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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/2025/297)

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

**'Navarra'**

**PDO-ES-A0127-AM04**

**Date of communication: 11.10.2024**

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

**1. The production practices and restrictions for rosé wines have been amended**

Description:

Pressing and bleeding techniques have been included as production practices for rosé wine. The percentage of red-skinned grape varieties used to make rosé wines has been reduced from 100 % to 85 %.

Point 3.3.b(b) of the product specification and point 5.1.2 of the single document have been amended.

This is a standard amendment because it does not change the essential characteristics of the product, namely 'Navarra' PDO wine, which result from the combination of natural and human factors. It does not negate the link with the geographical area, nor does it constitute any of the other changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reasons:

The purpose is to also authorise the use of the pressing technique for making rosé wine. Allowing wineries to use this system to produce lighter and more versatile wines would make it easier for them to adapt their rosé production to the market trends that call for cooler and less dense wines. Introducing the requirement for at least 85 % of the grapes used to be from red-skinned varieties is also necessary to allow wineries to use up to 15 % grapes from white-skinned varieties to produce longer-lasting, more acidic wines, which is the consumption trend we are seeing on the market.

**2. The maximum yield for rosé wine has been amended**

Description:

The maximum yield of 32 hectolitres per hectare is limited to the production of rosé wine using the technique of bleeding the must of red-skinned grape varieties.

Point 5 of the product specification and point 5.2 of the single document have been amended.

This is a standard amendment because it does not change the essential characteristics of the product, namely 'Navarra' PDO wine, which result from the combination of natural and human factors. It does not negate the link with the geographical area, nor does it constitute any of the other changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

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

Reasons:

This amendment is linked to the amendment of point 3.3.b(b). It makes clear that, following the proposed amendment, the maximum yield laid down for rosé wine in point 5 of the product specification refers exclusively to production using the technique of bleeding the must of red-skinned grapes. This is considered necessary to maintain the tradition of producing rosé wines from Navarre by means of the bleeding technique, which is the typical method of production.

### 3. Introduction of new varieties

Description:

The following grape varieties used to make the wines have been added to the product specification: GARNACHA ROJA – GARNACHA GRIS and ONECA.

Point 6 and the first paragraph of point 7.c of the product specification (mentioning the new varieties in the link with the geographical area) and point 7 of the single document have been amended.

This is a standard amendment because it does not change the essential characteristics of the product, namely 'Navarra' PDO wine, which result from the combination of natural and human factors. It does not negate the link with the geographical area, nor does it constitute any of the other changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications.

Reasons:

These are varieties that have traditionally been grown in the area. They were located by a group of researchers from the Viticulture and Oenology Section (EVENA) of the Government of Navarre in their work surveying singular strains in Navarre ('Cepas Singular de Navarra'), undertaken in the vineyards of Navarre since 2004, as part of the work on collecting wine-growing material 'Cepas Singular de Navarra-Vinos Old-Vidaos', which the EVENA began in 2004 and which was first assessed by the Murcia institute of agricultural and environmental research and development [*Instituto Murciano de Investigación y Desarrollo Agrario y Medioambiental - IMIDA*], an essential step for registering a variety in the register of commercial varieties [*Registro de Variedades Comerciales - RVC*]. Subsequent more in-depth analyses carried out as part of the INIA RF2012-00027-C5-02 project to document, characterise and rationalise grape germplasm surveyed and preserved in Spain and create a nuclear collection ('Documentación, caracterización y racionalización del germoplasma de vid prospectado y conservado en España. Creación de una colección nuclear') confirmed the genotypic singularity of the Garnacha Roja-Garnacha Gris and Oneca varieties.

The process for registering the Oneca variety began once it had been characterised, and it was finally included in the list of wine grape varieties authorised in Navarre, as listed in Royal Decree 526/2023 of 20 June 2023, by virtue of Orders APA/228/2022 and APA/588/2022, published in the Official State Gazette in March and June 2022 (Royal Decree 170/2011). The Garnacha Roja-Garnacha Gris variety was already included in the list of grape varieties of the Autonomous Community of Navarre in accordance with Annex XXI to Royal Decree 1338/2018 of 29 October 2018 regulating wine production potential (BOE of 30 October 2018).

