



C/2026/4549

26.8.2026

**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/2026/4549)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Jerez-Xérès-Sherry / Jerez / Xérès / Sherry’

EU reference number: PDO-ES-A1483-AM07 – 27.5.2026

1. Name of product

‘Jerez-Xérès-Sherry / Jerez / Xérès / Sherry’

2. Geographical indication type

☒ PDO

☐ PGI

3. Sector

☐ Agricultural products

☒ Wines

☐ Spirit drinks

4. Country to which the geographical area belongs

Spain

5. Member State authority communicating the standard amendment

Name

Ministry of Agriculture, Fisheries and Food. Directorate-General for Food. Subdirectorate-General for Food Quality Control and Agri-Food Laboratories

6. Qualification as standard amendment

The competent authority considers this amendment to the Jerez-Xérès-Sherry / Jerez / Xérès / Sherry PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

⁽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).

7. Description of the approved standard amendment(s)

Title

CHANGES TO THE WINE TYPES

Description

Within the category of liqueur wines, the description of liqueur wines termed 'vino generoso de licor' has been changed to give it greater clarity and adapt it to the new definition of the protected traditional term of the same name.

This amendment concerns Section B.1 of the product specification. The single document is not affected.

☐ The amendment affects the single document.

Title

CHANGES TO THE ACTUAL ALCOHOLIC STRENGTH

Description

The minimum actual alcoholic strength of wines termed 'Fino' (wines of categories 1 and 3) and 'Pale Cream' (wines of category 3) has been reduced from 15 % to 14 %.

This is possible, despite the fact that some liqueur wines are included, because this PDO is included in the list of liqueur wines bearing a protected designation of origin whose actual alcoholic strength of aged wine is not less than 14 % by volume and is less than 15 % by volume, as set out in Section C of Appendix 1 to Annex III to Commission Delegated Regulation (EU) 2019/934 of 12 March 2019. The products covered by this derogation must be specified in the product specification.

This amendment concerns Section B.2 of the product specification and point 6 of the single document.

☒ The amendment affects the single document.

Title

CHANGES TO THE ORGANOLEPTIC DESCRIPTION

Description

The description of the appearance of Moscatel wines has been changed, with the shade 'chestnut' being replaced by 'pale gold'.

This amendment concerns Section B.3 of the product specification and point 6 of the single document.

☒ The amendment affects the single document.

Title

CHANGES TO MAXIMUM PRODUCTION PER HECTARE

Description

Until now, all grapes from vineyards producing more than 14 285 kg/ha could be used in the production of protected wines, but only after they have been processed into one of the supplementary products described in Section C.4 of the product specification. This amendment lowers that limit to 12 570 kg/ha. However, this new limit will not enter into force until the 2028/29 marketing year. Until then, the limit of 14 285 kg/ha will continue to apply.

In addition, it has been clarified that the maximum production per hectare may refer to fresh grapes or sun-dried grapes.

The possibility has also been introduced for the Regulatory Board, depending on the circumstances, to agree to reduce the maximum production limit for each marketing year by up to 20 %. Such an agreement must be adopted before 1 October of the preceding marketing year.

This amendment concerns Sections E and H.2 and the additional/transitional provisions of the product specification. The single document is not affected.

☐ The amendment affects the single document.

Title

NEW SMALLER GEOGRAPHICAL UNITS

Description

Annex 2 (List of estates in the demarcated area (smaller geographical units)) to the product specification has been amended to add the following estates: 'Torre de Cera' in Jerez de la Frontera and 'Encinilla-Grija' and 'Loma de Vejines' in the municipality of Lebrija.

This amendment concerns Annex 2 to the product specification and does not affect the single document, as the information on these smaller geographical units, for reasons of size, is provided via the link that was already present in the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Jerez-Xérès-Sherry / Jerez / Xérès / Sherry'

EU reference number: PDO-ES-A1483-AM07 – 27.5.2026

1. Name(s)

'Jerez-Xérès-Sherry / Jerez / Xérès / Sherry'

2. Geographical indication type

☒ PDO

☐ PGI

3. Country to which the demarcated geographical area belongs

Spain

4. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013

1. Wine

3. Liqueur wine

6. Description of the wine or wines

Grapevine product

Wine (wines termed 'vino generoso')

Organoleptic characteristics

Visual appearance

— 'Fino': clear, with tones ranging from straw yellow to amber.

