of the wines covered by this appellation comprises the entire territory of the Canary Islands, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1511

December 23, 2011

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1252

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Islas Canarias

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Islas Canarias"
Calle La Palmita, 10
38440, La Guancha, Santa Cruz de Tenerife
Islas Canarias

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des vins couverts par cette appellation comprend l'ensemble du territoire des îles Canaries en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1511

23.12.2011

ADMINISTRATION COMPÉTENTE
Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1252

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Islas Canarias

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Islas Canarias"
Calle La Palmita, 10
38440, La Guancha, Santa Cruz de Tenerife
Islas Canarias

España

ZONA GEOGRÁFICA

La zona de producción de los vinos amparados por esta denominación está constituida por la totalidad del territorio de las Islas Canarias, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79,(CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1511

23.12.2011

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Islas Canarias»
Nº UE: PDO-ES-A1511
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Islas Canarias

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino
3. Vino de licor
5. Vino espumoso de calidad
9. Vino de aguja gasificado
16. Vino de uvas sobremaduradas

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Vinos blancos y rosados

Breve descripción textual
Blancos: Amarillos con tonos verdosos o ambarinos. Intensidad aromática media-alta y aroma afrutado. Fresco y equilibrado.

Postgusto afrutado. Rosados: De color rosa en toda su gama. Intensidad aromática media-alta. Perfil afrutado y aroma afrutado. Cuerpo moderado. Fresco y equilibrado. Postgusto afrutado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	200

Vinos Tintos

Breve descripción textual
Vinos Tintos: rojos picotas con tonos violáceos y de capa media-alta. Intensidad aromática media-alta. Neta fruta roja. Sabrosos, tanicidad media y persistentes. La prolongación del envejecimiento provoca una mayor persistencia y un incremento de los matices de especias y balsámicos y evolución del color a teja.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11,5
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico

Acidez volátil máxima (en miliequivalentes por litro):	20
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vinos de Licor

Breve descripción textual
Vinos de Licor: Límpidos y brillantes, de color amarillo y aspecto untuoso. En nariz presentan un intenso aroma con recuerdos a pasas, especias, orejones, y los varietales característicos. La boca es aterciopelada, equilibrada e intensa, con un postgusto afrutado y potente. *sulfuroso máximo 200 mgr/l si azúcares ≥ 5 gr/l.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vinos de uvas sobremaduras

Breve descripción textual
Límpidos y brillantes, de color amarillo y aspecto untuoso. En nariz presentan un intenso aroma con recuerdos a pasas, especias,

orejones, y los varietales característicos. La boca es aterciopelada, equilibrada e intensa, con un postgusto afrutado y potente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

Vino espumoso de calidad

Breve descripción textual
Color amarillo pálido a dorado, brillante, con burbuja pequeña y persistente. En nariz muestran aroma limpio y afrutado. En boca es equilibrado, fresco y con un postgusto afrutado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

Vino de aguja gasificado

Breve descripción textual
Vinos con burbuja evidente, de color amarillo para los blancos; gama de rosa para los rosados y rojo–violeta para los tintos. En nariz muestran aromas limpios; los blancos con fruta blanca, los rosados y tintos a frutas rojas. La fase gustativa es amplia, equilibrada y fresca, con postgusto afrutado y neta picor del gas carbónico.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	9,5
Acidez total mínima:	4 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Restricción pertinente en la vinificación
Descripción de la práctica:	
La relación litros vino/100 kg uva no superará los 74 litros de vino por cada 100 kilogramos de uva. La indicación "fermentado en barrica", se utilizará únicamente cuando la fermentación haya ocurrido en envases	

de roble de capacidad máxima de 330 litros, y si han permanecido en ellos al menos 3 meses desde su finalización. El término "barrica" o "roble" se utilizará cuando el plazo de envejecimiento sea al menos de 3 meses y en envases de roble con una capacidad máxima de 330 litros. En estos casos, se deberá indicar en el etiquetado el período de tiempo de estancia en esos envases.

Tipo de práctica enológica:	Práctica cultural
Descripción de la práctica:	
La densidad de plantación mínima será de 800 plantas/Ha, a excepción de las explotaciones tradicionales de Lanzarote donde podrá descender hasta 400 cepas/ha. Los sistemas de conducción utilizados se adaptan a las condiciones edafoclimáticas y buscan la máxima calidad; se aplican los tradicionales canarios: vaso, cordón, parral tradicional, parral bajo y sus variantes; y las conducciones en espaldera. El riego uso del riego está regulado por la Orden de 17 de mayo de 1999 , por la que se regula el riego en viñedos cuya producción se destina a la elaboración de vinos de calidad producidos en regiones determinadas, dentro del territorio de la Comunidad Autónoma de Canarias.	

Tipo de práctica enológica*:*	Práctica enológica específica
Descripción de la práctica:	
El grado alcohólico natural mínimo de los lotes unitarios de vendimia será de 10,00% Vol. para vinos blancos y rosados; 11,50% Vol. para tintos; 15,00% vol. para vinos de licor; 17,00% vol. para vinos de uva sobremadurada; y 10,00% vol. para los espumosos de calidad y de aguja gasificados.	

b. Rendimientos máximos

Rendimiento máximo:

10000 kilogramos de uvas por hectárea

Rendimiento máximo:
74 hectolitro por hectárea

5. ZONA DELIMITADA

La zona de producción de los vinos amparados por esta denominación está constituida por la totalidad del territorio de las Islas Canarias.

6. PRINCIPALES UVAS DE VINIFICACIÓN

BERMEJUELA, MARMAJUELO
VIJARIEGO BLANCO
VERDELLO
TINTILLA
SABRO
NEGRAMOLL
MOSCATEL DE ALEJANDRIA
MALVASIA VOLCANICA
MALVASIA ROSADA
MALVASIA AROMATICA, MALVASIA DE SITGES
LISTAN NEGRO
GUAL
FORASTERA BLANCA
DORADILLA
CASTELLANA NEGRA

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
La localización de las Canarias, con un régimen característico de vientos alisios, la corriente fría atlántica, la baja pluviometría media anual; los terrenos, sueltos, permeables, fértiles y ligeramente ácidos, fruto de su naturaleza volcánica; las particularidades de un viñedo cultivado a pie franco por la ausencia de filoxera, el extenso patrimonio varietal; y, finalmente, los característicos sistemas de conducción y cultivo aplicados, hacen que estos vinos muestren unas características únicas que han sido reconocidos desde el siglo XVI con el nombre genérico de “Canary”, fundamentalmente asociados a los obtenidos de la variedad Malvasía

8. OTRAS CONDICIONES ESENCIALES

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	
No aplica	

Marco jurídico:	En la legislación nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
El embotellado de vinos amparados por la Denominación de Origen Protegida “ Las Islas Canarias" deberá ser realizado exclusivamente en las bodegas inscritas en el correspondiente registro de bodegas, perdiendo el vino, en otro caso, el derecho al uso del nombre de la DOP.	

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1253

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Lanzarote

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Lanzarote"
C/Arrecife, 9. San Bartolomé de Lanzarote
CP:35550, Las Palmas
Islas Canarias

Spain

GEOGRAPHICAL AREA

The production, storage, aging and bottling area of these wines includes the entire island of Lanzarote (Canary Islands-Spain).

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0113

November 15, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1253

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Lanzarote

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Lanzarote"
C/Arrecife, 9. San Bartolomé de Lanzarote
CP:35550, Las Palmas
Islas Canarias

Espagne

AIRE GÉOGRAPHIQUE

L'aire d'élaboration, de stockage, de vieillissement et d'embouteillage de ces vins comprend l'intégralité de l'île de Lanzarote (îles Canaries - Espagne).

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0113

15.11.1996

ADMINISTRATION COMPÉTENTE
Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1253

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Lanzarote

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Lanzarote"
C/Arrecife, 9. San Bartolomé de Lanzarote
CP:35550, Las Palmas
Islas Canarias

España

ZONA GEOGRÁFICA

La zona de elaboración, almacenamiento, envejecimiento y embotellado de estos vinos incluye la totalidad de la isla de Lanzarote (Islas Canarias-España).

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0113

15.11.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Lanzarote»
Nº UE: PDO-ES-A0113
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Lanzarote

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino
3. Vino de licor
4. Vino espumoso
5. Vino espumoso de calidad
16. Vino de uvas sobremaduradas

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

VINO - Vinos Blancos, Rosados y Tintos

Breve descripción textual
Los vinos serán blancos, rosados y tintos, con y sin madera. Todos visualmente son límpidos y brillantes. Los blancos de color amarillo

pajizo a verdoso. Los rosados y tintos podrán presentar color rojo en toda su gama. En nariz son francos, con aromas frutales y florales de intensidad media. En boca son frescos, equilibrados y persistentes. En vinos envejecidos en barrica se observan notas de vainilla, especias, balsámicas y tostado, con un postgusto intenso y persistente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	9
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO DE LICOR

Breve descripción textual
Los Vinos de licor son visualmente límpidos, de color amarillo pajizo a ámbar, para los blancos; de color piel de cebolla a rosa frambuesa pudiendo presentar ribetes violáceos para los rosados y color rojo en toda su gama para los tintos. En nariz son francos, presentan aromas frutales y florales. Frutas maduras, pasificadas y confitadas. En boca es un vino denso, sabroso, equilibrado y muy complejo.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico

Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	150

VINO ESPUMOSO

Breve descripción textual
Los Vinos espumosos son visualmente límpidos en los que se aprecia una burbuja fina corona constante. En nariz presenta aroma limpio de fruta fresca y flores blancas. Notas de panadería. Los rosados se presentan como vinos francos con aromas frutales. En boca agradable, fino y elegante.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	5,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

VINO ESPUMOSO DE CALIDAD

Breve descripción textual
Los Vinos espumosos de Calidad son visualmente límpidos en los que se aprecia una burbuja fina corona constante. En nariz presenta aroma limpio de fruta fresca y flores blancas. Notas de panadería. Los

rosados se presentan como vinos francos con aromas frutales. En boca agradable, fino y elegante.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

VINO DE UVAS SOBREMADURADAS

Breve descripción textual
Los Vinos de Uva Sobremadurada, visualmente son límpidos y brillantes, de color amarillo oro-dorado para variedades blancas o morado para variedades tintas. En nariz son francos, con una intensidad aromática alta. En boca son bastante untuosos y frutales.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	13
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	1,5
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Restricción pertinente en la vinificación
Descripción de la práctica:	
Para la extracción de mosto de uva fresca en elaboraciones en virgen o de vinos de los orujos fermentados en elaboraciones en tinto, solo podrán utilizarse sistemas mecánicos que no dañen los componentes sólidos de racimo, en especial, quedará prohibido el empleo de máquinas estrujadoras de acción centrífuga de alta velocidad, así como la utilización de prensas conocidas como “continuas”, en las que la presión es ejercida por un tornillo de Arquímedes en su avance contra un contrapeso. También queda expresamente prohibido utilizar prácticas de precalentamiento de mosto o vino en presencia de los orujos, tendentes a forzar la extracción de la materia colorante.	

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	
La vendimia se realizará de forma selectiva, usando solo partidas de uva sana, con un mínimo de graduación alcohólica natural de 10,5% vol. para las variedades destinadas a elaborar vinos blancos, rosados, tintos y espumosos; 12% vol. para las destinadas a elaborar vinos de licor; y 16% vol. para las destinadas a elaborar vinos de uva sobremadurada. Se aplicarán presiones adecuadas para la extracción del mosto y del vino y su separación de los orujos, con un rendimiento máximo del 74%.	

***Tipo de práctica enológica**:*	Práctica cultural
Descripción de la práctica:	

Los sistemas de cultivo y prácticas serán las que sin ser las tradicionales de la isla (capa de arena volcánica y protección contra el viento con hoyos o muros de piedra) respeten o mejoren la calidad del producto. Densidad de plantación: no excederá 3000 cepas/ha. Los sistemas de formación y conducción serán de pie y brazos bajos con poda en rastra y el de parral. Se autoriza el riego de apoyo en la formación de la viña y el viñedo en producción, siempre que sea para mejorar la calidad.

b. Rendimientos máximos

Rendimiento máximo:
7000 kilogramos de uvas por hectárea

Rendimiento máximo:
51,80 hectolitros por hectárea

5. ZONA DELIMITADA

La zona de elaboración, almacenamiento, envejecimiento y embotellado de estos vinos incluye la totalidad de la isla de Lanzarote.

6. PRINCIPALES UVAS DE VINIFICACIÓN

VIJARIEGO BLANCO
SYRAH
NEGRAMOLL
MOSCATEL DE ALEJANDRIA
LISTAN NEGRO
LISTAN BLANCO DE CANARIAS

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
Todas las categorías de vinos son elaboradas con variedades de uva “autóctonas” adaptadas a condiciones de escasa pluviometría (150 mm), viento y sistema de cultivo. El cultivo se desarrolla en zonas cubiertas por cenizas volcánicas de espesor variable y protegidos contra el viento por muretes de piedra. Esto proporciona vinos en los que el equilibrio volcánico-mineral-acidez está perfectamente conseguido y constituye la característica diferenciadora del vino de Lanzarote

8. OTRAS CONDICIONES ESENCIALES

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
La especificidad del producto y la necesidad de proteger la reputación del nombre vinculado a la denominación de origen, exigen que el embotellado de vinos amparados por la Denominación de Origen "Lanzarote" deberá ser realizado exclusivamente en las bodegas inscritas en el correspondiente registro de bodegas, perdiendo el vino, en otro caso, el derecho al uso de la denominación.	

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	

En las etiquetas de vinos amparados figurará de forma destacada el nombre de la denominación de origen “Lanzarote”. Todos los tipos de envases de vino para el consumo deberán ir provistos de precintos de garantía, etiquetas o contraetiquetas numeradas, expedidas por el órgano de gestión, que deberán ser colocadas en la propia bodega, y siempre de forma que no permita una segunda utilización.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1254

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

La Palma

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida “La Palma”
Calle Esteban Acosta Gómez, nº 7
CP: 38740, Fuencaliente de la Palma
Islas Canarias

Spain

GEOGRAPHICAL AREA

The production area of the wines protected by the protected designation of origin "La Palma" is made up of the land located in the following sub-zones of the Island of La Palma:
- Northern Sub-zone of La Palma: municipalities of Tijarafe, Puntagorda, Garafía, Barlovento, San Andrés and Sauces and Puntallana.
- Hoyo de Mazo Sub-zone: municipalities of Santa Cruz de La Palma, Breña Alta, Breña Baja and Villa de Mazo.

- Fuencaliente sub-zone: municipalities of Fuencaliente, Los Llanos, El Paso and Tazacorte.

The production area is located in the Autonomous Community of Canarias, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0510

November 15, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1254

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

La Palma

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "La Palma"
Calle Esteban Acosta Gómez, nº 7
CP: 38740, Fuencaliente de la Palma
Islas Canarias

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des vins protégés par l'appellation d'origine protégée "La Palma" est constituée des terres situées dans les sous-zones suivantes de l'île de La Palma:
- Sous-zone au nord de La Palma: communes de Tijarafe, Puntagorda, Garafía, Barlovento, San Andrés y Sauces et Puntallana.
- Sous-zone de Hoyo de Mazo: communes de Santa Cruz de La Palma, Breña Alta, Breña Baja et Villa de Mazo.
-

- Sous-zone de Fuencaliente: communes de Fuencaliente, Los Llanos, El Paso et Tazacorte.

L'aire de production se situe dans la communauté autonome des Canaries, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0510

15.11.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1254

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

La Palma

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida “La Palma”
Calle Esteban Acosta Gómez, nº 7
CP: 38740, Fuencaliente de la Palma
Islas Canarias

España

ZONA GEOGRÁFICA

La zona de producción de los vinos protegidos por la denominación de origen protegida ‘La Palma’ está constituida por los terrenos ubicados en las subzonas de la Isla de La Palma siguientes:

- Subzona Norte de La Palma: municipios de Tijarafe, Puntagorda, Garafía, Barlovento, San Andrés y Sauces y Puntallana.
- Subzona Hoyo de Mazo: municipios de Santa Cruz de La Palma, Breña Alta, Breña Baja y Villa de Mazo.

- Subzona Fuencaliente: municipios de Fuencaliente, Los Llanos, El Paso y Tazacorte.

La zona de producción se localiza en la Comunidad Autónoma de Canarias, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0510

15.11.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«La Palma»
Nº UE: PDO-ES-A0510
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

La Palma

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino
3. Vino de licor
4. Vino espumoso
8. Vino de aguja
16. Vino de uvas sobremaduradas

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

VINO - Vinos Blancos, Rosados y Tintos

Breve descripción textual
Los vinos serán blancos, rosados, claretes, y tintos, con y sin madera; limpios, brillantes y con las características propias de la variedad con la

que se elaboran. Los blancos, de color amarillo en toda su gama; y los tintos y rosados rojo en toda su gama. Tendrán que ser límpidos y brillantes. En nariz, limpios y con los aromas propios de la variedad. En boca, frescos, sabrosos y equilibrados. En el caso de ser sometidos a un proceso de envejecimiento, y/o los vinos de Tea, deberán presentar las características aromáticas y gustativas propias de dicha maduración. Los vinos de Tea presentarán una graduación mínima de 11% vol los blancos y rosados, y 12% vol los tintos.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,9
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO DE LICOR

Breve descripción textual
Obtenido según el método tradicional, a partir de las variedades blancas. Visualmente será de color amarillo y aspecto untuoso, siendo límpidos y brillantes. En nariz presentarán aroma intenso con recuerdos a pasas y especias y en boca serán aterciopelados, equilibrados e intensos, con un postgusto afrutado y potente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15

Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	2
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO ESPUMOSO

Breve descripción textual
Obtenido según el método tradicional, a partir de las variedades blancas. En fase visual limpio y brillante con presencia de finas burbujas, de color amarillo pálido a dorado. En nariz serán limpios y afrutados, y en boca equilibrado, fresco y con postgusto afrutado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	185

VINO DE AGUJA

Breve descripción textual
Obtenido según el método tradicional, a partir de las variedades blancas y tintas. En fase visual será limpio y brillante con presencia de finas burbujas. El color puede ir del amarillo acerado a amarillo dorado, en el caso de ser elaborados con variedades blancas, y de tonos rosa

fresa piel de cebolla, en los casos de utilizar para su elaboración variedades tintas. En nariz, serán limpios, con intensidad media a alta, y aromas primarios pudiendo aparecer notas de panadería. En boca el vino será sabroso y equilibrado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	10
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,9
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO DE UVAS SOBREMADURADAS - Vino naturalmente dulce y Malvasía dulce

Breve descripción textual
Elaborado a partir de uva sobremadurada por los procedimientos tradicionales de la zona (retrasando la recolección mediante "vendimia tardía"), cuyo contenido en azúcares residuales supere los 45 gramos por litro. En la fase visual serán límpidos, brillantes, de color amarillo dorado hasta el yodado en elaboraciones en blanco y color coincidente con los tintos en elaboraciones en tinto y de aspecto untuoso. En su fase olfativa, de aroma intenso y los propios de la variedad o variedades utilizadas en su elaboración. En su fase gustativa serán vinos aterciopelados, equilibrados, intensos y potentes, pudiendo presentar toques finales amargos.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	13
Acidez total mínima:	3,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	2
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	
La vendimia se hará de forma selectiva, usando únicamente partidas de uva sana con un mínimo de graduación alcohólica natural de 10% en vol. para todas las variedades, salvo para las Malvasía Aromática y Volcánica, destinadas a elaborar vinos de Malvasía dulce, cuya graduación alcohólica natural mín. será de 13% vol. La elaboración se realizará en depósitos o recipientes que garanticen la sanidad del vino y las técnicas empleadas tenderán a la obtención de productos de máxima calidad, manteniendo los caracteres tradicionales de los tipos de vinos amparados. Se aplicarán presiones adecuadas para la extracción del mosto y del vino y su separación de los orujos, con un rendimiento máx. del 70%.	

Tipo de práctica enológica:	Restricción pertinente en la vinificación
Descripción de la práctica:	

Para la elaboración de vinos protegidos, tanto blancos como tintos, sólo podrán utilizarse sistemas mecánicos que no dañen los componentes sólidos del racimo; en especial quedará prohibido el empleo de máquinas estrujadoras de acción centrífuga de alta velocidad. También queda expresamente prohibido utilizar prácticas de precalentamiento de mosto o vinos en presencia de los orujos, tendentes a forzar la extracción de las materias colorantes. Queda expresamente prohibida la utilización de prensas conocidas como "continuas" en las que la presión es obtenida por un tornillo de Arquímedes en su avance contra un contrapeso.

***Tipo de práctica enológica**:*	Práctica cultural
Descripción de la práctica:	
Los sistemas de cultivo y prácticas serán las adecuadas para conseguir las mejores calidades. Densidades de plantación: Para marco real, en rastra o parral, entre 830 y 1000 cepas/ha. Densidad media en espaldera o vaso bajo, hasta 3300 cepas/ha. Densidad alta en "Lira Palmera" hasta 6250 cepas/ha). Sistemas de conducción, rastra sobre picón o empedrados; parrales de madera o metálicos; espaldera; vaso bajo y/o alto; “Lira Palmera”; viña entutorada o vaso entutorado. Se permitirá el riego en nuevas plantaciones, replantaciones o plantaciones sustitutivas durante todo el año, los 3 primeros años. En el resto, todo el año salvo entre envero y vendimia, a excepción de un "golpe de calor".	

b. Rendimientos máximos

Rendimiento máximo:
10000 kilogramos de uvas por hectárea

Rendimiento máximo:
70 hectolitros por hectárea

5. ZONA DELIMITADA

La zona de producción de los vinos protegidos por la denominación de origen protegida 'La Palma' está constituida por los terrenos ubicados en las subzonas de la Isla de La Palma siguientes: Subzona Norte de La Palma: municipios de Tijarafe, Puntagorda, Garafía, Barlovento, San Andrés y Sauces y Puntallana. Subzona Hoyo de Mazo:
municipios de Santa Cruz de La Palma, Breña Alta, Breña Baja y Villa de Mazo. Subzona Fuencaliente: municipios de Fuencaliente, Los Llanos, El Paso y Tazacorte.

6. PRINCIPALES UVAS DE VINIFICACIÓN

BERMEJUELA, MARMAJUELO
ALBILLO
VIJARIEGO BLANCO
VERDELLO
TINTILLA
SABRO
NEGRAMOLL
MOSCATEL DE ALEJANDRIA
MALVASIA VOLCANICA
MALVASIA ROSADA
MALVASIA AROMATICA, MALVASIA DE SITGES
LISTAN NEGRO
GUAL
FORASTERA BLANCA
DORADILLA
CASTELLANA NEGRA

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
Todos los vinos amparados por esta denominación de origen, serán elaborados con variedades de uva "autóctonas", que han desaparecido hace siglos, de sus regiones europeas de origen a causa de la filoxera, y que se han adaptado perfectamente al suelo volcánico y clima atlántico con influencia de los vientos alisios, lo que provoca una amplitud térmica a lo largo del año y una oscilación de temperatura importante entre el día y la noche, con precipitaciones escasas pero suficientes que influyen en la óptima maduración de la uva, dando unos vinos de elevada calidad.

8. CONDICIONES COMPLEMENTARIAS ESENCIALES

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
La necesidad de proteger la reputación del nombre vinculado a la denominación de origen, requiere que las elaboraciones se realicen en el territorio insular, ya que el transporte a granel del vino sin envasar fuera de la zona protegida, influiría definitivamente en una merma de la calidad del producto, eso unido a las necesidades de transporte refrigerado de la uva, haría inviable su competitividad en el mercado.	

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	

En las etiquetas de vinos amparados figurará obligatoriamente de forma destacada el nombre de la denominación de origen "La Palma".
Los vinos amparados podrán usar las indicaciones relativas a las categorías de envejecimientos. Los vinos de Tea podrán hacer uso en el etiquetado de la indicación "Vino de tea", siempre que cumplan lo establecido.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1255

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Pasas de Málaga

GOOD(S)

1. **Raisin**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de las Denominaciones de Origen “Málaga”, “Sierras de Málaga” y “Pasas de Málaga"
Plaza de los Viñeros, 1
CP 29008, Málaga

Spain

GEOGRAPHICAL AREA

Malaga - Andalusia - Spain.
There are various vineyard spots in the province of Malaga, distributed in the four cardinal points. In two of these areas, the grapes are traditionally used mainly to produce raisins. The main area coincides with the natural region of Axarquía in the eastern part of the province of Malaga, east of the capital. The other spot is located at the opposite western end of the Malaga coast.

The defined geographical area of the PDO corresponds to the following municipalities:

COMARCA DE LA AXARQUÍA
Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, El Borge, Canillas de Acietuno, Canillas de Albaida, Colmenar, Comares, Competa, Cútar, Frigiliana, Iznate, Macharaviaya, Málaga, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo Salares Sayalonga Sedella, Torrox, Totalán, Vélez, Málaga, Viñuela.

ZONA MANILVA
Casares, Manilva, Estepona.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) No. 579/2013 dated June 17, 2013 entering a designation in the Register of Protected Designations of Origin and Protected Geographical Indications [Pasas de Málaga (PDO)].

Official Journal of the European Union L169 dated 21.06.2013

PDO-ES-0849

June 21, 2013

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1255

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Pasas de Málaga

PRODUIT(S)

1. **Raisin sec**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de las Denominaciones de Origen "Málaga", "Sierras de Málaga" y "Pasas de Málaga"
Plaza de los Viñeros, 1
CP 29008, Málaga

Espagne

AIRE GÉOGRAPHIQUE

Málaga - Andalousie - España.
La province de Malaga compte plusieurs zones viticoles, réparties aux quatre points cardinaux. Dans deux de ces zones, le raisin est traditionnellement destiné, pour sa plus grande part, à la fabrication de raisins secs. La zone principale correspond à la région naturelle de l'Axarquia dans la partie orientale de la province de Malaga, à l'est de la capitale. L'autre zone se situe à l'extrémité occidentale du littoral de Malaga.

L'aire géographique délimitée de l'AOP correspond aux municipalités suivantes:

Région de l'Axarquia
Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, El Borge, Canillas de Acietuno, Canillas de Albaida, Colmenar, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Málaga, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo Salares Sayalonga Sedella, Torrox, Totalán, Vélez, Málaga, Viñuela.

Zone de Manilva:
Casares, Manilva, Estepona.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) n°579/2013 de la Commission du 17 juin 2013 enregistrant une dénomination dans le registre des appellations d'origine protégées et des indications géographiques protégées [Pasas de Málaga (DOP)].

Journal officiel de l'Union européenne L169 du 21.06.2013

PDO-ES-0849

21.06.2013

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1255

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Pasas de Málaga

PRODUCTO(S)

1. **Uva pasa**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de las Denominaciones de Origen “Málaga”, “Sierras de Málaga” y “Pasas de Málaga"
Plaza de los Viñeros, 1
CP 29008, Málaga

España

ZONA GEOGRÁFICA

Málaga - Andalucía - España
Existen diversas manchas de viñedo en la provincia de Málaga, distribuidas en los cuatro puntos cardinales. En dos de esas zonas el destino tradicional y mayoritario de la uva es la obtención de pasas. La zona principal coincide con la comarca natural de la Axarquía en la zona oriental de la provincia de Málaga, al este de la capital.
La otra mancha se sitúa en el extremo opuesto occidental del litoral malagueño.

La zona geográfica delimitada de la DOP corresponde a los siguientes términos municipales:

COMARCA DE LA AXARQUÍA
Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, El Borge, Canillas de Acietuno, Canillas de Albaida, Colmenar, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Málaga, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo Salares Sayalonga Sedella, Torrox, Totalán, Vélez, Málaga, Viñuela.

ZONA MANILVA
Casares, Manilva, Estepona.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) No 579/2013 de la Comisión de 17 de junio de 2013 por el que se inscribe una denominación en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas [Pasas de Málaga (DOP)].

