

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

(2023/C 89/11)

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

‘Manzanilla-Sanlúcar de Barrameda / Manzanilla’**PDO-ES-A1482-AM04****Date of communication: 12.12.2022**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Inclusion of a protected name

Description:

Protection for the term ‘Manzanilla’ on its own is being added.

This amendment concerns Section A of the product specification but it does not affect the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO). In particular, it does not entail a change to the names to be protected, because the term ‘Manzanilla’ was already protected under EU law. Although this standalone term was not used as such in the product specification, it had already been included in the single document as a name to be protected.

Reason:

Besides the fact that the term ‘Manzanilla’ is often used on its own on labels and other materials ‘Manzanilla’ has been equivalent to the name ‘Manzanilla-Sanlúcar de Barrameda’ since the publication of Council Regulation (EC) No 1426/96 of 26 June 1996.

2. Amendments to the description of the product

Description:

1. Section B.1 (Analytical characteristics of the product) has been amended as follows:

- a) The name and number of this section have been amended. It is now headed: B.2 Analytical characteristics.
- b) The minimum sugar content has been reduced from 5 to 4 grams per litre.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reason:

The content of the product specification has been adapted and restructured.

The reference to the sugar content in terms of 'reducing sugars' (which include a number of other compounds) has been amended to refer only to the glucose and fructose content, as this is more accurate in technical terms.

2. Section B.2 (Organoleptic characteristics) has been amended.

- a) The number of this section has been amended to B.3 (Organoleptic characteristics).
- b) The organoleptic description of the wine has been improved and streamlined.
- c) The paragraph on 'Manzanilla Pasada' has been moved to Section C.3 (Ageing or maturing).

Reason:

The content of the product specification has been adapted and restructured.

References to visual, olfactory and taste characteristics that can be certified by the tasting committee have been included.

It makes more sense for the paragraph on 'Manzanilla Pasada' to be included in Section C.3.

This amendment concerns Section B of the product specification and Section 4 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

3. Amendments to specific oenological practices and restrictions imposed

Description:

1. The name of this section has been amended to: C) SPECIFIC OENOLOGICAL PRACTICES AND RESTRICTIONS IMPOSED.

Reason:

Alignment with legal terminology.

2. Section C.1 (Definitions) has been deleted.

Reason:

Where necessary, the definitions of the various concepts are provided in the relevant sections and paragraphs.

3. Section C.2 (Winemaking method) has been amended.

a) The name and number of this section C.2 (Winemaking method) have been amended. It is now headed: C.1 Winemaking.

Reason:

The paragraphs in the product specification have been adapted and restructured. The definition of winemaking has been included.

b) The reference to production limits for supplementary products has been deleted.

Reason:

The legal limits apply.

c) The possibility of acidification with calcium sulphate has been included, subject to the limits laid down in the applicable legislation.

Reason:

This amendment consists of incorporating a traditional practice that is permitted for 'Sanlúcar de Barrameda' PDO.

4. Section C.2 (Fortification) has been included.

a) Section C.2 (Fortification), defining the practice of fortification and explaining why it is used, has been added. This information was previously provided in Section C.4 (Fortification - using the Spanish term 'Encabezado').

Reason:

The text has been improved to reflect permitted practices. The Spanish term used to refer to fortification is now '*fortificación*', replacing the synonym '*encabezado*' used previously.

- b) The reference to 'wine alcohol' has been replaced by 'alcohol of vitivinicultural origin'.

Reason:

This amendment is justified on the basis of the products permitted by the applicable EU legislation.

- c) The reference previously included in Section D.1 to the possibility of the alcohol originating from grapes sourced outside the area has been moved to this section.

Reason:

This is a better way to structure the information.

5. Section C.3 (Ageing or maturing) has been amended as follows:

- a) Definitions have been included for the following terms: maturing, '*bota*', biological maturing, '*flor*' yeast film, oxidative maturing, '*criaderas y solera*' system, '*sacas*', '*rocios*', '*solera*', '*criadera*', '*añadas*' system, as well as for the labelling terms '*Manzanilla Pasada*' and '*Añada*'.

Reason:

The intention is to ensure that the ageing techniques used for wines covered by the '*Manzanilla-Sanlúcar de Barrameda*' PDO are clearly defined.

- b) The reference to 'wooden casks' has been amended to 'oak barrels'.

Reason:

Alignment with the terminology used in Commission Delegated Regulation (EU) 2019/934 of 12 March 2019.

- c) The sentence stating that the process of ageing by means of biological maturing may result in a reduction in the alcohol content of the wines to below 15 % by volume has been deleted.

Reason:

It does not apply because the product has to meet the conditions when being certified by the producer.

- d) The sentence stating that the wines must have an average age of two years has been deleted.

