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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/2025/954)

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

'Granada'

PDO-ES-A1475-AM04

Date of communication: 18 November 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Improved wording concerning labelling

Description:

The wording has been improved to state that the protected name 'Granada', in the form and with at least the other compulsory particulars laid down in the applicable legislation, must feature prominently on the labels of bottled wines. In the case of wine made from overripe grapes, the words 'naturalmente dulce' [naturally sweet] or 'vendimia tarde' [late harvest] must be included.

The amendment affects Section H.2 of the specification, 'Specific labelling and packaging rules', and Section 9 of the single document, 'Essential further conditions'.

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:

To avoid misinterpretation.

SINGLE DOCUMENT

1. **Name(s)**

Granada

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
16. Wine from overripe grapes

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

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 wines and rosé wines*

CONCISE TEXTUAL DESCRIPTION

White wines: Appearance: The wine's appearance must be clean and clear, ranging from greenish yellow to amber yellow, encompassing the full range of yellows depending on the type of production. Aroma: Aromas will range from fresh and pleasant to more developed depending on the type of production. Taste: It must be flavourful and free from defects.

Rosé wines: Appearance: The wine must be clean and range from very pale pink to light red, encompassing the full range of tones that a rosé allows, depending on the type of production. Aroma: Aromas will range from fresh and pleasant to more developed depending on the type of production. Taste: It must be flavourful and free from defects.

* Minimum actual alcoholic strength of the white wines from the Contraviesa-Alpujarra sub-area: 11 % vol.

* Minimum actual alcoholic strength of the rosé wines from the Contraviesa-Alpujarra sub-area: 12 % vol.

* Minimum total acidity (in grams per litre expressed as tartaric acid) for the Contraviesa-Alpujarra sub-area is 4,5 grams per litre (60,00 milliequivalents per litre).

* Maximum volatile acidity 0,05 grams per litre (0,833 milliequivalents per litre) and degree of actual alcohol in wines less than 1 year old. Wines over 1 year old may not exceed 1 gram per litre (1,66 milliequivalents per litre) up to 10 % vol., increasing by 0,06 grams per litre (1,00 milliequivalents per litre) for each degree of alcohol above 10 % vol.

* Sulphur dioxide: In wine with a sugar content of < 5 grams per litre, the maximum total sulphur dioxide content is 160 milligrams per litre, while for a sugar content of ≥ 5 grams per litre, the maximum total sulphur dioxide content is 200 milligrams per litre.

* Where no limits are laid down, the Community rules in force must be followed.

General analytical characteristics

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

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

— Minimum total acidity: 4,0 grams per litre expressed as tartaric acid

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

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

2. *Red wines*

CONCISE TEXTUAL DESCRIPTION

Appearance: The wine must be clean and clear, ranging from red with violet tones to red with mahogany tones. Aroma: It has bold and pleasant aromas with no defects. Taste: On first impression and as it develops in the mouth, it is flavourful and free from defects.

* Minimum actual alcoholic strength in the Contraviesa-Alpujarra sub-area: 13 % vol., and a maximum actual alcoholic strength of 16 % vol.

- * Minimum total acidity (in grams per litre expressed as tartaric acid) for the Contraviesa-Alpujarra sub-area is 4,5 grams per litre (60,00 milliequivalents per litre).
- * Maximum volatile acidity 0,05 grams per litre (0,833 milliequivalents per litre) per degree of actual alcohol in wines less than 1 year old. Wines over 1 year old may not exceed 1 gram per litre (1,66 milliequivalents per litre) up to 10 % vol., increasing by 0,06 grams per litre (1,00 milliequivalents per litre) for each degree of alcohol above 10 % vol.
- * In wine with a sugar content of < 5 grams per litre, the maximum total sulphur dioxide content is 150 milligrams per litre, while for a sugar content of \geq 5 grams per litre, the maximum total sulphur dioxide content is 200 milligrams per litre.
- * Where no limits are laid down, the Community rules in force must be followed.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: 4,0 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

3. *White and rosé wines from overripe grapes*

CONCISE TEXTUAL DESCRIPTION

Appearance: The wine must be clean and clear, with the rosé wines ranging from very pale pink to pale red, encompassing the full range of tones that a rosé allows and with possible mahogany/brick-red tones. The white wines can range from golden yellow to amber yellow, depending on the type of production. Aroma: Free of defects. Taste: Flavourful and free of defects.