— 'Amontillado': clear, with tones ranging from pale gold to amber.

- 'Oloroso': clear, with tones ranging from old gold to dark mahogany.
- 'Palo Cortado': clear, with tones ranging from old gold to dark mahogany.

Aroma

- 'Fino': the wine must have at least two of the following aromas specific to biological ageing: green apple, nuts or yeast (fresh bread dough). It may also have notes of fine wood that has been seasoned with wine.
- 'Amontillado': nuts and/or plants, as well as fine wood that has been seasoned with wine.
- 'Oloroso': nuts and fine wood that has been seasoned with wine, may have caramelised notes and/or aromas of varnish.
- 'Palo Cortado': nuts and fine wood that has been seasoned with wine, may have citric and/or lactic notes.

Taste

- 'Fino': dry, may be slightly acidic and bitter.
- 'Amontillado': dry and balanced, may be slightly acidic.
- 'Oloroso': dry and balanced.
- 'Palo Cortado': dry and balanced.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

Actual alcoholic strength (in % volume):

'Fino': $\geq 14 \leq 17$

'Amontillado': $\geq 16 \leq 22$

'Oloroso': $\geq 17 \leq 22$

'Palo Cortado': $\geq 17 \leq 22$

Total sugars (g/l) expressed as glucose + fructose: ≤ 4

Wines termed 'vino generoso' with 'Qualified Age', which undergo especially long ageing periods, more than 12 years, may have levels of volatile acidity up to 35 meq/l. They may also have a sugar content of up to 9 grams per litre, provided that the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams per litre below the sugar content.

- ☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Liqueur wine

Organoleptic characteristics

Visual appearance

Wines termed 'vino generoso':

- 'Fino': clear, with tones ranging from straw yellow to amber.
- 'Amontillado': clear, with tones ranging from pale gold to amber.
- 'Oloroso': clear, with tones ranging from old gold to dark mahogany.
- 'Palo Cortado': clear, with tones ranging from old gold to dark mahogany.

Natural sweet wines:

- Moscatel: tones ranging from pale gold to deep mahogany.
- Pedro Ximénez: ebony tones of varying intensity.
- 'Dulce': tones ranging from golden to ebony.

Liqueur wines termed 'vino generoso de licor':

- Pale Dry: tones ranging from straw yellow to golden.
- Pale Cream: tones ranging from straw yellow to golden.
- Medium: tones ranging from amber to dark chestnut.
- Cream: tones ranging from chestnut to dark mahogany.

Aroma

Wines termed 'vino generoso':

- 'Fino': the wine must have at least two of the following aromas specific to biological ageing: green apple, nuts or yeast (fresh bread dough). It may also have notes of fine wood that has been seasoned with wine.
- 'Amontillado': nuts and/or plants, as well as fine wood that has been seasoned with wine.
- 'Oloroso': nuts and fine wood that has been seasoned with wine, may have caramelised notes and/or aromas of varnish.
- 'Palo Cortado': nuts and fine wood that has been seasoned with wine, may have citric and/or lactic notes.

Natural sweet wines:

- Moscatel: white flowers and/or citrus notes.
- Pedro Ximénez: mainly raisin aromas.
- 'Dulce': honey aromas.

Liqueur wines termed 'vino generoso de licor':

- Pale Dry: nuts and/or yeast (fresh bread dough).
- Pale Cream: nuts and/or yeast (fresh bread dough).
- Medium: caramelised and/or nutty notes.
- Cream: nuts, with notes of caramel and/or raisins.

Taste

Wines termed 'vino generoso':

- 'Fino': dry, may be slightly acidic and bitter.
- 'Amontillado': dry and balanced, may be slightly acidic.
- 'Oloroso': dry and balanced.
- 'Palo Cortado': dry and balanced.

Natural sweet wines:

- Moscatel: sweet but balanced.
- Pedro Ximénez: very sweet but balanced.
- 'Dulce': sweet but balanced.