Reason:

This is a general rule for '*generoso*' (fortified) wines and it is included among the requirements in the description of the wine provided in Section B.

- e) The limit of 40 % of the stocks in each maturing category that can be released at the start of the year and the other rules concerning the quota (stocks increasing by more than 10 %) have been deleted. A formula for calculating the average age has been included.

Reason:

This amendment is justified by the inclusion of a more specific formula, which allows to ensure a minimum average age.

- f) A specific ageing requirement (7 years) has been included for '*Manzanilla Pasada*'.

Reason:

The previous reference to 'prolonged maturing' has therefore been replaced with a more precise requirement.

- g) The references to extended maturing periods of 12 and 15 years have been deleted.

Reason:

Biological maturing does not go on for that many years and therefore these special age categories do not apply to this product specification.

6. Section C.4. Fortification (*'Encabezado'*) has been deleted.

Reason:

The text has been adapted and restructured.

This amendment concerns Section C of the product specification and Section 5.1 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

4. Changes to the geographical area

Description:

1. Section D.1 (Production area) has been amended.

a) The Spanish heading used for Section D.1 has changed from *'Área de producción'* to *'Zona de producción'*.

Reason:

The title of the section has been adapted to bring it into alignment with the applicable legislation.

b) The sentence explaining the possibility of the supplementary product referred to in section C.4 being made from grapes originating from outside the production area has been moved to Section C.2 (Fortification).

Reason:

The content of the product specification has been restructured.

c) The vineyards of San José del Valle located to the west of the 5° 49' meridian west of Greenwich have been included.

Reason:

The municipality of San José del Valle, as it is known today, used to be part of the municipality of Jerez de la Frontera. The pre-existing vineyards need to be included in the demarcated area.

2. Section D.2 (Maturing area) has been amended.

a) This section has been renamed as follows: D.2. Smaller geographical units in the demarcated area.

Reason:

The reason for this amendment is that the product specification has been restructured and improved.

b) Reference is made to the smaller geographical units traditionally known as *'pagos'* and an Annex has been added listing all of the *'pagos'* included in the demarcated area.

Reason:

The *'pagos'* are one of the hallmarks of *'Manzanilla'* wines. However, they were not fully geographically demarcated until 2015, with the result that from then onwards it has been possible to certify the origin of the grapes.

3. Section D.3 (*'Jerez Superior'* vines) has been added.

The *'Jerez Superior'* vine classification, previously included in Section C.1., is no longer limited to certain municipalities (as previously stated in the *'Definitions'* section of the existing product specification). This classification now applies to the entire demarcated area and is decided on the basis of studies assessed by a committee of experts.

Definitions.

Reason:

This change was made based on the need to restructure the text of the product specification and because restricting the classification to certain municipalities is discriminatory and cannot be justified on technical grounds.

4. Section D.4 (Maturing area) has been included. This was previously Section D.2.

Reason:

The reason for this amendment is that the product specification has been restructured and improved. This amendment concerns Section D of the product specification and Section 6 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

5. Amendments to the maximum yield per hectare

Description:

1. The reference to the maximum qualifying yield being 80 hectolitres has been deleted.
2. The possibility of irrigating vines intended for use in making supplementary products has been removed.
3. The specific yield limits for vines in recently planted vineyards have not changed, but this information has been moved to Section H (Further conditions). This amendment concerns Section E of the product specification and Section 5.2 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

References to yields should be expressed exclusively as kilos per hectare. The reference to irrigation is unnecessary. This is a better way to structure the information.

6. Changes in the grape varieties from which the wine originates

Description:

1. The grape varieties are now restricted exclusively to Listán Blanco (or Palomino Fino) and Palomino. This means that Pedro Ximenez and Moscatel have been deleted and that Palomino has been split in two, i.e. Palomino and Palomino Fino.
2. The requirement that at least 60 % of the grapes used must come from vineyards in the 'Jerez Superior' area has been deleted.

This amendment concerns Section F of the product specification and Section 7 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

This amendment is based on the fact that only the Listán Blanco (or Palomino Fino) and Palomino grape varieties are used in practice. The intention is also to preserve the identity of Manzanilla wines.

As regards the requirement that at least 60 % of the grapes must come from the 'Jerez Superior' area, in practice this restriction would mean that it would not be possible to include the names of the 'pagos' on the labels of 'Manzanilla' wines made from grapes sourced 100 % from 'pagos' not located in the 'Jerez Superior' area.

7. Amendments to the wording of the section on the causal link between the geographical area and the quality of the wines

Description:

The wording has been improved and the information restructured in order to properly substantiate the link between the characteristics of the product and the demarcated area.

1. Sections G.1 (Human factors) and G.2 (Natural factors) have been amended.
 - a) The name of the section has been changed to G.1 (Characteristic factors of the geographical area), grouping together the information previously set out in Sections G.1 (Human factors) and G.2 (Natural factors).

