

**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 69/09)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**'RUEDA'**

**Reference number: PDO-ES-A0889-AM03**

**Date of communication: 2 December 2019**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Changes to the physico-chemical properties of the wines (Section 2(a) of the Product Specification and point 1.4 of the Single Document)**

*Description and reasons*

Given the new trends in wine-making enabled by the availability of safer technology and the rise in average temperatures as a result of climate change, it is necessary to readjust the physico-chemical properties, in particular the values for total and minimum alcoholic strength and sugar content, while also adapting the products to new market demands. The excellent acidity provided by the varieties grown in the area means the acidity-alcohol-sugar balance is not affected and the organoleptic properties of the wines are preserved and enhanced.

Type of amendment: NORMAL (amendment concerns the Single Document).

This amendment is an adaptation to the physico-chemical properties that does not entail a substantial change to the protected product, which continues to have the characteristics and profile described in the link, as a result of the interplay between environmental and human factors. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**2. Changes to the organoleptic characteristics (Section 2(b) of the Product Specification and point 1.4 of the Single Document)**

*Description and reasons*

The Regulatory Board is in the process of being accredited to use the UNE-EN-ISO 17065 standard for its certification tasks. It is therefore necessary to amend the organoleptic description of the protected wines so that their properties can be linked to assessable descriptors using a tasting panel meeting the criteria laid down in the UNE-EN-ISO 17065 standard.

Type of amendment(s): NORMAL (amendment concerns the Single Document).

This amendment is an adaptation to the organoleptic properties so that they can be better assessed in sensory analysis. It does not entail a substantial change to the product, which continues to have the characteristics and profile described in the link, as a result of the interplay between environmental and human factors. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

**3. Inclusion of 'pale' wines in liqueur wines (Section 2 of the Product Specification and point 1.4 of the Single Document)**

*Description and reasons*

The wine type traditionally referred to as 'pale' [pálido] had been included in the Product Specification in the liqueur wines category but the name by which they had always been known had not been recorded. This amendment therefore brings back a product that has been part of the Rueda PDO and which has continued to be made by the wineries.

Type of amendment(s): NORMAL (amendment concerns the Single Document).

This amendment does not entail that a wine category has been included, deleted or changed, because pale wines are also liqueur wines (category 3 included in Annex VII, part II of Regulation (EU) No 1308/2013) and these were already accounted for in the existing Product Specification.

This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**4. Reduction of planting density, deletion of requirement on vine training system (Section 3(a) of the Product Specification and point 1.5 of the Single Document)**

*Description and reasons*

The minimum planting density is set as 1 100 vines/ha for plantings made from 2019 onwards. The requirement on the vine training system has also been deleted. Experience in recent years has demonstrated that modern vine-growing methods allow premium quality raw materials to be obtained without needing to maintain the requirements that used to apply.

Type of amendment: NORMAL (amendment concerns the Single Document).

This amendment only entails the adaptation of cultivation practices to modern vine-growing methods. It does not entail any change to the characteristics of the end product. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**5. Wine-making conditions (specific oenological practices) (Section 3(b)(1) of the Product Specification and point 1.5 of the Single Document)**

*Description and reasons*

This change is only being made to update the text on the wine-making conditions, deleting sections that do not add anything to the product characteristics and which include ambiguous concepts that are hard to prove (for example, meticulously, in perfect condition, etc.). This amendment is needed in order to adapt the text of the Product Specification to the criteria set out in the UNE-EN-ISO 17065 standard (for which the Regulatory Board is in the process of being accredited) as these sections are not certifiable.

The last point (6) is also being deleted because it is obsolete in light of the technology used nowadays, as it refers to the use of tanks to prevent the wine from becoming contaminated and states that such tanks must be coated in epoxy resins.

Type of amendment: NORMAL (amendment concerns the Single Document).

