

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 160/10)

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

‘Cariñena’

PDO-ES-A0043-AM03

Date of communication: 6.2.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Inclusion of two municipalities to the demarcated geographical area for the PDO

Description:

The geographical area has been extended to include the municipalities Fuendetodos and Vistabella de Huerva, which are adjacent to the demarcated geographical area for the ‘Cariñena’ PDO.

This amendment concerns Section 4 (Demarcation of the geographical area) of the specification, and Section 6 (Demarcated geographical area) of the single document.

In accordance with Article 14 of Commission Delegated Regulation (EU) 2019/33 and based on the causes and reasons, the amendments described in this document are not considered to be Union amendments, as they do not include a change in the name of the protected designation of origin; consist of a change, a deletion or an addition of a category of grapevine product; or void the link or entail further restrictions on the marketing of the product. In view of the above, it is considered to be a standard amendment.

Reason:

The terroir studies carried out, mainly based on analysing the soil and climate characteristics in both municipalities, have allowed to determine the agronomic potential of the area being included in the PDO. The conclusion is that there are no significant differences from the existing geographical area.

The characteristics of the wine-growing areas analysed in Fuendetodos are markedly similar to one of the terroir units that make up the ‘Cariñena’ PDO, particularly the limestone plateau soil profiles. The climate indices were found to be consistent with those of climate zone D in the PDO.

As for the municipality of Vistabella, it has been determined that there are two distinct areas that are consistent with those described for the PDO: hillside soils containing slate and quartzite, and mid-slope and incline soils. The conclusion reached in the study is that the climate data for this municipality are also similar to those provided for climate zone D in the PDO.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

2. Inclusion of a white grape variety (secondary)

Description:

The Cariñena Blanca grape variety has been added to the list of secondary varieties set out in the product specification for the PDO.

This amendment concerns Section 6 (Grape variety(ies) from which the wine is made) of the specification. The single document is not affected because it is a secondary variety.

In accordance with Article 14 of Commission Delegated Regulation (EU) 2019/33 and based on the causes and reasons, the amendments described in this document are not considered to be Union amendments, as they do not include a change in the name of the protected designation of origin; consist of a change, a deletion or an addition of a category of grapevine product; or void the link or entail further restrictions on the marketing of the product. In view of the above, it is considered to be a standard amendment.

Reason:

Order AGM/1312/2022 of 13 September 2022 included the name Cariñena Blanca as a synonym of Carignan Blanc in the list of grape varieties authorised for winemaking in Aragon.

This variety is highly suited to the specific conditions of the designation in terms of yield and oenological characteristics. It is markedly aromatic and consistent with the typical sensorial profile of white wines covered by the 'Cariñena' PDO.

SINGLE DOCUMENT

1. Name of the product

Cariñena

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Semi-sparkling wine
16. Wine from overripe grapes

4. Description of the wine(s)

1. *White wines, rosé wines*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

Aroma: fruity, aroma of wood if the wine has been in contact with it, no faults.

Taste: medium acidity, low sweetness, no faults.

* Maximum sulphur dioxide: 240 mg/l if the sugar content \geq 5 g/l

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	180

2. *Red wines*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear, with colour ranging between violet red, purple red, garnet and cherry red.

Aroma: fruity, red fruits, aroma of wood if the wine has been in contact with it, no faults.

Taste: medium acidity, low sweetness, medium astringency, no faults.

* Maximum sulphur dioxide: 180 mg/l if the sugar content \geq 5 g/l

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	140

3. *Liqueur wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear

— White wine: yellow, amber yellow or golden yellow in colour.

— Red wine: violet red, purple red, garnet or cherry red in colour.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: warm mouthfeel (alcohol noticeable) and sweetness, no faults.

* Maximum sulphur dioxide: 200 mg/l if the sugar content \geq 5 g/l.

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	150

4. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear with carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

* Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	160

5. *Semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear with carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

* White and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content \geq 5 g/l, then 240 mg/l.

* Red wine: maximum sulphur dioxide 140 mg/l: if the sugar content \geq 5 g/l, then 180 mg/l.

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	

6. *Wine from overripe grapes (late harvest)*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: warm mouthfeel (alcohol noticeable), sweetness depending on sugar content, no faults.

* White and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content \geq 5 g/l, then 240 mg/l.

* Red wine: maximum sulphur dioxide 140 mg/l: if the sugar content \geq 5 g/l, then 180 mg/l.

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

7. *Wine from overripe grapes (naturally sweet)*

CONCISE TEXTUAL DESCRIPTION

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: medium-high sweetness. No faults.