An analysis of the wines that include these varieties has shown that the distinctive character of 'Navarre' PDO wines is retained and that the wines possess quality characteristics that are noteworthy from an oenological point of view and must not be lost.

#### SINGLE DOCUMENT

#### 1. Name(s)

Navarra

#### 2. Geographical indication type

PDO – Protected Designation of Origin

### 3. Categories of grapevine product

1. Wine
3. Liqueur 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*

#### BRIEF WRITTEN DESCRIPTION

Pale yellow to golden yellow in colour, clear and brilliant. Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones. In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

\* If the residual sugars exceed 5 g/l the sulphur dioxide content must be less than or equal to 300 g/l. Any analytical limits not covered will comply with existing EU legislation.

#### General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 12,5
- Maximum total sulphur dioxide (in milligrams per litre): 190

2. *Wood-aged white wine (fermented in barrel, Crianza, Reserva, Gran Reserva)*

#### BRIEF WRITTEN DESCRIPTION

Straw yellow to golden yellow in colour, with amber tints, clear and brilliant. Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones. In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

If the residual sugar content is greater than 5g/l the sulphur dioxide contents will be equal to or less than 300 g/l.

Any analytical limits not covered will comply with existing EU legislation.

#### General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 15
- Maximum total sulphur dioxide (in milligrams per litre): 190

3. *White wine made from Botrytis-infected grapes*

BRIEF WRITTEN DESCRIPTION

Pale yellow to golden yellow in colour, with amber tints, clear and brilliant. Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones. In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

The volatile acidity increases by 1 meq/l for each degree of natural actual strength in excess of 10 % by volume.

Any analytical limits not covered will comply with existing EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 13
- Maximum total sulphur dioxide (in milligrams per litre): 190

4. *Rosé wine*

BRIEF WRITTEN DESCRIPTION

Pinkish in colour, clear and brilliant. Medium to high intensity aroma, with no defects and red and black fruit and/or floral aromas. In the mouth, it is balanced and with well-integrated acidity, with a red and black fruit and/or sweet retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

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): 12,5
- Maximum total sulphur dioxide (in milligrams per litre): 190

5. *Wood-aged rosé wine (fermented in barrel, Reserva)*

BRIEF WRITTEN DESCRIPTION

Pinkish in colour, clear and brilliant. Medium to high intensity aroma, with no defects and red and black fruit and/or woody aromas. In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

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): 15
- Maximum total sulphur dioxide (in milligrams per litre): 190

6. *Red wine*

## BRIEF WRITTEN DESCRIPTION

Purple to ruby red in colour, limpid and brilliant. Medium to high intensity aroma, with no defects and fruity and/or woody tones. In the mouth, it is balanced and with medium body, with a fruity and/or woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

## General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 12,5
- Maximum total sulphur dioxide (in milligrams per litre): 140

7. *Wood-aged red wine (Roble, Crianza, Reserva or Gran Reserva)*

## BRIEF WRITTEN DESCRIPTION

Purple-red to red with russet tints in colour, clear and brilliant. Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones.. In the mouth, it is balanced, with medium to full body, a woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

## General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): 16,67
- Maximum total sulphur dioxide (in milligrams per litre): 140

8. *Liqueur wine*

## BRIEF WRITTEN DESCRIPTION

In whites: pale yellow to mahogany brown, clear and brilliant. In reds: Purple-red to red with russet tones, clear and brilliant. Aroma with high intensity, without defects, with ripe or raisined fruity notes. In the mouth, it is balanced, with medium to full body, a retronasal aroma of ripe or raisined fruit and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

## General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 15
- Minimum total acidity: in milliequivalents per litre
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): 190

## 5. **Wine-making practices**

### 5.1. *Specific oenological practices*

#### 1. Cultivation practice

The density of plantation will be at least 2 400 stocks per hectare.

Irrigation is authorised in the vineyard, using localised systems. Non-localised irrigation systems (irrigation by flooding, sprinkler irrigation) are authorised until 8 August each year.