Diario Oficial de la Unión Europea L169 de 21.06.2013

PDO-ES-0849

21.06.2013

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'PASAS DE MÁLAGA'

EC No: ES-PDO-0005-0849-24.01.2011

PGI ( ) PDO (X)

1. Name:

'Pasas de Málaga'

2. Member State or Third Country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. *Type of product:*

Class 1.6.: Fruit, vegetables, cereals, fresh or processed

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

Definition

Traditional 'Pasas de Málaga' are obtained by sun-drying the ripe fruit of the Muscat of Alexandria variety of *Vitis vinifera* L., also known as Moscatel Gordo or Moscatel de Málaga.

Physical characteristics

—Size: in the International Organisation for Vine and Wine's Descriptor List for Grape Varieties and *Vitis* Species, berry size is graded as follows: 1 very small, 3 small, 5 medium, 7 large, 9 very large. Muscat of Alexandria is classed as 7 ('large') so it is a large berry.

— Colour: uniform purple black

— Shape: rounded

—The peduncle may still be attached if the grapes are removed from the bunch manually.

—Skin: in the OIV Descriptor List 'thickness of skin' is graded as follows: 1 very thin, 3 thin, 5 medium, 7 thick and 9 very thick. Muscat of Alexandria is classed as 5 ('medium'). As the berries do not undergo any treatment that impairs the skin, the raisins therefore have a skin of medium thickness.

Chemical characteristics

The degree of moisture must be less than 35 %. The sugar content must be greater than 50 % by weight.

— Acidity: from 1,2 to 1,7 % expressed as tartaric acid

— pH: from 3,5 to 4,5

— Water soluble solids, greater than 65 °Brix

Organoleptic characteristics

—The raisins retain the characteristic muscat flavour of the grapes from which they are produced: In the OIV Descriptor List the characteristic 'particular flavour' is graded as follows: 1 none, 2 muscat, 3 foxy, 4 herbaceous, 5 other flavour. Muscat of Alexandria is classed as 2, and it is this variety of Muscat that is the OIV reference for this grade.

—The muscat flavour is enhanced by an intense retronasal aroma dominated by the following terpenols: a-terpineol (aromatic herbs), linalol (rose), geraniol (geranium) and b-citronelol (citrus).

—The degree of acidity, indicated above, helps to create a specific sweet-sour balance.

—The medium size, degree of moisture and Brix value give the raisins an elastic, flexible quality, the pulp feels fleshy and juicy in the mouth, tactile sensations which are not at all like the dry, inelastic feel dried fruit often has.

3.3. ***Raw materials (for processed products only):***

Ripe fruit of the Muscat of Alexandria variety of *Vitis vinifera* L., also known as Moscatel Gordo or Moscatel de Málaga.

3.4. ***Feed (for products of animal origin only):***

Not applicable.

3.5. ***Specific steps in production that must take place in the defined geographical area:***

Production and packaging must take place in the geographical area defined in point 4.

Production begins with the harvesting of healthy grapes, which never takes place before the phenological stage of 'ripening' (Baggiolini, 1952), avoiding fruit that are not intact or have been damaged by disease or fallen to the ground before harvesting.

The next step is drying the grapes by directly exposing the bunches to the sun. They must not be dried artificially. The work is done manually: every day the farmer turns the bunches of grapes that are spread out to dry so that they dry evenly on both sides.

Once the bunches of grapes are dry, the berries are removed by work known as *picado*, performed by hand using scissors whose size and shape is specially adapted so as not to impair the quality of the fruit removed from the dried bunches, or by machine in factories.

Once the raisins are ready, off or on the bunch, the production process continues in the raisin factories, where the following tasks must be performed before the packaged raisins can be placed on the market:

— Receipt and collection of the raisins delivered by the raisin farmers.

—The raisins are removed from the bunch, if this has not already been done by the farmer.

—They are classed by average size of fruit, measured as the number of raisins per 100 grams.

—Preparation for packaging: i.e. the separation into units of fruit that has already been classed and stored. There must always be fewer than 80 fruits per 100 grams net.

—Packaging: by hand or by machine. This is the final stage of production and it plays a crucial role in protecting the quality characteristics of the raisins over time, as the fruit inevitably continues to dry, so only by isolating it from the environment in clean, well-sealed packaging is it possible to preserve the delicate moisture balance that is such an important characteristic of the product.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

Not applicable.

3.7. *Specific rules concerning labelling:*

The packaging must bear the following information:

—The name under which the product is sold: the name ‘Pasas de Málaga’ must be prominently displayed, with the words ‘Denominación de Origen’ immediately below.

— The net quantity, in kilograms (kg) or grams (g).

— Date of minimum durability.

—The name, business name or designation of the producer or the packager and, in any event, their registered office address.

— The batch.

The name under which the product is sold, the net quantity and the use-by date must appear in the same field of view.

In all cases, the compulsory indications must be easy to understand, prominently displayed and easily visible, clearly legible and indelible. They must not in any way be hidden, obscured or interrupted by other written or pictorial matter.

All packaging must include a label bearing the PDO logo and the words ‘Denominación de Origen Protegida’ and ‘Pasas de Málaga’, plus a unique code for each unit.

4. Concise definition of the geographical area:

Location:

Country: SPAIN

Autonomous community: ANDALUCÍA

Province: MALAGA

There are areas of vineyard all over the Province of Malaga, north, south, east and west. In two of these areas most of the grapes have traditionally been grown for raisin production. The largest of these is the district of Axarquia in the eastern part of the province, to the east of the capital. The other area is at the far western end of the Malaga coast. The defined geographical area comprises the following municipalities:

Municipalities:

AXARQUIA			
Alcaucín	Alfarnate	Alfarnatejo	Algarrobo
Almáchar	Árchez	Arenas	Benamargosa
Benamocarra	El Borge	Canillas de Acietuno	Canillas de Albaida
Colmenar	Comares	Cómpeta	Cútar
Frigiliana	Iznate	Macharaviaya	Málaga
Moclinejo	Nerja	Periana	Rincón de la Victoria
Riogordo	Salares	Sayalonga	Sedella
Torrox	Totalán	Vélez Málaga	Viñuela
MANILVA AREA			
Casares	Manilva	Estepona	

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

There have been references to the link between vine growing and the defined geographical area since ancient times, right down till the present day. Pliny the Elder (1st century AD) mentioned the fact that there were vineyards in Malaga in his work the ‘Natural History’. During

the Nasrid dynasty era (13th-15th centuries) agricultural production was encouraged, in particular grape growing for raisin production. Vine growing flourished until the end of the 19th century, when an unfortunate combination of commercial factors and plant health problems, mainly phylloxera (*Viteus vitifoliae*, Fitch) caused the sector to collapse. As a result, today's vineyards are scattered all over the province. In two of these areas most of the grapes have traditionally been grown for raisin production. These two raisin production areas are in the southern part of the province, bordering on the Mediterranean sea, so they have a subtropical Mediterranean climate. The sharp orography is a general feature of the Province of Malaga. Although grapes grown for raisin production no longer occupy as much land as they did before phylloxera, they are still an important factor in the economy and the socio-cultural environment in a large section of the province. They are grown in more than 35 municipalities by over 1 800 farmers on 2 200 ha of land.

The qualities of Pasas de Málaga are to a large extent determined by the natural environment. One of the characteristic features of the geographical area is its sharp orography: the landscape is a succession of hills and stream beds with gradients of over 30 %. The territory, with the high mountain range to the north and the Mediterranean sea in the south, is a succession of canyons and stream beds which form a very particular landscape with steep slopes, so that the whole of Axarquia is like a hillside going down to the sea. In the Manilva area, where the vines are close to the sea, the relief is gentler than in Axarquia.

The soil is essentially slatey, poor, shallow and with poor water holding capacity. The climate is subtropical Mediterranean, with mild winter temperatures, dry summers, little rain and long hours of sunshine (average 2 974 hours over the past decade).

5.2. *Specificity of the product:*

The size of Pasas de Málaga is one of their most appreciated and distinguishing characteristics, they are considered large, and clearly superior to other products of their kind, such as sultanas, currants and California Thompson seedless.

The raisins retain the characteristic muscat flavour of the grapes from which they are produced, and it is this variety of Muscat that is the OIV reference for one of the grades of ‘particular flavour’.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The link between the geographical area and the specific quality of the product derives directly from the conditions in which the raisins are produced. The orography facilitates the natural exposure of the bunches to the sun for drying: This method of drying preserves the quality of the skin and enhances the muscat flavour by concentrating the aromas. The hot, dry weather at harvest time is good for ripening and the accumulation in the berries of the dry matter and

sugars that are important for successful drying, in turn enabling the pulp to retain its characteristic juiciness and elasticity. The hours of sunshine mean that the bunches can be exposed to the sun for short periods, so that the raisin retains the berry's acidity.

It is because the growing conditions are difficult that over time Muscat of Alexandria has become the main variety cultivated, as it is the best adapted to this particular environment. The variety has the genetic potential for differentiating characteristics such as size of the fruit, quality of the skin, properties of the pulp, muscat aromas and high fraction of insoluble solids (fibre) that are mostly in the pips.

The difficult terrain has made raisin production an artisanal activity, where tasks such as harvesting, putting the bunches of grapes out to dry in the sun and turning them as they dry, and selecting the fruit are done manually, and great attention is paid to quality. The task of removing the grapes from the bunch (*picado*) is also done manually, which is why Pasas de Málaga often have the peduncle attached.

Drying is an ancient, natural way of preserving food, whereby deterioration is prevented by the removal of excess water. Only with experience and knowledge acquired over the years is it possible to achieve the delicate moisture balance that gives this product some of its best-known organoleptic characteristics, as described in this specification.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

«PASAS DE MÁLAGA»

Nº CE: ES-PDO-0005-0849-24.01.2011

IGP ( ) AOP (X)

1. Dénomination:

«Pasas de Málaga»

2. État membre ou pays tiers:

Espagne

3. Description du produit agricole ou de la denrée alimentaire:

3.1. *Type de produit:*

Classe 1.6. fruits, légumes et céréales en l'état ou transformés

3.2. *Description du produit portant la dénomination visée au point 1:*

Définition

Les traditionnelles «Pasas de Málaga» sont obtenues en laissant sécher au soleil des fruits mûrs issus de l'espèce *Vitis vinifera* L., variété muscat d'Alexandrie, également connue sous le nom de Moscatel Gordo ou Moscatel de Malaga.

Caractéristiques physiques

—Taille: selon le code des descripteurs des variétés et espèces de Vitis de l'Office international de la vigne et du vin (OIV), la «taille des baies» est exprimée par la gradation suivante: 1 = très petite, 3 = petite, 5 = moyenne, 7 = grande et 9 = très grande; la variété muscat d'Alexandrie étant classée dans la catégorie 7 («grand»), il s'agit d'un grand raisin sec.

— Couleur: noir violacé uniforme.

— Forme: arrondie.

—Le fruit peut présenter un pédoncule lorsque l'égrappage est effectué à la main.

—Consistance de la pellicule: selon le code OIV, l'«épaisseur» de la pellicule est exprimée par la gradation suivante: 1 = très fine, 3 = fine, 5 = moyenne, 7 = épaisse et 9 = très épaisse; la variété muscat d'Alexandrie est classée dans la catégorie 5 («moyenne»). En conséquence, et étant donné que le fruit sec est obtenu à partir d'une baie n'ayant fait l'objet d'aucun traitement qui endommage la pellicule, cette dernière est de consistance moyenne.

Caractéristiques chimiques

La teneur en eau des raisins secs est inférieure à 35 %. Teneur en sucres supérieure à 50 % p/p.

— Acidité comprise entre 1,2 et 1,7 % d'acide tartrique.

— pH compris entre 3,5 et 4,5.

— Solides hydrosolubles, supérieurs à 65 °Brix.

Caractéristiques organoleptiques

—Les raisins secs conservent le goût de muscat caractéristique du raisin à partir duquel ils sont produits: d'après le code de l'OIV, le «goût particulier» est exprimé selon l'échelle suivante: 1 = aucun, 2 = goût de muscat, 3 = goût foxé, 4 = goût herbacé, 5 = autre goût; la variété muscat d'Alexandrie est classée dans la catégorie 2, cette variété de muscat servant précisément de référence à l'OIV pour ce niveau de goût.

—Le goût de muscat est renforcé par un arôme rétronasal intense dans lequel on distingue les terpénols a-terpinéol (herbes aromatiques), le linalol (rose), le géraniol (géranium) et le b-citronellol (agrumes).

—L'acidité, comprise dans la fourchette indiquée précédemment, contribue à un équilibre aigre-doux particulier.

—En raison de sa taille moyenne, de la teneur en eau et du degré Brix qui lui sont propres, le raisin sec est élastique et souple au toucher et sa pulpe est charnue et juteuse en bouche, sensations tactiles contraires aux caractéristiques que devraient présenter les fruits séchés, à savoir secs et peu élastiques.

3.3. ***Matières premières (uniquement pour les produits transformés):***

Les fruits mûrs de *Vitis vinifera* L., variété muscat d'Alexandrie, aussi connue sous le nom de Moscatel Gordo ou Moscatel de Malaga.

3.4. ***Aliments pour animaux (uniquement pour les produits d'origine animale):***

Sans objet.

3.5. ***Étapes spécifiques de la production qui doivent avoir lieu dans l'aire géographique délimitée:***

La production et le conditionnement doivent avoir lieu dans l'aire géographique délimitée au point 4.

Le processus de production commence par la vendange ou récolte des raisins sains, qui ne se fait jamais avant que ceux-ci aient atteint le stade phénologique de la «maturation» (Baggiolini, 1952). Les fruits abîmés ou malades et les fruits tombés au sol sont écartés.

L'étape suivante est le séchage des raisins par exposition directe des grappes au soleil, le séchage par machine étant interdit. Le séchage est un travail manuel qui nécessite un suivi quotidien de l'agriculteur, qui doit retourner les grappes exposées pour veiller à ce que la dessiccation des fruits soit homogène.

Une fois séchées, les grappes peuvent être égrenées selon un procédé appelé «picado», qui se fait soit à la main, à l'aide de ciseaux de taille et de format adaptés pour ne pas altérer la qualité des fruits égrenés, soit mécaniquement dans les établissements d'égrenage.

Après séchage, que les raisins se présentent en grains ou en grappes, le processus se poursuit dans les industries productrices de raisin sec selon les étapes suivantes jusqu'à la commercialisation sous emballage:

— réception et regroupement des raisins secs livrés par les viticulteurs producteurs;

— égrappage, s'il n'a pas été effectué par le viticulteur lui-même;

— classement en fonction de la taille moyenne des fruits, mesurée par le nombre de raisins secs par 100 grammes;

— confection, à savoir la composition des lots sortants sur la base du produit précédemment classé et stocké, pour autant que le résultat final soit inférieur à 80 fruits par 100 grammes de poids net;

— conditionnement: manuel ou mécanisé, il constitue la dernière étape de l'élaboration et contribue de manière décisive à la préservation dans le temps des caractéristiques qualitatives des raisins secs porteurs de l'appellation. En effet, la seule manière de préserver l'équilibre hygrométrique délicat si caractéristique du produit consiste à isoler celui-ci de l'air ambiant dans des emballages propres et hermétiques.

3.6. *Règles spécifiques applicables au tranchage, râpage, conditionnement, etc.:*

Sans objet.

3.7. *Règles spécifiques d'étiquetage:*

L'étiquetage des emballages mentionnera en plus de l'appellation d'origine protégée les informations obligatoires suivantes:

—la dénomination de vente du produit: en l'occurrence, la dénomination «Pasas de Málaga» doit être clairement indiquée, suivie de la mention «Denominación de Origen» (appellation d'origine) juste en dessous,

— la quantité nette, en kilogramme (kg) ou en grammes (g),

— la date de durabilité minimale,

—le nom, la raison sociale ou la dénomination du fabricant ou du conditionneur et, dans tous les cas, son adresse,

— le lot.

Les mentions relatives à la dénomination de vente, à la quantité nette et à la date de durabilité devront figurer dans le même champ visuel.

Dans tous les cas, les mentions obligatoires doivent être facilement compréhensibles et inscrites à part, de manière à être facilement visibles, clairement lisibles et indélébiles. Elles ne doivent en aucune façon être dissimulées, voilées ou séparées par d'autres indications ou images.

Tous les emballages seront munis d'une étiquette sur laquelle figureront le logo de l'appellation d'origine et les mentions «Denominación de Origen Protegida» et «Pasas de Malága», ainsi qu'un code unique pour chaque unité.

4. Description succincte de la délimitation de l'aire géographique:

Localisation:

Pays: ESPAGNE

Communauté autonome: ANDALOUSIE

Province: MALAGA

La province de Malaga compte plusieurs zones viticoles, réparties aux quatre points cardinaux. Dans deux de ces zones, le raisin est traditionnellement destiné, pour sa plus grande part, à la fabrication de raisins secs. La zone principale correspond à la région naturelle de l'Axarquia dans la partie orientale de la province de Malaga, à l'est de la capitale. L'autre zone se situe à l'extrémité occidentale du littoral de Malaga. La zone de délimitation géographique de l'AOP correspond aux communes ci-après.

Communes:

AXARQUIA			
Alcaucín	Alfarnate	Alfarnatejo	Algarrobo

Almáchar	Árchez	Arenas	Benamargosa
Benamocarra	El Borge	Canillas de Acietuno	Canillas de Albaida
Colmenar	Comares	Cómpeta	Cútar
Frigiliana	Iznate	Macharaviaya	Málaga
Moclinejo	Nerja	Periana	Rincón de la Victoria
Riogordo	Salares	Sayalonga	Sedella
Torrox	Totalán	Vélez Málaga	Viñuela
ZONE DE MANILVA			
Casares	Manilva	Estepona	

5. Lien avec l'aire géographique:

5.1. ***Spécificité de l'aire géographique:***

Les références au lien entre l'exploitation de la vigne et l'aire géographique sont anciennes et se poursuivent de nos jours: dans son œuvre «Histoire naturelle», Pline l'Ancien (I^{er} siècle) fait déjà référence à l'existence de vignobles à Malaga; la production agricole est considérablement encouragée, notamment la production de raisin sec; jusqu'à la fin du XIX^{e} siècle, la conjoncture est propice à la viticulture jusqu'à ce qu'une série de facteurs commerciaux et phytosanitaires convergent, principalement l'invasion phylloxérique (*Viteus vitifoliae*, Fitch), entraîne la faillite du secteur et la division du vignoble de la province en plusieurs zones viticoles dispersées aux quatre points cardinaux. Dans deux de ces zones, le raisin est traditionnellement destiné, pour sa plus grande part, à la fabrication de raisins secs. Ces deux zones de production ont en commun, d'une part, leur situation latitudinale au sud de la province, avec comme limite la mer Méditerranée, ce qui les place dans la sous-catégorie subtropicale du climat méditerranéen dont jouit la province et, d'autre part, l'orographie abrupte, caractéristique quant à elle de la géographie de la province de Malaga. Même si aujourd'hui le vignoble consacré à la production de raisin sec ne parvient pas à couvrir la superficie de l'époque préphylloxérique, il occupe tout de même une place importante dans l'économie et l'environnement socioculturel d'une large zone de la province de Malaga, puisqu'il s'étend sur plus de 35 communes de la province, ce qui représente plus de 1 800 agriculteurs et une superficie de 2 200 ha.

L'environnement géographique détermine en grande partie les qualités du produit final reconnu comme «Pasas de Málaga». L'orographie abrupte est une des caractéristiques de la zone géographique, dont le paysage se présente comme une succession de collines et talwegs présentant une déclivité supérieure à 30 %. Le territoire, bordé au nord par une chaîne de montagnes élevées et au sud par la mer Méditerranée, est constitué d'une succession de

ravins et de talwegs qui façonnent un paysage très caractéristique aux pentes escarpées, de sorte que l'ensemble de l'Axarquia ressemble à un versant qui se jette dans la mer. La zone de Manilva se caractérise par la proximité des vignes par rapport à la mer et par son relief plus doux que celui de l'Axarquia.

Les sols de la zone sont essentiellement argileux, pauvres, peu profonds et très perméables. Le climat de la zone de production relève du type méditerranéen subtropical, caractérisé par un hiver doux, une période estivale sèche, de rares précipitations et de nombreuses heures d'ensoleillement (en moyenne 2 974 heures d'ensoleillement au cours des dix dernières années).

5.2. ***Spécificité du produit:***

La taille est une des caractéristiques les plus appréciées et distinctives des «Pasas de Málaga»; elle est considérée comme grande, nettement supérieure à celle d'autres produits du même type tels que les sultanines, les raisins secs de Corinthe et les Thompson Seedless de Californie.

Les raisins secs conservent le goût de muscat caractéristique du raisin à partir duquel ils sont produits, étant donné que cette variété de muscat sert précisément de référence à l'OIV pour un des niveaux d'expression du goût.

5.3. ***Lien causal entre l'aire géographique et la qualité ou les caractéristiques du produit (pour les AOP), ou une qualité spécifique, la réputation ou une autre caractéristique du produit (pour les IGP):***

Le lien entre l'origine géographique et la qualité spécifique du produit est la conséquence directe des conditions de production. D'une part, l'orographie facilite l'exposition naturelle des grappes de raisins au soleil afin de les faire sécher: ce système de dessiccation préserve la consistance de la pellicule et renforce le goût muscaté en concentrant les arômes. D'autre part, l'environnement sec et chaud lors des vendanges favorise une bonne maturation, qui s'accompagne de l'accumulation de matières sèches et de sucres dans la baie, ce qui est essentiel à une bonne évolution après dessiccation et permet à son tour à la pulpe des raisins secs de conserver leur élasticité et leur jutosité caractéristiques. Les heures d'ensoleillement favorisent également des périodes d'exposition au soleil de courte durée, préservant ainsi l'acidité de la baie dans le raisin sec.

Ces conditions difficiles de culture ont également favorisé, au fil du temps, la prépondérance de la variété muscat d'Alexandrie qui réunit les caractéristiques agronomiques nécessaires pour s'adapter à cet environnement particulier. Cette variété offre un potentiel génétique de caractéristiques distinctives tels que la taille du grain, la consistance de la pellicule, les propriétés de la pulpe, les arômes muscatés et une fraction élevée de solides insolubles (fibre) provenant principalement du pépin.

La difficulté du terrain a fait du passerillage un procédé clairement artisanal, dans lequel les tâches telles que les vendanges, l'étendage au soleil et le retournement des grappes ainsi que la sélection des fruits sont effectuées à la main, privilégiant ainsi la qualité au cours du traitement du produit. Il en va de même pour l'égrappage (opération connue sous le nom de «picado»), raison pour laquelle il est fréquent de retrouver des pédoncules dans les «Pasas de Málaga».

La dessiccation est une méthode naturelle et artisanale de conservation qui est très ancienne et permet d'éviter la détérioration du produit lors de l'élimination de l'excédent d'eau. L'équilibre délicat relatif à la teneur en eau, fruit de l'expérience et des connaissances uniques du secteur, confère à ce produit certaines des caractéristiques organoleptiques les plus reconnues qui sont décrites dans le cahier des charges.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«PASAS DE MÁLAGA»

Nº CE: ES-PDO-0005-0849-24.01.2011

IGP ( ) DOP (X)

1. Denominación:

«Pasas de Málaga»

2. Estado Miembro o Tercer País:

España

3. Descripción del producto agrícola o alimenticio:

3.1. *Tipo de producto:*

Clase 1.6. Frutas, hortalizas y cereales frescos o transformados

3.2. *Descripción del producto que se designa con la denominación indicada en el punto 1:*

Definición

Las tradicionales «Pasas de Málaga» son obtenidas como resultado del secado al sol de frutos maduros de *Vitis vinífera* L., variedad Moscatel de Alejandría, también denominada Moscatel Gordo o Moscatel de Málaga.

Características físicas

—El tamaño, según el Código de Descriptores Variedades de Vid y Especies de Vitis de la Oficina Internacional de la Viña y el Vino (OIV), el carácter «tamaño de baya» se expresa con la siguiente gradación: 1 muy pequeña, 3 pequeña, 5 mediana, 7 grande y 9 muy grande, clasificando a la variedad Moscatel de Alejandría como 7 («grande»), lo que deriva consecuentemente en una pasa grande

— Color, negro violáceo uniforme.

— La forma, redondeada.

— El fruto puede presentar pedúnculo cuando el desgrane es manual.

—Consistencia de la piel: según el Código OIV, el carácter «Grosor de la piel» se expresa con la siguiente gradación: 1 muy delgada, 3 delgada, 5 mediana, 7 gruesa y 9 muy gruesa,

clasificando a la variedad Moscatel de Alejandría como 5 («mediana»). Consecuentemente, y dado que la pasa proviene de una baya que no ha recibido ningún tratamiento que degrade la piel, las pasas tienen una piel de consistencia media.

Características químicas

El grado de humedad de las pasas será inferior al 35 %. El contenido en azúcares será mayor del 50 % p/p.

— Acidez, entre al 1,2 y 1,7 % en ácido tartárico.

— pH, entre 3,5-4,5

— Sólidos solubles en agua, superior a 65 °Brix

Características organolépticas

—En las pasas, persiste el sabor a moscatel propio de la uva de la que es originaria: Según el código OIV el carácter «sabor particular» se expresa según la siguiente escala: 1 ninguno, 2 gusto a moscatel, 3 gusto foxé, 4 gusto herbáceo, 5 otro sabor, clasificando a la variedad Moscatel de Alejandría como 2, siendo precisamente esta variedad de Moscatel la referencia determinada por la OIV para ese nivel de expresión.,

—El sabor a moscatel se ve reforzado por un intenso aroma retronasal donde destacan los terpenoles a-terpineol (hierbas aromáticas), linalol (rosa), geraniol (geranio) y b-citronelol (cítricos).

—La acidez, en el grado descrito anteriormente, contribuye a un particular equilibrio ácido-dulce.

—Vinculado a su tamaño medio, al grado de humedad y Brix característicos, la pasa tiene un tacto elástico y flexible, y su pulpa resulta en boca carnosa y jugosa, sensaciones táctiles que se contraponen a seco e inelástico esperables en los frutos desecados.

3.3. ***Materias primas (únicamente en el caso de los productos transformados):***

Frutos maduros de *Vitis vinífera* L., variedad Moscatel de Alejandría, también denominada Moscatel Gordo o Moscatel de Málaga.

3.4. ***Piensos (únicamente en el caso de los productos de origen animal):***

No procede.

3.5. ***Fases específicas de la producción que deben llevarse a cabo en la zona geográfica definida:***

La producción y envasado deben llevarse a cabo en la zona geográfica delimitada en el punto 4.

El proceso productivo comienza con la vendimia o recolección de la uva sana, nunca antes del estado fenológico de «maduración», (Baggiolini, 1952), evitando el fruto roto o deteriorado por alguna enfermedad y el caído en el suelo antes de la recolección,

El siguiente paso es el secado de las uvas por exposición directa al sol de los racimos, quedando prohibido los secaderos artificiales. El secado es una labor manual, de seguimiento diario, en la que el agricultor debe ir volteando los racimos tendidos para que la desecación sea homogénea por las dos caras de éste.

Los racimos una vez secados puede ser desgranados mediante la labor conocida como «picado», realizada manualmente con tijeras de tamaño y forma adaptados a los racimos desecados para no deteriorar la calidad del fruto desgranado, o mecánicamente en las industrias.

Una vez obtenidas las pasas, desgranadas o en racimos, el proceso continúa en las industrias paseras desarrollando las siguientes tareas hasta la puesta en el mercado de las pasas envasadas:

— Recepción y acopio de pasas aportadas por los viticultores paseros.

— Desgranado, en caso de no haber sido realizado por el propio viticultor.

—Clasificación por tamaño medio de fruto, medido como número de pasas por cada 100 gramos de peso.

—Confección, entendiendo ésta como la composición de partidas de salida sobre la base del producto clasificado y almacenado previamente, pero siempre siendo el resultado final menor de 80 frutos por cada cien gramos de peso neto.

—Envasado: Manual o mecanizado, se considera la última etapa de la elaboración y contribuye de forma decisiva a la protección en el tiempo de las características de calidad de las pasas amparadas, ya que el proceso de secado evoluciona inevitablemente, de manera que sólo el aislamiento del producto del medio ambiente en envases limpios y bien cerrados preserva el delicado equilibrio de humedad conseguido y que tan significativamente caracteriza a este producto.

