

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on protected geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 236/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**Amendment application in accordance with article 9****'MONTES DE TOLEDO'****EC No: ES-PDO-0105-0083-19.09.2007****PGI () PDO (X)****1. Heading in the product specification affected by the amendment:**

- ☐ Name of product
- ☒ Description of product
- ☒ Geographical area
- ☐ Proof of origin
- ☐ Method of production
- ☐ Link
- ☐ Labelling
- ☐ National requirements
- ☐ Other

2. Type of amendment:

- ☒ Amendment to Single Document or Summary Sheet
- ☐ Amendment to specification of registered PDO or PGI for which neither the Single Document nor Summary has been published
- ☐ Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)
- ☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendments:

3.1. Description:

Amendment of the peroxide value from 12 m O₂/kg to 15 m O₂/kg.

The reason for the amendment concerning the peroxide value is the fact that in determining the upper limit, account was not taken of the effect that weather conditions have on this each season. Despite the fact that the Cornicabra variety generally has a peroxide value of less than 12 m O₂/kg, that value increases naturally if the olive has been subject to low temperatures while it was still on the tree.

Removal of the reference 'minimum organoleptic assessment: 6,5', since 'organoleptic assessment: extra virgin' is already stated

So far as concerns the minimum organoleptic assessment, it is merely a matter of adapting the earlier requirement to the provisions in Commission Regulation (EC) No 796/2002 of 6 May 2002 (Annex II).

3.2. Geographical area:

Addition of 25 neighbouring municipalities to the current area.

The application to include these 25 municipalities bordering the current area is on the basis of the fact that they make up a homogeneous whole with the other municipalities so far as concerns the varieties used and olive cultivation and olive oil production techniques; as well as from the, inter alia, climatological, geological, edaphological points of view, which results in the oil produced there having the same characteristics as that protected by the PDO Montes de Toledo.

The 25 municipalities, which are all in the Province of Toledo, are the following: Alameda de la Sagra, Añover de Tajo, Borox, Cabañas de la Sagra, Carmena, Carranque, Cedillo del Condado, Cobeja, Esquivias, Illescas, Lominchar, Magán, Numancia de la Sagra, Palomeque, Pantoja, Recas, Seseña, Ugena, Villaluenga de la Sagra, Villaseca de la Sagra, El Viso de San Juan, Yeles, Yuncler, Yuncillos and Yuncos.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'MONTES DE TOLEDO'

EC No: ES-PDO-0105-0083-19.09.2007

PGI () PDO (X)

1. Name:

'Montes de Toledo'

2. Member State or Third Country:

Spain

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Clasa 1.5 — Oils and fats

3.2. Description of the product to which the name in (1) applies:

Extra virgin olive oil obtained from the fruit of the olive tree (*Olea Europea L.*), of the CORNICABRA variety, by mechanical processes or other physical means that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained.

Physical, chemical and organoleptic properties.

— The oil with the 'Montes de Toledo' Designation of Origin is characterised by its high oleic acid and low linoleic acid contents, with a high content of total polyphenols, which makes it very stable, a quality for which it is appreciated and known in the trade.

— Acidity: maximum 0,7 °

— Peroxide value: maximum 15 m O₂/kg

- Ultraviolet absorbency K 270: maximum 0,15
- Moisture content: maximum 0,1 %
- Impurities: maximum 0,1 %
- The colour varies depending on the time of harvesting and the geographical location inside the area, from golden yellow to intense green.
- From an organoleptic point of view, the Montes de Toledo Designation of Origin oils have a medium to strong fruitiness with average values for bitterness and spiciness.

3.3. *Raw materials (for processed products only):*

—

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the identified geographical area:*

—

3.6. *Specific rules governing slicing, grating, packaging, etc:*

- The oil must be stored in mills and bottling plants certified by the *Fundación* and that have facilities suitable to ensure optimum conservation.
- The bottler must have separate systems for bottling the protected designation of origin oils and any other oils to be bottled. Likewise, it must have approved systems for measuring oil.
- The oil must be packaged in containers of glass, coated metal, PET or vitrified ceramic.

3.7. *Specific rules covering labelling:*

The logo of the designation and the words 'Denominación de Origen Montes de Toledo' must appear on all labels.

The containers in which the protected oil is packaged for consumption must bear a seal of warranty, label or numbered secondary label issued by the inspection body so that they cannot be reused.

4. **Concise definition of the geographical area:**

The area is in the interior of the Autonomous Community of Castile-La Mancha, in the south-east of the Province of Toledo and the north-east of the Province of Ciudad Real, of which the central axis is the Montes de Toledo mountain range.

The geographical production area is made up of 128 municipalities in the Provinces of Toledo and Ciudad Real. Of those municipalities, 106 are in the Province of Toledo and 22 in Ciudad Real.

