C/2024/1738

26.2.2024

Publication of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

(C/2024/1738)

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 two months from the date of this publication.

SINGLE DOCUMENT

'Urbezo'

PDO-ES-02585

Date of application: 30.8.2019

1. Name to be registered

Urbezo

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1. WHITE

CONCISE TEXTUAL DESCRIPTION

Appearance: Straw yellow in colour with greenish hues. Clear and bright.

Aroma: Aromas of flowers and of pome, stone and tropical fruits.

Taste: high intensity. Medium to high acidity. Medium to long finish. Well-balanced and broad in range. Long finish with lingering aroma.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

The maximum total sulphur dioxide content must be: 150 mg/l if the residual sugar content is < 2 g/l; 170 mg/l if the residual sugar content is between 2 and 5 g/l; and 200 mg/l if the residual sugar content is 5 g/l or more.

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5

[1] OJ L 347, 20.12.2013, p. 671.

Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

2. ROSÉ

CONCISE TEXTUAL DESCRIPTION

Appearance: clear. Pink in colour with violet and fuchsia hues.

Aroma: floral and red fruit aromas.

Taste: medium to high intensity. Medium to high acidity. Medium to long finish. Well-balanced.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

The maximum total sulphur dioxide content must be: 150 mg/l if the residual sugar content is < 2 g/l; 170 mg/l, if the residual sugar content is between 2 and 5 g/l; and 200 mg/l if the residual sugar content is 5 g/l or more.

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

3. RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Ripe cherry red in colour with violet, ruby and ink-red tones. Bright

Aroma: floral and red and dark fruits.

Taste: medium to high intensity. Medium to high acidity. Medium to long finish. Mild, complex and structured.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

4. RED WITH CARBONIC MACERATION

CONCISE TEXTUAL DESCRIPTION

Appearance: Ripe cherry red in colour with violet, purple and ink-red tones.

Aroma: Floral, balsamic, and red and dark fruit aromas.

Taste: broad in range, well-structured, well-balanced and with a long aftertaste.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

5. BARREL-AGED RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Ripe cherry red in colour.

Aroma: good intensity and prevailing fruitiness. Ripe red and dark fruit, dried fruit and balsamic notes.

Taste: medium to high intensity. Medium to high acidity. Long mouthfeel. Fruity tones take precedence over barrel notes.

Well-balanced.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

6. SELECT VINTAGE RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Ripe cherry red in colour with garnet tones.

Aroma: Ripe fruit and balsamic, rounded off with toasted and desiccated fruit notes.

Taste: initially mild, broad and long in the finish. Well-balanced. Ripe tannins.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

7. CRIANZA RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Ripe cherry red in colour. Clear and bright.

Aroma: Ripe red and dark fruit aromas with mild toasted notes.

Taste: Medium to high intensity. Medium to high acidity. Long mouthfeel. Well-balanced.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

8. RESERVA RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Garnet red in colour. Clear and bright, with mature notes.

Aroma: Balsamic, spicy and toasted.

Taste: Medium to high intensity. Medium to high acidity. Long mouthfeel. Well-balanced. Ripe tannins.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

9. GRAN RESERVA RED

CONCISE TEXTUAL DESCRIPTION

Appearance: Garnet red with brick-red tones.

Aroma: Medium to high intensity of ripe dark fruits, striking a balance with balsamic, spicy and smoky notes.

Taste: High intensity. Medium to high acidity. Well-structured and long-lasting with sweet, ripe tannins. Well-balanced.

Sugar content (glucose + fructose) must be lower than 9 g/l.

Total acidity must range between 4,5 and 7 grams of tartaric acid per litre.

Wines must be dry.

The maximum total sulphur dioxide content must be: 100 mg/l if the residual sugar content is < 2 g/l; and 120 mg/l, if the residual sugar content is between 2 and 5 g/l;

Where limits are not specified, those set out in general EU legislation must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	12,5
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine making practices**

a. *Essential oenological practices*

Cultivation method

Maximum planting density:

Traditional goblet training: 3 000 vines/hectare

Trellis (pruning must be either double Cordon de Royat, or double or single Guyot) 4 000 vines/hectare

Vines must be grown organically, in accordance with the terms of Regulation (EC) No 834/2007.