3.6. *Normas especiales sobre el corte en lonchas, el rallado, el envasado, etc.:*

No procede.

3.7. *Normas especiales sobre el etiquetado:*

En el etiquetado de los envases con producto amparado aparecerá la siguiente información obligatoria:

—La denominación de venta del producto: en este caso deberá figurar de forma destacada el nombre de la denominación «Pasas de Málaga», seguida inmediatamente debajo de ella de la mención «Denominación de Origen».

— La cantidad neta, en kilogramo (kg) o gramos (g).

— La fecha de duración mínima.

—El nombre, la razón social o la denominación del fabricante o el envasador y, en todo caso, su domicilio.

— El lote.

Las menciones referentes a la denominación de venta, cantidad neta y fecha de duración, deberán aparecer en el mismo campo visual.

En todos los casos, las indicaciones obligatorias deberán ser fácilmente comprensibles e irán inscritas en un lugar destacado y de forma que sean fácilmente visibles, claramente legibles e indelebles. Estas indicaciones no deberán ser disimuladas, tapadas o separadas de ninguna forma por otras indicaciones o imágenes.

Todos los envases llevarán una etiqueta en la que figurará el logotipo emblema de la Denominación de Origen y las menciones «Denominación de Origen Protegida» y «Pasas de Málaga», así como un código único para cada unidad.

4. Descripción sucinta de la zona geográfica:

Situación:

País: ESPAÑA

Comunidad autónoma: ANDALUCÍA

Provincia: MÁLAGA

Existen diversas manchas de viñedo en la provincia de Málaga, distribuidas en los cuatro puntos cardinales. En dos de esas zonas el destino tradicional y mayoritario de la uva es la obtención de pasas.La zona principal coincide con la comarca natural de la Axarquía en la zona oriental de la provincia de Málaga, al este de la capital. La otra mancha se sitúa en el extremo opuesto occidental del litoral malagueño. La zona geográfica delimitada de la DOP corresponde a los siguientes términos municipales:

Términos municipales:

AXARQUIA			
Alcaucín	Alfarnate	Alfarnatejo	Algarrobo

Almáchar	Árchez	Arenas	Benamargosa
Benamocarra	El Borge	Canillas de Acietuno	Canillas de Albaida
Colmenar	Comares	Cómpeta	Cútar
Frigiliana	Iznate	Macharaviaya	Málaga
Moclinejo	Nerja	Periana	Rincón de la Victoria
Riogordo	Salares	Sayalonga	Sedella
Torrox	Totalán	Vélez Málaga	Viñuela
ZONA MANILVA			
Casares	Manilva	Estepona	

5. Vínculo con la zona geográfica:

5.1. *Carácter específico de la zona geográfica:*

Las referencias al vínculo entre el aprovechamiento de la vid y el medio geográfico son antiguas, y no se ha interrumpido hasta nuestros días: Plinio El Viejo (siglo I), en su obra «Historia Natural», hace referencias a la existencia de viñedos en Málaga; en el periodo de la dinastía Nazarita (que abarca de los siglos XIII yal XV), se estimuló notablemente la producción agraria, y concretamente la obtención de la pasa como producto vitícola; hasta finales del siglo XIX el viñedo atraviesa una coyuntura propicia, hasta que la coincidencia de una serie de factores comerciales y fitosanitarios, principalmente la invasión filoxérica (*Viteus vitifoli*, Fich), provoca la quiebra del sector y que la superficie actual de viñedo en la provincia esté compuesta por manchas dispersas en los cuatro puntos cardinales. En dos de esas zonas el destino tradicional y mayoritario de la uva es la obtención de pasas. Estas dos zonas productoras de pasas comparten situación en la latitud sur de la provincia, limitantes con el mar mediterráneo, lo que climáticamente las encuadra en la subclase subtropical del clima mediterráneo de la provincia, y la abrupta orografía, siendo esta por otra parte característica general de la geografía de la provincia de Málaga. Aunque actualmente el viñedo dedicado a la pasificación no llegue a ocupar la superficie del momento prefiloxérico, aún hoy ocupa un importante lugar en la economía y el entorno socio-cultural de una amplia zona de la provincia de Málaga, estando presente en mas de 35 municipios de la provincia, involucrando a más de 1 800 agricultores con una superficie de 2 200 ha.

El entorno geográfico determina en gran medida las cualidades del producto final reconocido como Pasas de Málaga, siendo la abrupta orografía de la zona geográfica uno de los rasgos característicos, definiéndose el paisaje una sucesión de colinas y vaguadas con pendientes superiores al 30 %. El territorio, enmarcado al norte por elevado arco montañoso y al sur por el mar mediterráneo, es una sucesión de barrancos y vaguadas que configuran un paisaje

muy característico de pronunciadas pendientes, de manera que toda la Axarquía parece una ladera que se precipita al mar. La zona de Manilva se caracteriza por la cercanía de las viñas al mar y su relieve suavizado respecto de la Axarquía.

Los suelos de la zona son básicamente pizarrosos, pobres, de escasa profundidad y capacidad retentiva de agua. El clima de la zona de producción se encuadra en el tipo Mediterráneo Subtropical, caracterizado por la suavidad térmica invernal, una época estival seca y escasos días de precipitación, con numerosas horas de insolación (con un promedio en el último decenio de 2 974 horas de sol).

5.2. ***Carácter específico del producto:***

El tamaño es una de las características más apreciadas y diferenciadoras de las «Pasas de Málaga», considerándose grande, claramente superior al de otros productos de su clase, las pasas tipo Sultanas, Corinto y Thompson Seedless de California.

En las pasas, persiste el sabor a moscatel propio de la uva de la que es originaria, siendo precisamente esta variedad Moscatel la referencia determinada por la OIV para uno de los niveles de expresión del sabor.

5.3. ***Relación causal entre la zona geográfica y la calidad o las características del producto (en el caso de las DOP) o una cualidad específica, la reputación u otras características del producto (en el caso de las IGP):***

El vínculo entre el origen geográfico y la calidad específica del producto es consecuencia directa de las condiciones en las que se produce. Por un lado la orografía facilita la exposición natural al sol de los racimos de uva para su desecación: este sistema de secado preserva la consistencia de la piel y potencia el sabor amoscatelado por concentración de aromas. Por otro lado, el ambiente seco y caluroso en la vendimia propicia una buena maduración, con la consiguiente acumulación de materia seca y azúcares en la baya, determinantes para el buen desarrollo posterior del secado, y posibilitando a su vez que la pulpa de las pasas mantenga la elasticidad y jugosidad característicos. Así mismo las horas de insolación favorecen períodos de exposición al sol cortos, preservando la acidez de la baya en la pasa.

Estas difíciles condiciones de cultivo también han propiciado la preponderancia con el tiempo de la variedad Moscatel de Alejandría, que reúne las características agronómicas necesarias para adaptarse a este medio particular. La variedad aporta la potencialidad genética de características diferenciadores como el tamaño de grano, consistencia de la piel, propiedades de la pulpa, aromas amoscatelados y alta fracción de sólidos insolubles (fibra) aportados esencialmente por la pepita.

La dificultad del terreno ha hecho de la pasificación un proceso netamente artesanal, en el que tareas como la vendimia, tendido al sol y volteo de los racimos, y selección de frutos sean manuales, primando así la calidad en el trato al producto. Igualmente ocurre con el

desgranado (labor que se conoce como «picado»), de ahí que sea frecuente en Pasas de Málaga la presencia de pedúnculo.

La desecación es un método natural y artesanal de conservación muy antiguo, que evita el deterioro del producto por la eliminación del exceso de agua. Sólo con la experiencia y sabiduría del sector puede llegarse al delicado equilibrio de humedad que dota a este producto de algunas de las características organolépticas más reconocidas que se describen en este Pliego.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1256

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Pimentón de Murcia

GOOD(S)

1. **Paprika**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Denominación de Origen Protegida “Pimentón de Murcia”
Avda. de Santa Eulalia, 7
30850 Totana
Murcia

Spain

GEOGRAPHICAL AREA

The defined geographical area corresponds to the entire province of Murcia.

The production area is made up of land located in the following municipalities: Alhama de Murcia, Beniel, Cartagena, Fortuna, Fuente Álamo, Librilla, Lorca, Molina de Segura, Murcia, Puerto Lumbreras, San Javier, Santomera, Torre Pacheco and Totana, in the province of Murcia, located in the southeast of Spain.

The production and packaging area of "Pimentón de Murcia" includes all the municipalities of the province of Murcia.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No. 464/2001 of March 7, 2001 supplementing the Annex to Regulation (EC) No. 2400/96 on the entry of certain designations in the Register of Protected Designations of Origin and Protected Geographical Indications established in Council Regulation (EEC) No. 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

Official Journal of the European Union L66 dated 08.03.2001.

PDO-ES-0113

March 08, 2001

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1256

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Pimentón de Murcia

PRODUIT(S)

1. **"Pimentón"**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Denominación de Origen Protegida "Pimentón de Murcia"
Avda. de Santa Eulalia, 7
30850 Totana
Murcia

Espagne

AIRE GÉOGRAPHIQUE

L'aire géographique correspond à toute la province de Murcie.

L'aire de production se compose des terres situées dans les territoires municipaux suivants : Alhama de Murcia, Beniel, Cartagena, Fortuna, Fuente Álamo, Librilla, Lorca, Molina de Segura, Murcia, Puerto Lumbreras, San Javier, Santomera, Torre Pacheco et Totana, dans la province de Murcie, dans le sud-est de l'Espagne.

L'aire d'élaboration et de conditionnement du "Pimentón de Murcia"

s'étend à l'ensemble des territoires municipaux de la province de Murcie.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 464/2001 de la Commission du 7 mars 2001 complétant l'annexe du règlement (CE) n° 2400/96 relatif à l'inscription de certaines dénominations dans le registre des appellations d'origine protégées et des indications géographiques protégées prévu au règlement (CEE) no 2081/92 du Conseil relatif à la protection des indications géographiques et des appellations d'origine des produits agricoles et des denrées alimentaires.

Journal officiel de l'Union européenne L66 du 08.03.2001.

PDO-ES-0113

08.03.2001

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1256

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Pimentón de Murcia

PRODUCTO(S)

1. **Pimentón**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Denominación de Origen Protegida “Pimentón de Murcia”
Avda. de Santa Eulalia, 7
30850 Totana
Murcia

España

ZONA GEOGRÁFICA

La zona geográfica delimitada corresponde a toda la provincia de Murcia.

La zona de producción está constituida por los terrenos ubicados en los siguientes términos municipales: Alhama de Murcia, Beniel, Cartagena, Fortuna, Fuente Álamo, Librilla, Lorca, Molina de Segura, Murcia, Puerto Lumbreras, San Javier, Santomera, Torre Pacheco y Totana, de la provincia de Murcia, situada en el sureste de España.

La zona de elaboración y envasado del “Pimentón de Murcia” comprende todos los términos municipales de la provincia de Murcia.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) no 464/2001 de la Comisión de 7 de marzo de 2001 que completa el anexo del Reglamento (CE) no 2400/96 relativo a la inscripción de determinadas denominaciones en el Registro de Denominaciones de Origen Protegidas y de Indicaciones Geográficas Protegidas establecido en el Reglamento (CEE) no 2081/92 del Consejo relativo a la protección de las indicaciones geográficas y de las denominaciones de origen de los productos agrícolas y alimenticios.

Diario Oficial de la Unión Europea. L66 de 08.03.2001.

PDO-ES-0113

08.03.2001

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

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The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Pimentón de Murcia»
Nº UE: PDO-ES-0113
DOP (**X**) IGP ()

1. Nombres
«Pimentón de Murcia»

2. Estado miembro o tercer país
España

3. Tipo de producto:

Pimentón - Clase 1.8 - Otros productos del anexo II (especias)

4. Descripción del producto
Producto resultante de la molienda de pimientos totalmente rojos del género *Capsicum anuum* L., variedad «Bola», recolectados, maduros, sanos, limpios y secos, libres de ataques de plagas o enfermedades y que proceda de la zona de producción delimitada.

Características de los frutos: Los pimientos de la variedad «Bola» son pimientos dulces, de poco peso. Desde el punto de vista de la fabricación del pimentón, se distinguen en los frutos tres partes: Pericarpio, semillas y pedúnculo. El pericarpio es semicarnoso, con la cavidad del fruto dividida en tres compartimentos iguales. Semillas abundantes y pedúnculo verde.

Los porcentajes de los mismos en el fruto desecado serán:

Pericarpio: 50 mínimo; semilla: 40 máximo; pedúnculo: 8 máximo.
Al fruto desecado se le denomina «Cáscara»
La relación de peso fresco a peso seco será de 5/1.

Características del pimentón: Características organolépticas: Sabor dulce, olor característico fuerte y penetrante, color rojo brillante, gran poder colorante, graso y sabroso, y con gran estabilidad de color y aroma.

Características físico-químicas:

- Dimensión del grano:

El grado de molturación del pimentón debe ser tal que pase por la criba o tamiz número 16 de la escala ASTM (equivalente a 1,19 mm, de la luz de malla).

- Categorías comerciales protegidas: Extra y «I».

Características analíticas:

Características	**Extra**	**«I»**
Color (1) - Unidades Asta mínimas	≥ 120	≥ 90
Humedad máxima en %	≤ 14	≤ 14
Extracto etéreo sobre materia seca en %, máximo	≤ 20	≤ 20
Cenizas sobre materia seca en % máximo:		
- totales	≤ 7,5	≤ 8
- insoluble	≤ 0,7	≤ 1
Fibra bruta sobre materia seca en %	27 %	28 %
Capsaicina % máximo	≤ 0,003 %	≤ 0,003 %
(1) En el momento de la molturación.		

— Residuos de metales:
No contendrán residuos de metales pesados en cantidades superiores a las que se indican:

— arsénico: máximo 1 ppm,
— plomo: máximo 4 ppm.

— Ingredientes alimenticios:
Se permitirá la adición de aceites vegetales comestibles en la proporción máxima del 8 % en masa del producto seco.
El producto elaborado estará exento de semillas procedentes de otras variedades de pimientos; placentas, cálices y pedúnculos en proporción superior a la del propio fruto; colorantes artificiales y otras sustancias que afecten a los valores de los parámetros que definen a esta especia.

4.3. Zona geográfica.

La zona geográfica delimitada corresponde a toda la provincia de Murcia, en España.

— La zona de producción está constituida por los terrenos ubicados en los siguientes términos municipales: Alhama de Murcia, Beniel, Cartagena, Fortuna, Fuente Álamo, Librilla, Lorca, Molina de Segura, Murcia, Puerto Lumbreras, San Javier, Santomera, Torre Pacheco y Totana, de la provincia de Murcia, situada en el sureste de España.
— La zona de elaboración y envasado del «Pimentón de Murcia» comprende todos los términos municipales de la provincia de Murcia.

4.5. Prueba del origen:

El pimentón de Murcia se elabora en instalaciones inscritas, a partir de pimientos desecados procedentes de plantaciones inscritas situadas en la zona de producción; sale al mercado amparado por la denominación de origen y con contraetiqueta numerada una vez superados los controles establecidos. Los pimientos proceden únicamente de la variedad autorizada «Bola», cultivada en plantaciones inscritas.

4.5. Método de obtención

Se inicia en semilleros de los propios agricultores con semillas seleccionadas por ellos mismos de la primera cogida de la cosecha anterior y de frutos secados al sol. Se trasplanta a partir del 1 de abril al terreno definitivo, al que se le han dado labores preparatorias para desterronarlo, alisarlo y esponjarlo e incorporarle abonos minerales y estiércol. La plantación puede ser de tres maneras: mediante acolchado plástico, en surcos, o con riego localizado. En cualquier caso los riegos deben evitar encharcamientos pues las plantas son sensibles a la asfixia radicular. Los tratamientos contra plagas y enfermedades se aplican mayoritariamente con métodos de lucha integrada y agricultura ecológica.

El fruto, una vez maduro, se recolecta de forma manual y escalonada y se seca al sol durante varios días, o en secaderos de aire caliente. El contenido final de la humedad de la cáscara debe ser como máximo de un 14 %. Después se procede a la molienda hasta conseguir la finura adecuada, se envasa y etiqueta.

4.6. Vínculo

Las primeras noticias sobre el cultivo de pimientos se sitúan a comienzos del siglo XVI, y su introducción se atribuye a órdenes religiosas situadas en la zona de la Nora (Murcia). Las primeras simientes, llegadas posiblemente de América, eran frutos alargados y picantes. Debido a las condiciones medioambientales de esta zona del sureste español, de clima mediterráneo subtropical con escasa pluviometría y altas temperaturas, suelos salinos y escasos recursos hídricos, y a las técnicas de cultivo, su forma se fue redondeando y su sabor perdió el carácter picante pasando a ser dulce.

4.7. Etiquetado

Las etiquetas comerciales, propias de cada firma inscrita, deben ser aprobadas por la estructura de control. En ellas figurará obligatoriamente:

La mención «Denominación de Origen “Pimentón de Murcia”»

La categoría comercial «Extra» o « “I”»

El tipo de secado: «Secado al sol» o «Secado en secadero».

Con carácter facultativo, en su caso, alguno de los siguientes textos:
«Pimientos desrabados» o «Pimientos sin rabo» o «Pimientos sin pedúnculo».

Además, todo pimentón destinado al consumo llevará una contraetiqueta numerada expedida por la Estructura de Control, que será colocada en la industria inscrita y siempre de forma que no permita una nueva utilización de la misma.

WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1257

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Ycoden-Daute-Isora

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de Origen Protegida
Ycoden-Daute-Isora
C/ La Palmita, 10
38440 La Guancha
Santa Cruz de Tenerife

Spain

GEOGRAPHICAL AREA

The production area of the wines covered by this designation is made up of municipalities of the island of Tenerife, Spain: San Juan de la Rambla, La Guancha, Icod de los Vinos, Garachico, Los Silos, Buenavista del Norte, El Tanque, Santiago del Teide and Guia de Isora

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A0114

November 15, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1257

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Ycoden-Daute-Isora

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de Origen Protegida
Ycoden-Daute-Isora
C/ La Palmita, 10
38440 La Guancha
Santa Cruz de Tenerife

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production des vins couverts par cette appellation est constituée des territoires municipaux de l'île de Ténérife, en Espagne: San Juan de la Rambla, La Guancha, Icod de los Vinos, Garachico, Los Silos, Buenavista del Norte, El Tanque, Santiago del Teide et Guía de Isora.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A0114

15.11.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1257

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Ycoden-Daute-Isora

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de Origen Protegida Ycoden-Daute-Isora
C/ La Palmita, 10
38440 La Guancha
Santa Cruz de Tenerife

España

ZONA GEOGRÁFICA

La zona de producción de los vinos amparados por esta denominación está constituida por términos municipales de la isla de Tenerife, España: San Juan de la Rambla, La Guancha, Icod de los Vinos, Garachico, Los Silos, Buenavista del Norte, El Tanque, Santiago del Teide y Guía de Isora.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A0114

15.11.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Ycoden-Daute-Isora»
Nº UE: PDO-ES-A0114
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Ycoden-Daute-Isora

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

1. Vino
3. Vino de licor
5. Vino espumoso de calidad
16. Vino de uvas sobremaduradas

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Vinos blancos y rosados

Breve descripción textual
Vinos limpios y brillantes, amarillos, con tonos verdosos o ambarinos; de intensidad aromática media-alta, limpia, con aromas primarios; en boca, frescos, equilibrados y de postgusto afrutado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO - Vinos Rosados y Tintos

Breve descripción textual
Rosados y Tintos: Vinos limpios y brillantes; los rosados, de color rosa en toda su gama, y los tintos rojos picotas con tonos violáceos y de capa media-alta; de intensidad aromática media-alta, limpia, con aromas primarios, en los tintos destacan las frutas rojas; los rosados con cuerpo moderado, y los tintos de más sabor, tanicidad media y persistencia. El envejecimiento de los vinos tintos introduce fruta madura, vainilla, tostados y balsámicos en la nariz; potencia y armonía en boca, y una evolución progresiva del color a rojo rubí con matices teja.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11,5
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO DE LICOR

Breve descripción textual
Vinos límpidos y brillantes de color amarillo, rosa o rubí y de aspecto untuoso. En nariz presentan un aroma intenso, con recuerdos a pasas, especias y los propios de la variedad utilizada. La boca es aterciopelada, equilibrados e intensa, con un postgusto afrutado y potente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	1,2
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO ESPUMOSO DE CALIDAD

Breve descripción textual
Vinos brillantes de color amarillo pálido a dorado, con burbuja pequeña y persistente. En nariz presentan un aroma limpio, afrutado, donde pueden aparecer notas herbáceas. En boca son equilibrados, frescos y con postgusto afrutado.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	11
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico

Acidez volátil máxima (en miliequivalentes por litro):	0,8
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

VINO DE UVAS SOBREMADURADAS - Malvasía Clásico

Breve descripción textual
Vinos límpidos y brillantes, de color amarillo y aspecto untuoso. En nariz presentan un aroma intenso, con recuerdos a pasas, especias, orejones y los propios de la variedad utilizada. Y en la boca son aterciopelados, equilibrados e intensos, con un postgusto afrutado y potente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	14
Acidez total mínima:	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro):	1,2
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	

El grado alcohólico natural mínimo de las uvas destinadas a las distintas elaboraciones es: 11% vol. para los vinos blancos y espumosos de calidad; 11,5 para los vinos rosados y tintos; 15 para los vinos de licor; y 17 para los vinos malvasías clásicos.

Tipo de práctica enológica:	Restricción pertinente en la vinificación
Descripción de la práctica:	
Para la extracción no se superarán los 70 litros de vino por cada 100 kilogramos de uva. Los locales de bodegas destinados a envejecimiento deberán tomar medidas para evitar las trepidaciones, con temperatura constante y fresca durante todo el año, así como de un estado higrométrico y ventilación adecuados, debiendo tener unas existencias mínimas de 2.500 litros en proceso de envejecimiento. La temperatura máxima alcanzada durante la fermentación alcohólica será de 22ºC para vinos blancos, rosados, vinos de licor, malvasía clásico y espumoso de calidad; 28ºC para tintos sin envejecimiento y 32ºC para vinos envejecidos.	

Tipo de práctica enológica:	Práctica cultural
Descripción de la práctica:	
En función del sistema de conducción, el número de cepas/ha será: pie y brazos bajos, 800 a 2200; vaso irregular, 1600 a 2500; cordones múltiples, 1000 a 1300; parral horizontal o inclinado, 150 a 350; y espaldera en Guyot o Cordón Royal, 2000 a 3400. Además, la carga no superará las 80.000 yemas/ha. El riego uso del riego está regulado por la Orden de 17.5.1999 , por la que se regula el riego en viñedos cuya producción se destina a la elaboración de vinos de calidad producidos en regiones determinadas, dentro del territorio de la Comunidad Autónoma de Canarias.	

b. Rendimientos máximos

Variedades blancas

Rendimiento máximo:
15000 kilogramos de uvas por hectárea

Variedades blancas

Rendimiento máximo:
105 hectolitros por hectárea

Variedades tintas

Rendimiento máximo:
10000 kilogramos de uvas por hectárea

Variedades tintas

Rendimiento máximo:
70 hectolitros por hectárea

5. ZONA DELIMITADA

La zona de producción de los vinos amparados por esta denominación está constituida por los siguientes términos municipales de la isla de Tenerife: San Juan de la Rambla, La Guancha, Icod de los Vinos, Garachico, Los Silos, Buenavista del Norte, El Tanque, Santiago del Teide y Guía de Isora.

6. PRINCIPALES UVAS DE VINIFICACIÓN

PEDRO XIMENEZ

MOSCATEL DE ALEJANDRIA

MALVASIA VOLCANICA

LISTAN NEGRO

LISTAN BLANCO DE CANARIAS

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
Ycoden-Daute-Isora se sitúa en el NO de la isla de Tenerife, en las laderas que descienden desde el Teide hasta la costa, desde los 1400 a los 50 m, y sobre suelos volcánicos, francoarenosos o francos, ácidos, fértiles y con bajos niveles de sodio y potasio. Su clima, además de por la altura, viene determinado por los vientos alisios, la corriente del atlántico y la potente insolación. Todo ello, unido al cultivo a pie franco y los sistemas de conducción y cultivo aplicados, hacen que estos vinos muestren unas características únicas que han sido reconocidos desde el siglo XVI con el nombre genérico de “Canary Wine”, fundamentalmente asociados a los obtenidos de la variedad Listán Blanco.

8. OTRAS CONDICIONES ESENCIALES

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
El embotellado de vinos amparados por la Denominación de Origen Protegida Ycoden Daute Isora deberá ser realizado exclusivamente en las bodegas inscritas en el correspondiente registro de bodegas.	

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1258

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Sierras de Málaga

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the specifications.

Address Consejo Regulador de la Denominación de Origen Protegida Sierras de Málaga
Plaza de los Viñeros, 1
29008 Málaga

Spain

GEOGRAPHICAL AREA

The delimited area of the PDO "Sierras de Málaga" corresponds to municipalities in the province of Málaga, Spain, and neighboring municipalities, which are listed in its specifications. The internal zoning of the PDO includes the “Serranía de Ronda” sub-zone and other different geographical units smaller than the protected area, defined in its specifications.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1480

April 14, 2004

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1258

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Sierras de Málaga

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges.

Adresse Consejo Regulador de la Denominación de Origen Protegida Sierras de Málaga
Plaza de los Viñeros, 1
29008 Málaga

Espagne

AIRE GÉOGRAPHIQUE

L'aire délimitée de l'AOP "Sierras de Málaga" correspond aux communes de la province de Málaga, en Espagne, et aux communes limitrophes, qui sont énumérées dans le cahier des charges. La délimitation interne des aires comprises dans l'AOP inclue la sous-zone "Serranía de Ronda" et plusieurs autres unités géographiques plus petites que l'aire protégée, telles que définies dans le cahier des charges.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1480

14.04.2004

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1258

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Sierras de Málaga

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Todo productor que respete el pliego de condiciones.

Dirección Consejo Regulador de la Denominación de Origen Protegida Sierras de Málaga
Plaza de los Viñeros, 1
29008 Málaga

España

ZONA GEOGRÁFICA

La zona delimitada de la DOP “Sierras de Málaga” se corresponde con municipios de la provincia de Málaga, España, y municipios limítrofes a la misma, que se relacionan en su pliego de condiciones. La zonificación interna de la DOP incluye la subzona “Serranía de Ronda” y otras distintas unidades geográficas menores que la zona amparada, definidas en su pliego de condiciones.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79,(CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1480

14.04.2004

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

1. Name of the product

Sierras de Málaga

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

16. Wine from overripe grapes

4. Description of the wine(s)

White wine

Appearance: Pale yellow to old gold.

Aroma: Discernible aromatic intensity, fruity.

Taste: Discernible taste intensity, discernible acidity. Short to long finish.

*Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	(in milliequivalents per litre)
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Rosé wine

Appearance: Colour ranging from onion skin to reddish pink with ruby hints.

Aroma: Discernible aromatic intensity, fruity and floral.

Taste: Discernible taste intensity. Discernible acidity and astringency. Short to long finish.

*Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	(in milliequivalents per litre)
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Red wine

Appearance: Violet to slate red in colour.

Aroma: Discernible intensity, fruity.

Taste: Discernible taste intensity. Discernible acidity and density. With astringency. Short to very long finish.

*Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	(in milliequivalents per litre)
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Red wine from overripe grapes

Appearance: Violet to dark cherry in colour.

Aroma: Discernible aromatic intensity, fruity.

Taste: Discernible taste intensity; Discernible acidity and astringency. Density from light to highly discernible. Short to very long finish.

*Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	

Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

a. *Specific oenological practices*

Specific oenological practice

Ageing shall be carried out in oak barrels using the ‘añadas’ system.

References to the traditional terms ‘Crianza’, ‘Reserva’ and ‘Gran Reserva’ as laid down in the applicable national legislation can be used for the wines on an optional basis.