- * Maximum actual alcoholic strength: 16 % vol.
- * Maximum sulphur content: 200 milligrams per litre if residual sugar is < 5 grams per litre; 250 milligrams per litre if residual sugar is \geq 5 grams per litre.
- * Where no limits are laid down, the Community rules in force must be followed.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 13
- Minimum total acidity: —
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

4. *Red wines made from overripe grapes*

CONCISE TEXTUAL DESCRIPTION

Appearance: The wine must be clean and clear, with the colour ranging from cherry red with possible garnet tones to red with mahogany/brick-red tones. Aroma: Free of defects. Taste: Flavourful and free of defects.

- * Maximum actual alcoholic strength: 16 % vol.
- * Maximum sulphur content: 150 milligrams per litre if residual sugar is < 5 grams per litre; 200 milligrams per litre if residual sugar is \geq 5 grams per litre.

- * Where no limits are laid down, the Community rules in force must be followed.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 13
- Minimum total acidity: —
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): —

5. *Sparkling and quality sparkling wines (white and rosé)*

CONCISE TEXTUAL DESCRIPTION

Appearance: The wines' appearance must be clean and clear, with the white wines ranging from greenish yellow to amber yellow, encompassing the full range of yellows depending on the type of production. The rosé wines range from very pale pink to pale red, encompassing the full range of tones that a rosé allows, depending on the type of production. Aroma: Aromas will range from fresh and pleasant to more developed depending on the type of production. Taste: The taste must be flavourful and free from defects. The wines must also have the organoleptic qualities specific to them, in particular as regards the appearance of a foam, which must last, as well as their shine, colour, aroma and taste.

- * In the 'Contraviesa-Alpujarra' sub-area, the minimum total acidity (expressed as tartaric acid) is 5,5 grams per litre (73,33 milliequivalents per litre).

- * Where no limits are laid down, the Community rules in force must be followed.

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 10,83
- Maximum total sulphur dioxide (in milligrams per litre): 160

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

Proportion of grape varieties according to the type of wine: Rosé wines: min. 25 % red grapes

Grape characteristics: minimum natural strength: 10 % vol. for white grapes, 11 % vol. for red grapes and 9 % vol. for grapes intended for sparkling wines.

Quality sparkling wines use some of the following varieties: Vigiriego (Vigiriega), Sauvignon Blanc, Chardonnay, Macabeo, Moscatel de Alejandría, Moscatel de Grano Menudo, Torrontés, Pinot Noir, Garnacha Tinta, Syrah, Blanca Gordal and Viognier. In the 'Contraviesa-Alpujarra' sub-area, the sparkling wines must be made exclusively from one of the established varieties: Vigiriego (Vigiriega), Chardonnay and Pinot Noir, with at least 70 % of the grapes used being of the Vigiriego (Vigiriega) variety.

The sparkling wines are made using the 'traditional method', involving a second fermentation in the bottle and an ageing period between tirage and disgorgement of at least 9 months.

Pressing extracts the wine and separates it from the pomace, and the final yield must not exceed 70 litres of wine per 100 kilograms of grapes harvested. In the 'Contraviesa-Alpujarra' sub-area, the final yield must not exceed 65 litres of wine per 100 kilograms of grapes harvested.

The use of high-speed centrifugal destemmers or crushers or continuous presses is prohibited. The wine must be made and stored in tanks or containers that guarantee the health and quality of the wine.

Restriction relating to winemaking

The following are prohibited:

- The use of fractions of wine obtained by incorrect pressing in protected wines.
- The use of oak chips in the 'Contraviesa-Alpujarra' sub-area in the production and ageing process, including during fermentation of fresh grapes and grape must, and during storage.
- In the 'Contraviesa-Alpujarra' sub-area, the addition of expedition liqueur and the oenological practices of acidification and decolourisation at any stage of production.

Growing method

Minimum planting density: 1 500 vines/ha. The vines are grown and trained using the gobelet method, or one of its variants, or they are trellised. In the 'Contraviesa-Alpujarra' sub-area, mixed plantations that do not allow the harvest to be separated according to variety are not permitted. Irrigation is authorised under the conditions set out in the specification. Only healthy grapes are harvested. In the 'Contraviesa-Alpujarra' sub-area, the grapes are transported in impermeable, rigid, open containers which are easy to clean and do not weight more than 30 kg. The use of bags is prohibited.