Given the climatic conditions in the 'Urbezo' demarcated area, localised irrigation is permitted. At the onset of ripening, drop irrigation is allowed during the night for a maximum of five hours, to help improve the phenolic quality and aromas of the grapes, by halting the synthesis of sugars and preventing the alcoholic strength from rising too high.

Specific oenological practice

WINE-MAKING AND BOTTLING: must be certified as being organic.

ALCOHOLIC FERMENTATION: grape varieties must be harvested separately and kept separate during fermentation.

PREPARATION:

White wines: Wine-making from white grapes. Cold pellicular maceration.

Rosé wines: Wine-making from red grapes. Cold pellicular maceration. Bleeding off of first juices. Fermentation with temperature under 18 ºC and daily monitoring of density.

Red wines: Wine production from red grapes. Maceration at low temperature prior to fermentation. Fermentation with grapeskins at controlled temperature. First wine devatted by static draining. Remaining fermented vines transferred to press. Malolactic fermentation performed on two fractions. Monovarietal wine at this stage.

RED WITH CARBONIC MACERATION: Harvesting by hand. Whole bunch vatting. Fermentation with native yeast at controlled temperature.

BLENDING OF RED WINES: When the fermentation and the malolactic activity are over, the red and red with carbonic maceration varieties are tasted for blending purposes.

BARREL-AGED RED: Wine is placed in an oak barrel with a maximum capacity of 300 litres for at least 3 months.

SELECT VINTAGE RED: Grapes are selected throughout the growing cycle according to the ripening curve. After the fermentation and malolactic activity are over, the wine (from one or more varieties) is transferred to barrels where it is kept for between 4 to 12 months. Once it is bottled, it is kept in the ageing cellar for at least five months.

Specific oenological practice

CRIANZA, RESERVA and GRAN RESERVA reds. The following requirements must be met:

'Crianza' may be used on red wines with a minimum period of ageing of 24 months, at least 6 months of which must be spent in oak barrels with a maximum capacity of 300 litres.

'Reserva' may be used on red wines with a minimum period of ageing of 36 months, at least 12 months of which must be spent in oak barrels with a maximum capacity of 300 litres, with the rest of the period spent in the bottle;

'Gran Reserva': may be used on red wines with a minimum period of ageing of 60 months, of which at least 18 months must be spent in oak barrels with a maximum capacity of 300 litres, with the rest of the period spent in the bottle;

Restriction relating to wine-making

The maximum yield allowed in the grape to wine transformation will be 70 litres of wine per 100 kg of grapes. The ageing period in the barrel will start to count from 15 December in the year of the harvest. The ageing will be carried out in oak barrels with a capacity of between 225 and 300 litres.

b. *Maximum yields*

1. RED VARIETIES

8 000 kilograms of grapes per hectare

2. RED VARIETIES

56 hectolitres per hectare

3. WHITE VARIETIES

8 500 kilograms of grapes per hectare

4. WHITE VARIETIES

59,5 hectolitres per hectare

6. **Demarcated geographical area**

Cadastral polygon 35 in the municipality of Cariñena, Autonomous Community of Aragon, province of Zaragoza.

The demarcated geographical area is 232,0214 ha divided in 51 plots: 1, 6, 8, 9, 12, 13, 14, 17, 18, 20, 21, 24, 26, 27, 28, 31, 33, 34, 35, 36, 48, 51, 53, 54, 55, 63, 67, 68, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93 and 94.

7. **Main wine grapes variety(ies)**

CABERNET SAUVIGNON

CHARDONNAY

WHITE GRENACHE

RED GRENACHE

MAZUELA

MERLOT

MOSCATEL DE ALEJANDRÍA

SYRAH

TEMPRANILLO

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

8.1. *Natural factors*

In hydrographic terms, the production area where the grapes used to make 'Urbezo' PDO wine are grown is located in the Ebro river basin, more or less at the centre of the imaginary rectangle formed by the rivers Ebro, Jalón, Huerva and Jiloca.

