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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/2025/2240)

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

'La Mancha'

PDO-ES-A0045-AM06

Date of communication: 14 January 2025

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. IMPROVEMENTS IN THE TEXT

Description:

Several places in the specification specify that:

— young ('joven') or new ('nuevo') and traditional ('tradicional') wines include both white and red wines, fully or partially fermented in barrels

— naturally sweet ('naturalmente dulce') wines can be white or red wines

— 'roble' (oak) wines can be white or red wines

— semi-sparkling wines ('vinos de aguja') can be white, rosé or red wines.

This amendment concerns points 2.1, 2.1.1, 2.1.2, 2.1.3 and 2.1.6 of the product specification. The single document is not affected.

It 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.

Reason:

It makes the wording of the product specification clearer.

2. CHANGES TO THE LIMITS FOR ANALYTICAL CHARACTERISTICS

Description:

Point 2.1 of the specification sets the actual and total minimum limit for alcoholic strength for quality sparkling wines which had accidentally been omitted. A clerical error in point 2.1.5 concerning the minimum level of the actual alcoholic strength for these wines has been corrected to read 9 % vol. (not 10,5 % vol.).

The limits for total sugars for 'dry' and 'semi-dry' wines have been supplemented in accordance with the Community legislation in force. This was done in points 2.1.1., 2.1.2., 2.1.3., 2.1.4. and 2.1.6. The unnecessary limit on total sugar for naturally sweet traditional wines has also been removed from point 2.1.2. Points 2.1.5 and 2.1.7 have been corrected to clarify that total sugars are expressed not only as glucose and fructose but also as sucrose.

Point 2.1.1 of the specification has been amended to increase the maximum volatile acidity limits for young or new wines from 8,33 to 9,16 meq/l. These limits have been increased from 10 to 10,83 meq/l for traditional, 'roble' and semi-sparkling wines (points 2.1.2, 2.1.3 and 2.1.6).

[1] OJ L 9, 11.1.2019, p. 2.

The maximum sulphite limits have been increased to the maximum levels permitted under the relevant EU legislation for young, new or traditional wines (with the exception of naturally sweet wines for which the specific limits have been removed) and semi-sparkling wines in points 2.1.1, 2.1.2 and 2.1.6, respectively, of the product specification. This change is also made for the 'roble', 'crianza', 'reserva' and 'gran reserva' wines (points 2.1.3 and 2.1.4), but also includes limits where the wine contains 5 g/l of sugars or more. The sulphite limit has been raised from 160 g/l to 185 g/l for quality sparkling wines (point 2.1.5 of the specification).

The limit on dry extract for quality sparkling and semi-sparkling wines (points 2.1.5 and 2.1.6 of the specification) has been deleted as it is not necessary and the legislation in force does not require it to be determined.

This amendment concerns the abovementioned points of the specification and point 4 of the single document.

It 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.

Reason:

The aim is to not burden producers with unnecessary restrictions beyond what is required by the legislation.

3. ADDITION OF A NEW VARIETY

Description:

The Albariño white variety has been added.

This amendment concerns point 6 of the product specification and point 7 of the single document.

It 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.

Reason:

Having assessed its adaptation to the area and its contribution to the wine, it is considered appropriate to include it in the PDO.

4. CHANGES TO THE RULES GOVERNING PACKAGING

Description:

The regulation on the use of PET type packaging has been changed and the type of closure allowed has been established.

This amendment concerns point 8 of the product specification and does not affect the single document.

It 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.

Reason:

The aim is to improve the preservation and presentation of the protected product.

5. IMPROVEMENT OF THE SECTION ON INSPECTION

Description:

Details of the competent authority and bodies currently responsible for verifying compliance with the product specification have been entered.

This amendment concerns point 9 of the product specification and does not affect the single document.

It 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.

Reason:

Correction of information omitted in the specification.

SINGLE DOCUMENT

1. **Name(s)**

La Mancha

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

8. Semi-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. *Young and traditional white and rosé wines (apart from naturally sweet wines), and 'roble' white wines*

Low alcoholic strength. The white wines range in shade from greenish to yellow, stopping short of golden. They are bold and fruity with primary aromas, slightly acidic and balanced.

If they have spent time in barrels, their colour is yellow to golden or straw-coloured, with toasted hints against a background of vanilla and long oaky, fruity notes.

The rosé wines vary in colour from rose to salmon orange, with bold and primary aromas. They are slightly acidic, balanced and have a fruity taste.

Barrel-fermented wines have aromas and an after-taste reminiscent of the barrel.

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

* Maximum volatile acidity of the young wines: 9,16 milliequivalents per litre

* Maximum sulphites: 250 mg/l if sugar ≥5 g/l

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 10,83

— Maximum total sulphur dioxide (in milligrams per litre): 200

2. *Young and traditional red wines (except naturally sweet wines) and 'roble' red wines*

Purplish-red to pomegranate in colour, the wines are bold, fruity, with primary aromas. On tasting, they are tannic, with balanced alcohol/acidity, long and fruity. The wines that have spent time in barrels range from pomegranate to ruby. They are bold, fruity, with primary and vanilla aromas. In the mouth they are long and balanced, with touches of vanilla. With further ageing, the wines can have terracotta or terracotta-orange tints. They are long and honeyed. In the mouth, they are smooth, harmonious, round and structured. In barrel-fermented wines, aromas and after-taste are provided by the barrel.

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

* Maximum volatile acidity of the young wines: 9,16 milliequivalents per litre

* Maximum sulphites: 200 mg/l if sugar ≥5 g/l

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 10,83

— Maximum total sulphur dioxide (in milligrams per litre): 150

3. *Naturally sweet traditional white and red wines*

Consistent with the dry [sic] in the whites and ranging from garnet to tawny in the reds. Intensely aromatic, reminiscent of fruit and/or jams, balanced and full-bodied.

