



C/2024/4493

12.7.2024

**Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(4) first subparagraph in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council**

(C/2024/4493)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council <sup>(1)</sup>, an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

**Toro**

**PDO-ES-A0886-AM06**

**Date of application: 16.5.2023**

**1. Applicant and legitimate interest**

Consejo Regulador de la Denominación de Origen 'TORO' (Regulatory Board for the 'Toro' Designation of Origin)

It is made up of all the winegrowers and wineries involved in the production of Toro PDO wine.

**2. Heading in the product specification affected by the amendment(s)**

- Name of product
- Category of the grapevine product
- Link
- Marketing restrictions

**3. Description and reasons for amendment**

**1. INCLUSION OF A NEW CATEGORY OF WINES**

Description:

The product specification for the Toro PDO is amended to include a new category of wines, i.e. category 5 'Quality sparkling wines'. Their physico-chemical and organoleptic characteristics must therefore be described.

This amendment concerns Article 2 of the product specification and point 3 of the single document.

Type of amendment: Union

This is a Union amendment, as it is of the type specified in Article 105(2)(b) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

The inclusion of varieties traditionally present in the area in the previous revision of the product specification, such as Albillo Real and Moscatel de grano menudo, together with the use of Verdejo, Malvasía Castellana, Garnacha Tinta and Tinta de Toro, creates suitable conditions for obtaining a distinctive base wine/must that is ideal for producing quality sparkling wines, giving those wines small intense bubbles and a persistent crown.

<sup>(1)</sup> Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (JO L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

A physico-chemical and sensorial analysis of the sparkling wines produced using the traditional method in the area's wineries but marketed outside the protection of the Toro PDO shows that these quality sparkling wines are fresh, balanced, full-bodied in the mouth and with good integration of the secondary aromas resulting from the second fermentation in the bottle, while also maintaining the traditional profile of Toro wines.

In summary, the wish to maintain the historical plantations of these white and red grape varieties in the area (now with all of the historical varieties), thus preserving their genetic diversity, together with the proven quality and commercial success of some of these wines on the market, are grounds for the Regulatory Council to draft rules to cover them, as petitioned by the sector.

Furthermore, the addition of a new category of wines makes it necessary to describe those wines, at least their physical and chemical properties as stipulated in Article 20 of Regulation (EU) 2019/34. In defining those parameters, account has been taken of the aforementioned analyses carried out on quality sparkling wines marketed by the area's wineries and produced from authorised varieties obtained from vineyards also in the demarcated area.

## 2. PRODUCTION CONDITIONS FOR THE NEW WINE CATEGORY

### Description:

The specific production conditions for the new wine category have been introduced.

This amendment concerns points 3(b) and 3(c) of the product specification and point 5.1 of the single document.

Type of amendment: Union

In line with the explanation of the type of amendment provided in section 1, this amendment involves the inclusion of a new category of wines and is therefore deemed to be covered by Article 105(2)(b) of Regulation (EU) No 1308/2013 (single CMO).

### Reason:

It has been necessary to include the specifications and requirements for the production of quality sparkling wines, such as, for example, amending the probable alcoholic strength for the grapes to be used for that production. Furthermore, the traditional method of ageing on lees for a minimum of nine months is considered the only method that guarantees the quality of the wines to be marketed. Finally, the obligation for rosé quality sparkling wines to be produced using at least 25 % red varieties has been introduced.

## 3. ADDITIONS TO THE LINK FOR CATEGORY 5. QUALITY SPARKLING WINE

### Description:

Category 5, quality sparkling wines, has been included in sub-sections b) Product details and c) Causal link.

This amendment concerns Article 7 of the product specification and point 8 of the single document.

Type of amendment: Union

In line with the explanation of the type of amendment provided in section 1, this amendment involves the inclusion of a new category of wines and is therefore deemed to be covered by Article 105(2)(b) of Regulation (EU) No 1308/2013 (single CMO).

### Reason:

The inclusion of this category means that there is a new product, quality sparkling wine, which maintains the organoleptic profile of the area's wines: full-bodied in the mouth with ripe fruits, but complemented with the specific characteristics of the traditional method. A paragraph has been included to supplement the causal link for this category, as the characteristics of the quality sparkling wines are essentially due to the interaction of natural and human factors.

## SINGLE DOCUMENT

1. **Name(s)**

Toro

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
5. Quality sparkling wine

4. **Description of the wine(s)**

## 1. WINE – DRY WHITE AND ROSÉ WINES

*White wines*

Appearance: pale to golden yellow in colour, not cloudy. Aroma: bold with fruity and/or floral and/or grassy aromas and medium to medium-high intensity. Taste: light-bodied in the mouth, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

*Barrel-fermented or barrel-aged white wines*

Appearance: pale to golden yellow in colour, not cloudy. Aroma: bold with fruity and/or floral and/or grassy aromas and tertiary aromas typical of barrel-ageing. Medium to medium-high intensity. Taste: medium to long finish, medium-high acidity and medium to full bodied in the mouth. Balanced tertiary aromas of wood.

