

C/2023/597

Publication of an application for registration of a name pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2023/597)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (¹) within 3 months from the date of this publication.

SINGLE DOCUMENT

'Campo de Calatrava'

PDO-ES-02870

Date of application: 7.10.2022

1. Name of the product

Campo de Calatrava

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine product

- 1. Wine
- 5. Quality sparkling wine
- 16. Wine of overripe grapes

4. Description of the wine(s)

1. White and rosé wines

CONCISE TEXTUAL DESCRIPTION

The white wines are clear and have tones that range from yellow to amber, and the rosé wines have a range of pink tones, from blue/violet to onion skin or salmon. They have primary aromas (white fruit, tropical fruit, white flowers, citrus fruit) and may also have mineral and/or secondary aromas (yeast). The barrel-fermented wines have tertiary aromas (toasted or woody notes, etc.) of medium to high intensity. In terms of taste, they are either balanced or with an edge of acidity, sweetness, astringency or bitterness. The finish is medium to long, with tertiary retronasal aromas in the case of wines fermented or aged in barrels.

(*) The maximum total alcoholic strength by volume must be within the legal limits laid down in the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	8,33
Maximum total sulphur dioxide (in milligrams per litre)	140

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

2. Classic, barrel-fermented young red wine

CONCISE TEXTUAL DESCRIPTION

Clear and bright wines featuring a range of shades of red but without reaching orange tones, with medium or medium-high intensities. Medium to high intensity with primary aromas that can be floral, fruity, spicy and/or fermented, with the possible appearance of mineral notes. Medium acidity, astringency and unctuosity, with an aftertaste with primary and/or secondary aromas and hints of toasted wood in the barrel-fermented wines.

(*) The maximum total alcoholic strength by volume must be within the legal limits laid down in the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,0
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	8,33
Maximum total sulphur dioxide (in milligrams per litre)	130

3. Roble wine [Oaked wine]

CONCISE TEXTUAL DESCRIPTION

Clear and bright wines with medium or medium-high colour intensities, in a range of red shades but without reaching orange tones. Aromas of red/black fruit, with spicy notes featuring at least one of the following aroma categories: dried fruit, toasted, balsamic, mineral and/or spicy. Balanced taste with an edge of acidity, sweetness, astringency or bitterness, medium or medium-high body, medium or long finish.

(*) The maximum total alcoholic strength by volume must be within the legal limits laid down in the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,0
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,00
Maximum total sulphur dioxide (in milligrams per litre)	130

4. Crianza, Reserva and Gran Reserva wines

CONCISE TEXTUAL DESCRIPTION

Clear wines with medium or high colour intensity. They have a range of shades of red, which may reach ochre/brown tones, Medium or medium-high intensity aromas featuring red/black and/or jammy fruit notes. At least two aromas in

the case of Crianza wines and at least three in Reserva and Gran Reserva wines, from the dried fruit, toasted, balsamic, mineral and/or spicy aroma categories. Their taste is acidic and medium-bodied, with medium or long persistence and medium or high tannins.

- (*) The maximum total alcoholic strength by volume must be within the legal limits set out in the relevant EU legislation.
- (**) The volatile acidity limit may increase by 1 meq/l for each degree of alcohol above 12 % vol. and year of ageing, up to a maximum of 20 meq/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,0
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Quality sparkling wine

CONCISE TEXTUAL DESCRIPTION

Bright wines, pale to golden (white wines) and pale pink to intense carmine red (rosés). Fine and long-lasting bubbles. Clean, fruity and/or floral and/or mineral aromas. Broad, balanced. Medium or high acidity.

(*) The maximum total alcoholic strength by volume must be within the legal limits laid down in the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,66
Maximum total sulphur dioxide (in milligrams per litre)	160

6. Wine of overripe grapes

CONCISE TEXTUAL DESCRIPTION

A range of shades of red, from cherry to brick, with the possibility of ochre and/or brown tones, or even iodine and/or amber. The wine has jammy fruit, toasted and spicy aromas, among others. Body, medium or long persistence, and medium or high unctuosity, with an edge of sweetness.

