

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

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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

‘LEÓN’

PDO-ES-A0882-AM03

Date of communication: 6 November 2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Amendments to the description of white and rosé wines

DESCRIPTION:

The total acidity in white and rosé wines has been reduced and it is now specified that these wines may or may not be aged.

Accordingly, section 2(a) of the product specification and section 4 of the single document have been amended.

This is a standard amendment and does not change the essential characteristics of the product, which remain those defined in the product specification and which derive from the interplay between natural and human factors, as described in the section on the link. This type of amendment cannot be classified under any of the types of amendment requiring EU approval under Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

Given the new trends in winemaking enabled by the availability of safer technology and the rise in average temperatures as a result of climate change, it is necessary to adjust the physico-chemical properties, while also adapting the products to new market demands.

As regards ageing for white and rosé wines, this is not a new addition, as it was already provided for in the product specification; it is simply stated more clearly.

2. Amendment to cultural practice

DESCRIPTION:

A maximum limit for fruitful buds per hectare has been included.

Section 3(a) of the product specification and section 5(a) of the single document have been amended accordingly.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

This is a standard amendment and does not change the essential characteristics of the product, which remain those defined in the product specification and which derive from the interplay between natural and human factors, as described in the section on the link. This type of amendment cannot be classified under any of the types of amendment requiring EU approval under Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

Experience in recent years has shown that this is a very suitable measure for maintaining vine balance and, therefore, for achieving a higher-quality raw material and thus a higher-quality end product.

3. Amendment to the specific oenological ageing practices

DESCRIPTION:

The maximum capacity of 330 litres for the oak barrels in which the wines covered by 'León' PDO are aged has been removed. It has also been clarified that white and rosé wines can be fermented or held in oak barrels, although this was already possible.

Section 3(b)(3) of the product specification and section 5(a) of the single document have been amended accordingly.

This is a standard amendment and does not change the essential characteristics of the product, which remain those defined in the product specification and which derive from the interplay between natural and human factors, as described in the section on the link. This type of amendment cannot be classified under any of the types of amendment requiring EU approval under Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

Winemaking nowadays has evolved enormously, with the appearance of barrels of different capacities.

The use of barrels with higher capacity — 400 l, 500 l and even up to 600 l — causes the wines to develop much more slowly, improving their end quality. Moreover, it has been found that the specific characteristics of the red variety 'Prieto Picudo' are well suited to the use of such barrels.

Furthermore, Law 6/2015, which regulates the use of the traditional terms 'crianza', 'reserva' and 'gran reserva', already limits maximum barrel capacity. It is therefore necessary to adapt the production of 'León' PDO wines to this significant change.

4. Amendment to the restrictions on making the wines

DESCRIPTION:

Certain white varieties authorised in the production of white wine and rosé wine have been removed from the section on restrictions on making the wines in application of the change in varieties described in the next amendment.

The Mencía variety has been included for rosé wines in order to bring it into line with the product specification.

Section 3(c) of the product specification and section 4 of the single document have been amended accordingly.

This type of amendment cannot be classified under any of the types of amendment requiring EU approval under Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

This is a standard amendment to reflect the deletion of authorised white varieties in this section.

5. Removal of authorised white grape varieties

DESCRIPTION:

The authorised white varieties Palomino and Malvasia have been removed, taking into account the production practices of the wineries.

Section 6 of the product specification has been amended, but this does not affect the single document as these varieties were considered secondary varieties.

This is a standard amendment and does not change the essential characteristics of the product, as these varieties were not being used in the production of 'León' PDO wines. This type of amendment cannot be classified under any of the types of amendment requiring EU approval under Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

Palomino and Malvasia were originally included as authorised white varieties because they existed to a very minor extent in the demarcated area. The total number of hectares registered under the 'León' Designation of Origin with the Malvasia and Palomino varieties is 2,88 ha (0,18 ha and 2,71 ha respectively). However, these varieties have not been used in the production of wines covered by the 'León' Designation of Origin for the last decade, which is why it is appropriate to remove them from the product specification.

6. Amendment to the packaging and bottling requirements

DESCRIPTION:

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

Section 8(b)(2) of the product specification and section 9 of the single document have been amended.

As this restriction already existed, this amendment cannot be classified under any of the types set out in Article 14(1) of Commission Delegated Regulation (EU) No 2019/33.

REASONS:

This practice was already mandatory and therefore this amendment does not entail any further restrictions on marketing. It is simply a change in wording to align it more closely with the legislation in force.

7. Amendment to the labelling requirements

DESCRIPTION:

The reference to legislation in relation to the terms 'Designation of Origin' and 'Protected Designation of Origin' has been amended to bring it into line with existing legislation and case law, making specific reference to Regulation (EC) No 1308/2013.

The reference to legislation in relation to the traditional terms 'crianza', 'reserva' and 'gran reserva' has been amended to bring it into line with existing legislation and case law, removing the reference to the repealed Regulation (EEC) No 1234/2007.

