

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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2021/C 118/08)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘TORO’**PDO-ES-A0886-AM04****Date of communication: 11.1.2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Amendment to the organoleptic characteristics by type of wine**

DESCRIPTION

The organoleptic description of the protected wines has been amended.

This amendment concerns point 2(b) of the specification and point 4 of the Single Document.

Type of amendment: STANDARD (amendment concerns the Single Document). This amendment adapts the organoleptic properties so that they can be better assessed in sensory analysis. It does not entail a substantial amendment to the product, which retains the characteristics and profile that are described in the link and derive from the interplay between natural and human factors. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

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 [sic] standard.

2. Amendment to the wine production conditions (oenological practices: wine-making restrictions)

DESCRIPTION

The minimum percentages of the grape varieties in the red and white wines have been amended.

This amendment concerns point 3(c) of the specification and point 5.a. of the Single Document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

It is a STANDARD amendment (amending the Single Document) because the adjustment to the amounts of each variety does not change the essential characteristics of the TORO PDO product, which result from the convergence of natural and human factors. The amendment does not invalidate the link and it is therefore not considered to fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS

Amending the minimum percentages of the varieties in red and white wines is necessary in order to adapt them to new wine-making techniques and market tastes and in order to include the new secondary varieties introduced.

3. Increase of maximum yields per hectare for the Tinta de Toro variety, from 6 000 to 7 500 kilograms per hectare

DESCRIPTION

The maximum yield per hectare for the Tinta de Toro variety has been increased.

This amendment concerns point 5 of the specification and point 5.b of the Single Document.

This amendment, which applies to the Single Document, is considered standard because it does not entail a substantial amendment to the protected product, which retains the characteristics and profile that are described in the link and derive from the interplay between natural and human factors. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS

The area covered by the 'Toro' PDO currently contains 5 226 ha of the Tinta de Toro variety. Of these vines, 1 543 ha, i. e. 29,5 %, are trained using supports. Some varieties, such as Tinta de Toro, have rather fertile basal buds, making it possible to achieve the desired yields using the double cordon system, which is the main support system used for 'Toro' PDO vines.

In addition, advances in modern winegrowing have led to higher production yields (kilograms/hectare) without damaging the quality of the raw material. In the specific case of the Tinta de Toro variety, the maximum yield stated up until now in the 'Toro' PDO specification was well below the average yields obtained in the area and in neighbouring areas. This was compromising the net margin of the wine growers and, consequently, the profitability of the vineyards. An increase of between 6 000 kg/ha and 7 500 kg/ha is therefore proposed.

4. Establishment of maximum yields per hectare for the secondary varieties Albillo Real and Moscatel de Grano Menudo

DESCRIPTION

The ceiling for yields per hectare has been established for the new varieties added to the specification.

This amendment concerns point 5 of the specification and point 5.b of the Single Document.

This amendment, which applies to the Single Document, is considered standard because it does not entail a substantial amendment to the protected product which retains the characteristics and profile that are described in the link and derive from the interplay between natural and human factors. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS

The inclusion of the Albillo Real and Moscatel de Grano Menudo varieties as secondary wine grape varieties means that production ceilings must be established (maximum yield in kilograms per hectare and hectolitres per hectare). The ceilings set allow optimum quality to be obtained, in line with technical studies.

5. Addition of secondary varieties: Albillo Real and Moscatel de Grano Menudo

DESCRIPTION

Two new varieties considered suitable for producing 'Toro' PDO wine have been added.

This amendment concerns points 6 and 7.a.2 of the specification. As they are introduced as secondary varieties, the Single Document remains unaltered.

It is to be considered a standard amendment that does not concern the Single Document because the addition of these two varieties does not change the distinctive character of the 'Toro' PDO wines but instead helps to bring out their full potential. The amendment does not entail a change to the link (only to the wording, as the new varieties are named among the human factors), therefore it is not considered to fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS

The two varieties are traditional to the area. The average age of the vineyards where the two varieties are grown in the area is over 50 years. The varieties were not previously included because of the care required (greater vulnerability to spring frosts and certain pests, lower yields, etc.), not because of the quality. This has led to a loss of varietal material. An analysis of the wines that include these varieties has shown that the distinctive character of the 'Toro' PDO wines is retained and that the wines possess quality characteristics that are noteworthy from an oenological point of view and must not be lost.

SINGLE DOCUMENT

1. Name of the product

Toro

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

Wine – white and rosé wines

White wines:

Appearance: pale to golden yellow in colour, not cloudy.

Aroma: bold with fruity and/or floral and/or grassy aromas and medium to medium-high intensity.

Taste: light-bodied on the palate, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

White wines fermented in the barrel:

Appearance: pale to golden yellow in colour, not cloudy.

Aroma: bold with fruity and/or floral and/or grassy aromas and tertiary aromas typical of the barrel ageing process. Medium to medium-high intensity.

Taste: medium to long finish, medium-high acidity and medium to full bodied on the palate. Balanced tertiary aromas of wood.