5.2. *Maximum yields*

1. Red grape varieties

8 000 kilograms of grapes per hectare

2. White grape varieties

9 000 kilograms of grapes per hectare

3. Varieties for sparkling wines

12 000 kilograms of grapes per hectare

4. Red grape varieties other than Tempranillo in the Contraviesa-Alpujarra sub-area

6 000 kilograms of grapes per hectare

5. Tempranillo variety in the Contraviesa-Alpujarra sub-area

7 000 kilograms of grapes per hectare

6. White varieties in the Contraviesa-Alpujarra sub-area

8 000 kilograms of grapes per hectare

7. Grapes intended for sparkling wines from the Contraviesa-Alpujarra sub-area

12 000 kilograms of grapes per hectare

6. Demarcated geographical area

The demarcated area for the production of grapes and the production and ageing of wines covered by the ‘Granada’ Designation of Origin comprises all the municipalities of the province of Granada, which are currently as follows: Agrón, Alamedilla, Albolote, Albondón, Albuñán, Albuñol, Albuñuelas, Aldeire, Alfacar, Algarinejo, Alhama de Granada, Alhendín, Alicún de Ortega, Almegíjar, Almuñécar, Alpujarra de la Sierra, Alquife, Arenas del Rey, Armilla, Atarfe, Baza, Beas de Granada, Beas de Guadix, Benalúa, Benalúa de las Villas, Benamaurel, Bérchules, Bubión, Busquístar, Cacán, Cádiar, Cájar, La Calahorra, Calicasas, Campotéjar, Caniles, Cañar, Capileira, Carataunas, Cástaras, Castelléjar, Castril, Cenes de la Vega, Chauchina, Chimeneas, Churriana de la Vega, Cijuela, Cogollos de Guadix, Cogollos Vega, Colomera, Cortes de Baza, Cortes y Graena, Cuevas del Campo, Cúllar, Cúllar Vega, Darro, Dehesas de Guadix, Dehesas Viejas, Deifontes, Diezma, Dílar, Dólar, Domingo Pérez de Granada, Dudar, Dúrcal, Escúzar, Ferreira, Fonelas, Fornes, Freila, Fuente Vaqueros, Las Gabias, Galera, Gobernador, Gójar, Gor, Gorafe, Granada, Guadahortuna, Guadix, Los Guájares, Gualchos, Güéjar Sierra, Güevéjar, Huélago, Huéneja, Huéscar, Huétor Santillán, Huétor-Tajar, Huétor Vega, Íllora, Itrabo, Iznalloz, Játar, Jayena, Jerez del Marquesado, Jete, Jun, Juviles, Lachar, Lanjarón, Lanteira, Lecrín, Lentegí, Lobras, Loja, Lugros, Lujar, La Malahá, Maracena, Marchal, Moclín, Molvízar, Monachil, Montefrío, Montejícar, Montillana, Moraleda de Zafayona, Moreda, Morelábor, Motril, Murtas, Nevada, Nigüelas, Nívar, Ogíjares, Orce, Órgiva, Otívar, Otura (Villa de), El Padul, Pampaneira, Pedro Martínez, Peligros, La Peza, El Pinar, Pinar, Pinos Genil, Pinos Puente, Polícar, Polopos, Pórtugos, Puebla de Don Fadrique, Pulianas, Purullena, Quéntar, Rubite, Salar, Salobreña, Santa Cruz del Comercio, Santa Fe, Soportújar, Sorvilán, La Taha, Torre-Cardela, Torvizcón, Torrenueva Costa, Trevélez, Turón, Ugíjar, Valderrubio, El Valle, Valle del Zalabí, Valor, Vegas del Genil, Vélez de Benaudalla, Ventas de Huelma, Villamena, Villanueva de las Torres, Villanueva Mesía, Víznar, Zafarraya, Zagra, La Zubia and Zújar.

Within the production area of the wines protected by the ‘Granada’ Designation of Origin, three sub-areas are set apart by their homogeneous geographical environment and are traditionally referred to as follows:

- ‘Geoparque-Norte’ containing the municipalities of Albuñán, Aldeire, Alicún de Ortega, Alamedilla, Alquife, Baza, Beas de Guadix, Benalúa, Benamaurel, Caniles, Castelléjar, Castril, Cogollos de Guadix, Cortes de Baza, Cortes y Graena, Cuevas del Campo, Cúllar, Darro, Dehesas de Guadix, Diezma, Dólar, Ferreira, Fonelas, Freila, Galera, Gobernador, Gor, Gorafe, Guadix, Huélago, Huéneja, Huéscar, Jerez del Marquesado, La Calahorra, Lanteira, Lugros, Marchal, Morelabor, Orce, Pedro Martínez, La Peza, Polícar, Puebla de Don Fadrique, Purullena, Valle del Zalabí, Villanueva de las Torres and Zújar;
- ‘Poniente’ containing the municipalities of Albolote, Albuñuelas, Alfacar, Alhama de Granada, Alhendín, Almuñécar, Arenas del Rey, Atarfe, Beas de Granada, Cájar, Cenes de la Vega, Cogollos Vega, Cúllar Vega, Deifontes, Dílar, Dúdar, Dúrcal, Las Gabias, Gójar, Granada, Los Guájares, Güéjar Sierra, Güevéjar, Huétor Santillán, Huétor Vega, Itrabo, Jayena, Jete, Lecrín, Lentegí, Molvízar, Monachil, Motril, Nigüelas, Nívar, Ogíjares, Otívar, Otura, El Padul, Peligros, El Pinar, Pinos Genil, Pulianas, Quéntar, Salobreña, Santa Cruz del Comercio, Santa Fe, El Valle, Vegas del Genil, Vélez de Benaudalla, Ventas de Huelma, Villamena, Víznar and La Zubia.
- ‘Contraviesa-Alpujarra’ containing the municipalities of Albondón, Albuñol, Almegíjar, Cádiar, Cástaras, Lobras, Murtas, Polopos, Rubite, Sorvilán, Torvizcón, Turón and Ugíjar.

7. Wine grape variety(ies)

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA TINTA

MACABEO - VIURA

MERLOT

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PALOMINO
 PARDINA - JAÉN BLANCO
 PEDRO XIMÉNEZ
 PETIT VERDOT
 PINOT NOIR
 ROME
 SAUVIGNON BLANC
 SYRAH
 TEMPRANILLO
 VIJARIEGO BLANCO - BIGIRIEGO
 VIOGNIER

8. Description of the link(s)

Vine-growing since time immemorial, archaeological remains of Molvizar, Roman villa with winery. Winemaking tradition, with historical references dating back to the end of the 19th century. 50 % of the surface area is over 1 000 metres above sea level, which, together with the variations between maximum and minimum temperatures during the day, ranging from as high as 39 °C to as low as – 4 °C, have a positive impact on the quality of the grapes. Average annual precipitation of 450 mm with an average of 70 rainy days. Calcareous brown soil, low in organic matter, phosphorus, nitrogen. All these factors determine the basic characteristics of these wines as described in the product specification.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Wine may be moved in bulk only between registered wineries. The protected wines must be packaged in wineries entered in the Register. This requirement is necessary to guarantee their organoleptic quality, as the sensory qualities of wine in bulk can easily be altered during transportation or if subjected to adverse conditions in wineries outside the demarcated area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected name 'Granada', in the form and with at least the other compulsory particulars laid down in the applicable legislation, must feature prominently. In the case of wine made from overripe grapes, the words 'naturalmente dulce' or 'vendimia tarde' must be included.

Wines furnished with guarantee seals, numbered labels or certification labels issued by the Regulatory Board.

Wines may use one of the terms 'Geoparque-Norte', 'Poniente' or 'Contraviesa-Alpujarra' provided they meet the specific characteristics set out in the specification for that sub-area.

Optional particular: 'Andalucía'.

In order to use the term 'Fermentado en Barrica', the wine must be fermented in oak barrels with a maximum capacity of 600 litres, spending at least 3 months in the barrel.

In order to use the term 'Barrica' or 'Roble', the wine must be kept in oak barrels with a maximum capacity of 600 litres for at least 3 months.

In order to use the term 'Premium' on sparkling wines, there must be a period of at least 12 months between tirage and disgorgement.

In order to use the term 'Reserva' on sparkling wines, there must be a period of at least 18 months between tirage and disgorgement.

The term 'Nuevo' may be used for non-sparkling wines from the year in which the grapes were harvested, provided that they were bottled and labelled before 1 March of the year following that in which the grapes were harvested.

The term 'Joven' may be used for non-sparkling wines made in the same wine year in which they are labelled.

The terms 'Naturalmente Dulce' or 'Vendimia tardía' may be used for wines made from overripe grapes meeting the other requirements laid down in the relevant legislation.

The terms 'Cosecha', 'añada', 'vendimia' or other equivalents apply exclusively to wines where at least 85 % of the grapes used to make them were harvested in the year mentioned. This is compulsory on the labelling of still non-sparkling wines.

The name of a grape variety may be used if 85 % or more of the grapes used to make the wine are of this variety. The names of two varieties may be used if the wine is made entirely from those varieties, which must be listed in descending order of quantity.

Link to the product specification

<https://lajunta.es/54h8t>
