



C/2025/3208

11.6.2025

**Publication of the communication of an approved standard amendment to a product specification of
a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation
(EU) 2025/27 ⁽¹⁾**

(C/2025/3208)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Jumilla'

PDO-ES-A0109-AM08 – 12.03.2025

1. Name of product

'Jumilla'

2. Geographical Indication type

- ☒ Protected Designation of Origin (PDO)
☐ Protected Geographical Indication (PGI)
☐ Geographical indication (GI)

3. Sector

- ☐ Agricultural products
☒ Wines
☐ Spirit drinks

4. Country to which the geographical area belongs

Spain

5. Member State authority communicating the standard amendment

Ministry of Agriculture, Fisheries and Food.

6. Qualification as standard amendment

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.

7. Description of the approved standard amendment(s)

1. REMOVAL OF A TERM FROM THE LABELLING

Description

The following term has been removed from the labelling rules: 'Pie franco'.

This amendment concerns point 8.b.v of the product specification and point 9 of the single document.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Reason

Removal of this term from the labelling is requested because there is uncertainty and a lack of legal security regarding the application of this rule, how it should be monitored, and how a dedicated register of vineyards planted with ungrafted vines would be managed. Most importantly of all, legal loopholes have been discovered regarding the planting of such vines in future. This could lead to disputes within the Jumilla PDO and outside of it.

Furthermore, this rule is unique in Spain, which could be detrimental and disadvantageous to the wine growers and wineries of the Jumilla PDO when compared with other wine-producing regions. It could also represent a restriction on current and future marketing of wines made from vines of this type.

SINGLE DOCUMENT

1. **Name(s)**

Jumilla

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

a. 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)**5. **White wines (Jumilla Monastrell, Jumilla and Jumilla Dulce)**

BRIEF WRITTEN DESCRIPTION

Appearance: ranging from steely to topaz. Bright. Aroma: white fruit (red fruit in the case of *blanc de noirs* wines). The sweet wines may have dried fruit notes. In the mouth: balance of acidity and sweetness. In the sweet wines, sweetness predominates over acidity.

* Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics

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

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

— 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): —

6. **Rosé wines (Jumilla and Jumilla Monastrell)**

BRIEF WRITTEN DESCRIPTION

Appearance: colour ranging from raspberry-pink to onion skin. Bright. Aroma: red fruit. The sweet wines may have dried fruit notes. In the mouth: balanced acidity. In the sweet wines, sweetness predominates over acidity.

* Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- 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): —

7. **Rosé wines (Jumilla Dulce)**

BRIEF WRITTEN DESCRIPTION

Appearance: colour ranging from raspberry-pink to onion skin. Bright. Aroma: red fruit. The sweet wines may have dried fruit notes. In the mouth: balanced acidity. In the sweet wines, sweetness predominates over acidity.

* Analytical requirements not included in the table are in accordance with EU wine legislation in force.

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

8. **Red wines (Jumilla Monastrell, Jumilla and Jumilla Dulce)**

BRIEF WRITTEN DESCRIPTION

Appearance: colour ranging from violet-blue to brick-red, sweet wines may develop an ochre shade. Bright. Aroma: red fruit. Black fruit. The sweet wines have dried fruit notes. In the mouth: balanced acidity. Tannic. In the sweet wines, sweetness predominates over acidity.

* Analytical requirements not included in the table are in accordance with EU wine legislation in force.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- 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): —

9. **Liqueur wines (Tinto Monastrell)**

BRIEF WRITTEN DESCRIPTION

Appearance: colour ranging from violet-blue to ochre. Bright. Aroma: black fruit. Dried fruit. In the mouth: sweetness predominates over acidity. Tannic.

* Analytical requirements not included in the table are in accordance with EU wine legislation in force.

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): —

10. **Wine-making practices**

a. *Specific oenological practices*

1. Cultivation method

Vineyards covered by the 'Jumilla' protected designation of origin can be subject to extensive cultivation or intensive cultivation methods.

- Extensive cultivation: for vineyards in which, for reasons of terrain, altitude, rainfall and other environmental factors, planting density complies with the following agricultural parameters: maximum 1 900 plants per hectare and minimum 1 100 plants per hectare.
- Intensive cultivation: for vineyards which, again according to environmental conditions, comply with the following agricultural parameters: planting density between 3 350 and 1 500 plants per hectare.

2. Specific oenological practice

In pressing, the must and wine are subject to pressures giving a maximum yield that, following transformation, cannot exceed 74 litres of finished wine per 100 kilograms of grapes.

For the purpose of calculating the ageing processes, the first day of October of each year is taken as the start.

3. Relevant restriction on making the wines

For wines covered by the Jumilla PDO of the types Jumilla and Jumilla Monastrell, there must be compliance with the following proportions of authorised grape varieties, according to wine type:

- Red wines: at least 95 % of the grapes used in each wine must be grapes of the varieties Monastrell, Garnacha Tintorera, Cencibel, Cabernet Sauvignon, Garnacha, Merlot, Syrah and Petit Verdot.
- Rosé wines: at least 50 % of the grapes used in each wine must be grapes of the varieties Monastrell, Garnacha Tintorera, Cencibel, Cabernet Sauvignon, Garnacha, Merlot, Syrah and Petit Verdot.

