

**COMMISSION IMPLEMENTING DECISION****of 28 November 2018****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Cebreros (PDO))**

(2018/C 438/02)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to 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 <sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Spain has sent an application for protection of the name 'Cebreros' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Cebreros' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

*Sole Article*

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Cebreros' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 28 November 2018.

*For the Commission*

Phil HOGAN

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

## ANNEX

## SINGLE DOCUMENT

**‘Cebreros’****PDO-ES-02348****Date of application: 20.2.2017****1. Name(s) to be registered**

Cebreros

**2. Geographical indication type**

PDO - protected designation of origin

**3. Categories of grapevine products**

1. Wine

**4. Description of the wine(s)***White wines:*

The white wines have shades that range from straw-coloured to golden yellow. They are clear and brilliant, with a fruity fragrance, and they are flavourful, balanced, and unctuous in the mouth. If the wines have been aged in barrels, they may be golden-coloured at the edges, their fruity aroma is riper and they are more full-bodied on the palate.

Maximum volatile acidity for wines more than one year old: 16,67 meq/l up to 10 % vol, increasing by 1 meq/l for each degree of alcoholic strength in excess of 10 %.

These wines may exceed the limits laid down in Annex IC, point 1 of Commission Regulation (EC) No 606/2009, provided that they comply with the conditions set out in Section 3 of this Annex.

The analytical parameters not laid down in this document shall comply with the rules in force.

## 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):        | 13,33   |
| Maximum total sulphur dioxide content (in milligrams per litre): | 160   |

*Rosé wines:*

The rosé wines are clear and brilliant, and their colour ranges from pale pink to strawberry-pink or raspberry. They typically have notes of red and/or black fruits, with a medium structure in the mouth. If they have been aged in barrels, their tones may be more orangey, and the hints of fruit linger with less intensity, and woody impressions appear in the background.

Maximum volatile acidity for wines more than one year old: 16,67 meq/l up to 10 % vol, increasing by 1 meq/l for each degree of alcoholic strength in excess of 10 %.

These wines may exceed the limits laid down in Annex IC, point 1 of Commission Regulation (EC) No 606/2009, provided that they comply with the conditions set out in Section 3 of this Annex.

The analytical parameters not laid down in this document shall comply with the rules in force.

#### General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume):                  |   |
| 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):        | 13,33   |
| Maximum total sulphur dioxide content (in milligrams per litre): | 160   |

#### *Red wines:*

The red wines are clear in appearance, with cherry-red tones and touches of violet. They typically have notes of red and/or black fruits, as well as acidity and balanced structure, which gives them finesse and elegance. If they have been aged in barrels, they retain their fruity range together with their woodiness, and they become smoother and acquire a longer-lasting flavour with brick-red tones.

Maximum volatile acidity for wines more than one year old: 16,67 meq/l up to 10 % vol, increasing by 1 meq/l for each degree of alcoholic strength in excess of 10 %.

These wines may exceed the limits laid down in Annex IC, point 1 of Commission Regulation (EC) No 606/2009, provided that they comply with the conditions set out in Section 3 of this Annex.

The analytical parameters not laid down in this document shall comply with the rules in force.

#### General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume):                  |   |
| Minimum actual alcoholic strength (in % volume):                 | 13  |
| Minimum total acidity:   | 4,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre):        | 13,33   |
| Maximum total sulphur dioxide content (in milligrams per litre): | 150   |

### 5. Wine-making practices

#### a. Essential oenological practices

##### Cultivation practice

- The planting, filling in of gaps, in situ grafting, and top grafting may only be done with authorised varieties.
- New planting may only use the main varieties: Red Garnacha and Albillo Real.

The vine can be trained in the following ways:

- Using the traditional goblet method and its variants.
- On espalier vine-training systems: guided and supported training.

##### Specific oenological practice

Minimum potential alcoholic strength of the grapes: 12 % vol. (red varieties) and 11 % vol. (white varieties).

Only tanks and containers that do not contaminate the wine and which are permitted under current legislation shall be used.

Maximum extraction yield: 70 l per 100 kg of grapes.