Reason:

This is a better way to structure the information, indicating the specific characteristics of the wines covered by the 'Manzanilla-Sanlúcar de Barrameda' PDO.

- b) Section G.2 (Characteristics of the protected wines that are fundamentally or exclusively due to the geographical environment) has been added.

Reason:

This is a better way to structure the information.

- c) Section G.3 (Causal link between the geographical environment and the characteristics of the wines) has been added.

Reason:

This is a better way to structure the information. This is a new section on the link between the characteristics of the wines and the environment.

This amendment concerns Section G of the product specification but it does not affect the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO). It does not void the link as it only entails an improvement to the text.

8. Changes to the section 'applicable requirements by the regulatory council'

Description:

1. The title of the section has been changed to H (FURTHER CONDITIONS). The references to procedural requirements or general legislation have been deleted throughout this section.

Reason:

The current heading, 'Applicable requirements by the Regulatory Council', does not conform to the European Commission templates. The references have been deleted because it does not make sense to include them in the product specification.

2. Section H.1 (Registers) has been amended.

The detailed list of registers has been deleted and replaced by a reference to those mentioned in the rules of procedure of the Regulatory Council. The activities performed by operators that are required to be registered with the Regulatory Council have been defined.

Reason:

The wording has been amended to bring it into line with the registers established in the Regulatory Council's rules of procedure.

3. Section H.2 (Applicable requirements for grape production) has been amended.

- a) The reference to Article 9 of Law 24/2003 of 10 July 2003 on vines and wine has been deleted as this legislation has been repealed. The possibility of irrigation in the case of vines intended for use in making supplementary products has also been deleted. The possibility of irrigation is restricted to vines intended for the production of alcohol for fortification, because they are not intended for use in making base wines.

Reason:

The reference to Article 9 of Law 24/2003 of 10 July 2003 on vines and wine has been deleted as this legislation has been repealed.

Irrigation is possible in the case of vines intended for making alcohol as the requirements established for the production of the protected wine do not apply.

- b) A new subsection has been added, subsection c) (Yields). This information was previously included in Section E (Maximum yield per hectare).

Reason:

The product specification has been restructured and improved.

4. As regards Section H.3 (Requirements applicable to registered wineries):

- a) The minimum stock requirement for wineries has been deleted.

Reason:

This requirement has no impact on quality and leads to unfair discrimination.

- b) The requirement to keep wine stocks undergoing biological maturing that belong to the 'Jerez-Xérès-Sherry' and 'Manzanilla-Sanlúcar de Barrameda' designations of origin in physically separate spaces has been deleted.

Reason:

This is a procedural control issue and not a product condition that can be certified.

The stocks undergoing biological maturing in Sanlúcar de Barrameda are assigned only to the 'Manzanilla-Sanlúcar de Barrameda' designation of origin. However, the common practice of using part of these stocks for the production of 'Jerez-Xérès-Sherry' wines if they do not end up being certified as 'Manzanilla-Sanlúcar de Barrameda' is permitted.

5. Section H.4 (Bottling and labelling):

- a) In general terms, the information has been restructured and the wording improved, but there have been no substantial changes to the content. A reference has been included to a new Annex 3, which sets out all the labelling legislation.

Reason:

The information has been restructured to ensure better monitoring of the product.

- b) The section on the bottling-at-source requirement has been expanded, explaining that this requirement is justified by the need to protect the reputation of the protected wines by reinforcing the monitoring of their specific characteristics and quality. Specific containers authorised by the Regulatory Council are now to be used to exercise the possibility of supplying wine to the food industry for use as an ingredient, rather than in bulk as the text previously stated.

Reason:

The grounds for the bottling-at-source requirement have been explained in more detail and the rules on supplying wine to the food industry for use as an ingredient for foodstuffs and beverages have been changed.

- c) Subsections have been added on the supply of wine to authorised food industry plants and catering establishments, as well as on sales to the general public at the premises of registered wineries.

Reason:

The aim of this amendment is to allow the Regulatory Council to adapt traditional sales procedures to the needs of the sector.

This amendment concerns Section H of the product specification and Section 9 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO). More specifically, it does not entail any change to the bottling-at-source requirement, which was already in place.

9. **Control structure**

Description:

The following amendments have been made to this section: the applicable legislation, the competent authority and the link providing information on the control body charged with verifying compliance with the product specification.

This amendment concerns Section I of the product specification but it does not affect the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

Updating of information.

10. **Amendments to Annex 2 (List of names of 'pagos' defined in the designation of origin)**

Description:

1. This annex has been renamed as ANNEX 2. List of 'pagos'(smaller geographical units) in the demarcated area.
2. The list has been expanded to include all of the 'pagos' defined by the Regulatory Council.

