



C/2025/510

28.1.2025

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/2025/510)

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

‘Los Balagueses’

PDO-ES-A0941-AM02

Date of communication: 29 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. AMENDMENT TO ANALYTICAL PARAMETERS

Description:

The requirement for limits in certain parameters has been deleted, and the tolerances in other parameters have been changed.

Point 2(a) of the specification and point 4 of the single document have been amended.

It is a standard amendment as it does not amend the name, the use of the name or the product category, nor does it risk voiding the link or involving new marketing restrictions, as it is not included within the conditions for Union amendments referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

The amendment to the analytical parameters of the wines produced under the ‘Los Balagueses’ PDO is justified for these reasons:

1. There has been a change in both abiotic and biotic factors caused by climate change during the last 10 years. These factors are becoming more varied compared to when the application was made in 2009, based on climate records of some 5 years earlier. There was no knowledge of the circumstances of climate change at that time. Moreover, at that time, the analytical parameters were more regular.

At present the climate has notably changed, resulting in some very hot and other cooler harvests during the ripening period. For this reason, there are parameters that must be removed, such as pH, reducing sugars, total polyphenol index (TPI), and colour intensity.

Such parameters, as explained above, are not currently significant when producing an expression of an estate such as the Pago de los Balagueses. For this reason, only parameters that express a place and an essence have been retained, with appropriate tolerances for this change in climate. These parameters are: alcoholic strength which expresses a product of a given origin; total acidity which is the backbone of a product such as wine; and volatile acidity which denotes a wine without defects. However, a phrase has been added at the end of the tables of analytical parameters, which indicates that, for any limits not covered, current legislation will apply.

The closest meteorological station to the area is the Valencian Institute for Agricultural Research (IVIA). A significant variation has been observed in its data records during the last 10 years. A clear trend in the increase in both the average temperature and the minimum temperatures has been seen in recent years. The hours of cold have also reduced when compared to the first few years.

^(¹) OJ L 9, 11.1.2019, p. 2.

This variation in climate factors affects the analytical parameters with regard to agriculture and wine-growing. With this adjustment to the intended parameters, the essence of a PDO is conserved by removing other parameters that relate more to a type of production.

2. Variation in consumer trends accounts for the removal of certain parameters such as the total sulphur dioxide, given that consumers increasingly want wines without added sulphates or with very low levels, as it is an allergen subject to EU rules. Currently, production techniques allow this type of wine to be made without adding this allergen.

The use of parameters such as total polyphenol index (TPI) and colour intensity (CI) is in decline as new consumers prefer lighter wines with fewer tannins influencing the colour of the wines. This makes it no longer an important factor when producing the current wines, nor will it be for future wines.

The pH has been omitted as it is associated with the parameter of total acidity expressed as tartaric acid, which we have maintained.

2. REMOVAL OF THE WORD 'CRIANZA' FROM THE DESCRIPTION OF THE RED WINES

Description:

The term 'crianza' has been removed from the red wines.

This amendment concerns Point 2(b) of the product specification and does not affect the single document.

This is a standard amendment, as it is not included in any of the conditions for Union amendments referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

In the original product specification the word 'crianza' was included as a means of informing the consumer about the maturing of red wines in barrels. That is, the word was used in relation to aged wines. However, the same word is also a traditional term subject to rules with the minimum requirement of ageing for 2 years before being released onto the market. The term 'crianza' has therefore been removed from the product specification as it could be misunderstood as having the second meaning.

This PDO does not use the traditional term 'crianza' as the wine is only aged in barrels for the time that is considered necessary, not necessarily for 2 years.

3. CHANGES IN THE WINE TYPES

Description:

The wine type 'Vino tinto "crianza" (Garnacha tintorera, Tempranillo and Merlot)' has been removed and the following have been added: 'Vino tinto (Bobal)' and 'Vino blanco (Tardana)'.

This amendment concerns Point 2(b) of the product specification and does not affect the single document.

This is a standard amendment to the product specification, as it is not included in any of the conditions for Union amendments referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

The grape varieties 'Bobal' and 'Tardana' have been added to the product specification, and therefore the descriptions of the mono-varietal wines made of these varieties have also been added.

In addition, the organoleptic description of the multivarietal wine made of Garnacha Tintorera, Tempranillo and Merlot has been removed, as it is duplicated in the description of the multivarietal wine made of Merlot, Garnacha Tintorera and Tempranillo.

4. VARIATION IN GRAPE YIELDS AND WINE EXTRACTION

Description:

An extraction yield above 70 % has been included and the limits on maximum yields per hectare have been increased: from 7 500 to 7 950 kg/ha, for the red wines; and from 9 000 to 10 000 kg/ha, for the white wines.