Relevant restriction on making the wines

The pressure applied in producing musts and wines shall be such that the yield does not exceed 70 % (l wine/kg of grapes).

No artificial sweetening or enrichment of the natural alcoholic strength is permitted. Both the natural alcoholic strength and the residual sugars in the wines covered by the PDO must always be natural.

Growing practices

The harvest must be made exclusively from healthy and ripe grapes. Overripe grapes may be used for wines with a residual sugar content of more than 4 grams per litre. The minimum natural alcoholic strength of eligible products in the ‘wine’ category shall be 10 % by volume. Grapes harvested from plots with a lower potential alcoholic strength are not suitable for making wines protected by the PDO, with the exception of the ‘wine from overripe grapes’ category, for which the natural alcoholic strength must be higher than 15 % by volume.

In the ‘Serranía de Ronda’ sub-area, harvesting must be carried out by hand. The grapes must be placed in packages weighing not more than 30 kg and transported in the same containers.

b. *Maximum yields*

White grape varieties

12 000 kilograms of grapes per hectare

84 hectolitres per hectare

Red grape varieties

9 000 kilograms of grapes per hectare

63 hectolitres per hectare

In the 'Serranía de Ronda' sub-area

9 000 kilograms of grapes per hectare

63 hectolitres per hectare

6. Demarcated geographical area

The production area for wines covered by the 'Sierras de Málaga' Designation of Origin is made up of the municipalities of:

Málaga, Alameda, Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Algatocín, Alhaurín de la Torre, Alhaurín el Grande, Almáchar, Almargen, Almogía, Álora, Alozaina, Alpandeire, Antequera, Árchez, Archidona, Ardales, Arenas, Arriate, Atajate, Benadalid, Benahavís, Benalauría, Benalmdena, Benamargosa, Benamocarra, Benaoján, Benarrabá, El Borge, EL Burgo, Campillos, Canillas de Aceituno, Canillas de Albaida, Cañete la Real, Carratraca, Cartajima, Cártama, Casabermeja, Casarabonela, Casares, Coín, Colmenar, Comares, Cómpeta, Cortes de la Frontera, Cuevas Bajas, Cuevas del Becerro, Cuevas de San Marcos, Cútar, Estepona, Faraján, Frigiliana, Fuengirola, Fuentepiedra, Gaucín, Genalguacil, Guaro, Humilladero, Igualeja, Istán, Iznate, Jiména de Iíbar, Jubrique, Júzcar, Macharaviaya, Manilva, Marbella, Mijas, Moclinejo, Mollina, Monda, Montecorto, Montejaque, Nerja, Ojén, Parauta, Periana, Pizarra, Pujerra, Rincón de la Victoria, Riogordo, Ronda, Salares, Sayalonga, Sedella, Serrato, Sierra de Yeguas, Teba, Tolox, Torremolinos, Torrox, Totalán, Valle de Abdalajís, Vélez-Málaga, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva de Tapia, Villanueva del Trabuco, La Viñuela and Yunquera, which belong to the province of Málaga, as well as the municipalities of Benamejí and Palenciana in the province of Córdoba.

Sub-area: A geographical unit smaller than the production area, which is a homogeneous geographical environment, and in which certain differentiated requirements apply.

Area: A geographical unit smaller than the production area, which is characterised by a geographical environment with a certain homogeneity.

Within the production area covered by the ‘Sierras de Málaga’ Designation of Origin, a distinction is made between the sub-area traditionally designated ‘Serranía de Ronda’, a natural district to which the municipalities of Algatocín, Alpandeire, Arriate, Atajate, Benadalid, Benalauría, Benaoján, Benarrabá, Cartajima, Cortes de la Frontera, Cuevas del Becerro, Faraján, Gaucín, Genalgaucín, Igualeja, Jimena de Líbar, Jubrique, Júzcar, Montecorto, Montejaque, Parauta, Pujerra, Ronda and Serrato belong.

Within the production area, a distinction is also made for the following areas:

‘Axarquía’, to which the municipalities of Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, Borge, Canillas de Aceituno, Canillas de Albaida, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo, Salares, Sayalonga, Sedella, Torrox, Totalán, Vélez-Málaga and La Viñuela belong.

‘Montes de Málaga’, to which the municipalities of Alhaurín de la Torre, Alhaurín el Grande, Almogía, Álora, Antequera (the part located south of the Sierra Pelada, Sierra de las Cabras, Sierra Prieta, Sierra del Co and Sierra de Camarolas mountains), Ardales, Carratraca, Cártama, Casabermeja, Coín, Colmenar, Málaga, Pizarra, Torremolinos and Villanueva de la Concepción belong.

‘Manilva’, to which the municipalities of Manilva, Casares and Estepona belong.

‘Costa Occidental’ [West Coast], to which the municipalities of Benahavís, Benalmádena, Fuengirola, Marbella and Mijas belong.

‘Norte de Málaga’, to which the municipalities of Alameda, Almargen, Antequera, Archidona, Benamejí, Campillos, Cañete la Real, Cuevas Bajas, Cuevas de San Marcos, Fuentepiedra, Humilladero, Mollina, Palenciana, Sierra de Yeguas, Teba, Valle de Abdalajís, Villanueva de Algaidas, Villanueva del Rosario, Villanueva de Tapia and Villanueva del Trabuco belong.

‘Sierra de las Nieves’, to which the municipalities of Alozaina, El Burgo, Casarabonela, Guaro, Istán, Monda, Ojén, Tolox and Yunquera belong.

7. Main wine grape variety(ies)

BLAUER LIMBERGER - BLAUFRÄNKISCH

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

COLOMBARD

DORADILLA
GARNACHA BLANCA
GARNACHA TINTA
GEWÜRZTRAMINER
GRACIANO
JAÉN TINTO
MACABEO - VIURA
MALBEC
MALVASIA AROMÁTICA
MERLOT
MONASTRELL
MONTÚA - CHELVA
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO - MOSCATEL MORISCO
MOSCATEL NEGRO
PARDINA - JAÉN BLANCO
PEDRO XIMÉNEZ
PERRUNO
PETIT VERDOT
PINOT NOIR
RIESLING
ROME
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
TINTILLA DE ROTA
TINTO VELASCO - BLASCO
VERDEJO
VERMENTINO

VIJARIEGO BLANCO - BIGIRIEGO

VIOGNIER

8. Description of the link(s)

The diversity of the types of wines and range of characteristics within those of the same type (white, rosé or red) reflect the interaction between the complex and diverse natural environment underpinning their production, the multitude of varieties of different origins (historical, adapted non-native and rescued native varieties) which thrive in the favourable climate of the production area, and the complexity of its relief. All of these factors contribute to vineyards being small, which increases the terroir effect.

The temperature pattern during ripening is particularly important, profoundly influencing the variability of nuances in the aromas and the quality of the polyphenols. Temperatures in the area are typically moderate, dropping at night-time. The warmth to be expected for the latitude is counterbalanced by the location in a climate transition zone and by other mesoclimate-related factors. One climate feature which is particularly relevant is the long hours of sunshine, as this favours the production of musts with the high natural strength needed for making wines from overripe grapes.

For reasons of composition, texture and/or gradient, the soils generally have good drainage. Combined with medium to low fertility levels, this boosts the concentration of aromatic compounds and enhances the finesse of the wines.

9. Essential further conditions (packaging, labelling, other requirements)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

—The larger geographical unit may be indicated on an optional basis: ‘Andalusia’, the region in which the entire protected zone is contained.

—Smaller geographical units: references to the sub-area, the various production areas and the municipalities in the demarcated area are expressly regulated.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

1. Dénomination du produit

Sierras de Málaga

2. Type d'indication géographique

AOP — Appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

16. Vin de raisins surmûris

4. Description du ou des vins

Vin blanc

Robe: couleur jaune pâle à or vieilli.

Nez: intensité olfactive perceptible, arômes fruités.

Bouche: intensité gustative perceptible, acidité perceptible. Longueur en bouche brève à longue.

*Pour les limites non indiquées, la législation en vigueur s'applique.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	10
Acidité totale minimale	en milliéquivalents par litre
Acidité volatile maximale (en milliéquivalents par litre)	
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)	

Vin rosé

Robe: couleur pelure d'oignon à rosé et rougeâtre avec des nuances rubis.

Nez: intensité olfactive perceptible, arômes fruités et floraux.

Bouche: intensité gustative perceptible. Acidité et astringence perceptibles. Longueur en bouche brève à longue.

*Pour les limites non indiquées, la législation en vigueur s'applique.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	11
Acidité totale minimale	en milliéquivalents par litre
Acidité volatile maximale (en milliéquivalents par litre)	
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)	

Vin rouge

Robe: couleur violacée à rouge tuile.

Nez: intensité perceptible, arômes fruités.

Bouche: intensité gustative perceptible. Acidité et densité perceptibles. Astringent. Longueur en bouche brève à très longue.

*Pour les limites non indiquées, la législation en vigueur s'applique.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	en milliéquivalents par litre
Acidité volatile maximale (en milliéquivalents par litre)	
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)	

Vin rouge de raisins surmûris

Robe: couleur violacée à cerise foncé.

Nez: intensité olfactive perceptible, arômes fruités.

Bouche: intensité gustative perceptible. Acidité et astringence perceptibles. Densité de légère à hautement perceptible. Longueur en bouche brève à très longue.

*Pour les limites non indiquées, la législation en vigueur s'applique.

Caractéristiques analytiques générales

Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	
Acidité volatile maximale (en milliéquivalents par litre)	
Teneur maximale totale en anhydride sulfureux (en milligrammes par litre)	

5. Pratiques vitivinicoles

a) *Pratiques œnologiques essentielles*

Pratique œnologique essentielle

Le vieillissement a lieu dans des cuves en chêne selon le principe des «añadas».

Les indications des termes traditionnels «Crianza», «Reserva» et «Gran Reserva», établies selon la réglementation nationale en vigueur, peuvent être utilisées pour les vins de manière facultative.

Restriction applicable à l'élaboration

Pour la production de moût et de vin, les pressions exercées sont telles que le rendement reste 70 % (l vin/kg de raisin).

L'édulcoration n'est pas autorisée, pas plus que l'augmentation artificielle du titre alcoométrique naturel. Le titre alcoométrique acquis et les sucres résiduels pouvant être contenus dans les vins couverts par l'AOP doivent toujours être naturels.

Pratique culturale

Les vendanges sont exclusivement effectuées sur des raisins sains et mûrs. Il est possible d'utiliser des raisins surmûris pour les vins dont la teneur en sucres résiduels est supérieure à 4 grammes par litre. Le titre alcoométrique volumique naturel minimal des produits admis pour la catégorie «vin» est de 10 % du volume. Les vendanges de parcelles dont le titre alcoométrique potentiel est inférieur ne sont pas admises pour l'élaboration de vins couverts par l'AOP, à l'exception de la catégorie «vin de raisins surmûris», dont le titre alcoométrique volumique naturel doit être supérieur à 15 % du volume.

Dans la sous-zone «Serranía de Ronda», la cueillette est manuelle, avec des contenants d'une capacité maximale de 30 kg, le transport s'effectuant dans ces derniers.

b) *Rendements maximaux*

Variétés de cépage blanc

12 000 kilogrammes de raisins par hectare

84 hectolitres par hectare

Variétés de cépage rouge

9 000 kilogrammes de raisins par hectare

63 hectolitres par hectare

Dans la sous-zone «Serranía de Ronda»

9 000 kilogrammes de raisins par hectare

63 hectolitres par hectare

6. Zone géographique délimitée

La zone de production des vins couverts par l'appellation d'origine «Sierras de Málaga» est constituée des municipalités suivantes:

Malaga, Alameda, Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Algatocín, Alhaurín de la Torre, Alhaurín el Grande, Almáchar, Almargen, Almogía, Álora, Alozaina, Alpandeire, Antequera, Árchez, Archidona, Ardales, Arenas, Arriate, Atajate, Benadalid, Benahavís, Benalauría, Benalmdena, Benamargosa, Benamocarra, Benaoján, Benarrabá, El Borge, EL Burgo, Campillos, Canillas de Aceituno, Canillas de Albaida, Cañete la Real, Carratraca, Cartajima, Cártama, Casabermeja, Casarabonela, Casares, Coín, Colmenar, Comares, Cómpeta, Cortes de la Frontera, Cuevas Bajas, Cuevas del Becerro, Cuevas de San Marcos, Cútar, Estepona, Faraján, Frigiliana, Fuengirola, Fuentepiedra, Gaucín, Genalguacil, Guaro, Humilladero, Igualeja, Istán, Iznate, Jiména de Líbar, Jubrique, Júzcar, Macharaviaya, Manilva, Marbella, Mijas, Moclinejo, Mollina, Monda, Montecorto, Montejaque, Nerja, Ojén, Parauta, Periana, Pizarra, Pujerra, Rincón de la Victoria, Riogordo, Ronda, Salares, Sayalonga, Sedella, Serrato, Sierra de Yeguas, Teba, Tolox, Torremolinos, Torrox, Totalán, Valle de Abdalajís, Vélez-Málaga, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva de Tapia, Villanueva del Trabuco, La Viñuela et Yunquera, dans la province de Malaga, ainsi que les municipalités de Benamejí et Palenciana, dans la province de Cordoue.

Sous-zone: unité géographique plus petite que la zone de production, constituant un environnement géographique homogène, dans lequel des exigences différenciées sont mises en œuvre.

Aire: unité géographique plus petite que la zone de production, caractérisée par un environnement géographique jouissant d'une certaine homogénéité.

Dans la zone de production de l'appellation d'origine «Sierras de Málaga», se trouve la sous-zone traditionnellement désignée sous le nom de «Serranía de Ronda», une région naturelle à laquelle appartiennent les municipalités d'Algatocín, Alpandeire, Arriate, Atajate, Benadalid, Benalauría, Benaoján Benarrabá, Cartajima, Cortes de la Frontera, Cuevas del Becerro, Faraján, Gaucín, Genalgaucín, Igualeja, Jimena de Líbar, Jubrique, Júzcar, Montecorto, Montejaque, Parauta, Pujerra, Ronda et Serrato.

De même, dans la zone de production se trouvent les aires suivantes:

«Axarquía», dont font partie les municipalités d'Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, Borge, Canillas de Aceituno, Canillas de Albaida, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo, Salares, Sayalonga, Sedella, Torrox, Totalán, Vélez-Málaga et La Viñuela.

«Montes de Málaga», dont font partie les municipalités d'Alhaurín de la Torre, Alhaurín el Grande, Almogía, Álora, Antequera (la partie située sur le versant sud de las Sierras Pelada, las Cabras, Prieta, El Co et Camarolas), Ardales, Carratraca, Cártama, Casabermeja, Coín, Colmenar, Málaga, Pizarra, Torremolinos et Villanueva de la Concepción.

«Manilva», dont font partie les municipalités de Manilva, Casares et Estepona.

«Costa Occidental», dont font partie les municipalités de Benahavís, Benalmádena, Fuengirola, Marbella et Mijas.

«Norte de Málaga», dont font partie les municipalités d'Alameda, Almargen, Antequera, Archidona, Benamejí, Campillos, Cañete la Real, Cuevas Bajas, Cuevas de San Marcos, Fuentepiedra, Humilladero, Mollina, Palenciana, Sierra de Yeguas, Teba, Valle de Abdalajís, Villanueva de Algaidas, Villanueva del Rosario, Villanueva de Tapia et Villanueva del Trabuco.

«Sierra de las Nieves», dont font partie les municipalités d'Alozaina, El Burgo, Casarabonela, Guaro, Istán, Monda, Ojén, Tolox et Yunquera.

7. Cépages principaux

BLAUER LIMBERGER - BLAUFRANKISCH

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

COLOMBARD

DORADILLA

GARNACHA BLANCA
GARNACHA TINTA
GEWURZTRAMINER
GRACIANO
JAEN TINTO
MACABEO - VIURA
MALBEC
MALVASIA AROMÁTICA
MERLOT
MONASTRELL
MONTÚA - CHELVA
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO - MOSCATEL MORISCO
MOSCATEL NEGRO
PARDINA - JAÉN BLANCO
PEDRO XIMENEZ
PERRUNO
PETIT VERDOT
PINOT NOIR
RIESLING
ROME
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
TINTILLA DE ROTA
TINTO VELASCO - BLASCO
VERDEJO
VERMENTINO
VIJARIEGO BLANCO - BIGIRIEGO

VIOGNIER

8. Description du ou des liens

La diversité des types de vins et des caractéristiques au sein d'un même type (vins blancs, rosés ou rouges) est le résultat de l'interaction entre la complexité et la diversité du milieu naturel dans lequel intervient la production, de la profusion de variétés utilisées de différentes origines (historiques, extérieures adaptées et autochtones récupérées) qui prospèrent grâce au climat doux de la zone de production et à la complexité orographique, propice à des unités d'exploitation de taille réduite qui favorisent l'expression du terroir.

Les niveaux des températures durant la maturation sont d'une importance particulière et influent de manière décisive sur la variabilité des nuances aromatiques et la qualité polyphénolique. Dans notre zone, les températures modérées sont caractéristiques, avec des baisses nocturnes qui contrastent avec la chaleur propre à la latitude, tant en raison de sa situation dans une aire de transition climatique que pour des causes mésoclimatiques. Il existe aussi, néanmoins, une caractéristique climatique notable: l'ensoleillement très élevé, qui favorise la production de moût au titre alcoométrique naturel élevé, nécessaire à l'élaboration des vins de raisins surmûris.

Les sols, par leur composition, leur texture et/ou leur constitution en pente, se caractérisent généralement par un bon drainage qui, combiné à une fertilité moyenne à faible, favorise la concentration de composantes aromatiques et la finesse des vins.

9. Autres conditions essentielles (conditionnement, étiquetage, autres exigences)

Cadre juridique:

dans la législation nationale

Type de condition supplémentaire:

dispositions supplémentaires concernant l'étiquetage

Description de la condition:

—Indication facultative de l'unité géographique plus grande: «Andalucía», région couvrant la zone protégée dans sa totalité.

—Unités géographiques plus petites: les mentions de la sous-zone, des différentes aires de production et des communes de la zone délimitée sont régies expressément.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

1. Denominación del producto

Sierras de Málaga.

2. Tipo de indicación geográfica

DOP - Denominación de Origen Protegida.

3. Categorías de productos vitivinícolas

1. Vino

16. Vino de uvas sobremaduradas

4. Descripción del (de los) vino(s)

Vino blanco

Fase visual: Color amarillo pálido hasta oro viejo.

Fase olfativa: Intensidad olfativa perceptible, frutales.

Fase gustativa: Intensidad gustativa perceptible, acidez perceptible. De corta a larga persistencia.

*En los límites no señalados se seguirá la reglamentación vigente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol):	
Grado alcohólico volumétrico adquirido mínimo (en % vol):	10
Acidez total mínima:	en miliequivalentes por litro
Acidez volátil máxima (en miliequivalentes por litro):	
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Vino rosado

Fase visual: De color piel de cebolla hasta rosado rojizo tonos rubí.

Fase olfativa: Intensidad olfativa perceptible, frutales y florales.

Fase gustativa: Intensidad gustativa perceptible. Acidez y astringencia perceptibles. De corta a larga persistencia.

*En los límites no señalados se seguirá la reglamentación vigente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol):	
Grado alcohólico volumétrico adquirido mínimo (en % vol):	11
Acidez total mínima:	en miliequivalentes por litro
Acidez volátil máxima (en miliequivalentes por litro):	
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Vino tinto

Fase visual: De color violáceo hasta rojo teja.

Fase olfativa: Intensidad perceptible, frutales.

Fase gustativa: Intensidad gustativa perceptible. Acidez y densidad perceptibles. Con astringencia. De corta a muy larga persistencia.

*En los límites no señalados se seguirá la reglamentación vigente.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol):	
Grado alcohólico volumétrico adquirido mínimo (en % vol):	12
Acidez total mínima:	en miliequivalentes por litro
Acidez volátil máxima (en miliequivalentes por litro):	
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

Vino tinto de uvas sobremaduradas

Fase visual: De color violáceo hasta cereza oscuro.

Fase olfativa: Intensidad olfativa perceptible, frutales.

Fase gustativa: Intensidad gustativa perceptible; acidez, y astringencia perceptibles. Densidad de ligera a altamente perceptible. De corta a muy larga persistencia.

*En los límites no señalados se seguirá la reglamentación vigente.

Características analíticas generales

Grado alcohólico volumétrico total máximo (en % vol):	
Grado alcohólico volumétrico adquirido mínimo (en % vol):	12
Acidez total mínima:	
Acidez volátil máxima (en miliequivalentes por litro):	
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

5. Prácticas vitivinícolas

a. *Prácticas enológicas específicas*

Práctica enológica específica

El envejecimiento se efectuará en vasijas de roble mediante el sistema de «añadas».

En los vinos pueden utilizarse facultativamente las indicaciones de los términos tradicionales «Crianza», «Reserva» y «Gran Reserva», establecidas en la normativa nacional vigente.

Restricción pertinente en la vinificación

Para la producción de mostos y vinos se aplicarán presiones de forma que el rendimiento no sea superior al 70 % (l vino/kg de uva).

No está permitida la edulcoración, ni ningún incremento artificial del grado alcohólico natural, debiendo ser siempre naturales tanto el grado alcohólico adquirido como los azúcares residuales que pueden contener los vinos protegidos

Práctica de cultivo

La vendimia se realizará exclusivamente con uva sana y madura, pudiendo emplearse uvas sobremaduradas para los vinos cuyo contenido en azúcares residuales sea superior a 4 gramos por litro. La graduación alcohólica natural mínima de los productos aptos de la categoría «vino» será de 10 % vol, no siendo aptas para elaborar vinos protegidos las vendimias de parcelas con grado alcohólico potencial inferior, salvo para la categoría «vino de uvas sobremaduradas», que deberán tener una graduación alcohólica natural superior a 15% vol.

En la subzona «Serranía de Ronda» la recolección será manual y en envases como máximo de 30 kg, efectuándose el transporte en los referidos envases.

b. *Rendimientos máximos*

Variedades blancas

12 000 kilogramos de uvas por hectárea

84 hectolitros por hectárea

Variedades tintas

9 000 kilogramos de uvas por hectárea

63 hectolitros por hectárea

En la subzona «Serranía de Ronda»

9 000 kilogramos de uvas por hectárea

63 hectolitros por hectárea

6. Zona geográfica delimitada

La zona de producción de los vinos amparados por las Denominaciones de Origen «Sierras de Málaga» está constituida por los términos municipales de:

Málaga, Alameda, Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Algatocín, Alhaurín de la Torre, Alhaurín el Grande, Almáchar, Almargen, Almogía, Álora, Alozaina, Alpandeire, Antequera, Árchez, Archidona, Ardales, Arenas, Arriate, Atajate, Benadalid, Benahavís, Benalauría, Benalmdena, Benamargosa, Benamocarra, Benaoján, Benarrabá, El Borge, El Burgo, Campillos, Canillas de Aceituno, Canillas de Albaida, Cañete la Real, Carratraca, Cartajima, Cártama, Casabermeja, Casarabonela, Casares, Coín, Colmenar, Comares, Cómpeta, Cortes de la Frontera, Cuevas Bajas, Cuevas del Becerro, Cuevas de San Marcos, Cútar, Estepona, Faraján, Frigiliana, Fuengirola, Fuentepiedra, Gaucín, Genalguacil, Guaro, Humilladero, Igualeja, Istán, Iznate, Jiména de Iíbar, Jubrique, Júzcar, Macharaviaya, Manilva, Marbella, Mijas, Moclinejo, Mollina, Monda, Montecorto, Montejaque, Nerja, Ojén, Parauta, Periana, Pizarra, Pujerra, Rincón de la Victoria, Riogordo, Ronda, Salares, Sayalonga, Sedella, Serrato, Sierra de Yeguas, Teba, Tolox, Torremolinos, Torrox, Totalán, Valle de Abdalajís, Vélez-Málaga, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva de Tapia, Villanueva del Trabuco, La Viñuela y Yunquera, pertenecientes a la provincia de Málaga, así como los términos municipales de Benamejí y Palenciana pertenecientes a la provincia de Córdoba.

Subzona: Unidad geográfica menor que la zona de producción, que constituye un medio geográfico homogéneo, y en la que se aplican determinados requisitos diferenciados.

Área: Unidad geográfica menor que la zona de producción, que se caracteriza por un medio geográfico con determinada homogeneidad.

Dentro de la zona de producción de la Denominación de Origen «Sierras de Málaga» se distingue la subzona tradicionalmente designada «Serranía de Ronda», comarca natural a la que pertenecen los términos municipales de Algatocín, Alpandeire, Arriate, Atajate, Benadalid, Benalauría, Benaoján Benarrabá, Cartajima, Cortes de la Frontera, Cuevas del Becerro, Faraján, Gaucín, Genalgaucín, Igualeja, Jimena de Líbar, Jubrique, Júzcar, Montecorto, Montejaque, Parauta, Pujerra, Ronda y Serrato.

Asimismo, dentro de la zona de producción, se distinguen las siguientes áreas:

«Axarquía», a la que pertenecen los términos municipales de Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, Borge, Canillas de Aceituno, Canillas de Albaida, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo, Salares, Sayalonga, Sedella, Torrox, Totalán, Vélez-Málaga y La Viñuela.

«Montes de Málaga», a la que pertenecen los términos municipales de Alhaurín de la Torre, Alhaurín el Grande, Almogía, Álora, Antequera (la parte situada en la vertiente sur de las Sierras Pelada, de las Cabras, Prieta, del Co y de Camarolas), Ardales, Carratraca, Cártama, Casabermeja, Coín, Colmenar, Málaga, Pizarra, Torremolinos y Villanueva de la Concepción.

«Manilva», a la que pertenecen los términos municipales de Manilva, Casares y Estepona.

«Costa Occidental», a la que pertenecen los términos municipales de Benahavís, Benalmádena, Fuengirola, Marbella y Mijas.

«Norte de Málaga», a la que pertenecen los términos municipales de Alameda, Almargen, Antequera, Archidona, Benamejí, Campillos, Cañete la Real, Cuevas Bajas, Cuevas de San Marcos, Fuentepiedra, Humilladero, Mollina, Palenciana, Sierra de Yeguas, Teba, Valle de Abdalajís, Villanueva de Algaidas, Villanueva del Rosario, Villanueva de Tapia y Villanueva del Trabuco.

«Sierra de las Nieves», a la que pertenecen los términos de Alozaina, El Burgo, Casarabonela, Guaro, Istán, Monda, Ojén, Tolox y Yunquera.

7. Principales variedades de uva de vinificación

BLAUER LIMBERGER - BLAUFRANKISCH

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

COLOMBARD

DORADILLA
GARNACHA BLANCA
GARNACHA TINTA
GEWURZTRAMINER
GRACIANO
JAÉN TINTO
MACABEO - VIURA
MALBEC
MALVASÍA AROMÁTICA
MERLOT
MONASTRELL
MONTÚA - CHELVA
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO - MOSCATEL MORISCO
MOSCATEL NEGRO
PARDINA - JAÉN BLANCO
PEDRO XIMÉNEZ
PERRUNO
PETIT VERDOT
PINOT NOIR
RIESLING
ROME
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
TINTILLA DE ROTA
TINTO VELASCO - BLASCO
VERDEJO
VERMENTINO

VIJARIEGO BLANCO - BIGIRIEGO

VIOGNIER

8. Descripción del (de los) vínculo(s)

La diversidad de tipos de vinos y características entre los de su mismo tipo (blancos, rosados o tintos) es el reflejo de la interacción entre el complejo y diverso medio natural que sustenta su producción, la profusión de variedades empleadas de distintos orígenes (históricas, foráneas adaptadas y autóctonas recuperadas) que prosperan por el benigno clima de la zona de producción, y la complejidad orográfica, que propicia unidades de explotación pequeñas que potencian la expresión del terruño.