Liqueur wines termed 'vino generoso de licor':

- Pale Dry: slightly sweet.
- Pale Cream: sweet.
- Medium: slightly sweet.
- Cream: sweet but balanced.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

Actual alcoholic strength (% vol.) and total sugars (g/l) expressed as glucose + fructose:

'Fino': $\geq 14 \leq 17$ and ≤ 4

'Amontillado': $\geq 16 \leq 22$ and ≤ 4

'Oloroso': $\geq 17 \leq 22$ and ≤ 4

'Palo Cortado': $\geq 17 \leq 22$ and ≤ 4

Pale Dry: $\geq 15 \leq 22$ and $\geq 4 < 50$

Pale Cream: $\geq 14 \leq 22$ and $\geq 50 < 115$

Medium: $\geq 15 \leq 22$ and $\geq 4 < 115$

Cream: $\geq 15 \leq 22$ and $\geq 115 \leq 140$

Pedro Ximénez: $\geq 15 \leq 22$ and ≥ 212

Moscatel: $\geq 15 \leq 22$ and ≥ 160

'Dulce': $\geq 15 \leq 22$ and ≥ 160

Wines termed 'vino generoso' with 'Qualified Age', which undergo especially long ageing periods, more than 12 years, may have levels of volatile acidity up to 35 meq/l.

- ☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. Winemaking practices

7.1. Specific oenological practices used to make the wine or wines, relevant restrictions on making them

Winemaking practice

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Type of oenological practice

Specific oenological practice

Description

Entitlement to produce wines covered by this designation is capped at 70 litres of wine per 100 kg of grapes. All stocks of wine being matured must be stored in oak barrels with a capacity not exceeding 1 000 litres. All wines must have a minimum average age of two years in order to be eligible for release. In the case of category 3 'Liqueur wine', after or during the ageing process the wines may be fortified or blended with other wines or with authorised supplementary products. In the case of category 1 'Wine', there is an exception for 'vino de color' (a blend of wine and concentrated grape must) which can be added to wines termed 'vino generoso' produced by oxidative ageing, in order to adjust the final colour.

In accordance with Commission Regulation (EU) 2019/934 of 12 March 2019, the supplementary products mentioned at points b, c, d and f of Section C.4 of the product specification can only be used to produce 'vino generoso de licor' wines. The exception is 'vino de color', which can be added to wines termed 'vino generoso' produced by oxidative ageing, in order to adjust the final colour.

Similarly, calcium sulphate may be used for acidification in the case of liqueur wines intended to be dry, subject to the limits laid down in current legislation.

7.2. Maximum yields

All wines / category / variety / type

All wines

Maximum yield

Maximum yield:	11 428
Maximum yield unit:	kilograms of grapes per hectare

8. Indication of the wine grape variety or varieties from which the wine or wines are produced

- BEBA
- MOSCATEL DE ALEJANDRÍA
- PALOMINO
- PALOMINO FINO – LISTÁN BLANCO
- PEDRO XIMÉNEZ
- PERRUNO
- VIJARIEGO BLANCO – VIGIRIEGA

9. Concise definition of the demarcated geographical area

The geographical area of 'Jerez-Xérès-Sherry' PDO wines is made up of the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera, Lebrija and San José del Valle, located within an area bordered to the east by Greenwich meridian 5° 49' west and to the north by parallel 36° 58' north. The 'pagos' (wine estates) recognised as smaller geographical units, and their exact delimitation, can be consulted at: <https://www.sherry.wine/es/vinos-de-jerez/pagos>.

10. Link with the geographical area

Category of grapevine product

1. Wine

Summary of the link

Products under category 1 'Wine' and those under category 3 'Liqueur wine' share the same link to their origin, as the difference between them is limited to whether or not the traditional oenological practice of fortification is used, which in certain protected wines may be replaced by other traditional techniques such as 'asoleo' (sun-drying) to achieve the levels of alcoholic strength required for each type of wine.

The wines' characteristics are strongly influenced by the area's natural and human factors and are common to both category 1 and category 3 products, as both share the same link with the origin, the only difference between them being whether or not the practice of fortification is used.

The geographical environment has a direct impact on certain basic characteristics of the wines, such as alcoholic strength and acidity. These are usually moderate, although this depends on the specific winegrowing practices applied. The soils which abound in the region are known as locally as 'albariza' and produce wines with a distinctive chalky character. They are elegant and flavourful with good body, and have great potential to develop over time. This makes it possible to produce wines termed 'vino generoso' which, in some cases, age for an exceptionally long time.