This is merely an adaptation to current practices that does not entail any change to the characteristics of the end product. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**6. Ageing conditions, to be included in conditions for making pale wines (Section 3(b)(2) of the Product Specification and 1.5 of the Single Document)**

*Description and reasons*

An amendment is proposed for section 3(b)(2) 'Specific oenological practices: ageing conditions', in order to include the specific conditions for ageing which apply to pale wines. The previous wording was more general but it has now been deemed more appropriate to specify the specific conditions that apply to ageing for the Pale and Golden wine types.

Type of amendment: NORMAL (amendment concerns the Single Document).

As Pale wines have been included in the 'Liqueur wines' category, it has been deemed appropriate to include a specific text applying to Golden wines and to Pale wines, specifying the ageing conditions in each case, as they are of crucial importance in making these wines. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**7. Restrictions on wine-making (Section 3(c) of the Product Specification and point 1.5 of the Single Document)**

*Description and reasons*

The minimum percentages of the varieties in the various wine types had to be changed to adapt them to the new wine-making techniques and market preferences. However, this adjustment to the amounts of each variety does not change the substantial characteristics of the protected wines.

NORMAL (amendment concerns the Single Document).

As explained in the previous description, these changes do not entail any alteration to the essential properties of the product (RUEDA wine PDO), which are the result of the interplay between environmental and human factors. They do not invalidate the link and therefore this amendment is not considered to fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**8. New varieties: sauvignon blanc as the main variety and inclusion of Chardonnay, viognier and Syrah. Maximum yields for these varieties (Sections 5 and 6 of the Product Specification and points 4(a) and 6 of the Single Document)**

*Description and reasons*

Sauvignon Blanc has been included as the main variety. Its plantations date from the 1970s and currently account for 1 195 ha in the Rueda PDO area. This variety has proven to adapt very well to the area and it allows for the production of monovarietal wines of renowned quality which perfectly express the area's distinctive characteristics.

New secondary varieties have been added: two whites (Chardonnay and Viognier) and one red (Syrah). These grapes have been grown in the area covered by the PDO for many years, achieving excellent results and a high degree of acceptance. They also allow for the production of wines with the profile typical of the wines covered by the PDO.

Therefore Section 5 of the Product Specification has also been amended to include the maximum yields per hectare for these two varieties.

Type of amendment: NORMAL (amendment concerns the Single Document).

The inclusion of these varieties does not entail any substantial change to the characteristics of the end product. The Sauvignon Blanc variety had already been authorised before and monovarietal wines were also being made using this variety. The change in the classification merely acknowledges how widely spread this variety is. The introduction of the other three varieties as minority varieties does not alter the final characteristics of the product. Under no circumstances can this be considered to invalidate the link and therefore this amendment is not considered to fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**9. Small amendments to the link (Section 7 of the Product Specification)**

*Description and reasons*

Following the inclusion of the municipality of Orbita (Ávila) in order to comply with a court ruling, the maximum altitude above sea level in the production area for Rueda PDO is now 870 metres.

This is a one-off change that does not affect the link.

There have also been small changes to the wording of this section (none of which entail a change to the link) to clarify certain concepts and make some of the proposed amendments easier to understand.

Type of amendment(s): NORMAL (amendment does not concern the Single Document).

These are minor changes that do not affect the causal link or the summary contained in the Single Document. Therefore this amendment is not considered to fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

#### 10. Amendments to exceptions in extraction yields (Section 8(b)(1) of the Product Specification)

##### *Description and reasons*

Experience has shown that no two wine years are the same and that vines are affected by variable natural factors (temperatures, rainfall, unexpected frost, pests and diseases, etc.) which have an impact on the quantity and quality of the grapes.

This is why it has been deemed necessary to include the possibility of reducing the extraction yield by a maximum of two percentage points in certain wine years and depending on the circumstances affecting the designation. This reduction is also linked to the drop in the maximum grape yield per hectare, as the understanding is that grape quality conditions can vary, as explained previously, depending on climate and other conditions that can ultimately have an impact on the quality of the protected product.

