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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2023/892)

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

‘Tarragona’

PDO-ES-A1555-AM07

Date of communication: 5.9.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Inclusion of orange wine

Description

There is a new subtype of white wine under category 1 of Part II, Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽²⁾, single CMO.

The orange wine is made from the white grape varieties laid down in the specification. The Xarello rosado variety can also be used. Orange wine is produced by maceration and subsequent fermentation of the grape must with all its skins, pulp and seeds and, in some cases, the stems.

Point 2 of the specification and point 4 of the single document have been amended.

It is a standard amendment as there is no change in the product categories, only a new type of product within the existing category 1. Therefore, as there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

Reason

Orange wine was made for many years in the Tarragona PDO area. Production ceased for a while, but now new producers are again making wine using this technique.

2. Conditions for sparkling wine produced by the ‘méthode ancestrale’

Description

The duration of the production process has been added. It must be no less than 9 months following fermentation, where the fermentation producing sparkling wine takes place in the bottle.

This amendment concerns point 2 of the specification and does not affect the single document.

As there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

⁽²⁾ OJ L 347, 20.12.2013, p. 671.

Reason

To clarify this important part of production.

3. **Changes to the organoleptic description**

Description

The organoleptic description of the new subtype of wine, i.e. orange wine, has been added and the other organoleptic descriptions have also been improved.

This amendment affects point 2 of the product specification and point 4 of the single document.

As there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

Reason

Improving the descriptions makes checking compliance easier.

4. **Change in some analytical limits**

Description

The minimum actual alcoholic strength by volume for white, rosé and red wines has been reduced from 10 % to 9,5 %.

For dry quality sparkling wines, the previous sugar content of between 12 and 32 grams per litre has been changed to between 17 and 32 grams per litre.

Point 2 of the product specification and point 4 of the single document have been amended.

As there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

Reason

The alcoholic strength has been changed because some wineries make wines that are lower in alcohol, which is permitted under European law. In the case of dry sparkling wines, the sugar content has been corrected. For dry wines the lower limit is not 12 but 17 grams per litre, as laid down in Part A of Annex III to Delegated Regulation (EU) 2019/33.

5. **Amendment to the conditions for certain terms related to ageing**

Description

Where the terms 'Barrica' and 'Roble' are used, the maximum capacity of the receptacle has been amended, increasing from 330 litres to 600 litres.

This amendment concerns point 2 of the specification and does not affect the single document.

As there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

Reason

National rules concerning these terms allow receptacles up to 600 litres (Annex III to Royal Decree 1363/2011 of 7 October 2011 implementing EU rules on the labelling, presentation and identification of certain wine products). The limit in the specification has therefore been increased as far as the aforementioned rules permit.

6. **Labelling terms**

Description

It has been clarified that the mandatory term 'Denominación de Origen Protegida' [Protected Designation of Origin] may be replaced by the traditional term 'Denominación de Origen' [Designation of Origin].

This amendment concerns point 8 of the specification and does not affect the single document.

As there are none of the amendment types laid down in Article 105(2) of Regulation (EU) No 1308/2013, it is a standard amendment.

Reason

It sets out an option that was already permitted under EU rules (Article 119(3)(a) of Regulation (EU) No 1308/2013).

SINGLE DOCUMENT

1. Name of the product

Tarragona

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

- 1. Wine
- 3. Liqueur wine
- 5. Quality sparkling wine
- 8. Semi-sparkling wine
- 15. Wine from raisined grapes

4. Description of the wine(s)

- 1. *White wine and orange wine*

CONCISE TEXTUAL DESCRIPTION

WHITE WINE

Appearance: ranging from greenish yellow to golden yellow. For wines made with skin contact: shades of orange. Clear, bright, no cloudiness.

Aroma: primary fruity and/or floral aromas. For aged wine or wines made with skin contact: riper fruit aromas, secondary and/or tertiary aromas. Without defects.

In the mouth: fruity. Lightly acidic. Without defects. Balance of sweetness, acidity and alcohol. Without defects.

ORANGE WINE

Appearance: clear, bright, no cloudiness, in shades ranging from intense yellow to orange-amber tones.

Aroma: clear, with primary aromas, may have vegetable and/or herbaceous notes.

In the mouth: bold, clean, good balance of acidity, may have slightly bitter and/or tannic notes.

