

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 5/06)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Valdepeñas’**PDO-ES-A0051-AM03****Date of communication: 4.10.2019**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Change in the minimum percentage of red grape varieties in traditional red wine (point 3.1.8 of the Product Specification, the Single Document is unaltered)

Description and reasons

The percentage of red grape varieties in the production of traditional red wine has increased from 50 % to 85 %.

New description:

3.1.8.) Traditional red wine: This wine is obtained from authorised grape varieties and is composed of at least 85 % red grape varieties. The remainder must have the same composition as red wines with maceration and fermentation taking place at a temperature not higher than 28 °C, for a period of 10 to 15 days.

Reasons:

Our wine-growing area has been blending white and red grapes (Airén and Tempranillo) to produce traditional wine since the denomination of origin was established. This is because it is a traditional wine-making practice.

This practice gives this wine specific analytical features that differentiate the different types.

Current market trends call for the production of red wines with a stronger red varietal character so, in practice, there has been a gradual reduction in the proportions of white grapes in the production of these wines. However, production methods have been adapted to preserve the characteristic analytical differences.

This adjustment allows our traditional wine production to evolve in line with market trends, without changing its specific character as part of the range of wines produced in the area.

2. Correction of errors in the analytical parameters (Point 2.1 of the Product Specification and 1.4 of the Single Document)

Description and reasons

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Description:

The definition of exceptions to the maximum sulphur dioxide content has been amended. These were indicated for semi-dry, semi-sweet and sweet wines and we request that they be indicated for wines with more than 5 g/l of residual sugar.

Reasons:

Compliance with Commission Delegated Regulation (EU) 2019/934.

A drafting error was identified in the Product Specification regarding the maximum sulphur dioxide content in the wines. The correction having been made in the Product Specification, it also needs to be reflected in the Single Document.

In addition, there is a correction to the maximum total alcoholic strength (% by volume) for which the minimum alcohol by volume figure for each type of wine was given by mistake. This was due to a transcription error.

SINGLE DOCUMENT

1. Name of the product

Valdepeñas

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine product

1. Wine

5. Quality sparkling wine

4. Description of the wine(s)

WHITE WINE

Appearance

Pale yellow with greenish or amber shades. Barrel-fermented, straw yellow with golden or greenish tones. Carbonic maceration, pale yellow colour with greenish or amber tones. Oak, straw yellow with golden or greenish tones. 'Crianza', yellow colour with amber tones and golden tints.

Aroma

Clean and fresh primary aromas and a moderately intense fruitiness. Barrel-aged, complex aroma with subtle notes reminiscent of the barrel. Carbonic maceration, clean and fresh primary aromas and a moderately intense fruitiness. Oaked, complex aroma with hints of barrel-ageing. 'Crianza', moderately intense aromas with hints ranging from vanilla to toasted.

Taste

Mild, light and fruity, balanced structure. Barrel-aged and oaked, smooth, balanced and full-bodied with a long finish. Carbonic maceration, smooth, light and fruity, balanced structure. 'Crianza', smooth, balanced and full-bodied with a medium finish.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Sulphur dioxide content must be less than 240 mg/l in wines with a residual sugar content of 5 g/l or higher, expressed as glucose + fructose.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	180

ROSÉ WINE

Appearance

Pink colour with red and violet hues.

Aroma

Moderately intense aroma, clean, fresh and fruity with red fruit notes.

Taste

Bold on the palate with hints of red fruit and medium-to-high acidity.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Sulphur dioxide content must be less than 240 mg/l in wines with a residual sugar content of 5 g/l or higher, expressed as glucose + fructose.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	180

RED WINE, BARREL-AGED RED, CARBONIC-MACERATED RED, OAKED RED

Appearance

Cherry red/purple colour, clean, bright, with good depth. Barrel-aged: cherry colour with garnet tones, clean, bright, with good depth. Carbonic-macerated: cherry colour with violet tones, clean, with good depth. Oaked: cherry colour with garnet or violet tones and good depth.

Aroma

Intense aromas of ripe red fruits, typical of the varieties from which they are produced. Barrel-aged: clean medium-intensity aromas of red fruit and light barrel aromas. Carbonic macerated: clean, fruity aromas of medium-to-high intensity. Oaked, complex aroma with hints of barrel-ageing.

Taste

Meaty, dry, good tannin balance, medium-to-high acidity and pleasant aftertaste. Barrel-aged: clean medium-intensity aromas of red fruit and light barrel aromas. Carbonic-macerated: intense, fruity and balanced taste. Oaked: mild, balanced and full-bodied with a long finish.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Sulphur dioxide content must be less than 180 mg/l in wines with a residual sugar content of 5 g/l or higher, expressed as glucose + fructose.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	150

TRADITIONAL RED WINE

Appearance

Clean, violet/garnet red colour.

