OTHER ACTS

EUROPEAN COMMISSION

Publication 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

(2020/C 35/08)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ([1]) within two months from the date of this publication.

SINGLE DOCUMENT

'Chozas Carrascal'

PDO-ES-N1637

Date of submission of the application: 12 December 2012

1. **Name(s) to be registered**

Chozas Carrascal

2. **Member state**

Spain

3. **Type of geographical indication**

PDO - Protected Designation of Origin

4. **Categories of grapevine product**

1. Wine

5. **Description of the wine(s)**

Red wine

Red multivarietal wine: bright, intense, clear red. A fruity, balsamic, well-structured wine with mature tannins, chocolate aromas and a hint of minerality.

Monovarietal red wine (Cabernet Franc): Red with violet hues in the initial phase. Aromas of black fruits and aromatic plants. The fruity aromas are stronger than the oaky aromas. An enveloping, lasting, mineral and balsamic taste.

Maximum volatile acidity of 10 mEq/l for multivarietal wines and 8,33 mEq/l for monovarietal wines.

Maximum sulphur dioxide content of 100 mg/l for multivarietal wines and 90 mg/l for monovarietal wines.

Non-specified limit values must comply with current legislation.

([1]) OJ L 347, 20.12.2013, p. 671.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grammes per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrammes per litre)	

White wine and rosé

White: Straw-yellow in the initial phase. Balance between the flowery, fruity and oaky aromas. An aromatic, fresh, smooth and lasting taste.

Rosé: Intense pink. A combination of red fruit and oaky aromas. A fresh, smooth, powerful, sweet and lasting taste.

Maximum sulphur dioxide content of 105 mg/l for white wines and 115 mg/l for rosé wines.

Non-specified limit values must comply with current legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	6,67
Maximum total sulphur dioxide (in milligrams per litre):	

6. **Wine-making practices**

a. *Essential oenological practices*

Growing method

Planting density:

White grape varieties: below 1,3 x 2,5 m

Red grape varieties (except for Bobal): below 1,4 x 2,5 m

Bobal grape variety: below or equal to 2,5 x 2,5 m

Specific oenological practice

— White wine: It is produced and stored in stainless steel or concrete vats. The maceration process depends on the maturity of the grape. The white wine is fermented in oak barrels.

— Rosé wine: The juice is extracted from the four different varieties that form the blend. It is kept in cold storage and allowed to settle until the four musts are obtained. The wine is fermented in stainless steel vats and then macerated in oak barrels for at least three weeks.

— Red wines: Each variety has a distinct type of production. Maceration for at least 14 days. Barrel ageing for at least five months.

b. *Maximum yields*

White grape varieties:

9 000 kg of grapes per hectare9 000 kg of grapes per hectare

Red grape varieties:

7 500 kg of grapes per hectare7 500 kg of grapes per hectare

White wines:

63 hectolitres per hectare

Rosé wines:

56 hectolitres per hectare

Red wines:

53 hectolitres per hectare

7. **Demarcated geographical area**

The demarcated area is located in the municipality of Requena (Valencia), in the district of San Antonio, and divided as follows. Cadastral polygon 14: Parcels 293, 294, 297, 300 and 301; Cadastral polygon 16: Parcels 101, 111, 112, 124, 125, 126, 127, 128, 133, 134, 135, 136, 137, 138 and 412.

8. **Main wine grapes**

CHARDONNAY

CABERNET FRANC

MACABEO - VIURA

GARNACHA TINTA - GIRONET

SYRAH

BOBAL

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

Natural and human factors

Natural factors:

Chozas Carrascal is the geographical name used to specify the precise demarcated map area associated with the designation of origin. Due to its altitude (720 m) and its proximity to the Juan Navarro mountains, with their prevailing northerly winds, it is one of the coldest parts of the region. Given that it is located on a slightly sloping plain, there are no major obstacles to block the direct influence of cold winds from the north.

To the north, east and west, the region is bordered by high hills which resemble a long stretch of plateaus, each one different from the other, forming two gorges to the north-east and north-west. The north wind rushes through these gorges. The southern border is formed by the Vereda Real and the beginning of the central plateau of Requena. There are no natural barriers to the east or west.

This particular landscape very clearly marks out the protected area which possesses its own micro-climate due to the shelter provided by various high hills.

The area experiences continental climate conditions which are influenced by the Mediterranean. The annual rainfall is low, ranging from 350 to 400 litres per year, with most rainfall occurring in September. The level of sunlight is very high, with more than 3 000 hours of sunlight per year, and the temperature varies greatly between night and day during September and October, which is when the grapes mature.3 000 hours of sunlight per year, and the temperature varies greatly between night and day during September and October, which is when the grapes mature.

The strong gusts of wind and lower average temperatures, which are due to the wind from the north, distinguish the climate conditions in the area from those in the rest of the county and neighbouring areas. To the east and west, the area benefits from the protection offered from the natural barriers. To the south-east, the expanse of the Sierra Juan Navarro restricts the movement of rainclouds that come from the Mediterranean. As a result, the level of rainfall in Chozas Carrascal is lower than in other areas in the county.

The vineyard soil is alkaline (basic), with a pH between 8 and 9. The soil is loam or, depending on the area, clay loam soil or sandy loam soil. The soil contains little organic matter (approximately 1 %) and requires regular restoration through organic soil improvers. The level of active limestone is an important factor and it varies between 7 % to 21 %, which is particularly high. The defining features of the soil in the demarcated area are its low yield and the underdevelopment of roots, which cannot grow deeper than 30 cm due to the layer of limestone.