#### Ageing conditions

- Wines using the term 'FERMENTED IN BARRELS' ('FERMENTADO EN BARRICA') shall use oak barrels for both the fermentation and the ageing with the lees.
- Subsequent ageing shall be carried out in oak barrels.
- Calculation of the ageing period shall start on 1 November of the year of the harvest.

#### Restriction relevant to vinification

- The white wines shall be made exclusively with the Albillo Real variety.
- The rosé and red varieties shall be made with a minimum of 95 % of the Red Garnacha variety.

For the extraction of the must, the use of both high-speed centrifuge machines and continuous presses is prohibited.

#### b. *Maximum yields*

6 000 kilograms of grapes per hectare

42 hectolitres per hectare

### 6. **Demarcated area**

The municipalities are listed below, all of which are in the province of Avila:

La Adrada, El Barraco, Burgohondo, Casavieja, Casillas, Cebreros, Cuevas del Valle, Fresnedilla, Gavilanes, Herradón de Pinares, Higuera de las Dueñas, El Hoyo de Pinares, Lanzahita, Mijares, Mombeltrán, Navahondilla, Navalmoral, Navaluenga, Navarredondilla, Navarrevisca, Navatagordo, Pedro Bernardo, Piedralaves, San Bartolomé de Pinares, San Esteban del Valle, San Juan de la Nava, San Juan del Molinillo, Santa Cruz de Pinares, Santa Cruz del Valle, Santa María del Tiétar, Serranillos, Sotillo de la Adrada, El Tiemblo, Villanueva de Ávila and Villarejo del Valle.

### 7. **Main wine grapes**

ALBILLO REAL

RED GARNACHA - GIRONET

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

#### *Natural and human factors*

##### Natural factors

The area to be protected is located in the Central Iberian System of mountain ranges, between the basins of the Alberche and Tiétar rivers, which are tributaries of the Tagus. The eastern part of the Sierra de Gredos mountain range separates the two river basins. It mostly contains materials that are granitic in origin.

In the Alberche basin, the terrain is rugged, but without sharp features. It is interleaved with steep-sloped hills of considerable height. The vineyard is located mainly on the hillsides of the left bank of the valley facing south. The altitude is between 800 m and 1 000 m, although some parcels may be above 1 000 m. The Tiétar river basin is lower-lying, but rises abruptly towards its source.

The soils are loamy, sandy, and slightly acidic, with a granite bedrock and little organic material. There is a shale area with loamy-clay-sandy soils, although it is much smaller. According to the FAO classification, the soils in the area are mostly Cambisols. Dystric and Humic Cambisols account for most of the soils in the vineyards.

The climate is Mediterranean with a continental influence. It has relatively short winters that are not very cold. The summers are long, hot and dry. The average annual temperature in the area where the vineyard is located (the Sierra de Gredos has a mountain climate) is between 12 and 15 °C, and the rainfall varies between 400 and 800 mm a year. There are 215 frost-free days a year. In general, it may be said that the climate is warmer and more rainy than in the areas elsewhere in the region, where the River Douro PDOs are located.

### Human factors

For centuries, humans have selected the best lands for cultivating vines, choosing those that were most suitable and that had a south-southeast aspect. The high altitude of certain plots - with an elevation of over 1 000 metres - should be noted.

Red Garnacha and Albillo Real are the main varieties used for making the wine. There have been references throughout history to how well suited these varieties are to the area. Although these varieties are grown in other areas, the qualities of the soil and climate produce very distinctive characteristics in the protected wines.

The vineyards in the demarcated area are very old. 94 % of the vines are more than 50 years old and 37 % are more than 80 years old. This means low production volumes that are high in quality.

There is a spacious planting pattern in the area, generally greater than 2,5 × 2,5 metres. The planting density is thus 1 600 vines per hectare, suited to the low and irregular rainfall and to the soil that is poor in organic matter.

### *Characteristics of the product*

The wines in the demarcated area can be separated into: whites, rosés, reds, young and aged. These all share the following characteristics of the terroir:

- High alcoholic strength.
- High and balanced tartaric acid.
- Good storage potential. The red wines in particular keep very well.
- They are balanced, smooth and graceful on the palate and very lively.