El régimen de temperaturas en la maduración es de especial importancia, influyendo decisivamente en la variabilidad de matices aromáticos y la calidad polifenólica. En nuestra zona es característicamente moderado, con descensos nocturnos, siendo contrarrestada la calidez propia de la latitud tanto por su situación en área de transición climática, como por causas mesoclimáticas. Existe, no obstante, además una característica climática destacable, como es la insolación muy elevada, que favorece la producción de mostos de alta graduación natural necesarios para la elaboración de los vinos de uvas sobremaduradas.

Los suelos, por composición, textura y/o pendiente, se caracterizan en general por su buen drenaje, lo que, unido a una fertilidad de media a baja, potencian la concentración de componentes aromáticos y la finura de los vinos.

9. Condiciones complementarias esenciales (envasado, etiquetado, otros requisitos)

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado

Descripción de la condición:

—Indicación facultativa de unidad geográfica mayor: «Andalucía», región que abarca a la zona protegida en su totalidad.

—Unidades geográficas menores: se regulan expresamente las menciones de la subzona, de las distintas áreas de producción y de los municipios de la zona delimitada.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1259

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Φέτα / Feta

Transliteration FETA

GOOD(S)

1. **Cheese**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. The applicant group: the Association of Greek Dairy Industries (SEVGAP).

Address Association of Greek Dairy Industries (SEVGAP)
340 Kifisias Avenue
Neo Psychico 15451, Athens

Greece

GEOGRAPHICAL AREA

Feta must be exclusively produced in the following areas of Greece: Macedonia, Thrace, Epirus, Thessaly, Sterea Ellada, Peloponnese and the Prefecture of Lesvos.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

According to Reg. (EU) 1829/2002 Feta has been added to part A of the Annex to Regulation (EC) No 1107/96 (OJ L 277, 15.10.2002).

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1259

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Φέτα / Feta

Translittération FETA

PRODUIT(S)

1. **Fromage**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Groupement demandeur: Association grecque des industries laitières (SEVGAP).

Adresse Association of Greek Dairy Industries (SEVGAP)
340 Kifisias Avenue
Neo Psychico 15451, Athens

Grèce

AIRE GÉOGRAPHIQUE

La feta ne peut être produite que dans les aires géographiques suivantes de la Grèce: Macédoine, Thrace, Épire, Thessalie, Sterea Ellada, Péloponnèse et préfecture de Lesbos.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Conformément au règlement (UE) n° 1829/2002, la feta a été ajoutée à la partie A de l'annexe du règlement (CE) n° 1107/96 (JO L 277 du 15.10.2002).

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1259

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Φέτα / Feta

Transcripción FETA

PRODUCTO(S)

1. **Queso**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Nombre del grupo solicitante: la Asociación de las industrias de productos lácteos de Grecia (SEVGAP).

Dirección Association of Greek Dairy Industries (SEVGAP)
340 Kifisias Avenue
Neo Psychico 15451, Athens

Grecia

ZONA GEOGRÁFICA

El feta debe producirse exclusivamente en las siguientes zonas geográficas de Grecia: Macedonia, Tracia, Epiro, Tesalia, Sterea Ellada, Peloponeso y la unidad periférica de Lesbos.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

De conformidad con el Reglamento (UE) 1829/2002, el feta ha sido añadido a la parte A del anexo del Reglamento (CE) nº 1107/96 (OJ L 277, 15.10.2002).

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

Name : Φέτα / Feta

LIVESTOCK

FARMING C. **GEOGRAPHICAL**

ZONE OF ORIGIN OF THE RAW MATERIAL FOR THE PRODUCT

The geographical zone in which the milk is produced from which Feta cheese is made is defined by the administrative boundaries of the following areas:

1. Geographical section of Mainland Greece: the prefectures of Attica, Viotia, Fthiotida, Fokida, Euritania, Etolia-Akarnania and Evia.

2. Geographical section of the Peloponnese: the prefectures of Corinth, Argolida, Arkadia, Achaia, Ilia, Lakonia and Messinia.

3. Geographical section of Thessalia: the prefectures of Larissa, Trikala, Karditsa and Magnissia.

4. Geographical section of Epirus: the prefectures of Ioannina, Thesprotia, Arta and Preveza.

5. Geographical section of Macedonia: the prefectures of Thessalonika, Halkidiki, Kilkis, Imathia, Pieria, Pellas, Florina, Kozani, Kastoria, Grevena, Kavala, Drama and Serres.

6. Geographical section of Thrace: the prefectures of Evros, Xanthi and

Rodopi.

7. The prefecture of Lesbos.

It is prohibited to use milk from areas other than those stipulated above in the preparation of Feta cheese.

Appendix: Map of the geographical zone of origin of the raw material from which the product is produced.

1

D. THE RAW MATERIAI USED IN THE PREPARATION OF THE PRODUCT

Feta cheese is traditionally prepared from pure ewe's milk or from a mixture of ewe's and goat's milk, in which the proportion of ewe's milk far exceeds that of the goat's milk.

The development of goat and sheep farming both in the area in which Feta is produced and in the rest of Greece and its promotion from ancient times up to the present day as the main, if not exclusive form of dairy farming in numerous areas is the result of the geo-physical and climatological conditions peculiar to Greece. The high proportion of mountainous land and the hot, dry climate were the main and decisive factors. As a result, breeds of goats and sheep have been developed with a strong constitution, which could adapt to these difficult conditions. These breeds, which are adapted to the physical conditions and make use of pasture lands with a surprising variety of flora, unique in its number of endemic species, are distinguished by their low level of milk production and by the particularly rich chemical composition of the milk and its exceptional organoleptic properties. The quality of goat's and ewe's

milk, together with the experience of the cheese-makers, has resulted in a series of choice cheeses, the most internationally famous of which is Feta.

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I. PHYSICAL CONDITIONS IN THE AREA IN WHICH THE RAW MATERIAL IS PRODUCED

a) Climate

Greece as a whole has a Mediterranean climate, which displays the features
.of a temperate climate in the winter and of a sub-tropical high pressure climate during the summer, in other words there is a rainy winter period
and a dry summer period with low annual rainfall, mild winters, hot summers and long hours of sunshine throughout the year, especially during the
summer period.

The variety of differentiations in the Greek climate from region to region, is due to the combined effects of the physical, geographical and dynamic factors of the climate on Greece.

The annual level of atmospheric precipitation drops as a rule from west to east and from north to south, with deviations from the rule due to local causes. The geographical position of the country and the high mountain ranges which cross it are the most influential factors in the distribution of rainfall from one area to another.

As far as rainfall measurement is concerned, the section of the country in which Feta cheese is produced has a dry and a wet period, the duration of which varies according to geographical latitude and height. The dry period begins at the end of spring and lasts until autumn. This is sometimes interrupted by rain in the form of storms. The wet period begins in autumn and lasts until the end of spring.

The average annual rainfall, the number of days'rain and their distribution during the wet and dry periods of the year in the areas of Athens, Thessalonika, Ioannina, Trikala and Tripoli, where most Feta is produced, is as follows(1931 - 1975):

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Mainly wet period (November - February) Rainfall measurement(in mm)
Number of days'rain

396.9
49.5

Mainly dry period (August - September) Rainfall measurement(in mm)
Number of days'rain

105.7
20.6

Remaining period (March - October) Rainfall measurement(in mm)
Number of days'rain

250.1
42.2

Total for the year
Rainfall measurement(in mm) Number of days'rain

752.7
112.4

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The average annual relative humidity in the section of the country in which Feta is produced varies from 62%to 74% and breaks down by area as follows:

Meteorological station	Humidity %	Meteorological station	Humidity %
Athens	62	Larissa	67
Arta	70	Methoni	74
Volos	68	Mytilene	63
Thessalonika	69	Nafplion	66
Ioannina	67	Patras	67
Kalavryta	68	Serres	67
Kalamata	69	Sparta	63
Komotini Corinth	66	Trikala	65
Kyme	68	Tripoli	64
Lamia	66	Florina	70
	64	Halkis	69

Greece falls between the annual isotherms of 12.5°C and 20.0°C. The temperature drops during the cold period according to geographical latitude and during thhot period from the hinterland of the country towards the coast. Minimum temperatures sometimes reach -20°C in the northern sections of the country, while in the south they rarely fall as low as 0°C. The highest temperatures are to be observed in the hinterland of the country and sometimes exceed 40°C. Over recent years the air temperature, especially in the large towns, has been known to rise as high as 45°C.

Greece has little cloud cover and, more importantly, few days without sunshine. The average annual number of cloudy days varies between 30 and 90. Greece on the whole, generally enjoys a great deal of sunshine with the average annual sunshine varying between 2,300 and 3,100 hours (Chronopoulou 1993).

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b) The terrain

Approximately 2/3 of the areas in which Feta is produced are mountainous (over 200 metres high) and only 1/3 are lowlands or semi-mountainous(hills up to 200 metres high).

Pasture land accounts for over half the surface of the country. The distribution, according to land use, of farm land, pasture lands, forests
and other areas is as follows:

	Lowlands	Semi-mountainous areas	Mountainous	Total (1,000km^2)
Cultivated land	22	10	8	40
Pasture lands	11	15	27	53
Forests	3	8	19	30
Other use	4	2	3	9
Total	40	35	57	132

(National Dairy Committee of Greece, 1984)

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c) Flora

The flora in the Balkans is, without doubt, the richest in Europe, in that not only does it have the greatest number of species compared with any other area of Europe, it also has the greatest number of endemic species
which cannot be found anywhere else in the world. Its vicinity to the primordial flora of Asia Minor and the area of Pontous has lent some of the flora in the Balkans an extra-European character. Through gradual
migration from the east via Thrace and the Aegean, 680 such species of flora have made their way to Greece(Polunin, 1980).

The natural flora in Greece comprises some 6,000 species, 15%of which (or according to others 20%)are endemic, an exceptionally high number, if we take account of the size of the country. It ranks first among all the countries of Europe and second after the Iberian peninsular. The number of endemic species is high even compa'red with that of larger countries such as Germany, the United Kingdom or France.

This figure of 6,000 species in Greece is impressive if we compare it with the 20,000 species in the Mediterranean area as a whole(southern Europe, North Africa and part of western Asia). The reasons for this wealth of species are as follows:

a) Gee-historical: smooth geological development helped to maintain tertiary elements from the Cainozoic era.

b) Geographical position: Greece forms a bridge between three continents, resulting in the transfer, accidental or otherwise, of numerous species of flora of varying origin from one continent to another(Voliotis, 1987). Map 1 shows the migration routes of flora in the Balkans(Polunin, 1980).

c) The exceptionally complicated and multiform geo-technical morphology of Greece (mountainous and semi-mountainous areas account for 70%of the surface of the country and there is a coastline 15,000 km long). Consequently, there is a particularly large number of varying ecological communities which are dependent on extensive differences

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in the geological bed and the local climate(Voliotis, 1987).

·Map 2 shows the geographical distribution of the country's flora, not including the islands of the eastern Aegean.

The endemism of the flora has been fostered mainly in isolated communities such as the Athos peninsular, Olympos, the Taygetus, Crete and areas of the Aegean. Map 3(Polunin, 1980).

The Greek species are mainly neo-endemisms, although there are some paleo endemisms from the Tertiary Period which have been preserved mainly in rocky parts, due to limited competition. A typical example of paleo endemic flora is the Gesneriaceae genus(Voliotis, 1987).

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Other examples of endemic flora include the Asteraceae, Cichoriaceae, Lamiaceae, Caryophyllaceae genera and the Centaurea, Dianthus, Silene, Campanula and Verbascum genera with some 50 to 100 species each.

Below is a list of some endemic species and the areas in which they grow:

Jankaea heldreichii, Paraskevia cesatiana, Petromarula pinnata, Wagenitzia lancifolia(Olympos, Peloponnese), Aubrieta erubescens, Anthemis sibthorpii, Helichrysum sibthorpii, Centaurea peucedanifolia, Achillea absinthoides, Viola athois(Athos), Asperula muscosa, Campanula oreadum, Rhynchosinapis nivalis, Silene dionysii, Viola pseudograeca, Viola striis notata, Festuca olympica, Pulsatilla montana subsp. olympica(Olympos), Geranium humbertii, Viola brachyphylla (Veras), Sempervivum ballsii (Grammos, Smolikas), Viola vourinensis(Vourinos), Onobrychis aliacmonia (Aliakmonas), Limosella tenella(Tymfi), Alyssum taygeteum, Campanula papillosa, Hypericum taygeteum, Onosma taygetea, Scrophularia taygetea, Micromeria taygetea, Viola sfikasiana, Sesleria taygetea(Taygetus), Teucrium aroanicum, Trachelium asperuloides, Saxifraga

taygetea sub. chelmea(Chelmos), Galium cyllenium, Verbascum cylleneum(Kyllini), Astragalus agraniotii (Parnon), Asperula arcadiensis, Colchium psaridis, Viola mercurii (Peloponnese), Consolida tuntasiana(Gerania, Corinth),
Verbascum pentelicum(Penteliko), Fritillaria obliqua(Attica), Fritillaria conica(western Peloponnese), Fritillaria davisii (southern Greece), Fritillaria rhodocanakis(Hydra), Allium phthioticum(Oiti), Allium macedonicum(Pangaion), Viola ransii (Ossa, Pilion), Verbascum pelium (Pilion), Petrorhagia fasciculata(Akarnania), Alyssum euboeum, Campanula euboica, Onosma euboica, Nepeta dirphya, Viola euboeae, Fritillaria
euboeica(Evia), Aubrieta scyria, Scorzonera scyria(Skyros), Campanula scopelia, Papaver stipitatum(Skopelos), Centaurea ipsaria, Lotus aduncus, Ranunculus thasius(Thasos).

In addition to the foregoing, Greek flora also includes Balkan endemic species such as:

Delphinium balkanicum, Centaurea epirota, Centaurea grbavacensis, Campanula formanekiana, Trachelium jacquinii, Cephalaria ambrosioides, Alkanna pindicola, Melampyrum heracleoticum, Digitalis laevigata, Saxifraga

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stribrnyi, Viola aetolica, Viola delphinantha, Viola dukadjinica, Viola orphanidis, Viola perinensis, Fritillaria gussichiae, Lonicera formanekiana et al.

In addition to local endemic species of Greek flora, there are also elements of various origin, such as northern European, Euro-Siberian, eastern Asian, western, southern African and multizonal or cosmopolitan species(Voliotis, 1987).

The flora in rocky areas is particularly rich in rare species. The most important genera are:

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Cerastium, Silene, Dianthus, Onosma, Sempervirum, Sedum, Sarifraga, Potentilla, Linum, Hypericum, Asperula, Stachys, Verbascum, Ramonda, Campanula, Trachelium, Staehelina, and other genera in the Lamiaceae, Brassicaceae, Asteraceae, Cichoriaceae and other families.

Special mention should be made of the flora on the coasts which tends to be uniform due to the uniformity of the climate and the wide distribution of numerous species. The weak tides, the lack of

large rivers and other factors have limited their variety. Note is made of the following species:

a) Rocky shores and foreshores:

Arthrocnemum fruticosum, Salsola kali, Matthiola tricuspidata, Cakile maratima, Eryngium maritimum, Eryngium creticum, Crithmum maritimum, Inula crithmoides et al.

b) Sandy shores:

Pinus pinea, Polygonum maritimum, Glaucium flavum, Malcolmia flexuosa, Cakile maritima, Medicago marina, Euphorbia peplis, Tamarix spp., Eryngium maritimum, Eryngium creticum, Echinophora spinosa, Cionura erecta, Calystegia soldanella, Xanthium strumarium, Pancratium maritimum et al (Polunin, 1980).

The following families of self-sown grass plants and papilionaceae are the edible species which sheep and goats like to graze on best:

a) Papilionaceae(Fabiaceae): Pisum, Vicia, Lathyrus, Medicago, Trifolium, Lotus, Ornithopus, Onobrychis, Astragalus, Ononis, Anthyllis et al.

b) Grass plants(Poaceae): Poa, Festuca, Phleum, Dactylis, Sorghum, Bromus, Agrostis, Cynodon, Hordeum, Avena, Aegilops, Koeleria et al (Voliotis, 1993).

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Map 1:

Map 2:

Map 3:

The main flora migration routes(Polunin, 1980)

Botanic areas and number of species known in each area
(Polunin, 1980)

Emboldened characters: Number of endemic species in each botanical area
Non-emboldened characters: Number of Balkan endemic species in each botanical area
{Polunin, 1980)

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II. TYPES **AND BREEDS OF ANIMALS WHICH PRODUCE** THE MILK USED TO PREPARE **THE PRODUCT**

It is a well-known fact that the type and breed of animals raised and the level of development of livestock farming in an area are highly dependent upon the geo-physical and economic conditions which prevail in it. Most of the surface of continental Greece, which is where most Feta is produced, is mountainous or semi-mountainous land with sharp gradients and often reduced or a total lack of tree growth. At the same time, the prevalent climatological conditions favour natural growth only during specific
periods of the year, which are of relatively short duration. Finally, even today, a high proportion of the population is employed in primary production, so that agricultural lots remain small.

Given the above conditions, the only productive animals which could be bred were small ruminants. Sheep- and goat-farming was traditionally the main, if not the only employment of livestock farmers in Greece. Greece has no cattle-rearing tradition, due to a lack of rich natural meadows. The inability to produce sufficient cheap fatstock, due to the geographical position of the country and the quality of its soil has lead Greece to be regarded as a goat- and sheep-farming country(Katsaounis 1986).

The fodder for the sheep and goats is based almost exclusively on growth in pasture lands of generally poor pasturing potential but with especially
rich flora. One important feature of the mountainous and semi-mountainous pasture lands in Greece is their lack of pesticides, parasiticides, weedkillers, -insecticides and other agricultural medicines. There is a particularly low concentration of lead and other pollutants, due to the absence of major trunk roads in these areas. As a result of the absence of such substances in the

environment and in the flora on which the sheep and goats feed almost exclusively in the mountainous and semi-mountainous areas of the country, the milk and cheese produced from them is almost entirely uncontaminated, in contract to the milk from animals fed on cultivated fodder.

The systems applied to breeding in Greece are generally extensifiable and over-exploitation of pasture lands is usual (Katsaounis, 1986).

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It is under these difficult conditions that a domestic sheep and goat population has developed which, generally speaking, eats frugally and is extremely resistant. Its output is low but has a high solid matter content.

The main features of Greek goat- and sheep-farming are as follows:

a) there is a large number of livestock farms and a small number of animals per farm. For example, 66.1% of sheep farms and 91.2% of

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goat farms have breeding units with less than 50 animals(National Statistics Bureau of Greece, 1991);

b) the breeds of sheep and goats are unimproved, and are well adapted to the difficult geo-physical and climatological conditions which prevail but they have a low milk yield;

c) the entire sheep and goat population is milked;

d) lambs and kids are generally slaughtered after weaning(40-60 days);

e) sheep and goat are mainly reared in mountainous and semi-mountainous areas;

f) animals are mainly fed by pasturing;

g) the system of moving to summer pasture lands is applied to most extensifiably reared

flocks in mountainous areas(Hatziminaoglou & Associates, 1985, a).

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The distribution of the population of milked sheep and goats between lowlands, semi-mountainous and mountainous communities and by type of breeding(domestic, in flocks and nomadic)is as follows:

Total	Communities		
	Lowland	Semi-mountainous	Mountainous

Sheep	6,667,945	2,415,167	1,929,557	2,323,221
Domestic & in flocks	6,090,130	2,194,980	1,697,522	2,197,628
Nomadic	577815	220,187	232,035	125,593
Goats	3,717,895	676,061	1,247,654	1,794,180
Domestic & in flocks	3,506,196	624,014	1,140,454	1,741,728
Nomadic	211,699	52,047	107,200	52,452

(National Statistics Bureau of Greece 1991a)

The distribution of the production of ewe's and goat's milk in the area in which Feta cheese is produced is as follows(figures in tonnes):

Area	Ewes' Milk	Goats' Milk
Eastern Macedonia &Thrace	50,441	32,866
Western and Central Macedonia	83,763	61,447
Epirus	89,945	39,668
Thessalia	125,283	69,753
Peloponnese & Western Mainland Greece	151,569	131'557
Central and Eastern Mainland Greece	54,930	47,375
Lesbos	18,082	464

(National Statistics Bureau of Greece, 1991b)

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Most of the sheep reared in the area in which Feta is produced, and in Greece in general, have a common genetic base but show differentiations of characteristics according to the specific conditions in the area in which they are reared. They are small animals, which are adapted to the difficult geo-physical and climatological conditions in Greece and which have a low milk output(80 - 120 kg per annum)but yield milk of excellent quality. The fundamental factor which contributes to the quality of the
milk is the method by which they are reared and the variety of flora in the Greek countryside. Most Greek sheep are of the Zackel breed(Ovis Aries L.). In addition to domestic breeds of sheep, foreign breeds are also reared, as are cross-breeds of foreign and domestic sheep, but their milk is of a weaker composition and is mainly used for self-consumption or in the preparation of yoghourt(Hatziminaoglou & Associates. 1985).

Most of the goat population (approximately 80%)is from domestic breeds. Approximately 14% consists of improved animals which have been crossed with various foreign breeds and some 6% belong to the Saanen breed. Domestic
goats have similar colourings and the features of the unimproved animal.
For example, they are small in size, with a thin coat, a low milk output and a strong constitution.
Their annual output varies from 50-100 kg of milk for animals in mountainous areas and 120-150 kg for animals in lowland areas. Local goats in mountainous and semi-mountainous areas are reared exclusively by free grazing. In lowland areas, where improved or foreign breeds are kept, animals tend to be reared domestically or semi domestically. The milk produced *by* the improved or foreign stock is not used in the production of Feta, due its low total solid matter, but for self-consumption (Hatziminaoglou & assoc., 1985).

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III. QUALITATIVE PROPERTIES OF THE RAW MATERIAL

Feta cheese is traditionally produced from ewe's milk. This milk gives the best quality cheese, which is why it monopolizes the interest of cheese makers in Greece. Good quality Feta is also produced from goat's milk
which is mixed with ewe's milk in a proportion which does not exceed 30%.

Ewe's and goat's milk differ significantly from cow's milk, both in their chemical composition and in their suitability for cheese. This differentiation is even more acute in the case of the domestic, non improved breeds with a low output which are prevalent in Greece and which are distinguished by the milk they yield which has a particularly high
level of solid matter and a full-bodied smell. This is due to the peculiar conditions of the climate, the geo-physical profile and the flora.

Generally speaking, the distinguishing characteristics of ewe's and goat's milk, in comparison to cow's milk, are the higher content in proteins, fat and dry matter, which affects the output and qualities of the cheese. The average chemical composition of milk from the ewes and goats reared in the area in which Feta is produced are given in the table below and show the rich composition of the milk.

Type of milk	Fat %	Total protein %	Casein %	Lactose %	Ash %	Dry matter %

A. Ewe's milk						
Karagouni	8.70	6.60	5.02	4.58	0.93	20.31
Vlachiko Chios	9.05	6.52	4.98	4.69	0.95	20.61
Attica	7,85	5.47	4.41	4.79	0.92	19.08
	7.59	5.94	4.63	5.09	0.89	18.98
B. Goat's mi 1k						
Attica						
Argos	5.63	3.77	3.06	4.76	0.80	14.79
Metsovo	5.92	3.99	-	4.51	-	-
Skopelos	5.18	3.56	-	4.74	-	-
	5.34	3.88	-	4.58	-	-

(Anifantakis et al., 1980, Anifantakis & Kandarakis, 1980, Simos et al., 1991, Agricultural University of Athens).

However, apart from the quantitative differences, there are also qualitative differences between the various types of milk which affect the

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output of cheese and the mechanical, physical, chemical and organoleptic properties of Feta.

The most significant differences are as follows:

a) ewe's and goat's milk contain no carotene, with the result that the rennin produced by it is naturally white in colour, unlike the rennin produced by cow's milk, which is yellowish in colour. In order to

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make the latter white, various colourings are added to the milk to be made into cheese; apart from the fact that these are not natural components of the milk, moves are already being made at Community level to prohibit their use;

b) the fat content of the milk is a source of constituents which contribute significantly to the smell and taste of the ripened cheese. The presence of fatty acids in the structure of the fat in the milk affects the final smell of the cheese. Both ewe's, and especially goat's milk contain significant quantities of caproic, caprylic and capronic acid, with the result

that the Feta produced from these types of milk has a richer distinctive smell and a more pungent(peppery)taste, which cannot be achieved when cow's milk is used. The differences in the composition of the fatty acids cause
differences in the physical and chemical properties of the fat in the three types of milk (different values for the Reichert-Meissl, Pelenske etc. numbers). The average composition in fatty acids of
the fat in cow's ewe's and goat's milk is as follows:

Animal	Fatty acids									
	C4	C6	C8	ClO	C12	C14	Cl6	Cl8	Cl&1	Other
Cow	2.0	2.2	1.1	3.0	2.7	9.0	25.0	13.8	33.0	7.3
Sheep	4.2	2.0	2.2	6.0	3.1	5.5	16.9	15.8	38.8	5.5
Goat	3.1	2.8	3.0	10.1	6.0	12.2	27.2	27.5	25.6	3.7

(Scott, 1981)

c) there are also qualitative and quantitative differences in the casein particles in the three types of milk, with the result that their hydrolysis products also differ. It is these which, together with
the free fatty acids, determine the taste of Feta;

d) there is an interesting difference in the electrophoretic mobility of

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asl-casein in the three types of milk, which quality allows any adulteration of one to be traced with the others.

These differences in the chemical composition of the milk naturally have an effect on the physical and chemical and organoleptic properties of the Feta.

The specifications with which the milk must comply if it is to be used in the production of Feta are as follows:

Origin: the milk must come from one of the following areas: Mainland Greece, Peloponnese, Thessalia, Epirus, Macedonia, Thrace or the prefecture of Lesbos.

Type of milk: pure ewe's milk or a mixture of ewe's and goat's milk in which the latter does not exceed 30% of the total.

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Other specifications: the milk must come from breeds of ewes or goats which are reared *by* traditional methods, using an extensifiable or semi-extensifiable system, are adapted to the area in which the Feta is prepared and basically feed on the flora of the area in question. The fat content of the milk must be at least 6% *by* weight. The pH of the milk must be at least 6.5. The milk must be made into cheese within 48 hours of milking at the latest. The milk must be kept under controlled temperature conditions until it coagulates. The milk must be full fat and must be milked at least ten days after birth is given.

It is prohibited to condense the milk for cheese or to add powdered or condensed milk, lacto-proteins, casein salts, colourants or preservatives.

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E. HISTORICAL FACTS

Feta is the Greek cheese par excellence and has been prepared in Greece since ancient times. It is generally accepted that it is a traditional cheese which was created and developed in Greece, where it has continued to be prepared for centuries, mainly from ewe's milk or from a mixture of ewe's and goat's milk. It is a widely popular cheese and has the largest per capital consumption of any other Greek or foreign cheese available on the Greek market. It is calculated that consumption exceeds 12 kilogrammes per resident per annum(Anyfantakis, 1992). This cheese has always formed a basic part of the diet of the Greek people and is directly related to their customs and their history.

Sheep- and goat-farming have been the main form of dairy livestock farming in Greece since antiquity. This is due to the fact that the geo-physical and climatological conditions make cattle-rearing difficult. There is an wealth of references testifying to the importance of sheep- and goat farming which date back to ancient times.

The ancient Greeks considered milk a sacred food, because Zeus was fed with milk from the she-goat Amaltheia. Mercury, a God in the ancient Greek dodecatheon, is classified among the pastoral deities and is called "the ram carrier" and "the protector of sheep" (he appeared on ancient statues and coins carrying a ram on his shoulders). Another of his common names was "Tireutir" (the cheese giver, or cheese maker) (Letsas, 1949). Homer (9th century B.C.)makes reference to sheep- and goat-

farming in the Odyssey(I, 218) (Sideris, 1982). Reference is also made to professions which were related to sheep farming, such as"sheep sellers"(Aristophanes, The Horses, 132, 138- Golias, 1989), "dairy farmers" and "dairy cultivators"(Hesychius, Athenaeus, 608a - Golias, 1989), "cheese-makers" or "givers of cheese"(Old Anthology, IX, 744; Compare with Aristotle, The History of Animals III, 521b-522a).