Rosé wines:

Appearance: pale to salmon pink in colour, not cloudy.

Aroma: bold, with fresh (not overly ripe) red and/or black fruit aromas, medium to medium-high intensity.

Taste: light-bodied on the palate, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

- (*) If the proportion of residual sugars in the wines is 5 grams/litre or more, the maximum amount of sulphur dioxide they can contain is 250 milligrams/litre.

In any event, the physical and chemical parameters established in this section shall comply with the ceilings established in EU rules.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

Wine – red wines

Young red wine:

Appearance: cherry to ruby red in colour, not cloudy.

Aroma: bold, with red and/or black fruit aromas and medium to medium-high intensity.

Taste: medium to full bodied on the palate, with a medium to medium-long finish and a good balance of alcohol and acidity.

Barrel-aged red wine (including with the references 'Roble' [Oak], 'Crianza', 'Reserva' and 'Gran Reserva'):

Appearance: cherry red to terracotta in colour, not cloudy.

Aroma: bold, with red and/or black and/or ripe fruit aromas and medium intensity. Tertiary aromas typical of the barrel ageing process, with medium to medium-high intensity.

Taste: medium to full bodied with a medium to long finish and well balanced.

In any event, the physical and chemical parameters established in this section shall comply with the ceilings established in EU rules.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12.5
Minimum total acidity:	3,5 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. *Specific oenological practices*

Specific oenological practice

- Minimum likely alcoholic strength of the grapes: 10,5 % volume
- Maximum extraction yield: 72 litres per 100 kilograms of grapes.

Restriction relating to wine-making

The white wines must be produced exclusively from white varieties (Malvasía Castellana, Verdejo, Moscatel de Grano Menudo and Albillo Real).

The rosé wines must be produced from authorised red and white varieties (main and secondary varieties).

The red wines must be produced exclusively from the Tinta de Toro and Garnacha Tinta varieties, with production limited to two types of reds: red wine made with at least 85 % Garnacha Tinta grapes and red wine made with at least 75 % Tinta de Toro grapes.

Cultivation method

- Minimum planting density: 500 vines/hectare
- The vine can be trained using the goblet or espalier methods.
- Mixed plantations that do not allow separate harvests for each variety are not permitted.

b. *Maximum yields*

Garnacha Tinta, Malvasía Castellana (Doña Blanca), Verdejo, Albillo Real and Moscatel de Grano Menudo.

9 000 kilograms of grapes per hectare

64,8 hectolitres per hectare

Tinta de Toro

7 500 kilograms of grapes per hectare

54 hectolitres per hectare

6. Demarcated geographical area

The geographical area of 'Toro' PDO is located on the westernmost part of the Castile and Leon region, south-east of the province of Zamora, and includes part of the natural areas of Tierra del Vino, Valle del Guareña and Tierra de Toro. It borders with the plains of Tierra del Pan and Tierra de Campos, spanning 62 000 hectares of land.

It includes the following municipalities:

In the Province of Zamora:

Argujillo, La Bóveda de Toro, Morales de Toro, El Pego, Peleagonzalo, El Piñero, San Miguel de la Ribera, Sanzoles, Toro, Valdefinjas, Venialbo and Villabuena del Puente.

In the Province of Valladolid:

San Román de Hornija, Villafranca del Duero, the wine-growing districts of Villaester de Arriba and Villaester de Abajo and the municipality of Pedrosa del Rey.

7. Main wine grape variety(ies)

DOÑA BLANCA – MALVASÍA CASTELLANA

TEMPRANILLO – TINTA DE TORO

VERDEJO

8. Description of the link(s)

Climate conditions are extremely cold in winter with many hours of sunshine and extreme temperatures, limiting the vine productivity. The different soil types (sandy loam) determine which of the varieties the wine-growers plant. These factors, the neutral pH, limited organic matter and soil improvers added by wine-growers determine the aroma, structure and alcoholic strength of the wines, which is high. In addition, the high iron content of the soil, combined with the use of the goblet vine training system and the considerable age of the vineyard, contribute to the striking amount of pigment in these wines.

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 'Toro' PDO is one of the factors critical to attaining the characteristics set out in the specification. As a consequence, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling shall 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 traditional term 'DENOMINACIÓN DE ORIGEN' ['DESIGNATION OF ORIGIN'] may be used on the labelling instead of 'DENOMINACIÓN DE ORIGEN PROTEGIDA' ['PROTECTED DESIGNATION OF ORIGIN'].

The wines may include the references 'ROBLE' [OAK] and 'FERMENTADO EN BARRICA' [BARREL FERMENTED] on their labelling. Red wines may use the traditional terms 'CRIANZA', 'RESERVA' and 'GRAN RESERVA', provided they comply with the conditions laid down in the legislation in force.

Link to the product specification

www.itacyl.es/documents/20143/342640/PPta+Mod+PCC+DO+TORO+Rev+3.docx/1f718e2c-e77b-c3dd-471c-38cb0bba6e49?