*Rosé wines*

Appearance: pale to salmon pink in colour, not cloudy. Aroma: bold, with fresh (not overly ripe) red and/or black fruit aromas, medium to medium-high intensity. Taste: light-bodied in the mouth, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

(\*) The data shown below under general analytical characteristics are for wines with less than 5 grams per litre of residual sugars. If the proportion of residual sugars in the wines is 5 grams per litre or more, the maximum amount of sulphur dioxide they can contain is 250 milligrams per litre.

(\*\*) In any event, the physical and chemical parameters established in this section shall comply with the ceilings established in EU rules.

| General analytical characteristics                       |  |
|--|--|
| Maximum total alcoholic strength (in % volume)           | -  |
| Minimum actual alcoholic strength (in % volume)          | 11   |
| Minimum total acidity                                    | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 18   |
| Maximum total sulphur dioxide (in milligrams per litre)  | 200  |

## 2. WINE – DRY RED WINES

*Young red wine*

Appearance: cherry to ruby red in colour, not cloudy. Aroma: bold, with red and/or black fruit aromas and medium to medium-high intensity. Taste: medium to full bodied in the mouth, with a medium to medium-long finish and a good balance of alcohol and acidity.

*Barrel-aged red wine (including those labelled 'Roble' [Oak], 'Crianza', 'Reserva' and 'Gran Reserva')*

Appearance: cherry red to terracotta in colour, not cloudy. Aroma: bold, with red and/or black and/or ripe fruit aromas and medium intensity. Tertiary aromas typical of barrel-ageing, with medium to medium-high intensity, depending on ageing. Taste: medium to full bodied with a medium to long finish and well balanced.

(\*) In any event, the physical and chemical parameters, for wines with less than 5 grams per litre of residual sugars, established in this section shall comply with the ceilings established in EU rules.

| General analytical characteristics                       |  |
|--|--|
| Maximum total alcoholic strength (in % volume)           | -  |
| Minimum actual alcoholic strength (in % volume)          | 12,5   |
| Minimum total acidity                                    | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 20   |
| Maximum total sulphur dioxide (in milligrams per litre)  | 150  |

## 3. SEMI-DRY, SEMI-SWEET AND SWEET WINES (WHITE, ROSÉ AND RED)

*White wines*

Pale to golden yellow in colour, not cloudy. Bold with fruity and/or floral and/or grassy aromas and medium to medium-high intensity. Body: medium (semi-dry wines), medium to medium-full (semi-sweet wines) and full (sweet wines); medium to long finish; acidity: medium to medium-high (semi-dry and semi-sweet wines) and medium (sweet wines); and balanced alcohol and acidity.

*Rosé wines*

Pale to salmon pink in colour, not cloudy. bold, with fresh (not overly ripe) red and/or black fruit aromas, medium to high intensity (semi-dry wines) and medium to medium-high (semi-sweet and sweet). Body: medium (semi-dry wines), medium to medium-full (semi-sweet wines) and full (sweet wines); finish: medium to long (semi-dry and sweet wines) and medium to medium-long (semi-sweet wines); acidity: medium to medium-high (semi-dry and semi-sweet wines) and medium (sweet wines); and balanced alcohol and acidity.

*Red wines*

Cherry to ruby red in colour, not cloudy. Bold, with red and/or black fruit aromas, medium to high intensity (semi-dry wines) and medium (semi-sweet and sweet wines). Body: medium (semi-dry and semi-sweet wines) and full (sweet wines); medium to long finish, balanced alcohol and acidity.

- \* In any event, the physical and chemical parameters established in this section shall comply with the ceilings established in EU rules.

| General analytical characteristics                       |  |
|--|--|
| Maximum total alcoholic strength (in % volume)           | -  |
| Minimum actual alcoholic strength (in % volume)          | 9  |
| Minimum total acidity                                    | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 18   |
| Maximum total sulphur dioxide (in milligrams per litre)  | 200  |

#### 4. QUALITY SPARKLING WINE PRODUCED USING THE TRADITIONAL METHOD (WHITE, ROSÉ AND RED)

*Quality sparkling wine produced using the traditional method, white:*

Appearance: pale yellow to golden yellow in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

*Quality sparkling wine produced using the traditional method, rosé:*

Appearance: pale pink to salmon in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

*Quality sparkling wine produced using the traditional method, red:*

Appearance: cherry red to terracotta in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

- \* In any event, the physical and chemical parameters established in this section shall comply with the ceilings established in EU rules.

| General analytical characteristics                       |  |
|--|--|
| Maximum total alcoholic strength (in % volume)           | -  |
| Minimum actual alcoholic strength (in % volume)          | 11,5   |
| Minimum total acidity                                    | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 10,83  |
| Maximum total sulphur dioxide (in milligrams per litre)  | 180  |

#### 5. Wine-making practices

##### a. Specific oenological practices

##### 1. Specific oenological practice

- Minimum probable alcoholic strength of the grapes: 10,5 %, except for grapes intended for the production of semi-dry, semi-sweet and sweet wines where it is 9 %. The aforementioned grapes cannot be used to make any other type of wine.