During the Byzantine period also reference is made by F. Koukoule(1952)to the rearing of sheep and goats, also called "goods" and/or "possessions".

More recently, as stated at the Olympia exhibition of 1875, there were

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4,231,139 sheep and goats in Greece, compared with only 51,259 cows and bulls. Sheep- and goat-farming was traditionally open-air: "... the sheep feed day and night and the whole time out of doors..." (Olympia, 1875).

According to Greek mythology, the art of cheese-making was given as a valuable gift to the poor by the Gods of Olympus. Tyro, the daughter of Salmoneas and Alkidiki "... called thus for the whiteness and the softness of her body ..." (Diodoros the Sicilian). Given that sheep- and goat farming had developed at that time in Greece, ewe's and goat's milk would certainly have been used to prepare cheese. In addition, the reference to

soft white cheese leads us to suppose that cheese was produced at that time using a technique related to that used to prepare Feta.

The cheese prepared by the Cyclops Polyphemos and the ancient Greek livestock farmers was without doubt the forerunner of present-day Feta (Eekhof-Stork, 1976). Homer refers in the Odyssey(I, 218-250) to cheese being prepared from ewe's and goat's milk in a way which constitutes a primitive form of preparation of present-day Feta(Sideris, 1982).

> "So we went inside the cave and had a good look round. There were baskets laden with cheeses, and the folds were thronged with lambs and kids, each class, the firstlings,

the summer lambs, and the
little ones, being separately penned. All his well-made vessels, the
pails and bowls he[Polyphemos]used for milking, were swimming with whey. Then my men convinced me[Odysseus]with their persuasive words to make off with some of thcheeses and set sail.

He[Polyphemos]would curdle half the white milk, gather it all up, and store it in wicker baskets; the remainder he left standing in pails, so that it would be handy at supper-time and when he wanted a drink".

The museum at Delphi houses a cluster which decorated a copper tripod from early ancient times and which depicts Odysseus tied under a ram fleeing the cave of Polyphemos.

References to the presence of cheese in the diet of the ancient Greeks are to be found in numerous texts. Some typical examples are from Athenaeus in the "Deipno[dinner]Sophists":

* " I advise you to eat bread with cheese because it does children good..." (III.llO);

* "... having pressed the cheese well put it in a container..." (XIV.647);

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* " and Tromilikos is a famous cheese... the town of Tromileia in Achaia, around which very sweet goat's cheese is made which cannot be compared with any other, which is known as Tromilikos" (XIV.658);

* " the pungent cheese is called opia..." (XIV.658);

* " those Cretans who are tall and plump from the cheese are called effeminate..." (XIV.658).

Friedell (1986), referring to the consumption of dairy products in ancient Greece states that"... goat's cheese is the basic form of food for the poorer population, although the well-off do not despise it ... Ewe's cheese
... was also very common, while the ancients[Greeks]ate cow's cheese
least of all".

Later and during the Byzantine period, as F. Koukoule states(1952), cheese was prepared in a way related to that of Feta. According to F. Koukoule ewe's and goat's milk was used and"... the soft cheese, which they took care to ensure that it stayed white, was cut into pieces and put with brine

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into clay or wooden receptacles which, perhaps then as now, were called talari ..."

Reference is made in Epirus and Thessalia in 1815 to the preparation of two types of cheese, of which "... the one with pure, skimmed milk, as they call it there, is fat and tasty to eat ... and both are kept in skins with brine added, and they use them ..." (Papadopoulos, 1815).

In 1825, a price list of foods published in an newspaper referred to the price of "bag cheese and kefalotiri [a type of hard cheese]"(Newspaper of Athens, No. 59, 28th April 1825- Psylas).

Reference is made in Olympia in 1859 to the prizes awarded to various products exhibited. Reference is made in the cheese products class to the award of the brass medal to"bag cheese". Reference is made in Olympia in 1870 to the award-winning "pouch cheese". The names "bag cheese" and "pouch cheese" refer to the same cheese, which is produced in the same basic way that distinguishes Feta, but which is kept in a bag or pouch and is, in essence, a forerunner of Feta.

The name "Feta" dates back to the time of the Venetian empire in Greece in the 17th century and is probably derived etymologically from the Latin word "fette", which referred to the actual cutting of the cheese into slices for the purpose of putting it into wooden barrels(Delforno, 1980). The name Feta started to spread from the 17th century onwards and, in the 19th century, finally came to mean a cheese which had been prepared, along the same general lines, for centuries in Greece, the origin of which had been lost in the mists of time. The name Feta is synonymous with the English word "slice", the French word "tranche", the Italian word "pezza" and the German word "Schnitte". For the Greek consumer, however, the word "Feta" means a salty cheese in the form of a thick slice, prepared mainly from ewe's milk or from a mixture of ewe's and goat's milk according to a specific technique.

The first written reference to the name Feta is located, according to information to date, in the

19th century, in the shop of the Syrian money lender Stefanos D. Riga, who purchased Feta for 1.80 drachmas per oka [=

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1280 gr]on 23rd April 1892.

The fact that Feta is a Greek cheese is also substantiated by Greek and foreign bibliographies. The following extracts are given by way of example:

* Liabeis(1899)"Feta cheese. Perhaps one of the cheeses most widely circulated by us is Feta cheese, the preparation of which is quite simple and known to all the shepherdesses..."

* Dimitriadis(1900)"The white cheeses are sub-divided into brine cheeses {feta and bag cheese).. This cheese, which is called local cheese or Greek cheese, has been known from ancient times ... this cheese is to be found on the best tables, and its high price and its legendary yield (owing to its

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watery preparation)make its preparation more profitable than all other types...".

* Polychronidis(1912) "Feta cheese. Which is known under the name "barrel cheese" is the most widely consumed, it is well prepared, it is very palatable and soft... It is prepared by us on a large scale, so the
prices are very satisfactory. Abroad Feta is becoming increasingly popular and is therefore a very profitable and rewarding cheese to produce. This cheese has undergone many and varied changes in its method of preparation from ancient times up to the present day, due to the local climate and th local conditions...".

* Tzouliadis(1936) "The best cheeses in our area(feta, ...)are made from ewe's milk. It is a cheese known from ancient times ... ewe's milk produces the best feta ... The cheese made from ewe's milk(feta, ...)is Greece's finest cheese...".

* Zygouris(1952) "Feta cheese is a soft type of cheese which is Greek par excellence, because it has been prepared in Greece since ancient times and it is today perhaps the cheese most sought after, especially by the residents of mainland Greece... The most suitable milk for preparing Feta is ewe's milk. If necessary a little goat's milk may be added...".

* U.S.O.A. (1953) "Feta cheese is the cheese which is mainly prepared by the livestock farmers in the mountainous areas near Athens in Greece. It is usually prepared from ewe's milk but sometimes from goat's milk...".

* Vondra(1971) [11] Feta is said to have been first created on the barren hills behind Athens, where the livestock farmers prepare this Greek cheese from ewe's milk and sometimes from goat's milk...".

* Roche and Lambert(1971) [11] Feta is a soft cheese made from ewe's milk and sometimes from goat's milk...".

* Courtine(1972) "Feta(Greece).. is usually prepared from ewe's milk and sometimes from goat's milk...[11] .

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* Eekho-Stork(1976) "Another type of cheese in brine is Feta, which is a cheese of Greek origin made from ewe's milk...";

* Davis(1976) "Feta is a cheese of Greek origin. The best is made from ewe's milk but it can be made from a mixture of ewe's and goat's milk.
Feta is the most famous cheese in Greece and is consumed in large quantities...".

N. Zygouris(1952)makes particular interesting references to developments
in the production and marketing of Feta, the preparation and consumption of which " due to the difficulty in preserving and transporting this cheese is restricted mainly to the place of production of the milk and to the nearest towns. The cheese is ordered from the livestock farmers and transported

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raw in bags to the towns, where part of it is bought by the residents in order to meet the needs of their families and part by the grocers for retail sale. They salt the raw cheese on a table or in a dish and then put it in brine, from which they remove it in pieces each time for the purpose of consumption or sale.

In order to move the cheeses long distances or from the mountain cheese dairies, they used to put it in bags, which were then the only means available for this purpose.

The barrel only began to be used as a means of preserving and moving Feta cheese during the last decade of the 19th century. According to information which we have received from former livestock farmers and cheese merchants, the use of the barrel mainly began once the towns in the hinterland started to grow and once, due to the large-scale development of steam shipping, the means of transportation augmented and the distribution of the white cheese became easier, both at home and abroad. Large quantities of Feta cheese in barrels were then exported to Egypt, especially during the winter months, in order to avoid waste and because, during that period, due the scarcity of cheese, they attained very satisfactory prices. Later, during the last decade of the previous century, large quantities of white cheese were exported in barrels to the United States of America, where they were consumed by the Greeks who had begun migrating at the time to that country in large numbers..."

The raw material traditionally used in the preparation of Feta is ewe's milk or a mixture of ewe's and goat's milk in varying proportions. At times when there was a lack of Feta, a salt cheese was prepared in limited quantities just from cow's milk or from a mixture of cow's and goat's or ewe's milk, which was marketed as Feta, without, however, ever winning the confidence of the public consumer, because it was so inferior in quality to traditional Feta that it hardly deserved the name. Today, with the provisions instituted at national level, in the aim of protecting various traditional products and in order to avoid misleading the consumer, the tendency to use cow's milk in the preparation of Feta has been limited to such *an* extent that it is no longer a problem.

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Traditionally the preparation of cheeses in brine, such as Feta, Domiati and others, was limited to the Mediterranean basin and the Balkans. It is highly probable that these cheeses had the same origin and then diversified by changing the original technique in order to adapt to the soil and climatic conditions and the dietary needs of each area. They have been produced for centuries in small handicraft units, in their countries of

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origin, during which time they have developed and their qualities and properties have diversified.

Feta, which is clearly a traditional white Greek cheese in brine, was for many years only known, it may be said, in the Balkan countries neighbouring
.Greece. These countries also prepared their own salt cheeses from goat's and ewe's milk but always gave them their own names, which are still known today to their consumers, such as Beli-Sir-U-Kriskama or Sprski, Bijeni Sir, Tucani Sir(Yugoslavia), Bjalo, Sirene(Bulgaria), Beynaz Peynir (Turkey)et al. Feta became more widely known thanks to the large-scale immigration of Greeks to various countries, especially during the present century. In countries such as the U.S.A., Canada, Australia, Germany, the
United Kingdom et al, large Greek communities grew up, the members of which kept their dietary habits to a large degree. The spread of Feta and the international appraisal which it earned resulted in the opening of new markets for this cheese in various parts of the world, that in turn eventuated in the international trade of this cheese. As large quantities of traditional Feta were not always available in order to satisfy demand, attempts were made to replace it with a cheese in brine prepared from cow's milk. The error in this specific case was not the attempt to substitute traditional Feta with a cheese in brine made from cow's milk but the fact that this cheese was given the name Feta, i.e. the name of a traditional Greek cheese, from which it differed on various counts. In order to reduce the differences between traditional Feta and the cheeses in brine marketed as Feta, chemical substances were added during the cheese-making process in order to whiten the cheese and lipases were added in order to hydrolyse the fat, without, however, its ever achieving the organoleptic properties of Feta.

New cheese markets have grown up over the last 20-25 years in the Middle East. The residents of these countries had a tradition in the consumption of cheeses in brine. Due to the increase in their standard of living and to the reputation enjoyed by Feta on the international market, an international trade grew up which was calculated to meet this demand. As a result, from 1970 onwards, interest in production developed in technologically developed countries, such as

Denmark, Germany, the Netherlands et al. These countries, in attempting to promote the new type

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of cheese in brine that they were producing from cow's milk, with or without the use of powdered milk, casein salts, casein, or end proteins and using modern methods (ultrafiltration), used the name Feta, which already enjoyed a reputation among consumers, despite the fact that the majority of these products hardly even qualified as cheese in accordance with the standards of the FAO/WHO in force at the time(FAO/WHO, 1973).

From 1970 onwards, ultrafiltration was used even more in the production of cheese. Today, significant quantities of cheese are produced from ultra-

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filtered cow's milk and are mainly exported to the countries of the Middle East. The paradox is that these products were also called Feta, despite the fact that they were not, by definition, the same as the traditional cheese(Lawrence, 1987)

And why all this was going on, the matter of the protection of products made from ewe's and goat's milk was raised at the international seminar on the production and optimization of ewe's and goat's milk held in Athens in
1985. In a vote at the end of the seminar, which was attended by 260 representatives from 17 countries, it was stated that"... measures must be taken in order to promote or introduce an international recognition symbol for all types of milk and their products sold to the consumer and prepared exclusively from ewe's or goat's milk, in order to protect the product and inform the consumer(IDF, 1986).

Greece has always shown an intereit in protecting Feta both at home and abroad and this is reflected both in its legislation and in its bilateral agreements and interventions(General State Chemical Laboratory, 1988, Newspaper of the Government of the Kingdom of Greece, 1971). The facility to protect Feta was acknowledged in a letter to that effect by the relevant department of the EEC(Dartix, 1993).

Today, it is necessary more than ever before, within the context of the Single European Market,

to stop this commercial "counterfeiting" and to restrict the subsequent financial repercussions which this has on Greek producers. It was in this spirit that the decision of the Council [of Ministers]of the Internal Market of the Community was made on 27th September 1993, to prohibit expressly the use of whitening agents in white cheeses(E 131 Blue patente V, E 140 Chlorophyll, E 141 Chlorophyllins and
E 171 Titinium Diozide), a practice which is used in order to give products made from cow's milk a similar colour to those made from ewe's and goat's milk. In addition, the Commission also issued an announcement on 4th
August 1993 in which it noted that it had already been decided on 22.12.88 that "Greek legislation which limits the name Feta to cheeses prepared from goat's or ewe's milk does not stand in violation of article 30 of the
Treaty of Rome". This consideration, the Commission clarified, was based on the decision of the European Court in the Deserbais case, in accordance

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with which "an imported foodstuff may be refused the name which is bears in the member state from which it comes if "it deviates to a significant degree, from the point of view of its composition or preparation, from the products generally known under that name in the Community and consequently cannot be deemed to belong to the same category". The Commission goes on
to state in the announcement that it had been decided in 1990, following accusations from various economic factors, to carry out a "long and detailed research" into the application of the Greek legislation, the type

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of milk used and possible discrimination against businesses in other countries. The conclusion drawn from the results of the research was that the Greek legislation was "compatible" as far as its objectives were concerned and "was applied" satisfactorily and the Commission closed the file of accusations(Dartix, 1993).

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F. PREPARATION TECHNIQUE AND QUALITATIVE PROPERTIES OF THE

PRODUCT I. TECHNIQUE FOR THE PREPARATION OF THE PRODUCT

Traditionally, Feta was produced by livestock farmers using rudimentary equipment and primitive installations. Gradually the situation has changed. Today Feta is prepared for the most part in well-organized and well-equipped cheese dairies on an industrial or semi-industrial scale, although cottage industries still prepare small quantities of the cheese, for self-consumption or for marketing at local level. It is calculated that the production of Feta in Greece now exceeds 70,000 tonnas.

The main features of the preparation of Feta are as follows:

1. Seasonal production: this is due to the seasonal production of the milk used to prepare Feta cheese, i.e. ewe's milk or a mixture of ewe's and goat's milk. As a result, the cheese dairies which prepare Feta operate for 6 - 8 months of the year at the most.

2. Milk collection: the milk is collected at the cheese diaries once or twice a day, depending on the time ofyear. During the winter and early spring, because the weather is cold, the milk is collected once a day, while in late spring and summer, when higher temperatures prevail, it is collected twice a day.

3. Milk for cheese-making: ewe's milk, the acidity of which must be lower than 0.25%galactic acid(25 oD)and the pH of which must be at least 6.50, is used in order to prepare high-quality Feta. The fat content of the milk delivered to the cheese diaries usually fluctuates between 6.5 and 8%depending on the time ofyear. In order to ensure that a quality product is produced which complies with legal requirements, the milk used for making the cheese must have a fat content of at least 6.0%.

4. Heat treatment: Feta can be prepared both from pasteurised and unpasteurised milk. Despite the fact that Feta prepared from unpasteurised milk has richer organoleptic qualities, there is an

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increasing trend towards the use of pasteurised milk, for reasons of public health.

5. **Preparation of the milk:** If the cheese is to be prepared from pasteurised milk, sour milk cultivations and calcium chloride are added. Colourants, preservatives, lacto-proteins, casein salts or condensed or powdered milk are never added.

6. **Coagulating the milk:** traditionally the milk for preparing Feta was coagulated using rennin prepared by the cheese-makers from the abomasum of unweaned lambs and kids. Nowadays this rennin, which is

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considered to add to the organoleptic properties of the cheese, is often used together with commercial rennin.

7. **Straining the curd:** this is done without pressure. The curd is roughly divided and then gradually transferred to moulds with a large number of small holes, which are cylindrical in shape if the cheese is to be ripened and preserved in barrels and rectangular if tins are to be used. This stage, during which the biological acidulation of the rennin takes place, is particularly important to the quality of the Feta.

8. **Salting:** the surface of the cheese is salted, using coarse-grained salt, once it has been removed from the mounds and cut up. During this stage an abundant quantity of vegetable micro-organisms develops on the surface of the curd, which will help the ripening process considerably and in will help to develop the special organoleptic properties of Feta cheese.

9. **Ripening:** after the curd has been dry salted and placed in wooden or metal containers, brine containing approximately 7% sodium chloride by weight is added. The containers are placed in ripening chambers under controlled temperature conditions of up to 18"C and at least 85% relative humidity. This ripening stage lasts up to approximately 15 days. The second ripening stage takes place in refrigerated installations where there is a constant temperature of 2-4"C and relative humidity of at least 85% if wooden

containers are used.

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he total time taken for the Feta to ripen lasts at least two months, at which point it is considered to have acquired its rich smell and pleasant taste.

The techniques outlined above are those applied traditionally in the preparation of Feta in small cottage industries throughout Greece, where
the work required, is carried out by the members of the family itself. The large cheese dairies however, use modern equipment in order to limit production costs and improve the quality of the product. In such cases,
the principles of traditional techniques are always respected, since only then can the qualities of the Feta be safeguarded. Changes regard mainly

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the procedures after the curd has been divided, which have been automated
to a certain degree. The moulds are filled with the help of gravity from a special port in the cheese kettle while the moulds are moved to a special carrier, where the cheese is strained. The mould is turned out automatically and the curd is cut and salted.

Further information on the techniques used in preparing Feta are given by Anifantakis(1991).

Feta is marketed in wooden or metal drums or is pre-packaged in a materia1 suitable for foodstuffs.

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II. QUALITATIVE PROPERTIES OF THE PRODUCT

Feta is a white, rindless cheese ripened and preserved in brine. It is distinguished by a soft to semi-hard structure, with scores and holes of a mechanical nature.

Photographs 1 and 2 show barrel and drum Feta respectively, which present the above characteristics. The cheese in brine prepared, for example, with fully ultra-filtered milk cannot acquire these properties.

Photograph 3 shows a typical example of the appearance of a cheese in brine made from ultra-filtered cow's milk and marketed as "Feta".

Good quality Feta can be distinguished by its slightly acid and salty taste and its properties of mild lipolysis.

The qualitative properties of Feta cheese are derived mainly from the quality of the raw material used in its preparation(pure ewe's milk or a mixture of ewe's and goat's milk)and the techniques applied.

The average chemical composition of Feta cheese, as ascertained from samples taken from the Greek market is as follows: water content 52.90%, fat 26.17%, total protein 16.71%, lactose 0.17%and sodium chloride 2.94%, with a pH of 4.41 (Vastardis, 1989).

Changes take place in the ingredients of the cheese during ripening which help considerably in allowing the special physical and chemical and organoleptic properties of the final ripe cheese to develop. The caseins hydrolyse into smaller peptides and then into nitrogenous substances of smaller molecular weight(peptides, amino-acids, ammonia et al).

Photographs 4 and 5 show the electrophoretic profiles of the casein and para-k-casein particles respectively of Feta(from ewe's milk)and of cheeses in brine made from pure cow's milk or a mixture of cow's and ewe's milk. Different electrophoretic standards clearly arise, not only in relation to the presence of different casein particles but in their electrophoretic mobility(Vastardis, 1989).

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The diagram shows the chromatographic profile(taken with a H.P.L.C.) of Feta(from ewe's milk)and cheese in brine made from cow's milk. The differentiation is also clear here, both from the different peaks and the difference in their size.

The concentration of various nitrogenous particles expressed as a percentage of the total nitrogen of the ripe Feta(60 days)are as follows (Voudouris & Associates, 1986):

Soluble nitrogen 22.54% Nitrogen dissolved in 12%TCA 11.03% Nitrogen dissolved in 5% PTA 1.86%

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The basic properties of Feta are as follows:

Chemical composition:
Maximum water content:
56% Minimum dry fat content:

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%

Type of cheese:
Consistency: soft cheese which can be sliced.

Shape: Dimensions: Weight:
Rind:

wedge-shaped or rectangular solid various
varies
none

Cheese mass Texture: Colour: Holes:
Distribution:
Shape:

compact with some mechanical scoring pure white
none or few throughout the mass
unregulated

Other basic features: cheese ripened and preserved in brine for at least two months. It has a lipolytic, palatable, slightly acidic taste and rich smell. The cheese is produced, packaged and ripened in the following areas: Mainland Greece, Peloponnese, Thessalia, Epirus, Macedonia, Thrace
and the prefecture of Lesbos. Feta is marketed in wooden or metal drums or is pre-packaged in material suitable for foodstuffs.

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G. CONCLUSIONS

The facts set out prove incontestably that:

1. Feta is generally accepted to be a traditional cheese created and developed in Greece, where it has been prepared for centuries from ewe's milk or from a mixture of ewe's and goat's milk. This is confirmed by Greek and foreign bibliographies.

2. Feta has formed and continues to form a basic part of the diet of the Greek people and is directly related to their customs and their history. It is part of their cultural heritage which no-one has the right to deprive them of in any manner whatsoever.

3. To the Greek consumer, who is one of the biggest cheese-eater in the world, Feta cheese means a white cheese in brine, in the form of a thick slice, which is prepared mainly in mountainous areas from ewe's milk from domestic breeds or from a mixture of such milk with goat's milk, likewise from domestic breeds, using traditional techniques.
The marketing of any other product under the name Feta misleads the Greek consumer, causes confusion, creates problems in commerce and damages the reputation of the traditional product both at home and abroad.

4. The quality of Feta differs from that of other cheeses in brine now available on the market. It is considered to be the highest quality cheese in brine, which is why its name is often used in order to promote various products produced using different raw materials and techniques.

5. The superior quality of Feta compared with other cheeses in brine is mainly due to the quality of the milk used to make the cheese, the conditions under which the cheese is produced and the experience of Greek cheese-makers. This experience in the production of Feta has been acquired over centuries and has been passed down from generation to generation up to the present day.

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6. Many cheeses in brine are available on the market which often, without discrimination, go under the name of Feta. However, these products differ both from each other and from Feta. This fact alone proves the intention to make fraudulent use of a name which enjoys a worthy reputation in the mind of the consumer, in order to promote sales of products which have nothing to do

with traditional Feta.

7. Greece has had an unbroken interest in protecting Feta both at home and abroad and this is evident both from Greek legislation and bilateral agreements.

8. It would appear, from the stance that the European Community has taken in one way or another concerning the matter at various times, that it fundamentally accepts Greece's views on the Greekness of Feta and the measures which it has taken to protect it.

9. It is certain that technological developments have permitted and will in the future continue to permit new types of cheese to be produced which differ from classical cheeses. Specifications and names must

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be laid down for these cheeses, as this will ensure that the consumer is better informed, as well as avoiding confusion and
facilitating both local and international trade.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1260

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Καλαμάτα / Kalamata

Transliteration Kalamata

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)

Transliteration Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Address Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Greece

GEOGRAPHICAL AREA

The Municipality of Kalamata in the Prefecture of Messinia, Greece.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Implementing Regulation (EU) 2015/1393 (L215-24/08/2015).

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1260

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Καλαμάτα / Kalamata

Translittération Kalamata

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Fédération grecque des industries et transformateurs d'huile d'olive (S.E.VI.T.EL.)

Translittération Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Adresse Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grèce

AIRE GÉOGRAPHIQUE

La municipalité de Kalamata dans la préfecture de Messénie, en Grèce.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement d'exécution (UE) 2015/1393 de la Commission (L215-24/08/2015).

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1260

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Καλαμάτα / Kalamata

Transcripción Kalamata

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Asociación Griega de Industrias y Procesadores de Aceite de Oliva (S.E.VI.T.EL.)

Transcripción Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Dirección Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grecia

ZONA GEOGRÁFICA

La Municipalidad de Kalamata en la prefectura de Mesenia, Grecia.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento de Ejecución (UE) nº 2015/1393 de la Comisión (L215, 24/08/2015).

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

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PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

ΚΑΛΑΜΑΤΑ / KALAMATA

EC No: EL-PDO-0117-0037-21.12.2009

PGI ( ) PDO (X)

1. Name:

Καλαμάτα / Kalamata

2. Member State or Third Country:

Greece

3. Description of the agricultural product or foodstuff:

3.1. ***Type of product:***

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

3.2. ***Description of the product to which the name in point 1 applies:***

The name denotes the extra virgin olive oil produced from olives of the 'Koroneiki' and 'Mastoeidis' varieties. 'Kalamata' PDO olive oil comes mainly from olives of the 'Koroneiki' variety with a maximum of 5 % from olives of the 'Mastoeidis' variety. It has the following characteristics:

The total maximum acidity expressed by weight as oleic acid does not exceed 0,50 g per 100 g of oil.

The indicators for the presence of oxidised substances in the olive oil should have the following values when the oil is presented for sale in standard form:

K_{232}: maximum 2,20

K_{270}: maximum 0,20

peroxide value: ≤ 14 $MeqO_2$/kg

total sterols: > 1 100 mg/kg

fatty acids content (%):

oleic acid: 70-80

linoleic acid: 4,0-11,0

stearic acid: 2,0-4,0

palmitoleic acid: 0,6-1,2

palmitic acid: 10,0-15,0

Organoleptic characteristics:

Description	**Average value**
Olive fruitiness	3-5
Bitterness	2-3
Pungency	2-4
Defects	0

‘Kalamata’ PDO olive oil has medium fruitiness, with an aroma of green fruit, light bitterness and light to medium pungency.

Colour: green to yellowish-green.

3.3. ***Raw materials (for processed products only):***

—

3.4. ***Feed (for products of animal origin only):***

—

3.5. ***Specific steps in production that must take place in the defined geographical area:***

Cultivation, production and milling must take place solely within the geographical area defined in point 4. The olive oil must be produced and initially stored in factories located within the defined geographical area which comply with all the EU and national food production rules in force and are equipped with stainless steel machinery and stainless steel storage tanks.

Harvesting, transport and storage of the olives

In most areas, the olives are harvested by being shaken down, by hand or with combs, or by machines (shakers) when the fruit turns from green to yellowish-green and until 50 % has turned an inky colour, from the end of October for around 4-6 weeks, depending on the prevailing weather conditions. Harvesting is always done using olive nets, which are spread

out below the trees. Fruit that has fallen to the ground (windfalls) must never be harvested for milling.

The olives are transported to the olive mills in rigid, ventilated, plastic crates or in sacks made solely from plant material, with a capacity of 30-50 kg. They must be transported to the mills and milled within 24 hours under the best possible conditions (storage away from the light and on pallets so that the air can circulate and there is no direct contact with the ground), in order to prevent any deterioration. Until they are milled, the olives must be kept cool. No more than 24 hours may elapse between the harvesting of the fruit and the production of the extra virgin ‘Kalamata’ PDO olive oil. It is forbidden to store the olives in the olive groves, where they are exposed to various natural and microbiological hazards.

Processing of the olives

The olives are processed in traditional or centrifugal oil mills, where the temperature of the olive paste is kept below 27 °C during malaxation and all the other stages of processing. In the mill, the fruit is separated from the leaves and the twigs, washed and sent to the crusher. The olive paste then undergoes malaxation for 20-30 minutes and the oil is extracted either by pressure or centrifugation, with minimal water added in cases where the olives do not contain sufficient plant fluids.