(*) The maximum total alcoholic strength by volume must be within the legal limits laid down in the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	16,0
Minimum total acidity	4,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20,00
Maximum total sulphur dioxide (in milligrams per litre)	200

5. Wine-making practices

5.1. Specific oenological practices

Pressures lower than 2,5 kg/cm² are applied when pressing the marc, producing a maximum wine yield (total amount of wine that has been bled and pressed) of 74 litres per 100 kg of harvest.

White wines are produced by crushing the bunches, separated from the stalk and without the marc, and fermenting for the necessary time at a maximum temperature of 25 $^{\circ}$ C.

For the production of rosé wines, the bunches are destemmed and then crushed, and the musts are macerated with the skins for the necessary duration to obtain the characteristic colour at a temperature of less than 22 $^{\circ}$ C.

To produce the red wines, the grapes are crushed and destemmed, and the musts are fermented with the skins for as long as necessary to obtain the required minimum colour. This process takes at least three days, with a maximum fermentation temperature of 25 °C. For classic wines and those made from overripe grapes, the maximum fermentation temperature is 28 °C. For Crianza, Reserva and Gran Reserva wines, it is 30 °C.

For wine from overripe grapes, the minimum ageing period is eight years in oak barrels with a capacity of between 225 litres and 500 litres.

5.2. Maximum yields

1. Gobelet-trained vines

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

- 2. Trellised vines
 - 13 000 kilograms of grapes per hectare
 - 96,2 hectolitres per hectare

6. Demarcated geographical area

It includes the following municipalities in the province of Ciudad Real:

Aldea del Rey, Almagro, Argamasilla de Calatrava, Ballesteros de Calatrava, Bolaños de Calatrava, Calzada de Calatrava, Cañada de Calatrava, Carrión de Calatrava, Granátula de Calatrava, Miguelturra, Moral de Calatrava, Pozuelo de Calatrava, Torralba de Calatrava, Valenzuela de Calatrava, Villanueva de San Carlos, Villar del Pozo.

7. Wine grapes variety(ies)

AIRÉN

ALBARIÑO

BOBAL

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA TINTORERA

GEWÜRZTRAMINER

GRACIANO

MACABEO – VIURA

MALBEC

MERLOT

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PETIT VERDOT

RIESLING

SAUVIGNON BLANC SYRAH

TEMPRANILLO – CENCIBEL

VERDEJO

VIOGNIER

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

8.1. Natural factors

Campo de Calatrava is located at the very south-east of the Iberian Massif, in the Western Mediterranean sub-region, close to the peripheries of the Baetic Mountains. This is the most significant area to recently experience volcanic activity in the Iberian Peninsula.

Magma has risen to the surface through over 240 volcanoes in the region, above all through the irregularities and fractures in the substrate.

In terms of landscape, Campo de Calatrava is a hilly district with gentle elongated elevations at altitudes of between 700 and 900 metres, alternating with small plains at altitudes of around 630-650 metres above sea level.

The dark colour of the soils of Campo de Calatrava absorbs a higher quantity of solar radiation, resulting in a higher soil temperature and soils that, from an agronomic point of view, favour the early development of the vines.

There have been examples of cross-sections with an increased level of stoniness in the topsoil layer, which is noted, in most cases, in their descriptions. This characteristic is a distinguishing factor in the production and marketing of the wines (Pérez-de-los-Reyes et al., 2020).

The C/N ratio is around 12, which indicates important soil quality values (Navarro, 2000).

Cation exchange capacity (CEC) should be above 8-10 cmol +/kg for soil to be considered as suitable for cultivation (Porta et al., 1999). The topsoil layers analysed exceed this value (between 14,3 and 39,8 cmol +/kg).

The average content of the most essential elements for vines in the topsoil layers, such as calcium (Ca), are low compared with the average values for Castile-La Mancha and global averages (88,9 g·kg-1, compared to 301,0 g·kg-1). However, potassium (K) is high (20,3 g·kg-1, compared to 15,4 g·kg-1).

