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

(C/2025/2023)

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

'Manchuela'

PDO-ES-A0046-AM04

Date of communication: 17 January 2025

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. INCLUSION OF A NEW TYPE OF WINE

Description

Orange wine (also known as 'amber wine' or 'vino brisado') has been included in Section 2.1.1.1, which has been retitled 'White wine, barrel-fermented white wine and orange wine'.

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment; it is not a new category of product, but rather a new type of product within category 1, as provided for in the existing product specification.

The amendment does not entail any change to the final product, which retains the characteristics and profile resulting from the interplay between natural and human factors, as described in the link.

It is therefore considered that this amendment would not fall into any of the categories provided for in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reasons

Orange wines have been included in the product specification in order to diversify the types of wine available. It is a restoration of a form of winemaking traditional in the area, motivated by market demand. The link between these products and the area of production remains unaffected.

2. ORGANOLEPTIC DESCRIPTION OF THE NEW TYPE OF WINE

Description

The organoleptic characteristics of orange wine have been included.

This amendment affects point 2.2 of the product specification and point 4 of the single document.

The amendment does not entail any change to the final product, which retains the characteristics and profile resulting from the interplay between natural and human factors, as described in the link.

It is considered that this amendment would not fall into any of the categories provided for in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications, and therefore it is a standard amendment.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reasons

As a new type of wine has been added, its organoleptic characteristics need to be defined.

3. OENOLOGICAL PRACTICES FOR THE NEW TYPE OF WINE

Description

Definition of the oenological practices specific to orange wine.

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

The amendment does not entail any change to the final product, which retains the characteristics and profile resulting from the interplay between natural and human factors, as described in the link.

It is considered that this amendment would not fall into any of the categories provided for in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications, and therefore it is a standard amendment.

Reasons

As a new type of wine has been added, the oenological practices need to be defined.

SINGLE DOCUMENT

1. **Name(s)**

Manchuela

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
5. Quality sparkling wine

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 wine(s)**

1. *White wine, barrel-fermented white wine, orange wine and rosés, dry*

BRIEF WRITTEN DESCRIPTION

The white wines are yellow in colour, but do not shade into amber. They are clear and bright, and full of primary aromas.

The barrel-fermented wines are clear, with primary aromas of medium intensity, balanced by the aromas from the barrel. The aftertaste recalls primary and barrel aromas.

The orange wines range in colour from yellow to every shade of orange, with clean primary and/or secondary aromas and discernible structure.

The rosés cover the whole range of pinks. They are clear and transparent. Primary aromas. Balanced, may have a certain sharp-edged acidity and/or bitterness.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* The maximum sulphur dioxide content is within the legal limits set by 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): 10
- Maximum total sulphur dioxide (in milligrams per litre): —

2. *White wine, barrel-fermented white wine, orange wine and rosés, medium dry, semi-sweet and sweet*

BRIEF WRITTEN DESCRIPTION

The appearance and aroma of these wines resemble those of dry wines of the same type. Balanced flavours; may have a certain sharp-edged acidity and/or bitterness, which is neither thin nor excessive.

- * The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.
- * The maximum total sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9
- Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 10
- Maximum total sulphur dioxide (in milligrams per litre): —

3. *Red wines: young, barrel-fermented, oaked, carbonic maceration and red, dry*

BRIEF WRITTEN DESCRIPTION

The reds have character, covering a range of red colours from shades of violet to orange, brown and garnet. The aromas include clean primary and vegetable aromas, they have a generous mouthfeel, long finish and big flavours.

The barrel-fermented wines are clear, with primary aromas, fruity and/or floral, of medium intensity, balanced by the aromas from the barrel. The aftertaste recalls primary and barrel aromas.

- * The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.
- * The maximum total sulphur dioxide content is within the legal limits set by the relevant EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,3
- Maximum total sulphur dioxide (in milligrams per litre): —

4. *'Crianza', 'Reserva' and 'Gran Reserva' red wines*

BRIEF WRITTEN DESCRIPTION

The aged wines are red in colour, and may have clear light brown or ochre tints at the rim. The primary and tertiary aromas are clean and may include jammy aromas. Clean and balanced in the mouth, medium to high tannins, long and smooth aftertaste.

