



C/2025/1383

28.2.2025

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/2025/1383)

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

'Valdeorras'

PDO-ES-A1132-AM04

Date of communication: 4 December 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. INTRODUCTION OF ROSÉ WINES IN CATEGORY 1

Description

Rosé wines should be added to the existing white and red wines produced under this designation in category 1 – wine. A description has therefore been added of the analytical and organoleptic characteristics of rosé wine.

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

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

Some wineries in the district were producing this type of wine, without the protection of the designation of origin, at the end of the last century, but production stopped due to insufficient demand. There is now renewed interest in rosé wines, in line with increasing demand for more refreshing wines with lower alcoholic strength.

2. CHANGE IN SOME ANALYTICAL LIMITS

Description

Certain of the wines' analytical parameters have been adjusted:

- for red wines, the minimum total acidity has been reduced from 4,5 g to 4,0 g per litre of tartaric acid;
- the total sulphur limit for white, sparkling and Tostado wines has been raised from currently 160 g/l to 200 g/l;
- the minimum acquired and total alcoholic strength of Tostado wines has been reduced from 13 % to 11 % vol.

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

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reasons

These changes are linked to climate change already affecting the area. This has led to a clear trend of higher alcoholic strength in the wines produced, which in turn affects other analytical parameters, in particular total acidity and volatile acidity. There have also been changes to wine production methods. Wines are being made that, although young, are spending more and more time in vats, even from one year to the next, compared to before when the wines generally spent very little time in vats. This means that an increase in volatile acidity and a reduction in total acidity, along with higher sulphur dioxide values, are required to avoid excessive volatile acidity.

As for Tostado wines, the high concentration of sugar produced in the raisining process makes it difficult to reach the current minimum alcoholic strength, and it is therefore proposed to reduce it.

3. CHANGES TO THE ORGANOLEPTIC DESCRIPTIONS

Description

The descriptions of the organoleptic characteristics of the various types of wine have been amended.

Points 2 and 7.2 of the product specification and point 4 of the single document have been amended.

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

The descriptions have been changed to make them more objective and in line with the actual characteristics of the wines covered by the designation of origin, avoiding hedonic descriptions that make it difficult to maintain ISO 17065 accreditation and comply with the provisions of the Order of 14 November 2023 laying down rules for the testing of wines by their regulatory boards to verify that they meet the requirements of Galician protected designations of origin.

4. INTRODUCTION OF RED AND ROSÉ WINES IN THE QUALITY SPARKLING WINE CATEGORY

Description

The possibility has been included to also produce red and rosé sparkling wine from the various red grape varieties that are authorised for winemaking under the designation, whereas until now sparkling wine could only be made from white grapes of the Godello variety.

Points 2 and 3 of the product specification and points 4 and 5 of the single document have been amended.

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

The reason for the change is the need to broaden the range of products covered by the designation and to make better use of the opportunities offered by the market.

5. CHANGES IN OENOLOGICAL PRACTICES

Description

For Tostado wines, the minimum period of drying the grapes under cover has been reduced from 90 to 30 days.

The ban on using techniques that involve pre-heating the grapes or heating up the must or wine in the presence of the marc has been deleted.

Also, there is a change in how the period of ageing in barrels is to be calculated; the period is to run from the date the wine enters the barrel rather than from the fixed date of 1 December.

Point 3 of the product specification and point 5 of the single document have been amended.

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

In the years since Tostado wines were included in the list of wines covered by the designation, wine producers have observed that 30 days of raisining is sufficient and that longer periods may lead to excessively high concentrations of sugar and a considerable decline in the must extraction yield.

As regards pre-heating or heating techniques, it is now possible to use modern thermovinification methods to make wines with a more pronounced aromatic profile, for which there is growing demand, and thus to attract younger consumers.

As harvests increasingly tend to be brought forward, it appears technically more appropriate to calculate the period of ageing based on the actual dates rather than on a fixed date that tends to be more and more distant from the moment the grapes enter the winery.

6. CHANGES TO LABELLING REQUIREMENTS

Description

The requirement that the name or business name of the bottler must be printed on the labelling of bottled wines has been deleted.

Point 8.b.3 of the specification has been amended. The single document is not affected.

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

The reason for the change is that the Regulatory Board wishes to make labelling requirements more flexible, no longer imposing requirements that go beyond those laid down in the relevant legislation.

7. IMPROVEMENTS TO THE TEXT

Description

Several references to legislation that had become outdated with time have been brought up to date, some minor changes have been made to the logo to update the design, and some information concerning the Regulatory Board has been updated.

Points 2, 8 and 9 of and Annex II to the product specification have been amended. The single document is not affected.