Type of amendment: NORMAL (amendment does not concern the Single Document).

The aim is to find a way to control the quality of the end product. Not only is there no change to the characteristics of the protected product, this allows to guarantee that they are achieved in every wine year. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

#### 11. Addition to the justification why packaging must take place in the demarcated region (Section 8(b)(2) of the Product Specification and point 1.9 of the Single Document)

##### *Description and reasons*

The wording of Section 8(b)(2) of the Product Specification on why packaging (bottling) must take place in the demarcated region has been changed in accordance with Article 4(2) of the new Commission Delegated Regulation (EU) 2019/33.

Type of amendment: NORMAL (amendment concerns the Single Document).

This practice was already mandatory and therefore this amendment does not entail any additional restrictions on trade. It is merely a change in wording for the purpose of complying with the applicable legislation. This amendment therefore does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

#### 12. Amendment to section 8(b)(3) on labelling, inclusion of the mention 'vino de pueblo' (village wine) linked to a smaller geographical unit (Section 8(b)(3) of the Product Specification and point 1.9 of the Single Document)

##### *Description and reasons*

The competent authority has recently regulated mentions linked to the use of a smaller geographical unit, including 'vino de pueblo' (village wine) for wines made with at least 85 % of grapes harvested from parcels located within the boundaries of the municipality or smaller local entity. This amendment is justified by the growing demand from consumers for information specifying the exact provenance from among the municipalities and places that make up the PDO.

In compliance with Article 55(2) of Commission Delegated Regulation (EU) 2019/33, in order that the name of a smaller geographical unit can be featured on the label, it must be regulated in the Product Specification and in the Single Document.

It has also been decided to reword Section 8(b)(3) entirely, making a distinction between mandatory and optional labelling particulars. No new requirements have been added; the section has just been restructured to make it easier to understand.

Type of amendment(s): NORMAL (amendment CONCERNS the Single Document).

These optional labelling particulars give consumers more information on where the product is from and how it is made but they do not under any circumstances entail a restriction on trade. Therefore this amendment is not considered to be either of the types set out in Article 14.1 of Commission Delegated Regulation (EU) No 2019/33.

### 13. **Adaptation to rules on verifying compliance with product specification (Section 9 of Product Specification)**

#### *Description and reasons*

Adaptation to the provisions of Regulation (EU) No 1306/2013 of the European Parliament and of the Council of 17 December 2013 and of Commission Implementing Regulation (EU) 2019/34 of 17 October 2018, in particular Article 19 of the latter, which explains how the annual verification by the competent authority or control body to verify compliance with the Product Specification must be carried out. This amendment is also required in light of the need to update the Product Specification to comply with the criteria of the UNE-EN-ISO-17065 standard.

Type of amendment: NORMAL (amendment does not concern the Single Document).

This amendment does not fall into either of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

#### SINGLE DOCUMENT

#### 1. **Name of the product**

Rueda

#### 2. **Geographical indication type**

PDO – Protected Designation of Origin

#### 3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
5. Quality sparkling wine

#### 4. **Description of the wine(s)**

##### WHITE WINE

Appearance: pale yellow to straw yellow in colour with golden or greenish tones. Clear.

Aroma: Round. Of medium intensity, with fruity and/or floral and/or herbaceous primary aromas predominating.

Taste: Round, fresh, medium to high intensity body.

In white wines fermented or aged in barrels, the organoleptic properties will depend on the wine-making process. In terms of appearance, the colours may be more intense (medium to high intensity). In terms of smell, aromas denoting the time spent in the barrel will appear. In terms of taste, the flavour will be intense, with balanced tannins and a finish that is reminiscent of the tertiary aromas.

\*For limits that have not been specified, the legislation in force must be complied with.