In administrative terms, it is located in the Autonomous Community of Aragon, province of Zaragoza, north-west of the municipality of Cariñena.

It is bordered in the north by the municipality of Alfamén; in the south, by the road from Longares to Almonacid de la Sierra; in the east, by the Camino del Rutal road from Alfamén to the Sanctuary of Our Lady of Lagunas, and in the west, by the municipalities of Alfamén and Cosuenda.

Its location in the foothills of the Sierra de Algairén means that the production area is subject to the influence of wind from the Moncayo, the highest peak (2 314 m) in the Aragonese Iberian mountain system.

The river Frasno crosses the demarcated area in the south-east/ north-west direction. The La Pardina stream also crosses the area but in the south-west/ north-west direction. It is normally dry but flow can be significant when rain is plentiful.

The altitude ranges between 460 and 495 m above sea level. The relief is almost entirely flat, sloping slightly northward.

Specific characteristics of the soils

The lithology of the 'Urbezo' demarcated area is formed by valley floor materials (possibly dating from the Pleistocene) resulting from the degradation of 'raña' type deposits on the south-western boundary of the depression which fill it and cross it in a NNW-SSE direction.

Given the similarities in the factors combining to form the soils (climate, vegetation, lithology and relief), they are quite homogeneous. However, there is some variability based on the time they have taken to develop, erosion and additional soil management processes. This means that there are three soil orders in accordance with the soil survey methodology applied by the US Department of Agriculture (USDA, 2014): alfisol, inceptisol and entisol, with suborders (Haploxeralf, Calcixerept and Xerofluvent) that are all mostly used for vines.

There are no noticeable problems of stoniness in the soils. As regards soil texture, the units are homogeneous and the observations are grouped in the sub-triangle corresponding to loamy soils. Sandy loam, sandy clay loam and sandy clay predominate.

The area for which protection is being sought has loose, deep, stony soils with good drainage, enabling root growth and access to water. Organic colloids are scarce in the soils, as humus content is low and organic matter is average to low (between 0,86 % and 1,37 %) in almost all the soils. Nitrogen content is also low.

There are a lot of pebbles strewn along the surface of the demarcated area.

Specific characteristics of the climate

The meteorological data is taken from the La Pardina observatory which is located less than 1 km from the demarcated area.

Average annual rainfall is 423,4 mm, with an average of 66 rainy days per year. The average minimum annual temperature is 8,4 ºC and the average maximum is 20,5 ºC. The annual potential evapotranspiration (ETP) in the area is 1 068,5 mm. The annual difference between the rainfall and the ETP is – 645,1 mm. Average water stress in the 'Urbezo' area (April - October) is 357,1 mm and average water reserves for the same period stand at 89,6 mm.

All of these factors combine to create a xeric soil moisture regime and a mesic soil temperature regime.

There are no climate factors that impede wine-growing in the demarcated area. Rainfall varies significantly depending on the season and there are long droughts and major fluctuations in the volume of annual rainfall. The summer months of July and August are always dry. Rain can also be scarce in the months of January, February, March, September and December. Without irrigation, there would be no water in the soil for the vines in the months of June, July, August and September (and October). May is very irregular and water can also be scarce from the second fortnight onwards. Irrigation management must therefore adapt to the annual variations in the phenological stage. There is a medium risk of frost, particularly between mid-October (6-23/10) and the end of April (20-26/4).

The 'Cierzo' wind from the north-west is a frequent occurrence in the area and this helps protect the plantations against cryptogamic diseases

8.2. *Human factors*

According to the 'Anales de la Corona de Aragón' (Annals of the Crown of Aragon) in 1178 there was a 'Town and Locality of Lagunas, located between Cariñena and Alfamén, a landscape filled with vines'. The Sanctuary of Our Lady of Lagunas that exists today is the parish church of the locality of Lagunas and the landscape filled with vines are the vineyards to be found in the 'Urbezo' area today.

In February 1585, King Philip II visited the Town and Hermitage of Our Lady of Lagunas, where the monks made wine from grapes grown in their vineyards.

There is documented evidence of wine-growing being traditional in the area now known as 'Urbezo' since the early 19th century, i.e. the monks and five generations of ancestors to today's winegrowers.