The sulphur content (S) is well below the average value for Manchegan soils (0,6 g·kg-1 compared to 2,4 g·kg-1).

The manganese content (Mn) (0,7 gkg-1) is above the average value in Castile-La Mancha (0,4 gkg-1), as can be expected in the volcanic area of Campo de Calatrava (Amorós et al., 2018).

The majority element, Iron (Fe) (38 g·kg-1), and trace elements, such as Zinc (Zn) (59,7 mg·kg-1), are also essential nutrients for vines and are measured at sufficient levels (Marschner, 2012), with levels above the average reported for Castile-La Mancha (25,6 g·kg-1 and 35,7 mg·kg-1 respectively).

The very consistent Ti/Zr ratio in all the soils tested shows that there are no lithological discontinuities in the studied area (García-Navarro et al., 2011).

The elements V, Cr, Co, Ce, Nd, Ni and Nb are found at significantly higher levels in the soils of Campo de Calatrava, compared to studies and average levels both in Castile-La Mancha and globally. The presence and content levels of these elements in the production area are evidence of its unique geochemical fingerprint.

The level of nickel is particularly noteworthy, being almost twice the world average and more than three times the average in Castile-La Mancha. This is not due to anthropic pollution, but rather to the geochemical background of the area.

The location of Campo de Calatrava between the Montes de Toledo and the Sierra Morena mountains means that there are very few clouds. The Foehn effect causes low rainfall in the region, reaching barely 400 mm per year.

As the vast majority of the demarcated production area takes the shape of plains, corridors and valleys between mountains, it receives over 2 800 hours of sunshine per year.

8.2. Human factors

The winegrowers of Campo de Calatrava cultivate a wide variety of wine varieties, given the characteristics of the production area and the growing practices. Pedological characterisation surveys have revealed a great variety of soil types, providing ample scope for different wine varieties to thrive.

The Campo de Calatrava area is known for certain characteristic crops, with vines and olive crops being a typical combination ('Aceite Campo de Calatrava' PDO). Their low water needs and adaptation to the territory, as well as the severe restrictions on water supplies, have led to the development of a large number of unirrigated vineyards in this area.

The traditional gobelet-training of vines in the production area is partly in response to these restrictions and also generally the best practice in unirrigated conditions. These vine-training practices are typical in Airén and Cencibel vineyards.

In the production of some wines, oak containers with a maximum capacity of 600 litres are used for ageing and fermentation. Some types of wines are fermented in earthenware, ceramic and/or concrete tanks.

There is evidence of the existence and presence of wine in Campo de Calatrava since protohistoric times. For example, remnants of wine goblets were found in excavations at the archaeological site of La Encantada, which dates from the Bronze Age.

It is important to highlight the etymological origin of the name of the production area. In the year 1 147 AD, the town of Qalat-at-Rabat (Calatrava) was conquered. Raimundo Serra (abbot of Fitero) of the Order of Calatrava was put in charge of its defence. The Order of Calatrava gave farmers land to cultivate vines brought in and controlled under the Order of the Cistercians, who were already experts at producing excellent wines.

8.3. Information on quality or characteristics of the wine which are fundamentally or exclusively due to the geographical environment

Specific characteristics related to the geographical environment:

- 1. Wines
- Presence of primary aromas (white fruit, tropical fruit, white flowers, citrus) in white and rosé wines. With
 floral and/or fruity primary aromas in red wines. With presence of red/black fruit and/or stewed and/or spiced
 fruit in the remaining wines.
- Presence of mineral components that are unique and distinctive
- May have mineral notes
- Balanced, structured and fresh wines
- High alcoholic strength and colour intensity.