Aroma

Bold, fruity wines with primary aromas and medium aromatic intensity.

Taste

Moderate tannins, balanced alcohol content/acidity with a long finish.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Sulphur dioxide content must be less than 180 mg/l in wines with a residual sugar content of 5 g/l or higher, expressed as glucose + fructose.

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)	10
Maximum total sulphur dioxide (in milligrams per litre)	150

SPARKLING WINE

Appearance

Pale or golden and bright tones. Fine and long-lasting bubbles.

Aroma

Clean and fruity aromas of moderate intensity.

Taste

Broad and balanced.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Excess CO₂ pressure (at 20 °C): above 3,5 atmospheres.

Where parameters are not defined, the applicable regulations are to be followed.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	

'CRIANZA', 'RESERVA' and 'GRAN RESERVA' RED WINES

Appearance

'Crianza': intense cherry red with purple tones. 'Reserva': garnet-red colour with ochre tones, clear and smooth with medium-high depth. 'Gran Reserva': ruby-red with terra cotta tones and medium-high depth.

Aroma

'Crianza': clean, bold, intense, ripe fruit aroma with the distinctive aromas of barrel-ageing. 'Reserva': intense aroma of ripe fruit and spices, and aromas characteristic of bottle-ageing. 'Gran Reserva': intense, complex and spiced, well-aged in the bottle.

Taste

'Crianza': intense flavour, pleasant on the palate, with hints of ripe fruit, good tannin balance and a medium finish. 'Reserva': intense aroma of ripe fruit and spices, and aromas characteristic of bottle-ageing. 'Gran Reserva': meaty, velvety, well-rounded and harmonious, with a long finish.

The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.

Sulphur dioxide content must be less than 180 mg/l in wines with a residual sugar content of 5 g/l or higher, expressed as glucose + fructose.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. *Essential oenological practices*

Specific oenological practice

Fermentation temperature in white wines must be monitored and must not exceed 18 °C. If maceration is carried out with the grape skins, this must be done over a period of one to six days and the fermentation temperature can reach up to 25 °C.

The maceration period for rosé wines is between 12 and 48 hours and the fermentation temperature must be below 25 °C. The static must settling method with slow fermentation for at least five days, at a controlled temperature below 18 °C.

For red wines, the must is macerated with the skins for a period of at least 48 hours, at a controlled temperature below 28 °C.

After devatting and pressing, fermentation continues without the skins at a controlled temperature, which must not exceed 25 °C.

b. *Maximum yields*

White grape varieties

8 000 kilograms of grapes per hectare

White grape varieties

56 hectolitres per hectare

Red grape varieties

7 500 kilograms of grapes per hectare

Red grape varieties

52,50 hectolitres per hectare

White variety vines in the third year of grafting

3 750 kilograms of grapes per hectare

White variety vines in the third year of grafting

26,25 hectolitres per hectare

Red variety vines in the third year of grafting

3 000 kilograms of grapes per hectare
Red variety vines in the third year of grafting
21 hectolitres per hectare

6. **Demarcated geographical area**

Located south of the province of Ciudad Real across the following municipalities:

Valdepeñas, Santa Cruz de Mudela, Moral de Calatrava, Alcubillas, San Carlos del Valle, Torrenueva, and part of the following municipalities: Alhambra, Granátula de Calatrava, Montiel, Torre de Juan Abad.

7. **Main wine grape variety(ies)**

VERDEJO
CABERNET SAUVIGNON
SYRAH
TEMPRANILLO — CENCIBEL
MACABEO — VIURA
AIRÉN

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

The production area's dry continental climate and the prevalence of limy soils lead to water stressed vines. Consequently, these produce fewer but well ripened grapes. The limy soils (with high pH levels of between 7,5 and 8,5) offer low resistance to root penetration, as well as reflecting sunlight and storing heat from the sun for night-time. These are good conditions for producing well-structured, complex and elegant red wines.

In the summer, high temperatures mellow towards the end, favouring a slower final ripening, which enhances the development of polyphenolic compounds and preserves the aromas.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Addition provisions relating to labelling

Description of the condition:

The quality sparkling wines of the 'Valdepeñas' PDO can use the terms 'Premium' and 'Reserva' on their labels.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/CC_Pliego_de_Condiciones_2019_Valdepenas_II.pdf