- Maximum yield: 72 litres per 100 kilograms of grapes.

Quality sparkling wines are produced using the traditional method, in accordance with the European legislation in force.

The quality sparkling wine must remain in contact with the lees for at least 9 months and in the same bottle in which the second fermentation took place.

- Sweet wines are made by retaining some of the natural sugars in the grapes through interrupting alcoholic fermentation, using methods authorised by the legislation in force. These do not include the addition of alcohol.

## 2. Restriction relating to wine-making

The white wines must be produced exclusively from white varieties (Malvasía Castellana, Verdejo, Moscatel de Grano Menudo and Albillo Real).

The rosé wines must be produced from authorised red and white varieties (main and secondary varieties).

The red wines must be produced exclusively from the Tinta de Toro and Garnacha Tinta varieties, with production limited to two types of reds: red wine made with at least 85 % Garnacha Tinta grapes and red wine made with at least 75 % Tinta de Toro grapes.

Rosé quality sparkling wines must be produced from at least 25 % red grape varieties.

## 3. Cultivation method

- Minimum planting density: 500 vines/hectare
- The vine can be trained using the gobelet or espalier methods.
- Mixed plantations that do not allow separate harvests for each variety are not permitted.

### b. Maximum yields

1. For the Garnacha Tinta, Malvasía Castellana (Doña Blanca), Verdejo, Albillo Real and Moscatel de Grano Menudo varieties.

9 000 kilograms of grapes per hectare

2. which corresponds to a maximum yield of:

64,80 hectolitres per hectare

3. For the Tinta de Toro variety

7 500 kilograms of grapes per hectare

4. which corresponds to a maximum yield of:

54,00 hectolitres per hectare

## 6. Demarcated geographical area

The geographical area of Toro PDO is located in the westernmost part of the Autonomous Community of Castile and Leon, south-east of the province of Zamora, and includes part of the natural areas of Tierra del Vino, Valle del Guareña and Tierra de Toro. It borders the plains of Tierra del Pan and Tierra de Campos, covering 62 000 hectares of land.

It includes the following municipalities:

In the Province of Zamora:

Argujillo, La Bóveda de Toro, Morales de Toro, El Pego, Peleagonzalo, El Piñero, San Miguel de la Ribera, Sanzoles, Toro, Valdefinjas, Venialbo and Villabuena del Puente.

In the Province of Valladolid:

San Román de Hornija, Villafranca del Duero, the wine-growing districts of Villaester de Arriba and Villaester de Abajo and the municipality of Pedrosa del Rey.

## 7. Wine grape variety(ies)

ALBILLO REAL

DOÑA BLANCA - MALVASÍA CASTELLANA

GARNACHA TINTA

MOSCATEL DE GRANO MENUDO

TEMPRANILLO - TINTA DE TORO

VERDEJO

## 8. Description of the link(s)

### a. Description of the geographical area

Natural factors

1. The area has a mild terrain influenced by the Duero river, its tributary the Talanda, and the Guareña and Hornija rivers, which shape the land into valleys and terraces. The vineyards are at altitudes of between 620 and 840 m, with the greatest altitude in the south-western part of the demarcated area.
2. The soil consists of sediments of sandstone, clay and Pliocene calcareous puddingstone, which on the surface create brown calcareous soil lying on unconsolidated material. They range from loam to large- and fine-grained sandstone with levels of limestone and detritic marl formed during the Miocene. These soils are from the tertiary era. The texture of the soils is generally sandy loam, with little organic matter (< 1 %), with a pH ranging from slightly acid to neutral 6-7. Only in the south-western area is there a more basic pH of around 8, low in trace elements, except iron.
3. The area of the PDO has an extreme continental climate with Atlantic influences. It is semi-arid with a lack of moisture and frequent spring frosts.