This is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

The amendment to the product specification provided a good opportunity to improve the text as set out above.

SINGLE DOCUMENT

1. **Name**

Valdeorras

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
5. Quality sparkling wine
15. Wine from raisined grapes

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 - Wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

4. **Description of the wines**1. *WHITE WINES*

BRIEF WRITTEN DESCRIPTION

Appearance: pale yellow colours with greenish to amber tints, clear and bright. Aroma: intense, fruity primary aromas. Taste: fruity and long, with a balanced structure.

* The minimum alcohol strength is 12,5 % vol. for wines bearing the indication 'Producción controlada' (originating from plots subject to production restrictions) and 'Crianza', 'Reserva' and 'Gran Reserva' wines (having been aged in barrels for varying lengths of time, which influences their organoleptic characteristics).

** The maximum volatile acidity is 0,85 g/l (14.17 meq/l) for wines up to one year old aged in oak barrels for more than three months. For wines more than one year old aged in oak barrels for three months, the maximum volatile acidity is 0,90 g/l (15 meq/l) up to 11 % vol. and 0,06 g/l (1 meq/l) for each degree of alcohol exceeding 11 %.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: 5 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): 200

2. *WHITE WINES: VALDEORRAS GODELLO AND VALDEORRAS VARIETADES NOBLES / CASTES NOBRES (NOBLE VARIETIES)*

BRIEF WRITTEN DESCRIPTION

'Valdeorras Godello' wines must be made from the Godello variety only, and for wines bearing the term 'variedades nobles', at least 85 % of the grapes must be of the preferred white varieties.

Appearance: pale yellow colours with greenish to amber tints, clear and bright. Aroma: intense, fruity primary aromas. Taste: fruity and long, with a balanced structure.

* The minimum alcohol strength is 12,5 % vol. for wines bearing the indication 'Producción controlada' (originating from plots subject to production restrictions) and 'Crianza', 'Reserva' and 'Gran Reserva' wines (having been aged in barrels for varying lengths of time, which influences their organoleptic characteristics).

** The maximum volatile acidity is 0,85 g/l (14,17 meq/l) for wines up to one year old aged in oak barrels for more than three months. For wines more than one year old aged in oak barrels for three months, the maximum volatile acidity is 0,90 g/l (15 meq/l) up to 11 % vol. and 0,06 g/l (1 meq/l) for each degree of alcohol exceeding 11 %.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: 5 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): 200

3. RED WINES

BRIEF WRITTEN DESCRIPTION

Appearance: cherry red/purple to ruby red in colour, clear and bright with good intensity. Aroma: intense aromas of red fruit. Taste: aromas of red fruit, long, with a balanced structure.

* The minimum alcohol strength is 12,5 % vol. for wines bearing the indication 'Producción controlada' (originating from plots subject to production restrictions) and 'Crianza', 'Reserva' and 'Gran Reserva' wines (having been aged in barrels for varying lengths of time, which influences their organoleptic characteristics).

** The maximum volatile acidity is 0,85 g/l (14,17 meq/l) for wines up to one year old aged in oak barrels for more than three months. For wines more than one year old aged in oak barrels for three months, the maximum volatile acidity is 0,90 g/l (15 meq/l) up to 11 % vol. and 0,06 g/l (1 meq/l) for each degree of alcohol exceeding 11 %.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: 4,0 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): 150

4. RED WINES VALDEORRAS MENCÍA AND VALDEORRAS VARIEDADES NOBLES / CASTES NOBRES (NOBLE VARIETIES)

BRIEF WRITTEN DESCRIPTION

At least 85 % of the grapes used to make 'Valdeorras Mencía' wines must be of the Mencía variety, and for wines bearing the term 'Variedades Nobles / Castes Nobres', at least 85 % of the grapes must be of the preferred red varieties.

Appearance: cherry red/purple to ruby red in colour, clear and bright with good intensity. Aroma: intense aromas of red fruit. Taste: aromas of red fruit, long, with a balanced structure.

* The minimum alcohol strength is 12,5 % vol. for wines with the indication 'Producción controlada' (originating from plots subject to production restrictions) and 'Crianza', 'Reserva' and 'Gran Reserva' wines (aged in barrels, which influences their organoleptic characteristics).