Human factors:

The demarcated area has a high level of plant density, which reaches 3 000 feet per hectare in certain areas, compared to the normal level of density of 3 000 feet per hectare in certain areas, compared to the normal level of density of 3 000 feet per hectare in certain areas, compared to the normal level of density of 1 600 feet in the rest of the county. Such density increases competition between vine stocks, which decreases the development of roots and keeps the strength and yield of each vine in check. This means that the number of kilos of grape that each vine stock produces is lower but the quality is higher. As a result, vine stocks produce a maximum of 4 kg.1 600 feet in the rest of the county. Such density increases competition between vine stocks, which decreases the development of roots and keeps the strength and yield of each vine in check. This means that the number of kilos of grape that each vine stock produces is lower but the quality is higher. As a result, vine stocks produce a maximum of 4 kg.

This area is the first of the region to have cultivated foreign varieties such as Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot, Chardonnay and Sauvignon Blanc (which was first planted in 1992). These vines are over 20 years old and perfectly adapted to the climate since the demarcated area is best suited to these varieties. Given that the cultivation of these varieties, and of native varieties, (Bobal, Tempranillo, Garnacha Tinta, Monastrell and Macabeo) is well established, this wine-growing region is able to produce inimitable and unique wines throughout the county.

Description of the wine

The defining characteristics of the wines from this area are due to the uniqueness of the soil and climate. The wines have a high level of alcohol (13,5 – 14,5 %) and a good acidity level (4,5 – 5,5 g/l of tartaric acid). Their defining characteristics include their mineral aromas, mature tannins which create very good colour stability, a low rate of fungal diseases and the low yield of each vine stock (< 4 kg/vine stock).

Link

Given the specificities of the soil and the climate of the area, grape production is not excessive and the vine stocks are not very robust, which impacts the absorption of micronutrients (potassium, calcium and magnesium) and, ultimately, the grape quality. The range in the temperatures between day and night helps to achieve an adequately high alcoholic strength and a good level of acidity. The defining features of the soil are its low yield and the underdevelopment of roots, which cannot grow deeper than 30 cm due to a layer of limestone. All of these elements are a result of the low annual rainfall and high levels of sunlight due to the geographical location of the area with its sloping landscape and surrounding hills. They provide a yield of less than 4 kg per vine stock, produce wines with mineral aromas as well as mature tannins, and guarantee of a low rate of fungal diseases.

The demarcated area is different from neighbouring areas due to its particular landscape, climate and soil, the combination of which create an authentic microclimate that cannot be found in the surrounding countryside. As a result, this particular landscape influences the average annual rainfall, which is lower than that recorded in neighbouring areas and the rest of the area that falls under the Utiel-Requena PDO. The same applies to the strong gusts of wind. All of these elements are due to the high levels of sunlight that benefit the vines because of their geographical location (sloping landscape and surrounding hills) and the nature of the soil with its layer of limestone just beneath the surface. This means that the geographic demarcation of the area takes into account the natural and anthropogenic factors that are particular to the geographical region, thereby distinguishing the wine produced in this region from the wine produced in neighbouring regions.

As a result, even if the demarcated area is part of the Utiel-Requena PDO, it is clearly separate from it due to the following factors and their effect on the vines and the wine:

- Influence of the landscape:

Maximum temperatures that are lower due to the cold winds from the north.

Minimum temperatures that are higher due to the natural barriers to the east and west. Therefore, the area remains clear of frost in the spring.

The average speed of the wind is lower, but there are strong gusts of northerly winds. The level of humidity is low.

Less rainfall due to the mountain range to the east which slows the progression of clouds.

The gradient of the slope is 6,5 %. Good level of sunlight and wide range of temperatures between day and night.

Effects on the vines and the wines:

Few cases of parasites and illnesses.

High level of polyphenols and sugars.

Good level of acidity.

Smooth progression in the plant life cycle.

Good tannin maturity.

Effects linked to the shallowness of the soil due to the layer of limestone, which appears at a depth of 30 cm: underdevelopment of roots, less robust vines, limited yield (< 3 kg and smaller bunches and grapes).

Effects on the vines and the wines:

Grapes are of a higher quality.

Earthy wines with mineral characteristics.

Higher proportion of skin/pulp which produces wine that is more aromatic.

Differences in wine production can also be discerned between 'Chozas Carrascal' and the wines that fall under the PDO 'Utiel-Requena' (for example, for aged red wines), such as:

Parameter	PDO Utiel-Requena	Chozas Carrascal
Minimum actual alcoholic strength (in % volume)	10,5	13
Maximum total sugar content (g/l)	9	<4
Minimum total acidity (g/l)	3,5	4,5
Minimum volatile acidity (g/l)	1,2	0,5 – 0,6
Maximum total sulphur dioxide (mg/l)	150	90 - 100
Minimum colour intensity		13 UA/cm
TPI min		55
Maximum yield (kg/ha)	7 500 - 10 500	7 850
Extraction efficiency (%)	74	70

This is due to the fact that the applicant's property extends across 93 hectares (this area includes the demarcated area, but is in fact much larger than it), of which only 30 hectares are from the geographical area of the vineyard site. Wines with the same characteristics as those from the vineyard site cannot be produced in the neighbouring vineyards, since the climate and soil conditions of these areas are different.

As a result, although there is only one producer in the demarcated area, future wine producers that settle there could use the PDO on the condition that they comply with the product specifications.

10. **Essential further conditions**

NONE

Reference to publication of the specification

http://www.agroambient.gva.es/documents/163228750/163232588/PC+CHOZAS+CARRASCAL.pdf/e2e0d39a-6022-4783-ad60-4c754a2023d8