Points 3 and 5 of the product specification and point 5 of the single document have been amended accordingly.

As the purpose is to maintain or increase the quality and characteristics of the product, this is a standard amendment to the product specification, as it is not included in any of the conditions for Union amendment referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

There have been technological improvements with better pressing, without so many atmospheres of pressure, because the winery has invested in a state-of-the-art pneumatic press. This results in higher extraction yields with increasing quality, making it necessary to change the yields per hectare.

The improvements in obtaining water through the investment in solar panels in order to make viticulture more sustainable, and eliminate the use of fossil fuels to generate electricity, have contributed to the increase in production within the quality parameters defined in the 'Pago' (estate).

5. EXPANSION OF THE DEMARCATED AREA

Description:

Adjacent parcels of similar characteristics have been added. At present 'Los Balagueses' consists of polygon 127, parcel 372, and areas (4, 9, 34 and 35), and parcel 57, areas (15, 2, 46, 95). The intention is to include areas (23, 11, 97, 7, 8, 99 and 1) of parcel 57.

Point 4 of the product specification and point 6 of the single document have been amended.

The expansion of the vineyard in the Pago de los Balagueses is also considered a standard amendment within Article 24(4) of Regulation (EU) 2024/1143, as it does not alter the link.

Reasons:

The intention is to add various areas adjacent to the demarcated area that appear in the product specification so that they form part of the 'Los Balagueses' PDO.

The proposed areas for expansion are located next to the parcels that currently make up the PDO, which shows that the conditions and factors that affect these areas are the same.

6. ADDITION OF NEW GRAPE VARIETIES

Description:

The red variety 'Bobal' and the white variety 'Tardana' have been introduced.

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

This is a standard amendment to the product specification, as it is not included in any of the conditions for Union amendments referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

It is due to the extension of the demarcated area. The varieties Bobal and Tardana have a longer cycle to tackle expected variations caused by climate change and achieve balance in the wines, which have achieved such international reputation. They are indigenous grape varieties of Valencia and are increasingly in demand in the current market.

7. UPDATE OF CERTAIN INFORMATION

Description:

In Section 8(b) of the specification, the references to the legislation in force have been updated. And in Section 9 the contact details have also been updated for the competent authority and the delegated inspection body.

This amendment concerns Section 8(b) and 9 of the product specification and does not affect that single document.

This is a standard amendment to the product specification, as it is not included in any of the conditions for Union amendments referred to in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

Reasons:

The amendment to other aspects of the product specification has been used as an opportunity to make these improvements.

SINGLE DOCUMENT

1. **Name(s)**

Los Balagueses

2. **Geographical indication type**

PDO – Protected Designation of Origin

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. *Red wine*

BRIEF WRITTEN DESCRIPTION

Intense colour, cherry red. Intense notes of ripe grapes, blackberry, raspberry and plum in harmony with undergrowth and oaky character. In the mouth it is well structured but velvety, ripe tannins with a long and fresh finish.

For limits that have not been covered, the legislation in force must be complied with.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 13,5
- Minimum total acidity: 5 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 10
- Maximum total sulphur dioxide (in milligrams per litre): —

2. *White wine*

BRIEF WRITTEN DESCRIPTION

Clear, bright, straw yellow. On the nose it is fresh, with aromas of white and exotic fruit, pineapple, mango. On the palate it has a good structure, fat, long finish and fresh.

For limits that have not been covered, the legislation in force must be complied with.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 6 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 8,3
- Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

Extraction yield: > 70 %

5.2. *Maximum yields*

1. Red grape varieties

7 950 kg of grapes per hectare

68 hectolitres per hectare

2. White grape varieties

10 000 kg of grapes per hectare

75 hectolitres per hectare

6. **Demarcated geographical area**

The production area for wines covered is located in the municipality of Requena, distributed as below: Polygon 127, parcel 372 and areas (4, 9, 34 and 35), parcel 57, areas (15, 2, 46, 95) and areas (23, 11, 97, 7, 8, 99 and 1).

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

BOBAL

CHARDONNAY

GARNACHA TINTORERA

MERLOT

PLANTA NOVA - TARDANA

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

8. Description of the links(s)

The vineyard is located on a slope which, in addition to facilitating water drainage and contributing to the development of deep roots, optimises the exposure of the plants to the sun. This is favourable to the ripening of the grapes and to higher production of polyphenols, which subsequently contribute to the colour and body of the wines. The natural environment, with the woodland vegetation that surrounds the land, supports organic vine cultivation. It is a source of diverse microfauna that facilitate pollination, help soil aeration, and contribute to regulating vine and grape predators without the use of pesticides. The vegetation that surrounds the parcels is a natural barrier.

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

—

Link to the product specification

<https://breu.gva.es/b/SpOpz2Spgq>