** The maximum volatile acidity is 0,85 g/l (14,17 meq/l) for wines up to one year old aged in oak barrels for more than three months. For wines more than one year old aged in oak barrels for three months, the maximum volatile acidity is 0,90 g/l (15 meq/l) up to 11 % vol. and 0,06 g/l (1 meq/l) for each degree of alcohol exceeding 11 %.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: 4,0 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): 150

5. QUALITY SPARKLING WINE

BRIEF WRITTEN DESCRIPTION

Appearance: yellow colours with pale or golden tints for the white wines, cherry red/purple for the red wines and pink to cherry red for the rosé wines; clear and bright with well-integrated bubbles. Aroma: intense, fruity primary aromas typical of the varieties from which they are made. Taste: fruity and long, with a balanced structure and well-integrated bubbles.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): 200

6. WINE FROM RAISINED GRAPES – TOSTADO

BRIEF WRITTEN DESCRIPTION

Appearance (whites and reds): intense yellow and red colours with gold or violet tints. Aroma: clean, bold and intense aromas with very floral hints typical of the grape variety and honey-sweet base notes. Taste: intense bouquet, pleasantly sweet in the mouth, long aftertaste.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 40
- Maximum total sulphur dioxide (in milligrams per litre): 200

7. ROSÉ WINES

BRIEF WRITTEN DESCRIPTION

Appearance: pink to cherry red in colour, clear and bright. Aroma: intense aromas of ripe red fruits, typical of the varieties from which they are made. Taste: red fruit aromas, long, with a balanced structure.

* The minimum alcohol strength is 12,5 % vol. for wines bearing the indication 'Producción controlada' (originating from plots subject to production restrictions).

** The maximum volatile acidity is 0,85 g/l (14,17 meq/l) for wines up to one year old aged in oak barrels for more than three months. For wines more than one year old aged in oak barrels for three months, the maximum volatile acidity is 0,90 g/l (15 meq/l) up to 11 % vol. and 0,06 g/l (1 meq/l) for each degree of alcohol exceeding 11 %.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: 4,0 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): 190

5. Winemaking practices

5.1. Specific oenological practices

Specific oenological practice

Valdeorras 'Godello' wines must be made from Godello grapes only, and for 'Mencía' wines at least 85 % of the grapes must be of the Mencía variety. For wines bearing the term 'Castes Nobles' at least 85 % of the grapes used must be of the preferred varieties. For white sparkling wines at least 85 % of the grapes must be of the Godello variety. 'Tostado' wines may be made from the authorised red grape varieties or the white Godello variety. The maximum yield permitted in the extraction of must is 72 %.

In the production of 'Tostado' wine, the grapes must be dried for at least 30 days, at a maximum yield of 40 litres per 100 kg of dried grapes.

5.2. Maximum yields

1. Preferred varieties

12 500 kilograms of grapes per hectare

90 hectolitres per hectare

2. Other varieties

15 000 kilograms of grapes per hectare

108 hectolitres per hectare

6. Demarcated geographical area

The production area for Valdeorras PDO wines comprises land suitable for growing grapes with the quality required to make wines with the specific characteristics of the designation, in the municipalities of O Barco de Valdeorras, A Rúa, Vilamartín de Valdeorras, O Bolo, Carballeda de Valdeorras, Larouco, Petín and Rubiá, all located in the province of Ourense in the Autonomous Community of Galicia.

7. Wine grape varieties

ALBARIÑO

BRANCELLAO

CAÍÑO TINTO

DOÑA BLANCA - DONA BRANCA

ESPADEIRO - TORNEIRO

FERRÓN

GARNACHA TINTORERA

GODELLO

GRAN NEGRO

JUAN GARCÍA - MOURATÓN

LADO

LOUREIRA - LOUREIRO BLANCO

MENCÍA

MERENZAO

PALOMINO

SOUSÓN

TEMPRANILLO

TORRONTÉS

TREIXADURA

8. Description of the links

The area's soils and Mediterranean-maritime climate form a selective ecosystem to which the vine varieties have gradually adapted. Generally these are indigenous varieties, most notably Godello and Mencía. The grapes are cultivated on hillsides, which sometimes have steep, terraced slopes. For centuries the winegrowers have taken care to select the best slopes in terms of orientation. This produces exceptional wines: the Godello variety produces well-structured wines with clean and fruity primary aromas of moderate intensity, while the red wines from Mencía grapes have intense aromas of ripe red fruit, medium acidity, a balanced structure and a long taste.

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

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines must be bottled in the demarcated area at wineries covered by the PDO.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The use of the terms 'Godello', 'Mencia', 'Variedades Nobles / Castes Nobles' and 'Producción controlada' is subject to compliance with the requirements of the specification. The use of the terms 'Barrica', 'Crianza', 'Reserva' and 'Gran Reserva' is subject to compliance with the relevant legislation.

The labelling of wines made from raisined grapes must include the term 'Tostado'.

The wines must bear guarantee marks and the logo of the designation set out in the specification when marketed.

Link to the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/DOP_VALDEORRAS_Pliego_Condiciones_octubre_2024_ES.pdf