### *Causal link*

The distinctiveness of the wines from the demarcated area is essentially due to the geographical environment: As mentioned above, the area is defined by two mountain ranges and two rivers, both belonging to the river Tagus basin. The vineyard is located mainly on the hillsides of the left banks of the valleys facing south. As a result, the characteristics of the area's soil, geology and climate make for an exceptional and singular area for vine cultivation. In addition, human know-how in selecting the most appropriate varieties and the most suitable growing method makes it possible to produce a specific and unique product. The main factors that bear out this link are summarised below:

- The sandy loam texture of the soils with the granite bedrock gives the wines finesse, making them graceful on the palate.
- The microclimate of the area to be protected is - unlike the surrounding areas - more varied than the rest of Castile and Leon, and is cooler than the areas to the south and east, with its own marked features. However, the absence of rainfall in the summer and early autumn ensures that the grape harvests are healthy and of high quality.
- The vineyards are located at high altitude, with some situated more than a thousand metres above sea level. This is why the resulting grapes have very good acidity, bringing freshness and liveliness to the wine.
- The grape variety map also attests to its distinctiveness. The wine growers have for centuries chosen the varieties best suited to the area: Red Garnacha and Albillo Real, which are the basis of the wines and give them their distinguishing feature. Red Garnacha produces wines with a high alcoholic strength, although due to the altitude and climate they are fresh on the palate. Albillo Real is specific to the area and distinct from Albillo Mayor, typical of other areas in Castile and Leon; it produces complex, flavourful and lively wines, very suited to ageing in the barrel.
- The planting distances that have been traditionally used, together with the low rainfall and the lack of organic material in the soil give rise to very low grape yields. This is one of the factors behind the high quality of the grapes from both a production and polyphenol perspective. They have balanced analytical parameters and ripen very well.
- The vineyard is very old (94 % of the vines are more than 50 years old and 37 % are more than 80 years old.) Combined with the features mentioned earlier, this means the wines store particularly well.

Taken together, the circumstances described above produce grapes that ripen very well and mean that wines with a high alcohol content (not less than 12 ° in the white and rosé wines and 13 ° in the reds) can be produced. At the same time there is considerable acidity (total acidity of not less than 4,5 grams per litre expressed as tartaric acid). This double characteristic, a high alcohol content and high acidity, gives the Cebreiros wines their characteristic balance.

The wines covered by the protected area are different from those of surrounding areas, in particular the wines from the Duero valley, in that they display this typical balance between alcohol and acidity, with a structure that is marked but not excessive, resulting in wines with a very elegant character.

#### 9. Essential further conditions

*Legal framework:*

In national legislation

*Type of further condition:*

Packaging in the demarcated geographical area

*Description of the condition:*

The wine-making process includes bottling and subsequent ageing in the bottle, and thus the organoleptic characteristics described in the specification can only be guaranteed if all of the wine handling operations take place in the demarcated area. The wines are rounded off in the bottle, which is where the production process ends. It is here that the wines take on the characteristics defined in section 2 of this specification and, in particular, their organoleptic characteristics. The bulk transport of wine, unbottled, would mean that the product would be moved without this final operation, resulting in a loss of quality (oxidisation and other signs of change, and so on).

Bottling of wines is therefore one of the key criteria for ensuring the characteristics acquired during the production and - where appropriate - ageing process. Because of this, bottling must also be performed in the bottling facilities of wineries located in the production area.

*Legal framework:*

In national legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

- The term 'QUALITY WINE OF CEBREROS' ('VINO DE CALIDAD DE CEBREROS') may be used on the labelling instead of 'PROTECTED DESIGNATION OF ORIGIN "CEBREROS"'.
- It shall be obligatory to indicate the year of the crop, vintage, harvest or equivalent terms, even where the wines have not been aged.
- The terms 'FERMENTED IN BARRELS' or 'OAK' ('ROBLE') may be used, provided that the wines meet the conditions laid down in current legislation.
- In those batches where it is proven that 100 % of the grapes used to make the wine come from a single municipality, it may be stated on the label that the wine has been made using grapes from that municipality.

#### Link to the product specification

[http://www.itacyl.es/opencms\\_wf/opencms/informacion\\_al\\_ciudadano/calidad\\_alimentaria/7\\_vinicos/index.html](http://www.itacyl.es/opencms_wf/opencms/informacion_al_ciudadano/calidad_alimentaria/7_vinicos/index.html)

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