Municipalities in the Province of Toledo:

Ajofrín, Alameda de la Sagra, Albarreal de Tajo, Alcaudete de la Jara, Aldeanueva de Barbarroya, Aldeanueva de San Bartolome, Almonacid de Toledo, Añover de Tajo, Arges, Bargas, Belvis de la Jara, Borox, Burguillos de Toledo, Burujón, Cabañas de la Sagra, Calera y Chozas, Campillo de la Jara, Cañumas, Carmena, Carpio de Tajo (El), Carranque, Casasbuenas, Cebolla, Cedillo del Condado, Cobeja, Chueca, Cobisa, Consuegra, Cuerva, Dosbarrios, Espinoso del Rey, Esquivias, Estrella (La), Gálvez, Guadamur, Guardia (La), Herencias (Las), Hontanar, Huerta de Valdecarábanos, Illescas, Layos, Lominchar, Madridejos, Magán, Malpica de Tajo, Manzaneque, Marjaliza, Mascaraque, Mata (La), Mazarambroz, Menasalbas, Mesegar, Mocejón, Mohedas de la Jara, Montearagón, Mora, Nambroca, Nava de Ricomalillo (La), Navahermosa, Navalmorales (Los), Navalucillos (Los), Noez, Numancia de la Sagra, Olías del Rey, Orgaz, Palomeque, Pantoja, Polán, Puebla de Montalbán (La), Pueblanueva (La), Pulgar, Recas, Retamoso, Robledo de Mazo, Romeral (El), San Bartolome de las Abiertas, San Martín de Montalbán, San Martín de Pusa, San Pablo de los Montes, Santa Ana de Pusa, Seseña, Sevilleja de la Jara, Sonseca, Talavera de la Reina, Tembleque, Toledo, Torrecilla de la Jara, Totanes, Turleque, Ugena, Urda, Ventas con Peña Aguilera (Las), Villaluenga de la Sagra, Villaminaya, Villamuelas, Villanueva de Bogas, Villarejo de Montalbán, Villaseca de la Sagra, Villasequilla de Yepes, El Viso de San Juan, Yébenes (Los), Yeles, Yepes, Yuncler, Yuncillos and Yuncos.

Municipalities in the Province of Ciudad Real:

Alcoba, Anchuras, Arroba de los Montes, Cortijos (Los), El Robledo, Fernancaballero, Fontanarejo, Fuente el Fresno, Herencia, Horcajo de los Montes, Labores (Las), Luciana, Malagón, Navalpino, Navas de Estena, Picón, Piedrabuena, Porzuna, Puebla de Don Rodrigo, Puertolápice, Retuerta del Bullaque and Villarrubia de los Ojos.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The production area of olives for making protected oils is located in the Montes de Toledo range.

The Montes de Toledo are a line of low mountains with extensive flat areas in the interior.

Temperatures are fairly markedly continental.

Average annual rainfall is between 400 and 600 mm, and winter is the wettest season.

5.2. Specificity of the product:

The characteristics of the 'Montes de Toledo' monovarietal Cornicabra olive oil are as follows:

- High oleic acid and low linoleic acid content.
- High content of total polyphenols, which makes it very stable.
- From an organoleptic point of view, the oils of this variety give a very thick mouth-feel and are fruity and aromatic as well as having average values for bitterness and spiciness.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The soil and climatic conditions of the area, and the work of numerous generations of olive growers, have resulted in the natural selection of the Cornicabra variety, the best adapted to the area and the only one used in the production of 'Montes de Toledo' olive oil.

With regard to the link between the geological and soil conditions, it should be noted how the formation of soils that are generally not very fertile has again left its mark on the crop, which is subject to continuous stress, these aspects having in turn acted as a means of natural selection, leading to product differentiation.

The Cornicabra variety together with the soil and climatic conditions of the area give the oil its specific physico-chemical and organoleptic properties referred to in point 4.2.

Reference to publication of the specification:

Regional Ministry of Agriculture Decision of 15 June 2007 granting the application to amend the specification of the Protected Designation of Origin Montes de Toledo (Resolución de 15 de junio de 2007, de la Consejería de Agricultura, por la que se adopta decisión favorable sobre solicitud de modificación del pliego de condiciones de la Denominación de Origen Protegida Montes de Toledo).

Official Gazette of Castile-La Mancha (D.O.C.M.) No 142 of 6 July 2007

The specification was published as an annex to that Decision.

It can be found at:

<http://docm.jccm.es/portaldocm/verDiarioAntiguo.do?ruta=2006/07/06>

Resolución de 15 de junio de 2007, Consejería de Agricultura por la que se adopta decisión favorable sobre solicitud de modificación de pliego de condiciones de la Denominación de Origen Protegida Montes de Toledo. d.o.c.m. nº 142 de 6 de julio de 2007. pág. 18173