(*) Maximum sulphur dioxide where the sugar content is less than 5 grams per litre: 200 milligrams per litre;
Maximum sulphur dioxide where the sugar content is at least 5 grams per litre: 300 milligrams per litre.

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Rosé wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: ranging from pale pink to cherry red in colour. Clear, bright, no cloudiness.

Aroma: primary fruity aromas. Without defects.

In the mouth: fruity. Lightly acidic. Fresh, light, balanced.

(*) Maximum sulphur dioxide where the sugar content is less than 5 grams per litre: 200 milligrams per litre;
Maximum sulphur dioxide where the sugar content is at least 5 grams per litre: 250 milligrams per litre.

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Red wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: intense red in different shades, from purple in young wines to tawny in aged wines. Clear, bright, no cloudiness.

Aroma: primary aromas, with tertiary aromas in aged wines. Without defects.

In the mouth: fruity. Lightly acidic. 'Joven' [young]: fresh. 'Crianza': notes of ageing. Without defects.

(*) Maximum sulphur dioxide where the sugar content is less than 5 grams per litre: 150 milligrams per litre;
Maximum sulphur dioxide where the sugar content is at least 5 grams per litre: 200 milligrams per litre.

(*) The volatile acidity of the red wines may increase by 0,06 grams per litre for each degree of alcohol above 11 % and year of ageing, up to a maximum of 1,2 grams per litre (20 milliequivalents per litre).

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

4. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

TRADITIONAL METHOD QUALITY SPARKLING WINES

Appearance: yellow or pink. Clear, bright, no cloudiness. Carbon dioxide present.

Aroma: primary fruity and/or floral aromas. Without defects.

In the mouth: fruity. Lightly acidic. Without defects. Balance of sweetness, acidity and alcohol. Without defects.

'MÉTHODE ANCESTRALE' QUALITY SPARKLING WINES

Appearance: ranging from greenish yellow to golden yellow, for the white varieties. From pale pink to cherry for the Trepát variety. Clear, bright, no cloudiness. Carbon dioxide present.

Aroma: primary and secondary aromas. Without defects.

In the mouth: fruity. Lightly acidic. Without defects. Balance of sweetness, acidity and alcohol. Without defects.

(*) Maximum total acidity: 6 grams per litre

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	185

5. *Liqueur wine: 'Mistela', 'Moscatel', 'Garnacha', 'Rancio'*

CONCISE TEXTUAL DESCRIPTION

'MISTELA', 'MOSCATEL', 'GARNACHA'

Appearance: every shade of yellow for the white varieties. Every shade of deep brown for the red varieties. Clear, bright, no cloudiness.

Aroma: aromas characteristic of the variety. Tertiary aromas in wines that have been aged. Alcohol well integrated. Without defects.

In the mouth: alcohol well integrated. Without defects.

'RANCIO'

Appearance: amber, red, tawny, bright and clear. No cloudiness.

Aroma: nutty, toasted and spiced aromas. Without defects.

In the mouth: dry. Without defects.

(*) Maximum sulphur dioxide where the sugar content is 5 grams per litre [sic]: 150 milligrams per litre;
Maximum sulphur dioxide where the sugar content is at least 5 grams per litre: 200 milligrams per litre.

(*) Where analytical limits are not indicated, the current applicable legislation applies.

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)	

6. *Semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: yellow or pink. Clear, bright, no cloudiness. Carbon dioxide present.

Aroma: primary fruity and/or floral aromas. Without defects.

In the mouth: fruity. Lightly acidic. Without defects. Balance of sweetness, acidity and alcohol. Without defects.

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	

Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

7. *Wine from raisined grapes: 'Vimblanc'*

CONCISE TEXTUAL DESCRIPTION

Appearance: wines made from white varieties: every shade of yellow. Wines made from red varieties: every shade of deep brown. Clear, bright, no cloudiness.

Aroma: aromas of candied fruit, specific to the variety. Notes of ageing, where relevant. Without defects.

In the mouth: alcohol well integrated. Slightly sweet. Without defects.

(*) Where analytical limits are not indicated, the current applicable legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	35
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

Cultivation practice

Irrigation may only be carried out with a view to improving the quality of the grape in circumstances where the water supply to the parcels and the ecological conditions of the vine do not enable the optimum quality level to be achieved. It must be ensured that the production and yields obtained are in line with the provisions of the specification. If the DO's managing body considers that irrigation may adversely affect the quality of the grape or that it constitutes a breach of the applicable rules, it may prohibit the practice in a specific parcel.