The olive mills must be located within the boundaries of Messinia.

3.6. ***Specific rules concerning slicing, grating, packaging, etc.:***

‘Kalamata’ PDO olive oil must be stored in stainless steel tanks located in suitable storage facilities, at a temperature not exceeding 24 °C. The facilities where the olive oil is stored at first may be located in the mills where it is produced.

The olive oil may be transported from the mill to the storage facilities at the bottling plants only in special stainless steel tanks that have been meticulously cleaned.

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For wholesale trade, the product may be transported in stainless steel tanks, which are sealed as soon as they are filled and are properly labelled, provided a reliable traceability system is in place. For retail sale, all packaging holding up to 5 litres is allowed provided that it complies with the rules laid down in both EU and Greek legislation.

3.7. ***Specific rules on labelling:***

The labelling must include a code made up of letters and figures indicating the serial number of the label and the last two figures of the year of production, set out as follows:

KA/label serial number/last two figures of the year of production.

4. Concise definition of the geographical area:

'Kalamata' olive oil is produced within the administrative boundaries of the regional Unit of Messinia, which is a subdivision of the region of the Peloponnese. The area is bordered to the north by the river Neda and the mountains of Arcadia, to the east by the Taïgetos, to the south by the Gulf of Messinia and to the west by the Ionian Sea.

The olive groves cover an area of approximately a million stremmata (100 000 hectares).

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

The defined geographical area lies at the south-western end of the Peloponnese and covers an area of 2 991 square kilometres. The eastern part of Messinia is dominated by the Taïgetos mountain range, which also forms the natural boundary with the Prefecture of Laconia. The Taïgetos extends for 115 kilometres, with the highest peak rising to 2 400 metres, and creates the area's microclimate. The largest and most fertile plain is the Messinian plain, followed by other smaller ones such as the plains of Kiparissia, Gargaliani, Pylos, Methoni, Koroni, Longa and Petalidi.

The climate and soil in the defined geographical area have specific characteristics that are very good for olive growing, so the only tasks that must be carried out during the growing season are those that are essential for the normal development of the trees. The area's microclimate is mild Mediterranean (xerothermic — temperate) to subtropical. The winters are mild and the summers long and hot. The cool season lasts from November to April and the hot season from May to October. Average annual rainfall is around 750-800 mm, with most rain falling in the winter (around 330 mm). There is around 250 mm in autumn, 146 mm in spring and 23 mm in summer. The driest month is July (5,2 mm) and the wettest is November (138,2 mm).

Average annual relative humidity is 67,7 %. July is the driest month (58 %) and November the most humid (74 %).

Regarding average monthly temperatures during the year, the lowest temperatures are in December and January (10 °C) and the highest in July and August (28 °C). The area has over 3 000 hours of sunshine a year.

This microclimate is ideal for olive growing. There are no sharp fluctuations in temperature and the level and distribution of rainfall are good. The olive tree's annual cycle can thus progress in optimal conditions.

The soil is clayey-sandy, with a neutral to alkaline pH. The land in the defined geographical area is mostly hilly. It is moderately permeable, with sufficient drainage and easy flow of water and soil solutions; so that it does not retain water or crack. The soil contains sufficient amounts of phosphorus, boron, manganese and magnesium but is slightly deficient in

nitrogen and potassium, so the appropriate quantities of mineral fertilisers are applied. The soils are of light to medium mechanical composition. The olive groves are mainly planted on sloping, hilly land so the trees are well aired, which contributes to the high quality of the product.

5.2. *Specificity of the product:*

'Kalamata' olive oil is produced from select varieties of 'Koroneiki' and 'Mastoeidis' olives and all the oil produced is classed as extra virgin olive oil, as the acidity is well below the maximum permitted limit, and the other parameters (peroxide value and extinction coefficient K_{232}) are below the highest permitted levels laid down in the European Union regulation. It also has a very specific fatty acid profile, which is a characteristic of 'Kalamata' PDO olive oil. The percentage of oleic acid is very high, while the linoleic, stearic, palmitoleic and palmitic acid values are vey specific and so is the ratio between them, which distinguishes the oil from other olive oils. This specific fatty acid profile together with the medium fruitiness and the aroma of green fruit, the light bitterness and mild pungency give 'Kalamata' PDO olive oil its specific, unique character.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Historical link

The beginnings of olive growing in the defined geographical area are lost in the mists of time. This can be seen from archaeological finds and written records that have been preserved and attest to the fact the olives and olive oil were consumed as food, used as a basis for perfume and were a subject for art. Excavations at the Palace of Nestor near Chora uncovered 1 200 clay tablets inscribed in the Linear B script, which provide valuable information on the role of the olive tree and how it shaped the lives of the local people in the 14th-13th centuries BC.

Olive stones dating back to 1900 BC have been found in the Karpofora area. Using the pollen diagram method, based on radiochronology, estimates have been made regarding olive growing in the Pylos area. It was found that olives were being grown as far back as 1100 BC and they were mainly the cultivated variety.

The 'Koroneiki' variety is native to Messinia, as shown by its name, which means that it came from Koroni, a small coastal town in the south-eastern part of the defined geographical area.

Olive oil was traded from the ports of Methoni and Navarino (the modern town of Pylos). Greek traders supplemented their cargo with oil from the area around Kiparissia.

The olive groves on public land were planted on Turkish properties that had fallen into the hands of the Venetian conquerors and were rented to farmers. To meet the demand, some

olive oil also came from outside the Koroni area, and from Mani and more generally from all over Messinia.

Natural link

The factors that give the raw material its specific characteristics, which are imparted to 'Kalamata' olive oil, are:

—the area's excellent climate: a combination of long hours of sunshine, optimal rainfall (around 750-800 mm), mild winters and long, hot, dry summers,

—the moderately strong winds and the hilly terrain in combination with the cup-shaped form created by the farmers' pruning (3-4 main branches per tree and removal of part of the foliage from within), which mean that the olive groves have optimal exposure to light and are well aired, so the fruit ripens properly, factors that determine the specific characteristics of the oil produced, which is rich in pigments, with an intense colour and a pleasant taste. Messinia's hilly terrain does not always allow olive growing to be mechanised or the fruit to be harvested by machine, so traditional methods are still used (pruning, rotivation, harvesting),

—the light, calcareous soils with neutral to alkaline pH. The calcareous soil, which prevents the trees absorbing iron more effectively than other soils and can retain water much better, which in turn means that olive trees grown in this type of soil do not dry out so easily in times of drought. The organoleptic characteristics of 'Kalamata' PDO olive oil are largely due to the aromatic substances that are formed because of the specific characteristics of the soil (light, calcareous soils) and the fact that the trees have a reduced water intake, because rainfall is low when the fruit is ripening and the olive trees grown for olive oil production in the defined geographical area receive limited irrigation,

—sufficient concentrations of phosphorus, magnesium, manganese, boron, etc. In particular, the presence of manganese (an element which is a catalyst for many enzymatic and biochemical processes and also plays a decisive role in the formation of chlorophyll) and magnesium (an element which plays a decisive role in the formation of the chlorophyll molecule) is crucial in producing an oil that has the characteristic yellowish-green colour and is rich in aromatic substances,

—the producers' experience in deciding on the best period for harvesting the olives. Unripe olives produce olive oil with an intense green colour and bitterish taste with few aromatic constituents. On the other hand, if the olives are harvested when they are past the physiological stage of ripening the level of aromatic constituents diminishes, acidity increases and there is a change in colour,

—optimal processing conditions, which help produce an extra virgin olive oil with a fruity aroma of medium intensity, a light bitterness and light to medium pungency with high amounts of total sterols. Malaxation of the olive paste takes place at temperatures lower

than 27 °C, for a short period of time and with limited use of water, so as to prevent the incorporation of air, oxidation and the loss of aromatic constituents. The result is a high quality olive oil that is resistant to oxidation,

—the small size of the parcels allows the Messinian olive farmers to take great care of their trees and produce a high quality olive oil.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1261

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis

Transliteration Kolymvari Chanion Kritis

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)

Transliteration Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Address Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Greece

GEOGRAPHICAL AREA

The villages of Anoskelis, Afraton, Vasilopoulou – Karthaganon, Vouvon, Glossis, Dilianon, Drakonas, Episkopis, Zimvargou, Kalidonias, Karon, Kamissianon, Kakopetrou, Kolimvariou, Malathirou, Nohion, Panethimou, Polemarhiou, Rodopou, Ravdoucha, Spilias, Tlironitis , Photakado – Voukolion, Chrisavgi, P. Roumaton, Sassalou in the Region of Kissamos, Chania, Crete, Greece.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No 1065/97 of 12 June 1997 supplementing the Annex to Regulation (EC) No 1107/96 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92.

Official Journal L 156, 13/06/1997 P. 0005 – 0006.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1261

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis

Translittération Kolymvari Chanion Kritis

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Fédération grecque des industries et transformateurs d'huile d'olive (S.E.VI.T.EL.)

Translittération Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Adresse Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grèce

AIRE GÉOGRAPHIQUE

Les villages d'Anoskelis, Afraton, Vasilopoulou - Karthaganon, Vouvon, Glossis, Dilianon, Drakonas, Episkopis, Zimvargou, Kalidonias, Karon, Kamissianon, Kakopetrou, Kolimvariou, Malathirou, Nohion, Panethimou, Polemarhiou, Rodopou, Ravdoucha, Spilias, Tlironitis , Photakado - Voukolion, Chrisavgi, P. Roumaton, Sassalou dans la région de Kissamos, Chania, Crète, Grèce.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 1065/97 de la Commission du 12 juin 1997 complétant l'annexe du règlement (CE) n° 1107/96 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) n° 2081/92.

Journal officiel L 156, 13/06/1997 P. 0005 – 0006.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1261

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis

Transcripción Kolymvari Chanion Kritis

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Asociación Griega de Industrias y Procesadores de Aceite de Oliva (S.E.VI.T.EL.)

Transcripción Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Dirección Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grecia

ZONA GEOGRÁFICA

Los pueblos de Anoskelis, Afraton, Vasilopoulou - Karthaganon, Vouvon, Glossis, Dilianon, Drakonas, Episkopis, Zimvargou, Kalidonias, Karon, Kamissianon, Kakopetrou, Kolimvariou, Malathirou, Nohion, Panethimou, Polemarhiou, Rodopou, Ravdoucha, Spilias, Tlironitis , Photakado - Voukolion, Chrisavgi, P. Roumaton, Sassalou en la región de Kísamos, La Canea, Creta, Grecia.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) Nº 1065/97 de la Comisión de 12 de junio de 1997 por el que se completa el Anexo del Reglamento (CE) nº 1107/96 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) del Consejo Nº 2081/92

Diario Oficial L 156 de 13/06/1997 p. 0005 – 0006.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis

EC No: PDO-GR-0053/ 13.06.1997

PGI ( ) PDO (X)

1. Name:

Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis

2. Member State or Third Country:

Greece

3. Description of the agricultural product or foodstuff:

3.1. ***Type of product:***

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

3.2. ***Description of the product to which the name in point 1 applies:***

A) GEOGRAPHICAL AREA OF ORIGIN AND PROCESSING OF OLIVE

The geographical area of origin and processing of olives is the area that includes the Communities of

1) ANOSKELIS
2) AFRATON
3) VASILOPOULOU-KARTHIANON
21) SPILIAS
22) TAVRONITIS
23) FOTAKALO OF COMMUNITY OF VOUKOLION

4) VOUVON
5) GLOSSIS
6) DELIANA
7) DRAKONA
8) EPISKOPI
9) ZIMVRAGOU
10) KALIDONIA
11) KARRON
12) KAMISIANA
13) KAKOPETRO
14) KOLIMVARI
15) MALATHIRO
16) NOCHIES
17) PANETHIMO
18) POLEMARCHIO
19) RODOPO
20) RAVDOUCHA
24) CHRISAVGI
25) P.ROUMATON
26) SASSALOU

B) OLIVE VARIETIES

Olive varieties whose fruit is traditionally used for the production of this olive oil are mostly Koroneiki variety and less frequently Tsunati variety or Mastoid variety of 20%.
It is proved that these varieties, which are traditionally cultivated in the area, provide the characteristic olive oil of the area known for its excellent physicochemical and organoleptic properties.
Nowadays, the total number of olive trees is 1.228.341

C) CULTIVATION TEHCNICS OF OLIVE

Olive cultivation is implemented in lowland and mountain areas.
Cultivation techniques are classified as follows:

a) Irrigated 30%, dry 70%.

b) Mechanical cultivation
The ground is worked mechanically so that there are no weeds. The olive trees are pruned every year and sprayed with fungicides after the olives are picked.

c) Herbicides
Applied in few areas.

d) Lubrication
Applied every year with surface nitrogen fertilizers and every four years with integrated compounds.

e) Control of the olive fly (Dacus oleae)
Applied only with bait sprays from the ground or with biological methods.

f) Harvest
The olive is harvested only by sticking with sticking machines or by hand.

g) GROUND-CLIMATIC CONDITIONS
Kolimvari has a mild Mediterranean climate, the meteorological data of which in the last five years 1986-1990 were the following:

Average Temperature: 18°C
Relevant Humidity 79%
Rainfall: 601 MM/ year
Sun shine: 217 hours/month
Evaporation: 114 MM/month

The soil has small differences from place to place and to a large extent the land is made of limestone, marls, skeletal soils, acid, resins.
It seems that the specific varieties have been perfectly adapted to the specific soils and climate.

D) QUALITATIVE CHARACTERISTICS OF OLIVE
The size of olive is small for Koroneiki variety and medium for Tsunati variety. Their color depends on the degree of maturity from green to violet green. The olive oil content is of around 20%. When olives are brought to the Oil Mill for processing, they are in excellent condition.
The transfer takes place immediately after the collection of olives in small bags (50Kg) made from vegetable raw material. Storage (although for a short period of time) takes place on pallets of few pounds, placed in sheltered, well ventilated areas protected from the sun and rain, to ensure the good condition of the olive.
Storage must not exceed 24 hours, since in the area there are 25 oil mills operating daily, which is a satisfactory number that ensures the immediate processing of olives. The processing of olives aiming to produce olive oil in the oil mill is implemented with CLASSIC, SINOLEA, CENTRIFUGAL machines.
After removal of the foreign bodies the olives are washed and burst and the paste is kneaded at low temperature not exceeding 30 °C for 30 minutes.
Then the olive oil exported to the CLASSIC oil mills is implemented with pressure in SINOLEA and in the CENTRIFUGAL machines and then its vertically separated. The equipment that

comes into contact with the paste and the oil is of stainless steel. The olive oil is stored in Oil Mills and our Association in stainless steel tanks, and the transfer of the olive oil from the Oil mills to our tanks is done with stainless steel tanks. Our Association has 41 stainless steel tanks with a total capacity of 5620 tons which allows us to classify olive oil according to its quality. The Packaging Unit has also 8 stainless steel tanks with a capacity of 500 tons. All equipment (pumps, valves, etc.) are made of stainless steel.

The Packaging Unit has been operating since 1976 and has the capacity of packaging Extra Virgin and Virgin Olive Oil in tinplate cans of 5 liter, tinplate plastic bottle of 1 liter, bottle of 1 liter, half liter and ¼ liter. The Packaging Unit has the capacity of packaging 2.5 tons per hour for tinplate cans, 3000 liter for bottles per hour and 1000 liter for cans per hour and includes:

- clarification filters
- polishing filter
- filling machine: of 5 liters, bottle of 1 liter, plastic and can of 1 liter
- Power supply
- Closing equipment
- Packaging container
-

E) QUALITATIVE CHARACTERISTICS OF THE FINAL PRODUCT

The olive oil of this region has excellent physicochemical and organoleptic characteristics, which have made it popular in both Internal and External market. Our olive oil has been awarded several times at International Exhibitions and most recently in 1989 in Spain where we received a GOLD MEDAL of quality at an International Exhibition.

NATURAL CHARACTERISTICS

The green-yellow color, where the green color dominates, is of moderate liquidity.

CHEMICAL CHARACTERISTICS

Its acidity is very low. Almost the 80% of production ranges from 0.3-0.5 % in oleic acid. The olive oil maintains its freshness for a long time, which is proved by the chemical analysis (peroxide index, ultraviolet spectrophotometric research). It is free of traces of harmful substances and in general all chemical characteristics are within the limits of Community legislation.

Detailed data of authentic olive oil samples of the General State Chemistry Directorate of Food are attached.

ORGANOLEPTIC CHARACTERISTICS

Specific taste and aroma.

As regards the aroma, the fruity dominates, which is very intense, especially in the fresh olive oils.

As regards the taste, it is a pleasant complex, bittersweet which dominates in fresh olive oils and becomes smoother over time.

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The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1262

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis

Transliteration Sitia Lasithiou Kritis

GOOD(S)

1. **Olive oil**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)

Transliteration Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Address Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Greece

GEOGRAPHICAL AREA

Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' extra virgin olive oil is produced within the area demarcated by the boundaries of the municipal units of Sitia, Analipsi, Itanos and Lefki, and the communities of Agios Stefanos, Stavrochori and Orino in the municipal unit of Makri Gialos, Greece.

Transliteration Σητεία Λασιθίου Κρήτης : Sitia Lasithiou Kritis

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Commission Regulation (EC) No 134/98 of 20 January 1998 supplementing the Annex to Regulation (EC) No 1107/96 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

WIPO | LISBON
The International System of Appellations of Origin

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1262

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis

Translittération Sitia Lasithiou Kritis

PRODUIT(S)

1. **Huile d'olive**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Fédération grecque des industries et transformateurs d'huile d'olive (S.E.VI.T.EL.)

Translittération Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Adresse Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grèce

AIRE GÉOGRAPHIQUE

Σητεία Λασιθίου Κρήτης / L'huile d'olive vierge Kalidonias de Sitia Lasithiou Kritis est produite dans l'aire délimitée par les unités municipales de Sitia, Analipsi, Itanos et Lefki, ainsi que par les communautés d'Agios Stefanos, Stavrochori et Orino dans l'unité municipale de Makri Gialos, en Grèce.

Translittération Σητεία Λασιθίου Κρήτης : Sitia Lasithiou Kritis

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Règlement (CE) n° 134/98 de la Commission du 20 janvier 1998 complétant l'annexe du règlement (CE) n° 1107/96 relatif à l'enregistrement des indications géographiques et des appellations d'origine au titre de la procédure prévue à l'article 17 du règlement (CEE) n° 2081/92.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1262

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis

Transcripción Sitia Lasithiou Kritis

PRODUCTO(S)

1. **Aceite de oliva**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελληνικών Βιομηχανιών Τυποποιήσεως Ελαιολάδου (Σ.Ε.ΒΙ.Τ.ΕΛ.) - Asociación Griega de Industrias y Procesadores de Aceite de Oliva (S.E.VI.T.EL.)

Transcripción Syndesmos Ellinikon Viomichanion Typopoiiseos Elaioladou (S.E.VI.T.EL.)

Dirección Greek Association of Industries and Processors of Olive Oil (S.E.VI.T.EL.)
Xenofontos 15A
Athens 105 57

Grecia

ZONA GEOGRÁFICA

El aceite de oliva virgen extra de Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis se produce en la zona delimitada por las unidades municipales de Sitía, Analipsi, Itano y Lefki, y en las comunidades de Ágios Stefanos, Stavrochori y Orino en la unidad municipal de Makrí Gialós (Grecia).

Transcripción Σητεία Λασιθίου Κρήτης : Sitia Lasithiou Kritis

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Reglamento (CE) Nº 134/98 de la Comisión de 20 de enero de 1998 por el que se completa el Anexo del Reglamento (CE) nº 1107/96 relativo al registro de las indicaciones geográficas y de las denominaciones de origen con arreglo al procedimiento establecido en el artículo 17 del Reglamento (CEE) N º 2081/92 del Consejo.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

'Σητεία Λασιθίου Κρήτης' /Sitia Lasithiou Kritis

EU No: PDO-GR-0052-AM01 – 18 December 2019

PDO (X) PGI ( )

1. Name(s) [PDO or PGI]

"Σητεία Λασιθίου Κρήτης" /Sitia Lasithiou Kritis

2. Member State or Third Country

Greece

3. Description of the agricultural product or foodstuff

3.1. *Type of product*

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

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

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' extra virgin olive oil is obtained exclusively from olives of the Koroneiki variety and when bottled it must have the following physical, chemical and organoleptic characteristics:

— Bright green, yellowy green colour

—Median fruitiness ≥ 3 and median for bitterness and pungency ≤ 5. Median defect = 0

—Acidity (% by weight of oleic acid) ≤ 0,8, K_{232} ≤ 2,30, K_{268} ≤ 0,15, delta-K ≤ 0,005 and peroxide value ($MeqO_2$/Kg) ≤ 15

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

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' extra virgin olive oil is obtained solely by mechanical means from olives of the Koroneiki variety, which is the only variety grown in the area.

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

The following steps take place in the defined geographical area: cultivation and harvesting of the olives and all steps in the production and processing of the olive oil.

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

—

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

The product labelling must include an alphanumeric code consisting of the first two letters of the registered name (ΣΗ), the serial number of the container and the last two digits of the year of production. The information required under current national and EU law must also be displayed on the packaging.

4. Concise definition of the geographical area

'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' extra virgin olive oil is produced within the area demarcated by the boundaries of the municipal units of Sitia, Analipsi, Itanos and Lefki, and the communities of Agios Stefanos, Stavrochori and Orino in the municipal unit of Makri Gialos.

5. Link with the geographical area

The product's specific quality and organoleptic characteristics derive from the combination of the variety grown, the specific soil and climatic conditions and the human factor, with a long tradition of dedication to olive growing.

The defined geographical area has a Mediterranean climate characterised by long hours of sunshine, low rainfall, which occurs for only a few months a year, and low relative humidity. A specific feature are the northerly, north-

westerly and southerly winds that blow throughout the year and have a direct influence on the local climate.

There are no wide fluctuations in temperature. The average annual temperature is 18–20 ◦C, the coldest month is January, with an average temperature of 12,2 ◦C, and the hottest is July, with 25,9 ◦C. Most of the rain falls from October to March and the annual average rainfall is 478,9 mm. Humidity is low, especially in summer, with an average annual value of 66,4 %. Regarding sunshine, from April to September we have around 350 hours of sunshine per month, and average annual sunshine is over 2 800 hours.

The defined geographical area is located at the eastern end of Crete and is mostly semi-mountainous or mountainous. The soil is predominantly of limestone origin and derived from sedimentary deposits. The prevailing soil types found are: 1. Red earths and stony soils, formed by the weathering of calcareous rock (bare, rocky limestone soils). 2. Dark- and light-coloured humus-carbonate soils mixed with red earths (clay and rocky limestone soils). These are found in the plains. 3. Leached, usually acid, karstic valley soils, which are found on the Chandras plateau.

Generally, the soils in which olives are grown are medium-textured (clayey-sand and sandy-clay), of average depth and with a neutral to slightly alkaline pH (7-7,5) because of their calcium content.

The specificity of ‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ olive oil lies in:

— the fact that it is obtained solely from olives of the Koroneiki variety

— its low oxidation values which result in K_{268} values below 0,15

— its organoleptic characteristics: it has a minimum fruitiness of 3 and the maximum bitterness and pungency is less than 5, i.e. values that are no more than 2 points above the median for fruitiness. This is what gives ‘Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis’ its balanced character.

The product’s specific quality and organoleptic characteristics derive from the combination of the variety grown, the specific soil and climatic conditions and the human factor, with a long tradition of dedication to olive growing.

The olive variety grown, Koroneiki, is ideally suited to the defined geographical area because it likes hot dry climates but is sensitive to cold.

The area's soil and climatic conditions significantly affect the fruitiness of the olive oil. It is known from the literature that the limestone soil and the long hours of sunshine help to increase the concentration of aromatic constituents in the olives, contributing to the fruitiness, which is over 3. Moreover, the area's semi-mountainous relief has a positive effect on quality, as oil produced in hilly areas is considered to be of superior quality, and keeps better.

The human factor resides in the longstanding experience of the olive oil producers. Pruning in the area also involves removing of some of the growth in winter or in spring before the year when a large crop is expected, to prevent alternate bearing. Harvesting the olives when they are at the right stage of ripeness, when they are turning colour from yellowy green to inky purple, so that they will have the highest possible oil content and the oil will be rich in aromatic constituents, also requires specific expertise. The processing of the olives at temperatures below 27 ◦C (cold extraction), and storage of the olive oil in suitable tanks, allow the excellent organoleptic characteristics of the fruit to be retained in the oil. The K_{232} extinction coefficient is low because of the good practice applied when processing the olives (cold extraction of the oil) and the short time that elapses between harvesting and milling, which does not exceed 48 hours. The olives are transported mostly in loosely woven sacks made of food-grade material, but also in plastic crates, to ensure that there is enough air circulating to prevent fungal growth, while the use of plastic sacks is forbidden.

On account of its exceptional quality 'Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis' olive oil has won numerous awards, both in national and international competitions, the top achievement being three awards in the Mario Solinas competition held by the International Olive Council.

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1266

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Manzanilla-Sanlúcar de Barrameda / Manzanilla

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de las Denominaciones de Origen "Jerez-Xérès-Sherry" – "Manzanilla- Sanlúcar de Barrameda" y "Vinagre de Jerez"
Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

Spain

GEOGRAPHICAL AREA

The production area consists of the land located in the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera and Lebrija, located within the area bounded to the east by the Greenwich meridian 5º 49- West and to the north by the parallel 36º 58- North. The production area is located in the Autonomous Community of Andalucía, in Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1482

June 13, 1986

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1266

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Manzanilla-Sanlúcar de Barrameda / Manzanilla

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de las Denominaciones de Origen "Jerez-Xérès-Sherry" – "Manzanilla- Sanlúcar de Barrameda" y "Vinagre de Jerez"
Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

Espagne

AIRE GÉOGRAPHIQUE

L'aire de production est constituée des terres situées sur les territoires municipaux de Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera et Lebrija, dans la zone délimitée à l'est par le méridien de Greenwich 5º 49- ouest et au nord par le parallèle 36º 58- nord. L'aire de production se situe dans la communauté autonome d'Andalousie, en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1482

13.06.1986

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1266

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Manzanilla-Sanlúcar de Barrameda / Manzanilla

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de las Denominaciones de Origen “Jerez-Xérès-Sherry” – “Manzanilla- Sanlúcar de Barrameda” y “Vinagre de Jerez” Avda. Álvaro Domecq, 2
11402 Jerez de la Frontera
Cádiz

España

ZONA GEOGRÁFICA

El área de producción está constituida por los terrenos ubicados en los términos municipales de Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera y Lebrija, situadas dentro del área delimitada al Este por el meridiano de Greenwich 5º49- Oeste y al Norte por el paralelo 36º 58- Norte. La zona de producción se localiza en la Comunidad Autónoma de Andalucía, en España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1482

13.06.1986

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

WIPO | LISBON
The International System of Appellations of Origin

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

«Manzanilla-Sanlúcar de Barrameda / Manzanilla»
Nº UE: PDO-ES-A1482
DOP (**X**) IGP ()

I. DOCUMENTO ÚNICO

1. NOMBRE Y TIPO

a. Denominación(es) que debe(n) registrarse

Manzanilla-Sanlúcar de Barrameda / Manzanilla

b. Tipo de indicación geográfica:

DOP - Denominación de Origen Protegida

2. CATEGORÍAS DE PRODUCTOS VITIVINÍCOLAS.

3. Vino de licor

3. DESCRIPCIÓN DEL (DE LOS) VINO(S)

Breve descripción textual
Los vinos protegidos por la Denominación de Origen «ManzanillaSanlúcar de Barrameda» son Vinos Generosos cuyas características son el resultado del particular proceso de crianza biológica que se desarrolla exclusivamente en las bodegas situadas en el término municipal de Sanlúcar de Barrameda. La Manzanilla es un vino de color amarillo pajizo a dorado pálido, con aroma y sabor propios de la crianza biológica. Sus especiales características son el resultado de que la totalidad de su proceso de

crianza se ha desarrollado bajo velo de flor. Deben de tener un contenido en azúcar inferior a 5 gramos por litro y una graduación alcohólica igual o superior a 15% vol. e igual o menor de 17% vol.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.):	
Grado alcohólico volumétrico adquirido mínimo (en % vol.):	15
Acidez total mínima:	
Acidez volátil máxima (en miliequivalentes por litro):	
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro):	

4. PRÁCTICAS VITIVINÍCOLAS

a. Prácticas enológicas esenciales

Tipo de práctica enológica:	Práctica enológica específica
Descripción de la práctica:	
La calificación máxima para la elaboración de los vinos protegidos corresponderá a 70 litros de vino por cada 100 kgs. de uva. Las existencias totales de vinos sometidos a crianza deberán estar almacenadas en vasijas de madera cuya capacidad no exceda de 1.000 litros. Todos los vinos deberán tener al menos una vejez promedio de dos años para poder ser expedidos. Las bodegas inscritas nunca podrán expedir un porcentaje superior al 40% de las existencias de cada tipo de crianza al comienzo de la campaña. En cualquier momento a lo largo de su proceso de elaboración y envejecimiento, los vinos pueden ser encabezados con alcohol de vino.	

b. Rendimientos máximos

Rendimiento máximo:
11428 Kilogramos de uvas por hectárea

Rendimiento máximo:
80 hectolitros por hectárea

5. ZONA DELIMITADA

El Área de Producción está constituida por los terrenos ubicados en los términos municipales de Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera y Lebrija, situadas dentro del área delimitada al Este por el meridiano de Greenwich 5o 49- Oeste y al Norte por el paralelo 36o 58- Norte.
Los vinos protegidos deben criarse en bodegas enclavadas en el término municipal de Sanlúcar de Barrameda.