In 1929, winegrowers and winemakers owning parcels in the 'Urbezo' demarcated area took part in the II International Congress of Vine and Wine held in Barcelona. Two of these winegrowers were awarded the gold medal and diploma of honour for one of their wines from the 1928 vintage. These awards are held by the Solar de Urbezo winery and recorded in the archives of Cariñena Town Council.

The vine plantations are organic and certified by the competent body in this regard, the Aragonese Organic Farming Committee, in compliance with Regulation (EC) No 834/2007.

In this regard, organic production is an overall system of farm management and food production using natural substances and processes, which combines best environmental and climate action practices, a high level of biodiversity, the preservation of natural resources and the application of high production standards.

When harvesting the grapes grown in the geographical production area intended for use in 'Urbezo' wines, the different varieties are kept separate. This separation is maintained in the alcoholic fermentation process at controlled temperature.

Only organic fertiliser from animal or plant sources is used. The latter consists of fermented grape marc, grape stalks, plant cover and shredded vine shoot cuttings from the area.

8.3. *Description of the wine*

These wines have good alcoholic strength ranging between 12,5 and 14 °. They are intense and brilliant in colour, with primary aromas of ripe fruit. The SO_2 levels are relatively low. The wines are well-balanced and their characteristics remain stable for a long time.

The white wines demonstrate a large range of aromatic expression and good acidity. They have high levels of ramified ethyl esters, acetates, cinnamates and lactones (floral and fruity notes). The frequent aroma of both green and ripe apples is due to ethyl hexanoate and other esters from fermentation and combinations of the latter with other molecules.

The rosé wines are made from monovarietal red grapes. They have high concentrations of ramified ethyl esters, acetates, monoterpenes, phenols, cinnamates and lactones.

The red wines are an intense cherry red in colour. Their good balance between alcohol and total acidity is enhanced by their magnesium content. Together with the condensed tannins, this makes them well-rounded wines with good range and a long aftertaste. The correct total acidity ensures that they age well in the bottle.

The aromatic profile and typical flavours of the young red wines are based on the carbonic maceration that is part of the wine-making process. They have a high concentration of ramified ethyl esters, acetates, monoterpenes, phenols, cinnamates and vanillins (sweet notes).

The aromas of the aged red wines contain significant levels of esters/acetates: (ethyl isobutirate), terpenes (α-terpineol), phenols (4-vinylphenol) and lactones (γ-nonalactone) and vanillin derivatives, while acetoin, 4-ethyl-phenol and 4-ethyl-guayacol feature to a lesser extent. In 'Reserva' and 'Gran Reserva' wines, the condensed tannins give rise to wines that are rich in extracts and anthocyanins.

8.4. *Link*

The surface of the 'Urbezo' demarcated area is dotted with pebbles that are exposed to the sun's rays in the summer months. During the day, they warm up and give off significant amounts of heat. They cool off during the night due to the 'Cierzo' wind and the use of short-cycle drip irrigation after dark. The slow ripening of both the white and red grapes, with major day/night temperature variations of up to 40 %, increases grape weight and ensures that the acids are properly converted into sugars.

Differences in analytical data were revealed in comparing soil samples from test pits on vineyard parcels in the demarcated area with test pits from surrounding areas (Cariñena PDO).

The soil in the 'Urbezo' geographical area has higher electrical conductivity (EC), better cation exchange capacity (CEC) and higher levels of Mg, Na, K, K/Mg, Fe, Cu, Mn, Zn, Si and P than that of the adjoining area. In this case, the P (Olsen mg/kg) value remains constant to a depth of 40 cm, with only a slight drop as the depth increases. The pH is lower (around 8), as are the values for total limestone and active limestone.

Given the lower content in minerals and trace elements in the 'Urbezo' area for which protection is being sought, the wines have different properties. The iron content results in red wines that are intense in colour, the magnesium regulates their balance and acidity and the clay provides body and tannins. Silicon enhances the aromas and makes it easier for the roots to absorb trace elements. Phosphorus improves the carbohydrate metabolism, root development, fertilisation, ripening and correct drying of the wood, thus reducing its sensitivity to physiological discharge and cryptogamic diseases. All of these characteristics help to maintain the leaf mass and lengthen the growing cycle.