* The maximum total alcoholic strength and maximum sulphite content must be 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): 13

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

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

4. *White and red wine called 'crianza', 'reserva' and 'gran reserva'*

The white wines range from straw-coloured to golden with different levels of intensity depending on age. Woody and toasted aromas. Balanced. The red wines range from garnet red to terracotta depending on age. With age, the aromas shift from fruity to woody and/or toasted. In the mouth they are balanced and full-bodied.

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

* The minimum actual alcoholic strength is 9 % vol. for white and rosé wines and 11,5 % vol. for red wines.

* Maximum volatile acidity expressed as acetic acid: 12,50 meq/l for 'crianza' wines and 16,66 meq/l for 'reserva' and 'gran reserva' wines. The volatile acidity expressed as acetic acid may be exceeded by 1 meq/l for each degree of alcohol exceeding 12 % vol., up to a maximum of 20 meq/l for red wines and 18 meq/l for white wines.

* Maximum sulphite content: White wines: 200 if sugar < 5 g/l; and 250 if ≥ 5 g/l. Red wines: 150 if sugar < 5 g/l; and 200 if ≥ 5 g/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

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

5. *Quality sparkling wine*

The sparkling white wines vary in shade from pale to golden and bright, while the rosés are pale pink. The bubbles are small and persistent. The aromas are clean and fruity. On tasting, they are broad and balanced.

* The maximum total alcoholic strength must be 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 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 11,66

— Maximum total sulphur dioxide (in milligrams per litre): 185

6. *Semi-sparkling wine*

The semi-sparkling wines can be white wines with different yellow tints, rosés in different shades of pink and red wines with a purplish-red colour. To the nose, the white wines present primary aromas, while the rosés and reds present intense aromas reminiscent of red fruits. They are broad and balanced wines, with prominent carbon dioxide.

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

* Minimum actual alcoholic strength: 9 % vol. for white and rosé wines and 11,5 % vol. for red wines.

* Maximum sulphite content: white and rosé wines: 200 if sugar < 5 g/l; and 250 if ≥ 5 g/l. Red wines: 150 if sugar < 5 g/l; and 200 if ≥ 5 g/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 10,83

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

The white, rosé and red wines covered [by this PDO] must be made exclusively from the permitted varieties. Blending white wine and red grape varieties is not permitted.

The maximum conversion rate is 74 litres of wine for every 100 kilogrammes of grapes harvested.

The white and rosé wines are made by crushing the bunches and draining using the static or dynamic system. They may be macerated beforehand for the extraction of aromas and colour, the must being fermented at a maximum temperature of 22 °C.

The red wines must be fermented with the skins for at least 3 days at a maximum temperature of 28 °C.

5.2. *Maximum yields*

1. Gobelet-trained vineyards

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

2. Trellised vineyards

13 000 kilograms of grapes per hectare

96,2 hectolitres per hectare

6. **Demarcated geographical area**

La Mancha is a natural and historic region located in the Autonomous Community of Castile-La Mancha, in the centre of Spain. It covers the northern part of the province of Albacete, the southern and south-western part of Ciudad Real, the eastern part of Toledo and the south-western part of the province of Cuenca.

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

AIRÉN

ALBARIÑO

BOBAL

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA TINTA

GARNACHA TINTORERA

GEWÜRZTRAMINER

GRACIANO

MACABEO - VIURA

MALBEC

MENCÍA

MERLOT

MONASTRELL

MORAVIA DULCE - CRUDIJERA

MUSCAT OF ALEXANDRIA

MOSCATEL DE GRANO MENUDO

PARELLADA

PEDRO XIMENEZ

PETIT VERDOT

PINOT NOIR

RIESLING

SAUVIGNON BLANC

SYRAH

TEMPRANILLO - CENCIBEL

TORRONTÉS

VERDEJO

VIOGNIER

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

8.1. *Wine*

The soil composition of the Manchegan plain is a product of the Miocene sedimentation of limestone, marl and sand, giving earth of a brown or reddish-brown colour. Indeed, the abundance of limestone soils in La Mancha makes the area ideal for producing full-bodied red wines, suitable for maturing, while the sandy limestone confers a pleasing strength on the wine.

The lack of rainfall (300 to 350 mm annually) and the high exposure to sunlight (3 000 hours of sun) produce intensely coloured wines in which aromatic intensity is given a clear boost.

The average vineyard yield is low, which also helps to give the wines an excellent balance.

8.2. *Semi-sparkling wine*

The extreme continental climate, the composition of the reddish-brown soil and the high temperatures create the fruity aromas and tints in the semi-sparkling wines. The wines described in the section on wine are used to produce these wines. Therefore, the content of that section also applies to these wines.

8.3. *Quality sparkling wine*

The geographical environment enables cultivation of the varieties laid down in the specification, which give the wines breadth and balance. Similarly, the lack of rainfall and hours of sunlight produce a natural alcoholic strength enabling the production of wines with the established levels of alcoholic strength. For the production of the sparkling wines, the wines mentioned in the section on wine are used as base wine. Therefore, the content of that section also applies to the sparkling wines.

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:

In order for a specific, single grape variety to be mentioned, at least 85 % of the grapes used must be of that variety, which must be shown in the winery records.

The quality sparkling wines of the La Mancha PDO can use the terms ‘Premium’ and ‘Reserva’ on their labels.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Packaging must take place within the demarcated production area. Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. Bottling within the production area allows direct control of the packaging operation and avoids possible transport risks such as oxidation and heat stress, which would deteriorate the wines' physico-chemical and organoleptic characteristics and affect their stability.

Link to the product specification

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