6. PRINCIPALES UVAS DE VINIFICACIÓN

PEDRO XIMENEZ
PALOMINO FINO
MOSCATEL DE ALEJANDRIA

7. DESCRIPCIÓN DEL (DE LOS) VÍNCULO(S)

Breve descripción
La aparición de las levaduras de velo de flor y del sistema de Solera tienen un carácter histórico, vinculado a la antiquísima actividad vitivinícola de Sanlúcar de Barrameda y a su particular situación geográfica. Las prácticas culturales desarrolladas en la viña y la búsqueda de las condiciones

ambientales idóneas en la bodega para el desarrollo de la crianza biológica dan como resultado vinos con una gran expresividad del terruño, así como fuertemente marcados por las singularidades del velo de flor típico de Sanlúcar; la proximidad del mar y los altos niveles de humedad favorecen una intensa y prolongada actividad de la levadura, que confiere a la Manzanilla características peculiares.

8. CONDICIONES COMPLEMENTARIAS ESENCIALES

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Envasado en la zona delimitada
Descripción de la condición:	
Para garantizar la preservación de las particulares características y calidad de los vinos y con objeto de evitar cualquier deterioro organoléptico como consecuencia del transporte a otras zonas, el envasado deberá realizarse obligatoriamente dentro de la zona de producción delimitada. Esta obligación no afectará a los productos protegidos que podrán suministrarse a granel a industrias alimentarias autorizadas, como ingredientes para la elaboración de alimentos o bebidas.	

Marco jurídico:	En la normativa nacional
Tipo de condición complementaria:	Disposiciones adicionales relativas al etiquetado
Descripción de la condición:	
En las etiquetas deberá de figurar obligatoriamente el nombre «Manzanilla-Sanlúcar de Barrameda» o bien «Manzanilla». los envases irán provistos de precintas de garantía expedidas por el Consejo Regulador, o de contra-etiquetas con un signo distintivo y código	

alfanumérico identificativo, de acuerdo con las normas que determine el Consejo Regulador.
Indicación facultativa de unidad geográfica mayor: «Andalucía».

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1267

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Monterrei

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who complies with the product specifications.

Address Consejo Regulador de la Denominación de Origen Protegida "Monterrei"
Rúa Castelao, 10 bajo
CP: 32600 Verín
Ourense

Spain

GEOGRAPHICAL AREA

The delimited territory is divided into two subzones:

- Monterrei Valley, which includes part of the municipalities of Castrelo do Val, Monterrei, Oímbra and Verín; and
- Monterrei hillside, which is formed by the municipality of Vilardevós and part of the municipalities of Castrelo do Val, Oímbra, Monterrei, Verín and Riós.

The entire territory is in the province of Ourense, in the Autonomous Community of Galicia, Spain.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council dated December 17, 2013 establishing the common organization of agricultural product markets and repealing Regulations (EEC) No. 922 /72, (EEC) No. 234/79, (EC) No. 1037/2001 and (EC) No. 1234/2007.

Official Journal of the European Union L347 dated 20.12.2013.

PDO-ES-A1114

November 15, 1996

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Directorate B, Quality, Research & Innovation, Outreach

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

Spanish

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1267

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Monterrei

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les spécifications du produit.

Adresse Consejo Regulador de la Denominación de Origen Protegida "Monterrei"
Rúa Castelao, 10 bajo
CP: 32600 Verín
Ourense

Espagne

AIRE GÉOGRAPHIQUE

Le territoire délimité est divisé en deux sous-zones :

- la vallée de Monterrei, qui comprend une partie des territoires municipaux de Castrelo do Val, Monterrei, Oímbra et Verín; et
- la colline de Monterrei, qui est formée par le territoire municipal de Vilardevós et une partie des territoires municipaux de Castrelo do Val, Oímbra, Monterrei, Verín et Riós.

Tout le territoire se trouve dans la province d'Ourense, dans la communauté autonome de Galice en Espagne.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les règlements (CEE) n°922/72, (CEE) n°234/79, (CE) n° 1037/2001 et (CE) n°1234/2007.

Journal officiel de l'Union européenne L347 du 20.12.2013.

PDO-ES-A1114

15.11.1996

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Direction B. Qualité, recherche et innovation, sensibilisation

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Espagnol

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1267

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Monterrei

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección Consejo Regulador de la Denominación de Origen Protegida "Monterrei"
Rúa Castelao, 10 bajo
CP: 32600 Verín
Ourense

España

ZONA GEOGRÁFICA

El territorio delimitado está dividido en dos subzonas:

- Valle de Monterrei, que incluye parte de los términos municipales de Castrelo do Val, Monterrei, Oímbra y Verín; y
- Ladera de Monterrei, que está formada por el término municipal de Vilardevós y parte de los términos municipales de Castrelo do Val, Oímbra, Monterrei, Verín y Riós.

Todo el territorio está en la provincia de Ourense, en la Comunidad Autónoma de Galicia de España.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) no 1308/2013 del Parlamento europeo y del Consejo de 17 de diciembre de 2013 por el que se crea la organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) no 922/72, (CEE) no 234/79, (CE) no 1037/2001 y (CE) no 1234/2007.

Diario Oficial de la Unión Europea L347 de 20.12.2013.

PDO-ES-A1114

15.11.1996

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General de Agricultura y Desarrollo Rural, Dirección B. Calidad, Investigación e Innovación, y Divulgación

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Español

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) [1]

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

PDO-ES-A1114-AM02

1. Name of the product

Monterrei

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

WINE — White wine

Appearance: limpid and brilliant. Colour: from pale yellow to golden.

Aroma: fruity notes from the ‘orchard fruit’ or ‘tropical fruit’ categories.

Taste: fruity aromas from the ‘orchard fruit’ or ‘tropical fruit’ categories. Balanced alcohol-to-acidity ratio. Medium to long finish.

The sugar content must not exceed 4 grams per litre, or 9 grams per litre provided the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.

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)	12,5

Maximum total sulphur dioxide (in milligrams per litre)	160

WINE — Red wine

Appearance: limpid and brilliant with a medium to high colour intensity. Colour: from violet red to chestnut red.

Aroma: fruity notes from the ‘red fruit’ or ‘black fruit’ categories.

Taste: fruity aromas from the ‘red fruit’ or ‘black fruit’ categories. Balanced alcohol-to-acidity ratio. Medium to long finish.

The sugar content must not exceed 4 grams per litre, or 9 grams per litre provided the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.

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)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	150

WINE — Barrica, Crianza, Reserva and Gran Reserva white wines

The sugar content must not exceed 4 grams per litre, or 9 grams per litre provided the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.

Taste: fruity aromas from the ‘orchard fruit’ or ‘tropical fruit’ categories, as well as aromas from the ‘spicy’ or ‘roasted’ categories. Balanced alcohol-to-acidity ratio. Medium to long finish.

Appearance: limpid and brilliant. Colour: from pale yellow to golden.

Aroma: fruity notes from the ‘orchard fruit’ or ‘tropical fruit’ categories, as well as notes from the ‘spicy’ or ‘roasted’ categories.

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)	18
Maximum total sulphur dioxide (in milligrams per litre)	160

WINE — Barrica, Crianza, Reserva and Gran Reserva red wines

Appearance: limpid and brilliant with a medium to high colour intensity. Colour: from violet red to chestnut red.

Aroma: fruity notes from the ‘red fruit’ or ‘black fruit’ categories, as well as notes from the ‘spicy’ or ‘roasted’ categories.

Taste: fruity aromas from the ‘red fruit’ or ‘black fruit’ categories, as well as aromas from the ‘spicy’ or ‘roasted’ categories. Balanced alcohol-to-acidity ratio. Medium to long finish.

The sugar content must not exceed 4 grams per litre, or 9 grams per litre provided the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. Essential oenological practices

Specific oenological practice

At least 60 % of the grapes used in the production must be from the Dona Branca, Godello and Treixadura varieties for the white wines and from the Mencía and Merenzao varieties for the red wines.

The extraction yield must not exceed 65 litres and 70 litres of must per 100 kg, respectively, for white and red grapes.

The use of continuous presses is not permitted.

The use of high-speed centrifugal crushers is prohibited.

Practices that involve pre-heating the grapes or heating the musts or wines in the presence of the marc are not permitted.

Oak chips cannot be used during winemaking or in subsequent processes.

Cultural practice

The planting density must be no less than 3 000 vines per hectare and no more than 5 000 vines per hectare.

b. Maximum yields

AUTHORISED WHITE AND RED VARIETIES

12 000 kilograms of grapes per hectare

PREFERRED WHITE VARIETIES

11 000 kilograms of grapes per hectare

PREFERRED RED VARIETIES

10 000 kilograms of grapes per hectare

WHITE WINE

84,36 hectolitres per hectare

RED WINE

79,92 hectolitres per hectare

6. Demarcated geographical area

The demarcated area is divided into two sub-areas:

—Valle de Monterrei, which includes part of the municipalities of Castrelo do Val, Monterrei, Oípbra and Verín; and
—Ladera de Monterrei, which consists of the municipality of Vilardevós and part of the municipalities of Castrelo do Val, Oímbra, Monterrei, Verín and Riós.

The entire territory is located in the province of Ourense in the Autonomous Community of Galicia.

7. Main wine grape variety(ies)

MENCÍA

MERENZAO

TREIXADURA

GODELLO

DOÑA BLANCA — DONA BRANCA

8. Description of the link(s)

The climate, with low rainfall and high temperatures during the summer and high temperature variations between day and night during ripening, is optimal for growing the vine varieties used, which are mostly native varieties selected over the years.

The choice of the best land and the use of growing techniques adapted to the varieties and to the area, in particular the training and pruning systems used to ensure the wine production potential is properly kept in check, also have an impact

on the wines' characteristics, in terms of their floral and fruity aromas and balanced taste.

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:

Packaging must take place in the demarcated geographical area.

Legal framework:

In national legislation

Type of further condition:

Addition provisions relating to labelling

Description of the condition:

The designation name must appear on the labelling, in lettering at least 4 mm in height.
The packaging used for all products intended for consumption must bear a numbered seal or label to be supplied by the Regulatory Board. This label must include the geographical designation logo, which features in Annex II to the product specification.

Exigences supplémentaires au titre de la règle 5, paragraphe 3, du règlement d'exécution commun à l'Arrangement de Lisbonne et à l'acte de Genève - Indications concernant la qualité, la notoriété ou les caractéristiques.

PDO-ES-A1114-AM02

1. Dénomination(s) à enregistrer

Monterrei

2. Type d'indication géographique

AOP — Appellation d'origine protégée

3. Catégories de produits de la vigne

1. Vin

4. Description du ou des vins

VIN — Vin blanc

Phase visuelle: aspect limpide et brillant. Robe allant du jaune pâle au doré.

Phase olfactive: arômes fruités d'une des séries suivantes: fruits du verger ou fruits tropicaux.

Phase gustative: arômes fruités d'une des séries suivantes: fruits du verger ou fruits tropicaux. Rapport alcool-acidité équilibré. Persistance moyenne ou élevée.

La teneur en sucre ne doit pas dépasser 4 grammes par litre, ou 9 grammes par litre si l'acidité totale, exprimée en grammes d'acide tartrique par litre, n'est pas inférieure de plus de 2 grammes à la teneur en sucre résiduel.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	11
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	12,5
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	160

VIN — Vin rouge

Phase visuelle: aspect limpide et brillant, robe moyenne-intense allant du rouge violacé au brun-rouge.

Phase olfactive: arômes fruités d'une des séries suivantes: fruits rouges ou fruits noirs.

Phase gustative: arômes fruités d'une des séries suivantes: fruits rouges ou fruits noirs. Rapport alcool-acidité équilibré. Persistance moyenne à élevée.

La teneur en sucre ne doit pas dépasser 4 grammes par litre, ou 9 grammes par litre si l'acidité totale, exprimée en grammes d'acide tartrique par litre, n'est pas inférieure de plus de 2 grammes à la teneur en sucre résiduel.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	11
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	13,3
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

VIN — Vins blancs «Barrica», «Crianza Reserva» et «Gran Reserva»

Phase visuelle: aspect limpide et brillant. Robe allant du jaune pâle au doré.

Phase olfactive: arômes fruités d'une des séries suivantes: fruits du verger ou fruits tropicaux; des notes épicées ou toastées doivent également être présentes.

Phase gustative: arômes fruités d'une des séries suivantes: fruits du verger ou fruits tropicaux; des notes épicées ou toastées doivent également être présentes. Rapport alcool-acidité équilibré. Persistance moyenne à élevée.

La teneur en sucre ne doit pas dépasser 4 grammes par litre, ou 9 grammes par litre si l'acidité totale, exprimée en grammes d'acide tartrique par litre, n'est pas inférieure de plus de 2 grammes à la teneur en sucre résiduel.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	11,5

Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	18
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	160

VIN — Vins rouges «Barrica», «Crianza Reserva» et «Gran Reserva»

Phase visuelle: aspect limpide et brillant, robe moyenne-intense allant du rouge violacé au brun-rouge.

Phase olfactive: arômes fruités d'une des séries suivantes: fruits rouges ou fruits noirs; des notes épicées ou toastées doivent également être présentes.

Phase gustative: arômes fruités d'une des séries suivantes: fruits rouges ou fruits noirs; des notes épicées ou toastées doivent également être présentes. Rapport alcool-acidité équilibré. Persistance moyenne à élevée.

La teneur en sucre ne doit pas dépasser 4 grammes par litre, ou 9 grammes par litre si l'acidité totale, exprimée en grammes d'acide tartrique par litre, n'est pas inférieure de plus de 2 grammes à la teneur en sucre résiduel.

Caractéristiques analytiques générales	
Titre alcoométrique total maximal (en % du volume)	
Titre alcoométrique acquis minimal (en % du volume)	12
Acidité totale minimale	4,5 grammes/litre exprimée en acide tartrique
Acidité volatile maximale (en milliéquivalents par litre)	20
Teneur maximale en anhydride sulfureux total (en milligrammes par litre)	150

5. Pratiques vitivinicoles

a. Pratiques œnologiques essentielles

Pratique œnologique spécifique

Dans les préparations, au moins 60 % des raisins proviennent des variétés Dona Branca, Godello et Treixadura pour le vin blanc, et des variétés Mencía et Merenzao pour le vin rouge.

Le rendement d'extraction ne doit pas dépasser 65 litres de moût pour 100 kg de raisins pour le vin blanc, et 70 litres pour le vin rouge.

L'utilisation de pressoirs continus n'est pas autorisée.

L'utilisation de fouloirs à palettes à rotation rapide est interdite.

Le préchauffage de la vendange et le chauffage des moûts ou du vin en présence de marc ne sont pas autorisés.

Il n'est pas permis d'utiliser des copeaux de chêne pendant l'élaboration du vin et les traitements ultérieurs.

Pratique culturale

La densité de plantation doit obligatoirement être comprise entre minimum 3 000 et maximum 5 000 pieds de vigne par hectare.

b. Rendements maximaux

CÉPAGES BLANCS ET ROUGES AUTORISÉS

12 000 kilogrammes de raisins par hectare

CÉPAGES BLANCS RECOMMANDÉS

11 000 kilogrammes de raisins par hectare

CÉPAGES ROUGES RECOMMANDÉS

10 000 kilogrammes de raisins par hectare

VINS BLANCS

84,36 hectolitres par hectare

VIN ROUGE

79,92 hectolitres par hectare

6. Zone délimitée

La zone délimitée est répartie entre deux régions, à savoir:

—la région de Valle de Monterrei, englobant une partie des territoires communaux de Castrelo do Val, Monterrei, Oímbra et Verín, et
—la région de Ladera de Monterrei, englobant le territoire communal de Vilardevós et une partie de ceux de Castrelo do Val, Oímbra, Monterrei, Verín et Riós.

L'ensemble de la zone délimitée est située dans la province d'Ourense, dans la communauté autonome de Galice.

7. Cépages principaux

MENCÍA

MERENZAO

TREIXADURA

GODELLO

DOÑA BLANCA — DONA BRANCA

8. Description du ou des liens

Le climat de la région, qui se caractérise par de faibles précipitations et des températures élevées au cours de l'été et une forte amplitude thermique entre le jour et la nuit pendant la véraison, est optimal pour le développement des cépages utilisés, pour la plupart des variétés autochtones sélectionnées au fil des ans.

En outre, le choix des meilleurs terroirs et le recours à des techniques culturales, notamment des méthodes de conduite et de taille, adaptées aux cépages et à la zone pour assurer un bon contrôle du potentiel vitivinicole ont une incidence sur les caractéristiques des vins, aux arômes floraux et fruités et à la saveur équilibrée.

9. Autres conditions essentielles (conditionnement, étiquetage, autres exigences)

Cadre juridique:

Dans la législation nationale

Type de condition supplémentaire:

Conditionnement dans l'aire géographique délimitée

Description de la condition:

Le conditionnement doit être effectué dans l'aire géographique délimitée.

Cadre juridique:

Dans la législation nationale

Type de condition supplémentaire:

Dispositions supplémentaires concernant l'étiquetage.

Description de la condition:

L'appellation doit figurer sur les étiquettes, en caractères d'une hauteur de 4 mm au moins.
Tous les conditionnements destinés à la consommation doivent être munis d'un sceau ou contre-étiquette numéroté(e), à fournir par le Consejo Regulador. Le logo de l'appellation d'origine, joint en tant qu'annexe II au cahier des charges, doit être apposé sur cette contre-étiquette.

Requisitos adicionales en virtud de la regla 5, apartado 3, del Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra - Detalles relativos a la calidad, reputación o características.

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1. Denominación del producto

Monterrei

2. Tipo de indicación geográfica

DOP-Denominación de Origen Protegida

3. Categorías de productos vitícolas

1. Vino

4. Descripción del (de los) vino(s)

VINO — Vino Blanco

Fase visual: limpio y brillante. Color desde amarillo pálido hasta el dorado.

Fase olfativa: olores frutales de alguna de las siguientes series: frutas de árbol o frutas tropicales.

Fase gustativa: aromas frutales de alguna de las siguientes series: frutas de árbol o tropicales. Equilibrado en alcohol-acidez. Persistencia media o alta.

El contenido en azúcar no será superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	11
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	12,5
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	160

VINO — Vino Tinto

Fase visual: limpio y brillante de capa media alta. Color que va desde el rojo violáceo hasta el rojo castaño.

Fase olfativa: olores frutales de alguna de las siguientes series: frutos rojos o frutos negros.

Fase gustativa: aromas frutales de algunas de las siguientes series: frutos rojos o frutos negros. Equilibrado en relación alcohol- acidez. Persistencia media alta.

El contenido en azúcar no será superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	11
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	13,3
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

VINO — Vinos Blancos Barrica, Crianza Reserva y Gran Reserva

Fase visual: Limpio y brillante. Color desde el amarillo pálido hasta el dorado.

Fase olfativa: Olores frutales de alguna de las siguientes series: frutas de árbol o frutas tropicales y además también deben tener olores de alguna de las siguientes series: especiados o tostados.

Fase gustativa: aromas frutales de alguna de las siguientes series, frutas de árbol o frutas tropicales y además también deben tener aromas de alguna de las siguientes series: especiados o tostados. Equilibrado en relación alcohol-acidez. Persistencia media alta.

El contenido en azúcar no será superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	11,5

Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	18
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	160

VINO — Vinos Tintos Barrica, Crianza Reserva y Gran Reserva

Fase visual: limpio y brillante de capa media alta. Color que va desde el rojo violáceo hasta el rojo castaño.

Fase olfativa: Olores frutales de alguna de las siguientes series: frutos rojos o frutos negros y además también deben tener olores de alguna de las siguientes series: especiados o tostados.

Fase gustativa: Aromas frutales de alguna de las siguientes series: frutos rojos o frutos negros y además también deben tener aromas de alguna de las siguientes series: especiados o tostados. Equilibrado en relación alcohol-acidez. Persistencia media-alta.

El contenido en azúcar no será superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

Características analíticas generales	
Grado alcohólico volumétrico total máximo (en % vol.)	
Grado alcohólico volumétrico adquirido mínimo (en % vol.)	12
Acidez total mínima	4,5 en gramos por litro expresado en ácido tartárico
Acidez volátil máxima (en miliequivalentes por litro)	20
Contenido máximo total de anhídrido sulfuroso (en miligramos por litro)	150

5. Prácticas vitivinícolas

a. Prácticas enológicas esenciales

Práctica enológica específica

En las elaboraciones, al menos el 60 % de las uvas serán de las variedades Dona Branca, Godello y Treixadura en blancos y Mencía y Merenzao en tintos.

El rendimiento en extracción no será superior a 65 litros de mosto por 100 kg de uva en blancos y 70 en tintos.

No se permite la utilización de prensas continuas.

Está prohibido el empleo de máquinas estrujadoras de acción centrífuga de alta velocidad.

No se permiten prácticas de precalentamiento de la uva o de calentamiento de los mostos o de los vinos en presencia de los orujos.

No se podrán utilizar pedazos de madera de roble en la elaboración y posteriores procesos.

Práctica de cultivo

La densidad de plantación estará obligatoriamente entre 3 000 cepas por hectárea como mínimo y 5 000 cepas por hectárea como máximo.

b. Rendimientos máximos

VARIEDADES BLANCAS Y TINTAS AUTORIZADAS

12 000 kilogramos de uvas por hectárea

VARIEDADES BLANCAS PREFERENTES

11 000 kilogramos de uvas por hectárea

VARIEDADES TINTAS PREFERENTES

10 000 kilogramos de uvas por hectárea

VINOS BLANCOS

84,36 hectolitros por hectárea

VINO TINTO

79,92 hectolitros por hectárea

6. Zona geográfica delimitada

El territorio delimitado está dividido en dos subzonas:

—Valle de Monterrei, que incluye parte de los términos municipales de Castrelo do Val, Monterrei, Oímbra y Verín; y
—Ladera de Monterrei, que está formada por el término municipal de Vilardevós y parte de los términos municipales de Castrelo do Val, Oímbra, Monterrei, Verín y Riós.

Todo el territorio está en la provincia de Ourense, en la Comunidad Autónoma de Galicia.

7. Principal(es) variedad(es) de uva de vinificación

MENCÍA

MERENZAO

TREIXADURA

GODELLO

DOÑA BLANCA-DONA BRANCA

8. Descripción del (de los) vínculo(s)

El clima, con bajas precipitaciones y elevadas temperaturas durante el verano y fuertes oscilaciones térmicas día-noche durante la maduración, es óptimo para el desarrollo de las variedades de vid utilizadas, que son mayoritariamente variedades autóctonas seleccionadas a lo largo de los años.

También la elección de los mejores terrenos y el uso de técnicas de cultivo adaptadas a las variedades y a la zona, en particular los sistemas de conducción y de poda, para un adecuado control del potencial vitivinícola, inciden en las características de los vinos, de aromas florales y afrutados y equilibrados en el gusto.

9. Condiciones complementarias esenciales (envasado, etiquetado, otros requisitos)

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Envasado en la zona geográfica delimitada

Descripción de la condición:

El envasado tendrá lugar en la zona geográfica delimitada.

Marco jurídico:

En la legislación nacional

Tipo de condición complementaria:

Disposiciones adicionales relativas al etiquetado

Descripción de la condición:

En las etiquetas figurará el nombre de la denominación con caracteres de 4 mm de altura como mínimo.
Todos los envases que se destinen al consumo irán provistos de una precinta o contraetiqueta numerada que será suministrada por el Consejo Regulador. Dicha contraetiqueta incluirá el logotipo de la denominación de origen, que figura como anexo II en el pliego de condiciones.

ພາກທີ V

(Part V)

ຖິ່ນກຳເນີດ

Geographical Indications

3. ການປ່ຽນແປງ

(Changes)

ພາກທີ V
(Part V)
ຖິ່ນກຳເນີດ
Geographical Indications

4. ການດັດແກ້
(Amendments)

ພາກທີ VI

(Part VI)

ພັນພືດໃໝ່

New Plant Varieties

1. ຄຳຮ້ອງ

(Applications)

ພາກທີ VI

(Part VI)

ພັນພືດໃໝ່

New Plant Varieties

2. ຜົນການຈົດທະບຽນ

(Registration)

ພາກທີ VI
(Part VI)

ພັນພືດໃໝ່
New Plant Varieties

3. ການປ່ຽນແປງ
(Changes)

ພາກທີ VI

(Part VI)

ພັນພືດໃໝ່

New Plant Varieties

4. ການດັດແກ້

(Amendments)

ພາກທີ VII

(Part VII)

ລິຂະສິດ ແລະ ສິດກ່ຽວຂ້ອງກັບລິຂະສິດ

Copyrights and Related Rights

1. ການແຈ້ງຂໍ້ມູນ
(Notifications)

ພາກທີ VII

(Part VII)

ລິຂະສິດ ແລະ ສິດກ່ຽວຂ້ອງກັບລິຂະສິດ

Copyrights and Related Rights

2. ການປ່ຽນແປງ

(Changes)

ພາກທີ VIII
(Part VIII)
ການແກ້ໄຂຂໍ້ຂັດແຍ່ງທາງດ້ານບໍລິຫານກ່ຽວກັບການຈົດທະບຽນຊັບສິນອຸດສາຫະກຳ ແລະ ພັນພືດໃໝ່
Administrative Dispute Resolutions on the Registration of Industrial Property and New Plant Varieties

1. ຜົນການຄັດຄ້ານຄຳຮ້ອງ
(Result of Oppositions)

ພາກທີ VIII

(Part VIII)

ການແກ້ໄຂຂໍ້ຂັດແຍ່ງທາງດ້ານບໍລິຫານກ່ຽວກັບການຈົດທະບຽນຊັບສິນອຸດສາຫະກຳ ແລະ ພັນພືດໃໝ່

Administrative Dispute Resolutions on the Registration of Industrial Property and New Plant Varieties

2. ຜົນການແຈ້ງປະຕິເສດ

(Result of Refusals)

ພາກທີ VIII
(Part VIII)
ການແກ້ໄຂຂໍ້ຂັດແຍ່ງທາງດ້ານບໍລິຫານກ່ຽວກັບການຈົດທະບຽນຊັບສິນອຸດສາຫະກຳ ແລະ ພັນພືດໃໝ່
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3. ຜົນການຍົກເລີກ ຫຼື ລົບລ້າງ ຂອງການຈົດທະບຽນ
(Result of Cancellation or Invalidation of Registration)