This amendment concerns Annex 2 to the product specification and Section 6 of the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

The terminology has been brought into line with that used in the applicable legislation. The information identifying the geographical demarcation of all of the smaller geographical units has been added. This demarcation was performed in 2015 and from then onwards it has been possible to certify the origin of the grapes.

11. **ANNEX 3 has been added.**

Description:

A new ANNEX 3 (Labelling of wines protected by the 'Manzanilla-Sanlúcar de Barrameda' designation) has been included.

ANNEX 3 has been added as new text to the product specification and Section 9 of the single document has been amended accordingly.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

Addition of new labelling particulars and regrouping of those included in the previous version of the product specification.

This amendment sets out the mandatory particulars such as the protected name, the identity of the issuing winery and the type of wine, and the optional particulars such as the brand, references to wine ageing categories, colour, 'pago' and other descriptive terms that may be used subject to compliance with the applicable legislation.

12. **Additional transitional provisions included**

Description:

Additional transitional provisions have been established for certain requirements in the product specification.

They are new additions to the product specification and they do not affect the single document.

It is a standard amendment because it does not meet any of the criteria set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

It will take some time for certain amendments to the product specification to be implemented.

SINGLE DOCUMENT

1. Name(s)

Manzanilla-Sanlúcar de Barrameda

Manzanilla

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Liqueur wine

4. Description of the wine(s)

Liqueur wines

CONCISE TEXTUAL DESCRIPTION

Wines protected by the 'Manzanilla-Sanlúcar de Barrameda' designation of origin, traditionally known by the name 'Manzanilla' wines, are '*generoso*' (fortified) wines whose characteristics are the result of the particular biological maturing process carried out over a period of at least two years by wineries located in the municipality of Sanlúcar de Barrameda.

'Manzanilla' wine ranges from straw yellow to amber in colour, with the distinctive aroma and taste imparted by the biological maturing process.

Their signature characteristics stem from the fact that the entire maturing process takes place beneath a layer or film of 'flor' yeast.

These wines must have a sugar content of less than 4 grams per litre and an alcoholic strength of at least 15 % but not more than 17 % by volume.

General analytical characteristics

Maximum total alcoholic strength (in % volume)

Minimum actual alcoholic strength (in % volume) 15

Minimum total acidity in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre)

Maximum total sulphur dioxide (in milligrams per litre)

5. Wine-making practices**a. Specific oenological practices**

Specific oenological practice

Entitlement to produce wines covered by this designation is capped at 70 litres of wine per 100 kg of grapes.

All stocks of wine being aged must be stored in oak barrels with a capacity no greater than 1 000 litres. All wines must have a minimum average age of two years in order to be eligible for release.

Wines may be fortified with wine alcohol at any point in the production and ageing process.

Calcium sulphate may be added for acidification purposes within the limits laid down in the applicable legislation.

b. Maximum yields

11 428 kilograms of grapes per hectare

6. Demarcated geographical area

The demarcated geographical area comprises the land located within the municipalities of Sanlúcar de Barrameda, Jerez de la Frontera, El Puerto de Santa María, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera and Lebrija, as well as the area of the municipality of San José del Valle delimited to the east by the 5° 49' meridian west of Greenwich and to the north by the 36° 58' parallel north.

The protected wines must be aged in wineries situated within the municipality of Sanlúcar de Barrameda.

7. Main wine grapes variety(ies)

PALOMINO

PALOMINO FINO - LISTÁN BLANCO

8. Description of the link(s)

Liqueur wine

There are historical reasons for the emergence of the 'flor' yeast technique and the 'solera' system, which are linked to the ancient tradition of wine-making in Sanlúcar de Barrameda and its unique geographical location. The growing practices developed in the vineyards and efforts to identify the most suitable environmental conditions for the biological maturing process in the winery have resulted in wines with excellent terroir expression and heavily influenced by the particularities of the unique 'flor' yeast typical in Sanlúcar. The proximity to the sea and the high humidity are conducive to intense yeast activity over a long period of time, giving 'Manzanilla' wines their unique characteristics.

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:

To ensure the preservation of the particular characteristics and quality of the wines and so as to prevent potential organoleptic deterioration resulting from transportation to other areas, bottling must take place within the demarcated production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels used for the protected wines must comply with the provisions of the applicable legislation, as well as with Annex 3 to this product specification. This applies to both mandatory and optional labelling particulars.

The bottles must bear quality seals issued by the Regulatory Council or secondary labels featuring a distinctive mark and an alphanumeric identification code, in accordance with rules laid down by the Regulatory Council. The larger geographical unit 'Andalucía' may be indicated on an optional basis.

Link to the product specification

<https://lajunta.es/3vpjr>