The data on the organic colloids reveal the low content in nutritional elements in the top layers of the soil. This promotes deep root growth, thus enabling better regularity in the water supply to the vines, which is considered to be a factor that improves quality. There are no problems as regards salinity or chlorosis. Any excess water in the area is adequately eliminated by the river Frasno and the La Pardina stream. Internal drainage is enhanced by the coarse elements.

The vineyard is located in a geographical area with gentle slopes which improve drainage and optimise vine exposure to sunshine. This promotes phenolic ripeness in the grapes, which in turn leads to the colour and body that are characteristic of 'Urbezo' red wines.

The natural environment surrounding the 'Urbezo' area is conducive to organic wine-growing as it is a source of varied microfauna that helps organic matter decompose, contributes to the nutrient cycle for the vines, promotes air circulation and the conservation of soil structure and enables biological control of pests and diseases that affect the vines and grapes without the need to use pesticides.

Although, as explained previously, the demarcated area is surrounded by the Cariñena PDO, it should be pointed out that there are important differences with that area, both as regards the characteristics of the wines and the growing practices, which are summarised below:

8.5. *Comparison between 'Cariñena' PDO and 'Urbezo'*

1. Minimum actual alcoholic strength:

   Urbezo: 12,5 % vol. in white and rosé wines and 13 % vol. in reds.

   Cariñena PDO: 9 % vol. in whites, rosés and reds.

   Differences: Higher minimum actual alcoholic strength in whites, rosés and reds.

2. Total sulphur dioxide (mg/l) for a sugar content of less than 2 g/l:

   Urbezo: 150 mg/l for white and rosé wines. 100 mg/l for reds.

   Cariñena PDO: 180 mg/l for whites and rosés, 140 mg/l for reds.

   Differences: Lower sulphur dioxide content for whites, rosés and reds.

3. Total sulphur dioxide (mg/l) for a sugar content of between 2 and 5 g/l:

   Urbezo: 170 mg/l for white and rosé wines. 120 mg/l for reds.

   Cariñena PDO: 180 mg/l for whites and rosés, 140 mg/l for reds.

   Differences: Lower sulphur dioxide content for whites, rosés and reds.

4. Total sulphur dioxide (mg/l) for a sugar content equal to or higher than 5 g/l:

   Urbezo: 200 mg/l for white and rosé wines.

   Cariñena PDO: 240 mg/l for whites and rosés.

   Differences: Lower sulphur dioxide content for whites and rosés.

5. Volatile acidity (meq/l) for whites, rosés and reds

   Urbezo: 12,5 meq/l

Cariñena PDO: 13,3 meq/l

Differences: Lower volatile acidity content in whites, rosés and reds

6. Maximum yield per hectare:

Urbezo: red varieties: 8 000 kg grapes; white varieties: 8 500 kg grapes.

Cariñena PDO: red varieties: 8 500 kg grapes white varieties: 9 000 kg grapes.

Differences: Lower grape yield per hectare.

7. Maximum yield in wine-making:

Urbezo: 70 litres of wine per 100 kg of grapes.

Cariñena PDO: 74 litres of wine per 100 kg of grapes.

Differences: Lower yield in wine-making.

8. Vine plantation certified as organic by the relevant body:

Urbezo: Mandatory in the 'Urbezo' demarcated area.

Cariñena PDO: Not a requirement.

Differences: Mandatory compliance with the principles of organic farming and European Union legislation in the case of 'Urbezo'.

9. Organic wineries with wine-making and packaging certified by the relevant body.

Urbezo: Mandatory for all wine producers.

Cariñena PDO: Not a requirement.

Differences: Mandatory compliance by all wine producers with the EU Regulation on organic production in the case of 'Urbezo'.

8.6. *Summary*

Consequently:

— The good minimum actual alcoholic strength gives the wines from the demarcated area character, structure and complexity.

— The low sulphur dioxide content requires more sanitary checks on the vineyards and vines, as well as strict rules on wine-making and ageing.