- White wines: can be made in two ways:
 - at least 85 % of the grapes used in each wine must be grapes of the varieties Airén, Macabeo, Pedro Ximénez, Malvasía, Chardonnay, Sauvignon Blanc, Moscatel de grano menudo, Verdejo, Merseguera and Viognier;
 - as *blanc de noirs* wines, made entirely and exclusively from the authorised red varieties. The labelling of such wines must include the term 'Blanc de noirs' or equivalent.

b. *Maximum yields*

1. Widely cultivated red varieties
 - 5 000 kilograms of grapes per hectare
 - 37 hectolitres per hectare
2. Widely cultivated white varieties
 - 5 625 kilograms of grapes per hectare
 - 41,62 hectolitres per hectare
3. Intensive cultivation
 - 8 750 kilograms of grapes per hectare
 - 64,75 hectolitres per hectare

11. **Demarcated geographical area**

The production area for wines covered by the protected designation of origin 'Jumilla' comprises land situated within the municipalities of Jumilla, in the province of Murcia, and Fuentealamo, Albatana, Ontur, Hellín, Tobarra and Montealegre del Castillo in the province of Albacete.

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

AIREN
 CABERNET SAUVIGNON
 CHARDONNAY
 GARNACHA TINTA
 GARNACHA TINTORERA
 MACABEO – VIURA
 MALVASIA AROMÁTICA – MALVASÍA SITGES
 MERLOT
 MERSEGUERA
 MONASTRELL
 MOSCATEL DE GRANO MENUDO
 PEDRO XIMENEZ
 PETIT VERDOT
 SAUVIGNON BLANC
 SYRAH
 TEMPRANILLO – CENCIBEL
 VERDEJO
 VIOGNIER

13. Description of the link(s)

a. *Wine*

The most important grape is Monastrell, a very hardy variety that is perfectly adapted to the harsh conditions of the area, with its drought, very hot summers and spring frosts. It produces full bodied, fleshy wines, rich in alcohol and acidity with highly characteristic aromas of ripe fruit and a well-integrated astringency.

The other authorised varieties perfectly complement Monastrell, stabilising the colour and adding acidity and ageing capacity, as well as harmonising the aromas perfectly.

b. *Liqueur wines*

These wines are made from Monastrell, a variety which gives them colour intensity ranging from medium to very high, potentially almost opaque, as a result of the high temperatures characteristic of the area.

14. Essential further conditions (packaging, labelling, other requirements)

Labelling

Legal framework

In national legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin must appear prominently on the labels, in a font that must be a minimum of 3 millimetres and a maximum of 20 millimetres in height. This maximum height must also be smaller than the size of the trade mark.

The name must appear next to the words 'Denominación de Origen Protegida' [protected designation of origin] or 'Denominación de Origen' [designation of origin], which must be in a font of a minimum of 2 millimetres in height, but which must always be smaller than the accompanying name of the PDO.

The term 'Viña vieja' is subject to rules ensuring that it can only be used for wines complying with the following requirements: at least 85 % of the grapes used to make the wines come from vineyards that are at least 30 years old, for which there must be documentary proof from vineyard registers.

The inspection body can carry out the necessary checks during audits on wineries or where considered necessary.

It is forbidden to use any wording, expressions or terms in the labelling, presentation or publicity which could give the impression that wine comes from old vines when in fact it does not comply with the requirements laid down for the use of this term.

Other references will be those laid down in the general legislation on wine labelling, and in the specific rules and regulations on labelling established by the Regulatory Board and currently in force.

Packaging must include quality seals, front/back labels or numbered labels issued by the Regulatory Board. These must be affixed by the winery and be visible on the packaging in a way that prevents their re-use.

Transporting wines

Legal framework

For an organisation that manages PDOs/PGIs, when thus provided for by Member States.

Type of further condition

Packaging within the demarcated geographical area

Description of the condition

The protected wine must be packaged exclusively in facilities located within the production area of PDO Jumilla.

In order to ensure appropriate use of the PDO, all protected wines must be dispatched in the packaging.

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 wine-making practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. Furthermore, in many cases, a period of bottle ageing is necessary in order to round out the finished wine. In addition, it is clear that transport over long distances or for prolonged periods increases the risk of alterations to the product, such as oxidation or temperature changes, which adversely affect the quality. Therefore, in order to preserve the quality of the wine, it is necessary to bottle it within the demarcated area of the PDO.

The control body is appointed by the competent Spanish authority and accredited by the National Accreditation Body under ISO 17065 on product certification. In the case of bulk volumes dispatched to operators outside the demarcated area, the control body can only guarantee origin and compliance with the Jumilla PDO up to the point of dispatch. However, for reasons of logistics and cost, the control body cannot operate in destination countries where, in practice, the national competent authorities do not carry out controls either. Some 75 % of consignments in bulk go to third countries. Consequently, the control body does not know how these wines are placed on the market. What it does know is that the bottles do not display the secondary label or numbered seal as required since there are no requests for these from the bottling operations. This means that there should not be bottling operations involving the Jumilla PDO outside of the demarcated area. Therefore, in order to guarantee the origin and to safeguard control, it is necessary for all the wine to be bottled within the demarcated area.

Link to the product specification

https://www.mapa.gob.es/es/alimentacion/temas/calidad-diferenciada/dop-igp/htm/DOP_Jumilla.aspx