#### 2. Specific oenological practice

White: only white grapes. Cold maceration is permitted.

Rosés: the grape must has to be obtained using the bleeding technique or the pressing technique. the maximum authorised volume of must obtained by bleeding will be 40 litres for each 100 kilograms of grapes. At least 85 % of the grapes used must be red-skinned varieties.

Reds: only red grapes. Rosé may be blended with or added to the following year's red wine, as long as the percentage of rosé does not exceed 15 % of the total resulting capacity.

Liqueur wines: The addition of wine alcohol of  $\geq 96$  % vol., or of a mixture containing this and must, fermenting must, or wine, from Moscatel de Grano Menudo or Garnacha Tinta and Blanca with a natural alcoholic degree of  $> 12$  % vol. Where these are aged, must concentrated by direct heat, Moscatel de Grano Menudo and/or Garnacha Tinta and/or Blanca may be added.

#### 3. Restriction relating to winemaking

For the preparation of wines covered by the PDO the use of continuous presses remains prohibited.

Ageing shall begin on 1 October in the same year as the harvest.

### 5.2. *Maximum yields*

#### 1. White varieties

9 200 kilograms of grapes per hectare

64,40 hectolitres per hectare

#### 2. Red varieties

8 000 kilograms of grapes per hectare

56 hectolitres per hectare

#### 3. Rosé wine made using the bleeding technique

32 hectolitres per hectare

## 6. **Demarcated geographical area**

Municipalities:

District I: None

District II: Lumbier, Lónguida, Romanzado and Urraul Bajo and Urraul Alto.

District III: Obanos, Añorbe, Muruzabal, Tiebas-Muruarte de Reta, Adios, Legarda, Uterga, Guirguillano, Puente la Reina, Artazu, Echauri, Ucar, Tirapu, Vidaurreta, Enériz, Cizur.

District IV: all of the municipalities apart from Genevilla, Cabredo, Marañón, Aras, Bargota, Viana, Aguilar de Codes, Zuñiga, Etayo, Ancín, Salinas de Oro, Lezaún and Abárzuza.

District V: all of the municipalities apart from Petilla de Aragón.

District VI: all apart from Mendavia, San Arian, Azagra, Andosilla and Sartaguda.

District VII: all apart from Cortes, Cabanillas, Fustiñana, Fontellas, Ribaforada and Buñuel.

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

ALARIJE - MALVASÍA RIOJANA

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA ROJA - GARNACHA GRIS

GARNACHA TINTA

GRACIANO

MACABEO - VIURA

MAZUELA - MAZUELO

MERLOT

MOSCATEL DE GRANO MENUDO

ONECA

PINOT NOIR

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

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

8.1. *Wine*

The area covered by the 'Navarra' PDO is located in a geographical area to the north of the Iberian Peninsula which is ideal for the cultivation of the vine. The climate is Mediterranean with an Atlantic influence in the north-western region, with a cold and dry wind prevailing across the whole area. The average precipitation is between 400 and 500 mm. The soils have high levels of limestone, average levels of stoniness, and a clay-loam texture.

This geographical environment provides wines with medium-to-high acidity, with organoleptic sensations of freshness and a balanced taste and a certain mineral nature as a result of the typology of the soils.

8.2. *Liqueur wine*

The wines are essentially produced using the Moscatel de Grano Menudo and Garnacha Tinta and Blanca varieties, which are native to Navarre and characterised by a high sugar content, roundness and unctuousness, with aromas of raisined grapes and a good balance between sweet and acid flavours. This high taste density is the result of specific climatic conditions characterised by a very dry climate, high temperatures during the growing period, low precipitation and a permanent water deficit.

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 typographic characters used to indicate the name of the PDO may not under any circumstances be less than 3 mm or more than 9 mm in height and must be clear, legible, indelible and not excessively thick, and the indication may not take up more than half of the total width of the label.

The logo of the PDO is obligatory and may not be less than 8 mm or more than 11 mm in diameter.

**Link to the product specification**

<https://www.navarra.es/es/agricultura-y-ganaderia/calidad%20agroalimentaria/denominaciones-de-origen-protegidas#tab-5>

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