The wines covered by this PDO may only be made using healthy grapes that are ripe enough to produce wines with a minimum natural alcoholic strength of 10 % vol.

Specific oenological practice

The extraction yield must not exceed 70 litres of must or wine for each 100 kg of harvested grapes.

5.2. **Maximum yields**

Red varieties

10 000 kilograms of grapes per hectare

70 hectolitres per hectare

White varieties

12 000 kilograms of grapes per hectare

84 hectolitres per hectare

6. Demarcated geographical area

The municipalities of:

Alcover

L'Aleixar

L'Albiol

Alforja

Alió

Almoster

Altafulla

L'Argentera

Ascó

Benissanet

Les Borges del Camp

Botarell

Bràfim

Cabra del Camp (except for parcels 13, 15, 18, 28, 29, 34, 66 and 77 of zone 1 and parcels 35 and 51 of zone 4)

La Canonja

Cambrils

Capafons

Castellvell del Camp

El Catllar

Colldejou

Constantí

Duesaigües

La Febró

Figuerola del Camp

Flix

Garcia (except for parcel 66 of zone 3; parcels 101, 105 and 111 to 113 of zone 6; zones 7, 8, 9, 10 and 11; parcels 1 to 13, 17 to 38, 45, 133 and 134 of zone 12; parcels 70 to 102, 104, 111, 220 to 234, 314 and 315 of zone 13; parcel 3 of zone 15; parcel 65 of zone 22; and parcels 26 to 43, 60 to 68, 70 to 81, 83, 84, 86, 87 and 88 of zone 23)

Els Garidells

Ginestar

La Masó

Masllorenc

Maspujols

El Milà

Miravet

Montbrió del Camp

Montferri

Mont-ral

Mont-roig del Camp

Móra d'Ebre

Móra la Nova (except for parcels 69, 70, 113 and 120 of zone 4; zone 5, parcels 3 to 15, 20 to 27, 30 to 54, 56, 57, 58, 59 and 61 to 73 of zone 6; parcels 8, 9, 10, 14, 16, 24, 30 to 46, 48, 49, 50, 56 and 59 to 66 of zone 7; parcels 76 to 89, 91 to 97, 99, 100, 101, 102, 105 and 106 of zone 8; parcels 38 to 48, 50, 51, 52, 53, 55, 56, 57, 58, 73 and 74 of zone 9; parcel 8 of zone 10 and parcel 99 of zone 13)

El Morell

La Nou de Gaià

Nulles

La Palma d'Ebre

Els Pallaresos

Perafort

El Perelló

El Pla da Santa María

La Pobla de Mafumet

La Pobla de Montornès

El Pont d'Armentera

Prades

Puigpelat

Rasquera

Renau

Reus

Riba-roja d'Ebre

La Riera de Gaià

Riudecanyes

Riudecols

Riudoms

Rodonyà

El Rourell

Salomó

Salou

La Secuita

La Selva del Camp

Tarragona

Tivissa (except for zones 2, 4, 6, 7, 8, 9, 10, 11, 12, 21, 22 and 23; parcels 238, 239, 240, 241, 242, 243, 244, 245, 246, 247, 248, 249, 250, 251, 253 and 254 of zone 17; and parcel 29 of zone 24)

La Torre de l'Espanyol

Torredembarra

Vallmoll

Valls

Vespella

Vilabella

Vilallonga del Camp

Vilanova d'Escornalbou

Vila-rodona

Vila-seca

Vinebre

Vinyols i els Arcs

7. **Wine grape variety(ies)**

MACABEO – VIURA

TEMPRANILLO – ULL DE LLEBRE

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

8.1. **Wine**

Both the type of soil (which is not very fertile in the Camp area and is composed of calcareous material in the area along the banks of the Ebro) and the climate are reflected in the concentration of sugars and the actual alcoholic strength. The direct influence of the sea and the type of soil in the Camp de Tarragona area allow very smooth and balanced white wines to be produced. The wines are moderately acidic, have a high alcohol content and present aromas that, particularly in the case of the reds, improve with age.

The red wines are powerful and aromatic, with a high concentration of both aromas and flavour. The rosé wines are a very bright cherry colour, with a concentration of aromas which is characteristic of the Mediterranean.