Generally speaking, healthy, high-quality harvests of an excellent ripeness result from the almost complete absence of rainfall throughout most of the vines' growing cycle; the prevailing dry easterly winds; and the moisture retention capacity of the 'albariza' soil. Furthermore, winegrowers have for centuries been engaged in identifying the grape varieties best suited not only to the soil and climate conditions but also to the particular processes of production and ageing. All of the varieties used to make the wines, which contribute significantly to their unique character, have been perfectly adapted to the demarcated area since time immemorial. The main variety in terms of quantity is Palomino Fino. It gives the wines an intense expression of terroir and a great capacity for ageing. Moscatel de Alejandría and Pedro Ximénez are grape varieties with greater levels of sugars and acidity, making them excellent for producing traditional natural sweet wines, and also conferring the characteristic primary aromas. The other varieties used are always local and fully adapted to the environment. In short, using traditional local varieties influences the character of the wines, and gives them great potential to develop during ageing.

In addition to natural factors, the importance of human factors must be stressed. These have created a whole set of genuine winegrowing and oenological practices that directly influence the character of the wines. Characteristics include the dominance of tertiary aromas from biological ageing, great intensity, balance and length.

In the case of wines termed 'vino generoso', biological ageing, i.e. ageing beneath a 'flor', is served exceptionally well by the traditional dynamic system of blending known as 'criaderas y solera'. Also significant are the high levels of humidity which, thanks to the traditional architecture in the region, are enhanced by the regular nocturnal breezes blowing through the wineries from the Atlantic Ocean. The climate is similarly beneficial for wines undergoing oxidative ageing as it reduces the natural evaporation of the wine being aged in casks.

Category of grapevine product

3. Liqueur wine

Summary of the link

The geographical environment has a direct impact on certain basic characteristics of the wines, such as alcoholic strength and acidity. These are usually moderate, although this depends on the specific winegrowing practices applied. The soils which abound in the region are known as locally as 'albariza' and produce wines with a distinctive chalky character. They are elegant and flavourful with good body, and have great potential to develop over time. This makes it possible to produce wines termed 'vino generoso' which, in some cases, age for an exceptionally long time.

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For natural sweet wines, the main varieties used are highly aromatic, with a balance of alcohol and acidity as a result of the prevailing climate conditions. This makes it possible to produce wines with a significant sugar content but which, despite this, are very balanced in the mouth. In addition, the traditional practice of 'asoleo' produces wines with a greater concentration of both sugar and acidity, giving them additional characteristics of very ripe fruit and a particularly unctuous texture.

Finally, in the case of the wine termed 'vino generoso de licor', these are made by fortifying the aforementioned wines. They therefore have the characteristics of those wines which, as we have seen, are closely linked to the geographical environment. Furthermore, fortification is itself a centuries-old practice in the wineries. Its origin is also linked to the strong tradition of export from this wine-producing region. Wine merchants needed wines 'designed' specifically to satisfy different tastes, based on wines termed 'vino generoso' blended with natural sweet wines.

11. Further applicable requirements*Title of the requirement/derogation*

PACKAGING AT SOURCE

Legal framework

In national legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

To ensure the preservation of the particular characteristics and quality of the wines and so as to prevent potential organoleptic deterioration resulting from transportation to other areas, bottling must take place within the demarcated production area.

Title of the requirement/derogation

LABELLING

Legal framework

In national legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

One of the following terms is included on the labelling on its own, in characters and a size that make it clearly legible: 'Jerez-Xérès-Sherry' or 'Jerez' or 'Xérès' or 'Sherry'.

The wine type always appears on a single line, separately, in clearly legible characters. It may not be accompanied on the same line by any adjective. When the wine type consists of two words, they must appear in the same type and size of letter and in the same visual field.

There are regulated conditions for using certain optional terms related to sweetness, colour, ageing, the origin of the grapes and the production method.

References on the labelling to smaller geographical units (estates) whose name appears in two municipalities must be accompanied by the name of the municipality to which the estate belongs.

The larger geographical unit 'Andalucía' may be indicated.

The bottles must bear quality seals issued by the Regulatory Board or secondary labels featuring a distinctive mark and an alphanumeric identification code, in accordance with rules laid down by the Regulatory Board.

Electronic (URL) reference to publication of the product specification

<https://lajunta.es/6eno9>