Furthermore, the competent authority has recently regulated the expressions linked to the use of a smaller geographical unit, including 'vino de pueblo' (town wine) for when at least 85 % of the grapes used to make a wine have been harvested from parcels located within the boundaries of a given municipality or 'smaller local entity'.

Section 8(b)(3) of the product specification and section 9 of the single document have been amended.

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 marketing. This amendment therefore cannot be classified under any of the types set out in Article 14(1) of Commission Delegated Regulation (EU) No 2019/33.

REASONS:

This amendment is justified by the growing demand from consumers for information specifying the exact provenance from among the municipalities and places covered by the PDO.

In compliance with Article 55(2) of Commission Delegated Regulation (EU) 2019/33, in order for the name of a smaller geographical unit to 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.

8. Alignment with the rules on verifying compliance with the product specification

DESCRIPTION:

The information on the control body and the wording with regard to the checks to verify compliance with the product specification have been updated.

Section 9 of the product specification has been amended, but the single document is not affected.

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

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 part of a necessary update that needs to be made to the product specification to make sure that it complies with the criteria laid down in the UNE-EN-ISO 17065 standard.

SINGLE DOCUMENT

1. Name of the product

León

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

WINE — *Aged and unaged white wines*

The white wines made from the Albarín Blanco, Verdejo and Godello grape varieties are very well balanced in terms of taste and aroma, and are fresh and complex.

* Minimum total alcoholic strength: 10,5 % vol.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,3 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	160

WINE — *Aged and unaged rosé wines*

The Prieto Picudo rosé wines are very aromatic, fresh (high natural acidity), and have considerable body and structure in the mouth (balance between alcohol and acidity).

- * Minimum total alcoholic strength: 11 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,3 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	160

WINE — *Red wines*

Red wines: marked intensity of colour, aromatic (red and black fruits), meaty and full-bodied, slightly astringent and long.

- * Minimum total alcoholic strength: 11,5 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4,3 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

WINE — *Aged red wines*

Aged red wines retain the characteristics of the grape variety (Prieto Picudo), but have more complexity, are less astringent, and are balanced, tannic and have a long finish.

- * Minimum total alcoholic strength: 12 % vol.

- * The upper limit for acetic acid is calculated as follows: 0,7 grams per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,3 grams per litre expressed as tartaric acid

General analytical characteristics	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. *Specific oenological practices*

Specific oenological practice

- Minimum potential alcoholic strength of the grape: 11,5 % (red), 10,5 % (white).
- Maximum extraction rate: 74 litres per 100 kilograms of grapes.
- For wines which are going to use the terms 'crianza', 'reserva' or 'gran reserva', oak barrels must be used that are no more than 10 years old.

Relevant restriction on making the wines

- White wine must be made from the white grape varieties Verdejo, Albarín Blanco and Godello.
- In rosé wines, at least 60 % of the grapes used must be from the main red varieties Prieto Picudo and/or Mencía. The authorised red varieties Tempranillo and Garnacha and/or white varieties may be used for the remaining 40 %.
- In red wines, at least 60 % of the grapes used must be from the main red varieties Prieto Picudo and/or Mencía. The remaining 40 % may be shared among the other red grape varieties described above.

Cultural practice

1. The vine density for both red and white varieties must be between 1 100 and 4 000 vines per hectare, for both goblet-trained and trellised vines. For these systems and their variants, there is an upper limit of 40 000 fruitful buds per hectare.

b. *Maximum yields*

Goblet-trained white varieties

7 000 kilograms of grapes per hectare

51,80 hectolitres per hectare

Trellised white varieties

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

Goblet-trained red varieties

6 000 kilograms of grapes per hectare

44,44 hectolitres per hectare

Trellised red varieties

8 000 kilograms of grapes per hectare

59,2 hectolitres per hectare

6. Demarcated geographical area

In the Province of León:

Algadefe, Alija del Infantado, Antigua (La), Ardón, Armunia (district within a municipality), Bañeza (La), Bercianos del Páramo, Bercianos del Real Camino, Burgo Ranero (El), Cabrereros del Río, Calzada del Coto, Campazas, Campo de Villavidel, Castilfalé, Castroalbón, Castrotierra de Valmadrigal, Cebrones del Río, Cimanos de la Vega, Corbillos de los Oteros, Cubillas de los Oteros, Chozas de Abajo, Fresno de la Vega, Fuentes de Carvajal, Gordaliza del Pino, Gordoncillo, Grajal de Campos, Gusendos de los Oteros, Izagre, Joarilla de las Matas, Laguna de Negrillos, Matadeón de los Oteros, Matanza, Onzonilla, Pajares de los Oteros, Palacios de la Valduerna, Pobladura de Pelayo García, Pozuelo del Páramo, Quintana del Marco, Quintana y Congosto, Riego de la Vega, Roperuelos del Páramo, Sahagún, San Adrián del Valle, San Esteban de Nogales, San Millán de los Caballeros, Santa Cristina de Valmadrigal, Santa Elena de Jamuz, Santa María del Monte Cea, Santas Martas, Santovenia de la Valdoncina, Toral de los Guzmanes, Valdemora, Valderas, Valdevimbre, Valencia de Don Juan, Valverde Enrique, Vallecillo, Vega de Infanzones, Villabraz, Villademor de la Vega, Villamandos, Villamañán, Villamontán de la Valduerna, Villamoratiel de las Matas, Villanueva de las Manzanas, Villaornate y Castro, Villaquejida, Villaturiel and Zotes del Páramo.