Maximum volatile acidity. In the case of white wines fermented and/or aged in the barrel, volatile acidity must not exceed 1 g/l expressed as acetic acid.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,7 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	180

#### RED WINE OF THE YEAR

Appearance: Ruby red to cherry red in colour with violet tones. Clear.

Aroma: Of medium intensity, with primary aromas of black and/or red fruit predominating.

Taste: Round, light to high intensity.

\*For limits that have not been specified, the legislation in force must be complied with.

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)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	150

#### RED WINES OVER ONE YEAR OLD (BARREL-AGED)

Appearance: Ruby red to cherry red in colour. Clear.

Aroma: Medium to high intensity. These wines can feature primary aromas, secondary aromas (yeasty and/or bready) and tertiary aromas from being aged in oak.

Taste: Round, finish reminiscent of ageing in oak.

Maximum volatile acidity. (meq/l). 13,33 up to  $10^{\circ}\text{Alc} + 0,06 \text{ g/l}$  for each degree in alcoholic strength over 10.

\*For limits that have not been specified, the legislation in force must be complied with.

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)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	150

## LIQUEUR WINE - Golden

Appearance: Golden yellow or golden in colour. Clear.

Aroma: high intensity. The secondary aromas (bready, yeasty) are maintained along with tertiary aromas provided by the wood, such as toasted and/or smoky and/or spicy aromas or aromas of dried fruit.

Taste: Balanced on the palate, unctuous (medium to high intensity) with a finish reminiscent of the tertiary aromas (dried fruits and/or toasted and/or spicy underlying notes).

\*For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	150

## LIQUEUR WINE - Pale

Appearance: Straw yellow to pale golden in colour. Clear.

Aroma: high intensity. The secondary and tertiary aromas provided by the biological ageing stage are maintained (almonds and/or baker's yeast and/or spicy notes).

Taste: Balanced on the palate, unctuous and with a finish that is reminiscent of the aromas acquired in biological ageing.

\*For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	150

## QUALITY SPARKLING WINE, white and rosé

Appearance: Clear. Fine bubbles with medium to long finish.

Aroma: The primary (floral and/or fruity) and secondary (bready and/or yeasty) aromas predominate. Round and of medium to high intensity.

Taste: Balanced on the palate. Fresh, with well-integrated carbon dioxide (bubbles), slightly reminiscent of secondary aromas (bready and toasted). Round and of light to high intensity.

\*For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	4,7 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	0,65
Maximum total sulphur dioxide (in milligrams per litre)	180

## 5. Wine-making practices

### a. *Essential oenological practices*

Minimum planting density for new plantings

Cultivation practices

Vineyards producing grapes to be used in making wine covered by the 'Rueda' PDO planted from 2019 onwards must have a minimum planting density of 1 100 vines per hectare.

Wine-making conditions - potential alcoholic strength

Specific oenological practices

The minimum potential alcoholic strength by volume of individually harvested batches or lots will be 12 % by volume for red varieties and 10,5 % by volume for white varieties.

In the case of grapes intended for making quality sparkling wines, a potential minimum alcoholic strength of 9,5 % by volume will be allowed. These grapes must not be used to make other types of wine.

Extraction yield

Specific oenological practice

The maximum overall extraction yield will be 72 litres per 100 kg of grapes.

Ageing conditions

Specific oenological practice

1. In the case of wines featuring the mention 'FERMENTADO EN BARRICA' (fermented in barrels), oak barrels must be used for both the fermentation and the ageing with the lees.
2. 'Vino Dorado' (golden wine) must undergo a process of ageing and oxidation lasting at least four years and the wine must remain in oak containers for at least the two years prior to its placement on the market.
3. 'Vino Pálido' (pale wine) must be obtained by biological ageing and the wine must remain in oak barrels for at least the three years prior to its placement on the market.

*Relevant restriction on making the wines*

White wine, made with at least 50 % of the white varieties considered to be the main varieties.

Quality sparkling wine, made with at least 75 % of the varieties considered to be the main varieties.