Human factors

1. Toro wines and the human factor have been intimately linked, as on the basis of age-old experience handed down from generation to generation, the varieties have been planted according to the type of soil:
  - Tinta de Toro: Mainly on soils that are gravelly on the surface with clay subsoil.
  - Malvasía Castellana: Mainly for lighter and sandier soils.
  - Garnacha Tinta: On sandy soils, like Malvasía.
  - Verdejo: Suited to all types of soil, preferring light soils containing gravel and pebbles.
  - Moscatel de Grano Menudo: Poor soils, well-drained sandy loam.
  - Albillo Real: Generally on sandy and gravelly soils.
2. The age of the vineyard, with over 50 % being more than 40 years old, the existing pre-phyloxera vineyards, the planting distances that are generally 3x3 m, square planted, except very old plantations that are staggered, the human factor of preserving the wine-growing heritage, as well as the native variety Tinta de Toro, give the grapes, and thus the wines, their intrinsic characteristics.

3. The winegrowers of the area have historically defended the native Tinta de Toro variety that is perfectly suited to the soil and the climate, to which there are references as far back as the 6th century, i.e. in Isidoro de Sevilla's 'Etimologías'. It is ampelographically and genetically similar to the Tempranillo variety, but less of it is produced, it is more tannic, rich in potassium, less acid, with a slightly anthocyanic pulp when ripe, and it produces more concentrated and powerful wines.
4. The absence of endemic pests or diseases, except powdery mildew, which the winegrowers treat naturally using sulphur, prevents the use of mass plant protection products, making the grapes practically organic.

b. *Product details*

Compared to other wines of neighbouring areas with similar varieties, the wines of the Toro PDO are more structured, with a greater polyphenol and tannic component. Less acid and with higher pH, with tones of riper fruit from a sensory perspective.

Furthermore, depending on the variety from which they are produced, the semi-dry, semi-sweet and sweet wines have a powerful floral or fruity flavour and a bold character in the mouth, linked to the terroir.

The quality sparkling wines have small intense bubbles and a persistent crown. These quality sparkling wines are fresh, balanced, full-bodied in the mouth and with good integration of the secondary aromas resulting from the second fermentation in the bottle.

c. *Description of the causal link*

Climate conditions are extremely cold in winter with many hours of sunshine and extreme temperatures, limiting the vine productivity. The different soil types (sandy loam) determine which of the varieties the winegrowers plant. These factors, the neutral pH, limited organic matter and soil improvers added by winegrowers determine the aroma, structure and alcoholic strength of the wines, which is high. In addition, the high iron content of the soil, combined with the considerable age of the vineyard, contribute to the striking amount of pigment in these wines.

Furthermore, these natural conditions of the production area relating to natural factors, and the human factors described above, are ideal for the vineyard's development, particularly in the phases preceding harvest, encouraging the various authorised varieties to ripen at different times, thereby producing good base wines for making quality sparkling wine of appropriate alcoholic strength, low acidity, pH and good health.

Furthermore, for the sweet and semi-sweet wines, years of experience of producing these types of wine in the Toro PDO have proven their production capacity. The wines are made following the strictest quality standards and maintaining the classic organoleptic profile of the traditional Toro wines. These wines are an excellent expression of the authentic character of Toro wines, enhanced by the sugar content.

In the case of sparkling wines, the inclusion in the previous revision of the product specification of varieties that are traditionally present in the area but which had not been covered, such as Albillo Real and Moscatel de grano menudo, has made it possible, in combination with the main varieties, Verdejo, Malvasía Castellana, Garnacha Tinta and Tinta de Toro, to obtain ideal base wines for making quality sparkling wine, since this combination of varieties enables ripening at different times, producing balanced and healthy wines with appropriate alcoholic strength and low acidity. Years of experience of producing these types of quality sparkling wine in the Toro PDO have proven their production capacity. The wines are made following the strictest quality standards and maintaining the link.

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 wine-making process includes bottling and subsequent ageing of the wines. Thus, the organoleptic and physical and chemical characteristics described in this product specification can only be guaranteed if all of the wine handling operations take place in the area of production. The bottling of wines covered by the Toro PDO is one of the factors critical to attaining the characteristics set out in the product specification. As a consequence, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling must take place in wineries located in bottling plants in the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The traditional term 'DENOMINACIÓN DE ORIGEN' [DESIGNATION OF ORIGIN] and the initials 'D.O.' may be used on the label instead of 'DENOMINACIÓN DE ORIGEN PROTEGIDA'.

The wines may include the references 'ROBLE' [OAK] and 'FERMENTADO EN BARRICA' [BARREL-FERMENTED] on their labelling. Red wines may use the traditional terms 'CRIANZA', 'RESERVA' and 'GRAN RESERVA', provided they comply with the conditions laid down in the legislation in force.

#### **Link to the product specification**

<https://www.itacyl.es/-/marcas-d-o-toro?redirect=%2Fcalidad-diferenciada%2Fdop-e-igp%2Fdop-igp-y-etg>

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