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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, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33**

(C/2025/1048)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 <sup>(1)</sup>.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**‘Mallorca’**

**PGI-ES-A0960-AM03**

**Date of communication: 18.11.2024**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Reduction of the total acidity limit**

Description:

The minimum total acidity has been reduced from 4,5 g/l to 3,5 g/l of tartaric acid for all categories of wine with this PGI.

This amendment affects point 2(a) of the product specification and point 4 of the Single Document.

It is a standard amendment because it does not entail 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:

Climate change is the main reason for this amendment.

According to a study carried out by the University of the Balearic Islands, temperatures during the ripening period of the grapes have increased over the last 30 years, leading to a decrease in the total acidity of the musts.

To comply with the minimum acidity requirements laid down by the product specification, the acidity has to be corrected by adding tartaric acid, but this increases the risk of tartaric instability and undesirable organoleptic defects.

By contrast, reducing the total acidity to 3,5 g/l of tartaric acid has no negative effects on the quality of the wine.

**2. Removal of the logo**

Description:

The logo has been removed. This involves the following changes to the product specification:

1. Section 8(d), which refers to the optional use of the ‘Vino de la Tierra’ logo on the wine labels, has been deleted.
2. Annex I, which contains the image and specifications of the logo, has been deleted.

This amendment does not affect the Single Document.

It is a standard amendment because it does not entail 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.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

Reasons:

The logo has been removed because its use is optional and because the results of two studies carried out on operators and consumers by the Regulatory Board show that 50 % of operators do not use the logo and 46 % of consumers are not familiar with it. Its removal from the product specification is therefore appropriate.

SINGLE DOCUMENT

1. **Name(s)**

Mallorca

2. **Geographical indication type**

PGI – protected geographical indication

3. **Categories of grapevine product**

1. 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*

CONCISE TEXTUAL DESCRIPTION

Clear wines with bold aromas typical of the grape varieties of origin.

Pale yellow to golden in colour. Aromatic wines, with predominantly fruity and/or floral aromas; balanced, full and fresh.

\* For wines with a sugar content  $\leq 5$  g/l (glucose + fructose), the sulphur dioxide content is  $\leq 200$  mg/l; if the sugar content is  $> 5$  g/l, the sulphur dioxide content is  $\leq 250$  mg/l.

\* For wines aged for more than 1 year, the maximum volatile acidity is 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength in excess of 11 %.

\* Where limits have not been specified, the legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 10,5

— Minimum total acidity: 3,5 in grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): —

2. *Rosé wine*

CONCISE TEXTUAL DESCRIPTION

Clear wines with bold aromas typical of the grape varieties of origin.

The rosé wines are pale pink to orangey pink in colour and are bright and transparent, with predominantly primary aromas.

- \* For wines with a sugar content  $\leq 5$  g/l (glucose + fructose), the sulphur dioxide content is  $\leq 200$  mg/l; if the sugar content is  $> 5$  g/l, the sulphur dioxide content is  $\leq 250$  mg/l.
- \* For wines aged for more than 1 year, the maximum volatile acidity is 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength in excess of 11 %.
- \* Where limits have not been specified, the legislation in force must be complied with.

#### General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: 3,5 in grams per litre, expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): —

### 3. *Red wine*

#### CONCISE TEXTUAL DESCRIPTION

Clear wines with bold aromas typical of the grape varieties of origin.

The red wines have an intense colour with a powerful aroma and rich tannins; the aromatic phase is characterised by the presence of red fruits. They are well rounded and full-bodied in the mouth.

- \* For wines with a sugar content  $\leq 5$  g/l (glucose + fructose), the sulphur dioxide content is  $\leq 150$  mg/l; if the sugar content is  $> 5$  g/l, the sulphur dioxide content is  $\leq 200$  mg/l.
- \* For wines aged for more than 1 year, the maximum volatile acidity is 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength in excess of 11 %.
- \* Where limits have not been specified, the legislation in force must be complied with.

#### General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: 3,5 in grams per litre, expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): —

## 5. **Winemaking practices**

### 5.1. *Specific oenological practices*

#### 1.

##### Relevant winemaking restriction

The minimum natural alcoholic strength by volume is 10 % for white varieties and 10,5 % for red varieties.

Appropriate pressure is applied to extract the must and separate it from the marc in such a way that no more than 74 litres of wine are obtained from every 100 kg of grapes.

2.

Cultivation practice

The planting density of the vineyards is a maximum of 5 500 vines per hectare.

5.2. *Maximum yields*

1. White grape varieties

11 000 kilograms of grapes per hectare

2.

81,4 hectolitres per hectare

3. Red grape varieties

10 000 kilograms of grapes per hectare

4.

74 hectolitres per hectare

6. **Demarcated geographical area**

The area for production, processing and bottling covers the whole of the island of Mallorca, in the Autonomous Community of the Balearic Islands, Spain.

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

CABERNET SAUVIGNON

CALLET

CHARDONNAY

FOGONEU

GIRÓ ROS

GORGOLASSA

MACABEO – VIURA

MALVASIA AROMÁTICA

MANTO NEGRO

MERLOT

MOLL – PRENSAL

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PARELLADA

PINOT NOIR

RIESLING

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

VIOGNIER

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

Over the years, the geographical environment has left its mark on the specific chemical and organoleptic characteristics of PGI Mallorca wine. The link with the production area has given rise to a distinctive and esteemed wine, and this has contributed to its reputation.

PGI Mallorca wine is renowned because of the importance that the production and marketing of the island's wine has had historically and still has to this day. The distinctive organoleptic characteristics of the wine have resulted in its quality being recognised and have thus led to the reputation it enjoys.

Low summer rainfall, high levels of sunshine and high temperatures cause water stress, resulting in grape yields that are relatively low, but with high winemaking potential. Of particular note are the high polyphenol content and optimum alcoholic strength, which give rise to a fruity aroma that is specific to the varieties used to make Mallorca wine.

The interaction between the human factor and the characteristics of PGI Mallorca wine is evident both in the cultivation practices and in the making of the wine, with suitable pruning and vine-training techniques being used to maintain appropriate yields. The grapes are harvested at the right time to obtain the specified alcoholic strength and the other chemical characteristics which give Mallorca wine its distinctive organoleptic characteristics.

**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:

All packages labelled with the 'Mallorca' protected geographical indication must bear an official control number issued by the control body.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Mallorca wine can be placed on the market only if it has been bottled in the place of origin, in order to safeguard the quality of the protected geographical indication, guarantee traceability and ensure control.

**Link to the product specification**

[https://www.caib.es/sites/qualitatagroalimentaria/es/vino\\_de\\_la\\_tierra\\_mallorca-675/](https://www.caib.es/sites/qualitatagroalimentaria/es/vino_de_la_tierra_mallorca-675/)