Golden wine, dry liqueur wine made from the Palomino Fino and/or Verdejo authorised varieties.

Pale wine, dry liqueur wine made from the Palomino Fino and/or Verdejo authorised varieties.

Rosé wine must be made with at least 50 % of the authorised red varieties.

Red wine must be made exclusively from the authorised red varieties.



b. *Maximum yields*

Verdejo, Sauvignon Blanc, Chardonnay and Viognier (espalier-trained)

10 000 kilograms of grapes per hectare

Verdejo, Sauvignon Blanc, Chardonnay and Viognier (espalier-trained)

72 hectolitres per hectare

Viura (espalier-trained)

12 000 kilograms of grapes per hectare

Viura (espalier-trained)

86,40 hectolitres per hectare

Verdejo, Sauvignon Blanc, Chardonnay and Viognier (low vines - goblet-trained)

8 000 kilograms of grapes per hectare

Verdejo, Sauvignon Blanc, Chardonnay and Viognier (low vines - goblet trained)

57,60 hectolitres per hectare

Viura and Palomino fino (low vines - goblet-trained)

10 000 kilograms of grapes per hectare

Viura and Palomino fino (low vines - goblet-trained)

72 hectolitres per hectare

Red grape varieties

7 000 kilograms of grapes per hectare

Red grape varieties

50,40 hectolitres per hectare

Sparkling wines made of Verdejo, Sauvignon Blanc, Chardonnay and Viognier (espalier-trained)

12 000 kilograms of grapes per hectare

Sparkling wines made of Verdejo, Sauvignon Blanc, Chardonnay and Viognier (espalier-trained)

86,40 hectolitres per hectare

6. **Demarcated geographical area**

1. The production area for the 'Rueda' PDO is located south of Valladolid province. It partially enters the west of Segovia province and north of Ávila. The municipalities that make up the production area are as follows:

Province of Valladolid:

Agusal, Alaejos, Alcazarén, Almenara de Adaja, Ataquines, Bobadilla del Campo, Bocigas, Brahojos de Medina, Carpio del Campo, Castrejón, Castronuño, Cervillejo de la Cruz, El Campillo, Fresno el Viejo, Fuente el Sol, Fuente Olmedo, Gomeznarro, Hornillos, La Seca, La Zarza, Lomoviejo, Llano de Olmedo, Matapozuelos, Medina del Campo, Mojados, Moraleja de las Panaderas, Muriel, Nava del Rey, Nueva Villa de las Torres, Olmedo, Pollos, Pozal de Gallinas, Pozaldez, Puras, Ramiro, Rodilana, Rubí de Bracamonte, Rueda, Salvador de Zapardiel, San Pablo de la Moraleja, San Vicente del Palacio, Serrada, Sieteiglesias de Trancos, Tordesillas, Torrecilla de la Abadesa, Torrecilla de la Orden, Torrecilla del Valle, Valdestillas, Velascálvaro, Ventosa de la Cuesta, Villafranca del Duero, Villanueva del Duero and Villaverde de Medina.

Province of Ávila:

Blasconuño de Matcabras, Madrigal de las Altas Torres, Órbita (cadastral polygons 1, 2, 4 and 5) and Palacios de Goda (cadastral polygons 14, 17, 18, 19 and 20).

Province of Segovia:

Aldeanueva del Codonal, Aldehuela del Codonal, Bernuy de Coca, Codorniz, Coca (polygon 7, belonging to the district of Villagonzalo de Coca) Donhierro, Fuentes de Santa Cruz, Juarros de Voltoya, Montejo de Arévalo, Montuenga, Moraleja de Coca, Nava de la Asunción, Nieva, Rapariegos, San Cristóbal de la Vega, Santiuste de San Juan Bautista and Tolocirio.