In the Province of Valladolid:

Becilla de Valderaduey, Bustillo de Chaves, Cabezón de Valderaduey, Castrobol, Castroponce, Cuenca de Campos, Mayorga, Melgar de Abajo, Melgar de Arriba, Monasterio de Vega, Quintanilla del Molar, Roales de Campos, Saelices de Mayorga, Santervas de Campos, Unión de Campos (La), Valdunquillo, Villacid de Campos, Villagómez la Nueva and Villalba de la Loma.

7. Main wine grape variety(ies)

ALBARÍN BLANCO

GODELLO

MENCÍA

PRIETO PICUDO

VERDEJO

8. Description of the link(s)

WINE

1. When we talk about wines made from the Prieto Picudo variety, we always highlight the freshness of the rosé wines and the quality of the red wines. Both of these attributes are the result of the organoleptic characteristics of the grapes, which in turn result from the climate conditions in the area, the soil characteristics and the influence of human factors.
2. In describing the climate of the area, we have commented on several aspects that should be highlighted in order to understand why the Prieto Picudo, which is the basis of 'León' PDO wines, is different and unique:
 - The high levels of light that the leaves and grapes are exposed to during the summer facilitates the plant's photosynthesis activities, encouraging the accumulation of sugars and also polyphenols, which are later responsible for the very intense and warm colours visible in our rosé and red wines.
 - The differences between daytime and night-time temperatures during the summer (temperatures can be scorching during the day, but are considerably lower at night) allow the plant to perform cellular respiration processes that promote the development of the natural acidity that is so characteristic of the grapes. This achieves acidity values of around 5,5 g/l of tartaric acid in must, which results in the freshness that is so typical of the rosé wines.
 - These differences in temperature also encourage the proper development and accumulation of polyphenols in the grapes, due to the long hours of daylight that our vineyards enjoy in the summer.

- It should also be noted that the Prieto Picudo variety is characterised by the high aromatic intensity of the resulting wines. For the wines to have these aromatic characteristics, the terpenes responsible for these aromas must properly accumulate in the skin of the grapes. The high temperatures reached during the summer periods play a key role in this.
- These high summer temperatures, combined with the high levels of sunlight during this period, encourage photosynthesis and allow sugar to accumulate in the grapes, which results in high alcoholic strengths. This factor, together with the variety's high natural acidity values, allows the winegrowers and producers included in our Designation to produce young and fresh red wines as well as red wines with longer ageing times.
- The autumn periods in our area are mild and somewhat rainy, which is essential for the grapes to finishing ripening properly. This successful completion of the ripening process can be seen in the balance between alcoholic strength, acidity and polyphenols.
- In order to combat the irregular production of the Prieto Picudo variety, the product specification already states that winegrowers use the well-known 'long' or cane pruning technique in order to promote and regulate the production of this variety more effectively and achieve high-quality products.
- The various types of soils described above are all characterised by low organic matter content. This factor is decisive when it comes to obtaining high-quality products, for both red and white varieties. White wines in particular have a strong aromatic expression due to the fact that the soils in which they grow are particularly light, with low levels of organic matter and clay, excellent internal drainage conditions, acceptable water retention capacity, ease of aeration and root penetration, low mineral salt content, good depth and adequate limestone content. These conditions are all essential for the production of high-quality white wines.
- Finally, the production of rosé wines using the 'madreo' technique, in which whole bunches of grapes are added to the wine during fermentation, should be highlighted once more. This technique is only used in our region, and many wineries, as well as producing classic rosé wines, always set aside a few litres of must to be used in the 'madreo' production technique.

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 winemaking process includes bottling and refinement, and thus the organoleptic, physical and chemical characteristics described in this product specification can only be guaranteed if all of the wine-handling operations take place in the production area. Consequently, and with a view to ensuring quality and providing assurance as to origin and control, bottling must take place in the bottling facilities of wineries located in the production area defined in the product specification, given that the bottling of wines covered by the 'León' PDO is one of the critical factors in guaranteeing the characteristics acquired during the production and ageing process, as set out in the product specification.

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 vintage year must be indicated on the label, even if the wines have not been aged.
- Red wines may be labelled with the traditional terms 'crianza', 'reserva' and 'gran reserva' on their labelling, provided they comply with the conditions laid down in the legislation in force.
- The name of a geographical unit smaller than those listed in section 4 of this product specification (municipalities) may be used along with the term 'Vino de Pueblo' (town wine), as long as 85 % of the grapes used to make the protected wine have been sourced from parcels located within the relevant municipality.

Link to the product specification

<http://www.itacyl.es/calidad-diferenciada/dop-e-igp/listado-dop-vinicas>