The high level of sunshine in the area boosts the development of the intense colours that are so typical of our wines, especially the reds.

In the Ribera d'Ebre area, the calcareous soils and the climate with its continental influence give rise to very lustrous white wines. The red wines combine the body and colour of Cariñena grapes and the richness of Garnacha grapes, given that these two traditional varieties are the ones grown in the area.

The considerable shortage of water in the area explains the lower harvest volume per hectare and the higher alcohol content in inland areas.

The prevalence of the traditional varieties in the production of the different categories and types of wine root these wines in the region from which they originate.

8.2. **Quality sparkling wine and semi-sparkling wine**

The topography of the Tarragona DO area is uncomplicated: most of the land is at a low altitude. The topography of the Camp de Tarragona area has two distinguishing features: the Serralada Prelitoral (Pre-Coastal Range) and the coastal plains.

The steep slopes of the Serralada Prelitoral influence the climate conditions of the coastal plains, which is where the vines are grown.

The landscape on which the vineyards are planted is characteristic of the area, and traditional growing methods are used.

These landscape features, which give rise to a typically Mediterranean climate with many hours of sunshine and a relatively low supply of water, together with the soil types of the Tarragona DO area (soils that are not very fertile and have a low phosphorus content), are ideal for growing grapes to produce quality sparkling wines.

The soils of the PDO Tarragona area (which are not very fertile in the Camp area and are composed of calcareous material in the area along the banks of the Ebro) give rise to lustrous, aromatic and very fine wines, which are also ideal for producing sparkling wines.

The Mediterranean climate, with long hours of sunshine, gives rise to grapes that – if harvested early in the ripening phase, when they are highly acidic and less alcoholic – produce base wines that are ideal for making sparkling wines.

8.3. *Liqueur wine*

The soils of the Tarragona DO area are not very fertile in the Camp de Tarragona area and are composed of calcareous material in the area along the banks of the Ebro. The climate, especially in inland areas where water is in shorter supply, gives rise to grapes which are ideal for producing liqueur wines, given their high sugar content and high alcoholic strength. While no special practices are used, the vine growing in the area is adapted to the natural conditions of the land, and the moderate planting density gives rise to grapes with an acidity and alcoholic strength that are optimal for producing liqueur wines.

As regards cultural and historical factors, the first regulation on the DO, which was adopted in 1947, only afforded protection to wines of the 'Tarragona clásico' variety, a liqueur wine aged in oak barrels. 'Tarragona clásico' can be sweet, semi-dry or dry wine, as well as 'Rancio' wine.

A subsequent amendment in 1959 extended the protection to dry and semi-sweet wines.

All of the above attests to the importance of the liqueur wines in our region and their link with it.

8.4. *Wine from raisined grapes*

Wine from raisined grapes has traditionally been produced in the Ribera d'Ebre area. The production of these wines is linked to the calcareous and/or not very fertile soils, which give rise to grapes with the high sugar content required to make the wines.

The climate of the area, which is Mediterranean but has continental influences, with very hot summers and a marked shortage of water, gives rise to grapes which are ideal for producing wine from raisined grapes, given their high residual sugar content and optimum alcoholic strength.

The method of cultivating the vines, which is founded on the traditional methods of the area and takes account of the specific characteristics of the land and the variety, makes the area ideal for producing wine from raisined grapes.

The winemaking practice used to produce wine from raisined grapes ('vimblanc') involves drying the grapes on tables using the 'sol y serena' method (where the wine is exposed to the sun during the day and the cooler temperatures at night), after they have been harvested at their optimum degree of ripeness. Once the grapes are raisined, the wine is made without adding alcohol. As the grapes are dried (raisined), they have a very high concentration of sugars. This means that the process of fermentation by yeast ends quickly, resulting in a very sweet wine.

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 word 'TARRAGONA' must be in capital letters with 'Denominación de Origen Protegida' [Protected Designation of Origin] underneath. The latter can be replaced by the traditional term 'Denominación de Origen' [Designation of Origin].

The maximum height of the characters used to indicate 'Tarragona' is 4 millimetres, and half that for 'Denominación de Origen Protegida' or 'Denominación de Origen' where used.

Link to the product specification

<https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/Plec-de-condicions-DO-Tarragona-amb-control-de-canvis-23.pdf>