- * The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.
- * Maximum sulphur content: 160 mg/l if sugar \geq 5g/l.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): 140

5. *White and rosé quality sparkling wines*

BRIEF WRITTEN DESCRIPTION

The wines are white or rosé. They are clear and bright with a foam of small and persistent bubbles. Primary and/or secondary aromas. There may be periods spent in barrels which can produce certain notes. In the mouth, they are balanced, of medium length, with an aftertaste of primary and/or secondary aromas.

- * The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.
- * The maximum total sulphur dioxide content is within the legal limits set by 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): 11,66
- Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

White wines: brief cold maceration and settling. Fermentation at controlled temperatures, below 18 °C in tanks or oak barrels, wholly or partially (at least 75 %).

Orange wines: maceration and fermentation of the must with skin contact for as long as considered necessary before pressing, once fermentation is completed.

Rosés: maceration for a period of between 4 and 12 hours at temperatures below 24 °C. Settling and slow fermentation for at least five days, at controlled temperatures below 18 °C.

Red wines: maceration with skin contact for a period of at least 48 hours, at controlled temperatures below 28 °C. Devatting and pressing, continuing fermentation at temperatures below 25 °C.

Ice wine: the grapes must be harvested at temperatures on the vine of minus 5 °C or below, i.e. frozen. They are pressed when frozen, without prior destemming.

Ageing in barrels.

5.2. *Maximum yields*

1. White grape varieties, head or gobelet trained

7 860 kilograms of grapes per hectare

2. White grape varieties, head or gobelet trained

55 hectolitres per hectare

3. Red grape varieties, head or gobelet trained

6 430 kilograms of grapes per hectare

4. Red grape varieties, head or gobelet trained

45 hectolitres per hectare

5. White grape varieties, trellised

11 430 kilograms of grapes per hectare

6. White grape varieties, trellised

80 hectolitres per hectare

7. Red grape varieties, trellised

10 000 kilograms of grapes per hectare

8. Red grape varieties, trellised

70 hectolitres per hectare

6. **Demarcated geographical area**

Geographically it comprises the territory in the south-east of the province of Cuenca and the north-west of the province of Albacete, between the Júcar and Cabriel rivers.

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

ALBILLO REAL

BOBAL

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

GARNACHA TINTORERA

GRACIANO

MACABEO - VIURA

MALBEC
MAZUELA
MERLOT
MONASTRELL
MORAVIA AGRIA
MORAVIA DULCE - CRUDIJERA
MOSCATEL DE ALEJANDRÍA
MOSCATEL DE GRANO MENUDO
PARDILLO - MARISANCHO
PETIT VERDOT
PINOT NOIR
PLANTA NOVA - TARDANA
ROJAL TINTA
SAUVIGNON BLANC
SYRAH
TEMPRANILLO - CENCIBEL
TINTO VELASCO - FRASCO
TOURIGA NACIONAL
VERDEJO
VIOGNIER

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

The production area is located between two river valleys. It is characterised by clay soils based on the limestone sediments of the two rivers. The temperatures are high, with almost no rain between May and September, and the area receives many hours of sunlight. All of these factors give rise to the presence of the local variety Bobal. The result is wines of fine and pronounced aromatic intensity, with fruity and floral notes, excellent acidity and great intensity of colour. The wines do not lose their intense colour, which distinguishes them from other wines due to their abundant polyphenolic load, low pH values and high IPT [total polyphenols index] without long macerations.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The quality sparkling wines of the 'Manchuela' PDO can use the terms 'Premium' and 'Reserva' on their labels.

Where wines have been made as described under point 3.13, the term 'Vino de Hielo' can be used. The analytical parameters for this wine are those specified for the various types of wine. Ice wines may be white, rosé or red in their various styles as laid down in the specification, such as young, oaked, aged or barrel-fermented.

Link to the product specification

<https://rec.castillalamancha.es/rec/public/documentacion/listadoDocs.faces#no-back-button>