— The good volatile acidity level lengthens the life of the wines.

— The low yield per hectare is noteworthy as it promotes balanced ripening of the grapes and wines with a higher content in primary aromas and polyphenols. The limited yield in wine-making (70 litres of wine per 100 kg of grapes) is also a contributing factor in this regard.

— The fact that all of the vineyards in the demarcated area are organic plantations compliant with the EU provisions on organic farming ensures that the grapes are free of insecticides, herbicides and pesticides. This encourages the development of native yeasts in the skins and biological pest control by native fauna, while also improving the activity levels and diversity of the latter. The fact that the wine is made in accordance with the rules for organic farming ensures that it takes on the typical flavours of the native yeasts, thus avoiding standardised aromas and preserving the taste of the wine.

The growing practices are compatible with organic farming. These include pruning in winter and green pruning in spring; organic treatments in winter, spring and summer; the application of organic animal and plant matter as fertiliser, with localised composting in the vine rows based on fermented grape marc, stalks, shredded vine shoot cuttings and green cover; and the non-application of foliar fertiliser, thus stimulating and forcing the plant to develop its root system and be nourished from the ground. Together, they result in loose bunches of healthy grapes that are well-suited to the optimal ripening needed for 'Urbezo' wines in terms of sugar content and phenols.

At the onset of ripening, drop irrigation during the night for a maximum of five hours helps improve the phenolic quality and aromas of the grapes, by halting the synthesis of sugars and preventing the alcoholic strength from rising too high.

The overall strategy in the 'Urbezo' demarcated area is geared towards making wine-growing more sustainable from the environmental, social and economic perspectives, in a climate change scenario to which the wines are particularly sensitive. The focus is also on processes and techniques that can optimise the oenological potential of the area's wines, particularly as regards sensory expression, longevity, personality and specificity.

The historical, human and natural characteristics of the 'Urbezo' geographical area mean that the wines are quite distinctive. They are well-balanced with the best aromatic and fruity expression, with good colour and very ripe tannins. This sets them apart from other wines produced in the surrounding areas, providing consumers with differentiated products.

Bodegas Solar de Urbezo, SL is the sole producer wishing to submit the application. The other winegrowers that own parcels 73, 74 and 83 did not raise any objections to the application for protection in the public consultation period. 'Sole producer' is understood to mean the only winery that makes wine in a distinctive manner using grapes harvested from the vineyard parcels located in the demarcated area.

The demarcated geographical area is divided among 22 owners plus Cariñena Town Council, making a total of 23 owners.

The area covered by vineyards is currently 78,6432 hectares, distributed as follows: 76,7912 hectares cultivated by the applicant and 1,8520 hectares cultivated by two winegrowers other than the applicant.

Winegrowers other than the applicant with vineyard parcels can apply for their wines to be covered by the 'Urbezo' PDO as long as they meet the requirements of its product specification.

The vineyard parcels cultivated by the applicant are as follows: 6, 8, 12, 13, 34, 55, 63, 76, 77, 78, 79, 81, 82, 84, 85, 86, 87, 88, 92, 93 and 94, belonging to polygon 35 of Cariñena.

9. **Essential further conditions**

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

Description of the condition:

All of the grapes produced in the demarcated geographical area for the 'Urbezo' PDO will be made into wine at wineries located in the same administrative unit as the production area, which corresponds to the municipality of Cariñena.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Traditional terms as referred to in Article 112(b) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013: 'Crianza', 'Reserva', 'Gran Reserva'.

All bottles must have a secondary guarantee label stating their series and the unique number assigned to each one.

Wines entitled to bear the terms 'barrica' (barrel), 'vendimia seleccionada' (select vintage), 'Crianza', 'Reserva' and 'Gran Reserva' must indicate the year of the vintage.

Wines certified as being organic by the Aragonese Organic Farming Committee must bear the EU logo and the numeric code of the inspection body on the back label.

Link to the product specification

https://www.aragon.es/documents/20127/60698015/Pliego_condiciones_DOP_Urbezo_20210630.pdf/cbd4954b-6362-e6ad-d9c8-00edb3e06320?t=1625134554811