* White and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content \geq 5 g/l, then 240 mg/l.

* Red wine: maximum sulphur dioxide 140 mg/l: if the sugar content \geq 5 g/l, then 180 mg/l.

** Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

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

Specific oenological practice

Only healthy grape bunches that have reached a suitable stage of ripeness and which are likely to have an alcohol content of at least 9 % are used to make the wines covered by the PDO.

Sufficient pressure shall be applied to extract the must or wine and separate it from the marc, so that the yield (combination of devatting and pressing operations) is not greater than 74 litres of wine for each 100 kilograms of grapes.

Cultivation method

The planting density must be at least 1 500 vines per hectare distributed evenly across the plantation.

b. *Maximum yields*

1. Red grape varieties

62,9 hectolitres per hectare

2. Red grape varieties

8 500 kilograms of grapes per hectare

3. White grape varieties

66,6 hectolitres per hectare

4. White grape varieties

9 000 kilograms of grapes per hectare

6. Demarcated geographical area

Municipalities: Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Fuendetodos, Longares, Mezalocha, Muel, Paniza, Tosos, Villanueva de Huerva and Vistabella de Huerva.

7. Wine grapes variety(ies)

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

MACABEO - VIURA

MAZUELA - CARIÑENA

MERLOT

SYRAH

TEMPRANILLO

8. Description of the link(s)

The vineyards of Aragon originate from the region known as Celtiberia, the location of the Roman town of Carae (nowadays, Cariñena), whose inhabitants are known to have drunk wine mixed with honey back in the third century BC. As early as 1696, planting was restricted on the basis of quality to the municipalities currently covered by this PDO.

The characteristics of the different soils in the geographical area, combined with the low rainfall, extreme temperatures and the prevailing northerly wind known as the 'cierzo' make up a selective ecosystem where vines have been kept for centuries, resulting in an end product that is specific and uniquely adapted to the environment from which it originates.

The varieties used are well-adapted to the existing soil and climate conditions, resulting in a number of wines that are specific in terms of their physico-chemical and sensorial properties, which form the hallmarks of the wines produced from the authorised varieties.

WINE

The way in which the different soils in the geographical area have evolved according to the specific characteristics of the local area, together with the climate and the different varieties, combine to produce well-balanced wines with intense, fresh aromas that have good structure and a long finish.

LIQUEUR WINE

Liqueur wine is part of the history of wine-making in this geographical area, thanks to the climate conditions with high daytime temperatures and scarce rainfall, which result in very high sugar harvest, particularly in the case of late vintages.

QUALITY SPARKLING WINE

This oenological process based on the traditional method has been practised in the wineries in the area since the early 20th century. The extreme temperatures and richness of the limestone soil allow to grow varieties that give the wines body and balance. The scarce rainfall and hours of sunshine lead to a natural alcoholic strength that allows to make quality sparkling wines with the specified alcohol content values.

SEMI-SPARKLING WINE

The natural alcoholic strength, slight acidity and the intensity of the fruity aromas obtained in semi-sparkling wines are due to the hours of sunshine enabling optimal sun exposure, combined by the stark differences in temperature due to the continental climate in the area and the low risk of rainfall while the grapes are ripening.

WINE FROM OVERRIPE GRAPES

The practice of delaying the harvest in the geographical area for the 'Cariñena' protected designation of origin to obtain grapes with a higher sugar content gives these wines their characteristic aroma of ripe fruit, as well as the prevailing sweet or warm notes, on account of the alcohol content. This balance is achieved by leaving the grapes in the sun during the long ripening period.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The commercial labels of each registered winery must be notified to the Regulatory Board as regards the requirements listed in this product specification for their inclusion in the labels register.

One of the following expressions must be printed on the labels:

'Denominación de Origen "Cariñena"' (a traditional term within the meaning of Regulation (EC) No 1308/2013) or 'Denominación de Origen Protegida "Cariñena"'. Products intended for consumption must bear guarantee seals, which are numbered and issued by the Regulatory Board. They must be affixed at the registered winery in such a way that they cannot be reused.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Transportation and bottling outside the production area pose risks for the quality of the wine. Bottling in the area of origin allows the product's characteristics and quality to be preserved.

Bottling is an important operation and strict requirements must be respected. Bottling must therefore take place in the area demarcated in the specification, in order to preserve all of the physico-chemical and organoleptic properties.

Link to the product specification

https://www.aragon.es/documents/20127/60698006/Pliego_de_condiciones_DOP_Cari%C3%B1ena_vc_2022.pdf/4c84782b-a115-c455-0319-42216ec432da?t=1666097211187