- 2. Quality sparkling wine
- Clean, fruity and/or floral and/or mineral aromas.
- Presence of mineral components that are unique and distinctive
- Balanced, structured and fresh wines
- 3. Wine of overripe grapes
- Appearance, at least of stewed fruit, toasted and spiced.
- Presence of mineral components that are unique and distinctive
- High alcoholic strength.
- 8.4. Link between the characteristics of the geographical area and the quality of the wine

1. Wines

'Campo de Calatrava' wines have a wide range of aromas, facilitated by the rich soil typology illustrated by the studies and the influence of area's volcanic origin. The varietal richness enhances the range of aromas and descriptors that add complexity to the wines. The dark soils give rise to earlier ripening, making it possible to prolong the ripening cycle of the fruit. This, combined with very high levels of sunshine and the high levels of potassium, essential for the vine's proper nutrition and for the production of quality grapes, encourages and enhances aromatic complexity.

The geochemical fingerprint of Campo de Calatrava, shaped by its volcanic context, offers unique and distinctive mineral components. The exclusive presence of volcanic mineral elements such as Mn and Ni and unique concentrations of V, Cr, Co, Ce, Nd and Nb demonstrate the direct influence of the geochemical background.

The soil and climate conditions described allow the possibility of mineral notes appearing in the definition of the organoleptic characteristics of the wines from the production area covered.

With a high stoniness and a clay-loam texture, the optimum conditions for vine cultivation in the area make it possible to obtain balanced, structured and fresh wines.

The presence of soils that promote early ripening, together with the water conditions described above, make it possible to prolong the ripening process of the grapes. This results in greater concentrations of the constituents responsible for high alcoholic strength and colour intensity. These characteristics are reinforced by the nutritional composition that favours rather than limits the vines, as well as by the high number of sunshine hours in the production area.

2. Quality sparkling wine

They have a wide range of aromas facilitated by the rich soil typology, illustrated in the studies, and the influence of area's volcanic origin.

The geochemical fingerprint of Campo de Calatrava, shaped by its volcanic landscape, offers unique and distinctive mineral components, demonstrating the direct influence of the geochemical background.

The soil and climate conditions described above give rise to the minerality in the wines of the given production area.

With a high stoniness and a clay-loam texture, the optimum conditions for vine cultivation in the area make it possible to obtain balanced, structured and fresh wines.

3. Wine of overripe grapes

The unique climate of the production area, with high levels of light and warm temperatures in autumn, the high solar radiation during the grape-ripening period, together with relatively low humidity and low levels of precipitation, encourages the over-ripening of the grapes. This results in wines with a higher residual sugar content and high aromatic intensities and minerality in the production area, facilitated by its volcanic geochemical fingerprint.

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 wines are bottled in the production area as this process is accompanied by additional oenological practices, filtration, stabilisation, and corrections of various kinds that may affect their characteristics and specificities. Bottling within the production area allows direct control of the packaging operation and avoids possible transport risks such as oxidation and heat stress, which would deteriorate the wines' physico-chemical and organoleptic characteristics and affect their stability.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— The name of a recognised smaller geographical unit may feature on the label, provided that 100 % of the grapes from which the wine has been made were sourced there.

The following smaller geographical units have been recognised and demarcated:

'Casa del Capitán': Polygon 22, parcels 27 and 28 in Moral de Calatrava.

'Casa de Garcibáñez': Polygon 23, parcels 1, 3 and 9 in Moral de Calatrava.

'Carril de las Cubas': Polygon 23, parcels 56, 57, 58 and 85 in Miguelturra.

'Encomienda de Cervera': Polygon 45, parcels 1, 4, 49, 53, 54, 55, 56, 57, 58, 59, 60, 63, 64 and 65 in Almagro.

- The term 'joven' [young] may feature on the label of wines made in the same wine year in which they are labelled.
- The term 'fermentado en barrica' [barrel-fermented] may feature if this practice has been used for 100 % of the wine. The term 'parcialmente fermentado en barrica' [partially barrel-fermented] may feature if this is the case for at least 60 % of the wine.
- The term 'vino blanco envejecido en madera' [white wine aged in wood] may feature if the wine has spent at least two months in oak barrels.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/pliego_condiciones_dop_calatrava.pdf