2. The ageing area for wines covered by the 'Rueda' PDO is exactly the same as the production area.

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

VERDEJO

SAUVIGNON BLANC

TEMPRANILLO

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

WINE

The continental Mediterranean climate (major contrasts in temperature with long, cold winters, late frosts and hot, dry summers), soil (typically gravelly or stony soils that prevent evapotranspiration and enable maximum solar irradiation) and the native variety (Verdejo) are all key factors in achieving the characteristic personality of these wines: the Verdejo variety gives this area's white wines their distinctive acidity, mouthfeel and aromatic profile. Given the excellent ripeness of the grapes, the reds are aromatic, balanced and well-structured.

LIQUEUR WINE

These wines have been made in the area since ancient times: aged dessert wines made in underground wine cellars and aged in large barrels and containers with a view to achieving the colour and aroma that are the hallmarks of oxidative ageing. These wines that undergo oxidative ageing are the last trace of the traditional wine-making methods in the area and they must be preserved on account of their uniqueness and quality.

QUALITY SPARKLING WINE

The unique features of the native Verdejo variety (exceptional acidity, aromatic profile and good mouthfeel) encouraged wine-makers in the area to make sparkling wines. The result are wines of excellent quality in which the characteristics of the varieties are perfectly enhanced by the properties acquired in the traditional method.

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

*Packaging 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 ageing in the bottle, and thus the organoleptic characteristics described in this Product Specification can only be guaranteed if all of the wine handling operations take place in the production area. Therefore, with a view to safeguarding quality, guaranteeing provenance and ensuring controls, and bearing in mind that the bottling of wines covered by the 'Rueda' PDO is one of the critical points in obtaining the characteristics defined in this Product Specification, this operation must be carried out at wineries located at the bottling plants within the production area.

*Compulsory particulars*

Legal framework:

EU law

Type of further condition:

Addition provisions relating to labelling

Description of the condition:

The geographical name 'Rueda' followed by the mention 'Denominación de Origen Protegida' (Protected Designation of Origin) and/or the initials 'DOP' (PDO) or the traditional term 'Denominación de Origen' (Designation of Origin) which replaces 'DOP (Denominación de Origen Protegida) (PDO (Protected Designation of Origin):

The year of the harvest must be indicated, except in the case of the following types of wines: Golden, Pale and Quality Sparkling (white and rosé).

In Quality Sparkling Wines, the wine-making method must be indicated.

*Optional particulars*

Legal framework:

In national legislation

Type of further condition:

Addition provisions relating to labelling

Description of the condition:

- The traditional terms "CRIANZA", "RESERVA" and "GRAN RESERVA", according to the conditions set out in the specific standards and rules, as well as in the applicable legislation.
- The mention referring to the wine-making method: "ROBLE" (OAK) and "FERMENTADO EN BARRICA" (BARREL-AGED)', according to the conditions set out in the specific standards and rules, as well as in the rest of the applicable legislation.
- The traditional terms 'DORADO' (GOLDEN) and 'PÁLIDO' (PALE) only for the wine types thus defined, and according to the conditions set out in the specific standards and rules, as well as in the rest of the applicable legislation.

*Mandatory particulars (smaller geographical units)*

Legal framework:

For an organisation that manages PDOs/ PGIs, when thus provided for by Member States.

Type of further condition:

Addition provisions relating to labelling

Description of the condition:

It will be possible to use the name of a smaller geographical unit from those listed in Section 4 of this Product Specification (municipalities) along with the mention 'Vino de Pueblo' (Village wine), as long as the protected wine has been made using 85 % of grapes sourced from parcels located within the relevant municipality.

### **Link to the product specification**

[www.itacyl.es/documents/20143/342640/PPTA+MOD+PCC+DOP+RUEDA+Rev+2.docx/bc904e60-f463-bac0-40a7-d96f7276ff48](http://www.itacyl.es/documents/20143/342640/PPTA+MOD+PCC+DOP+RUEDA+Rev+2.docx/bc904e60-f463-bac0-40a7-d96f7276ff48)

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