COMMISSION IMPLEMENTING DECISION

of 6 February 2019

on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

(La Jaraba (PDO))

(2019/C 57/08)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 [1], and in particular Article 97(3) thereof,

Whereas:

(1) Spain has sent an application for protection of the name 'La Jaraba' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.

(2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.

(3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'La Jaraba' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'La Jaraba' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 6 February 2019.

For the Commission

Phil HOGAN

Member of the Commission

[1] OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

'LA JARABA'

PDO-ES-01895

Date of application: 4.11.2014

1. **Name to be registered**

La Jaraba

2. **Geographical indication type**

PDO — Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. **Description of the wine(s)**

Red wine

The wine is a deep cherry-red colour and of medium to strong intensity, with notes of red and black fruit delivering a generous and meaty feel in the mouth. It contains higher concentrations of strontium than other wines as a result of the high levels of this element in the soil, which help produce intense, aromatic, full-bodied wines with strong mineral and balsamic notes.

The value for total maximum alcoholic strength shall be within the legal limits in accordance with the relevant EU legislation.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	4 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	130

5. **Winemaking practices**

a. ***Essential oenological practices***

Specific oenological practice

Alcoholic fermentation at a temperature of between 15 and 30 °C in stainless steel tanks or French oak vats. Tanking and maceration for a minimum of 10 days. The fermentation process is triggered by the grapes' own microbial flora. The maximum yield from the pressing of the grapes is 70 litres for 100 kg of grapes. The wine is aged first in oak barrels with a capacity of 225 litres and then in the bottle for the following periods of time:

— Blend of red wines with differing proportions of the Tempranillo, Cabernet Sauvignon, Merlot and Graciano varieties: Ageing in oak barrels with a capacity of 225 litres for at least 9 months and ageing in bottles for at least 9 months.

— Blend of red wines with differing proportions of the Tempranillo, Cabernet Sauvignon and Merlot varieties: Ageing in oak barrels with a capacity of 225 litres for at least 6 months and ageing in bottles for at least 6 months.

— Monovarietal Merlot red wine: Ageing in oak barrels with a capacity of 225 litres for at least 6 months and ageing in bottles for at least 6 months.

Cultivation practices

The grapes are harvested once they have achieved phenolic ripeness; the bunches with the best structure and the highest concentration of phenolic compounds are selected. The only organic material used in the vineyards is sheep manure from the estate's own livestock farm.

b. ***Maximum yields***

Tempranillo

73,5 hectolitres per hectare

10 500 kg of grapes per hectare

Cabernet Sauvignon

77 hectolitres per hectare

11 000 kg of grapes per hectare

Merlot and Graciano

70 hectolitres per hectare

10 000 kg of grapes per hectare

6. **Demarcated geographical area**

The demarcated area lies within the municipality of El Provencio (Cuenca). The parcel layout is as follows, according to the Vineyard Register: Zone 9, parcels 14b, 14d, 14f, 14h, 26d, 26e, 26h, 26i, 26j, 26k, 26m, 26n, 26v.

The grapes harvested in the demarcated vineyards are made into wine and the wines are bottled at the winery located in the production area.

7. **Main wine grape variety(ies)**

Tempranillo — Cencibel

Merlot

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

Environment (natural and human factors)

La Jaraba is a place in which the demarcated area is located, as can be seen in a map of Spain's current rural cadastre. It is generally accepted that 'Jaraba' is a term of Arabic origin meaning 'water' or 'abundant drink'.

The former watercourse known as the Cañada de Valdelobos, now intermittent, crosses the site to join the River Záncara, which forms the boundary between the provinces of Cuenca and Albacete. La Jaraba has almost no hills and can be considered completely flat. Its elevation is 700 m above sea-level.

The location of the vineyards, largely protected by 92 ha of holm oak and pine forest, provides a micro-climate that is especially favourable for the development of the vines. This largely spares them from the water stress that might be expected from the warm and dry east wind, allowing a longer ripening process for the grapes. Consequently, the fruit is richer in colouring agents, good quality tannin and aromas than the grapes produced on vines located outside the demarcated area.

The land belongs to the Quaternary period, forming a morpho-stratigraphic unit of the Guadiana river system. Its composition is varied, including quartzites, quartz, and Mesozoic and Miocene limestone. This composition enables the land to retain moisture for longer and differentiates it from the surrounding areas, which have a much higher limestone content.

The soils belong to the order of Alfisols, with red Mediterranean soils on limestone. They have a developed profile, pH between 7 and 8,5, poor exchange capacity, good internal drainage, good penetrability as far as the horizontal limestone layers, situated at around 60 to 90 centimetres, and textures ranging from loose textured sand to clay. Alluvial elements are plentiful, making the soils rich in nutrients. In addition, the morphology of the fertile soil, rich in coarse alluvial sediment, together with the practice of applying manure every year, results in a light, fresh profile. Such soil is highly suitable for vine-growing and, consequently, a factor in the high quality of the fruit.

The climate can be described as temperate Mediterranean with continental features. In terms of figures for the climate, the most significant annual average values are: between 14 and 16 °C in temperature, and 450 mm of rainfall.

An above-average level of strontium has been identified in the soil: over 100 mg/kg in separate parcels. Specifically the amounts are between 111,67 and 158,41 mg/kg. These amounts are far in excess of those in the soils surrounding the particular area, including the site known as 'Los Canforrales' where the figure is 76,59 mg/kg, and the 'Manteleros' site where it is 20,19 mg/kg. In the latter case, the figure is almost eight times lower than in La Jaraba.

This has direct consequences for the wines which have been found to have strontium levels of over 2,2 mg/l, with as much as 3,3 m/g in some wines. These figures are notably higher than in the wines from neighbouring areas, which have been shown to have levels of between 0,95 and 1,6 mg/l. Therefore, the strontium level in the wines can be considered a reliable indicator with regard to the wine production of La Jaraba.

As far as the production methods are concerned, the only organic material used is sheep manure from the estate's own livestock farm.

As regards the processing methods, alcoholic fermentation is triggered by the grapes' own microbial flora and no more than 70 litres of wine is obtained from each 100 kg of grapes at the pressing stage.

Description of the wine

The wines of La Jaraba are conditioned by the local soil and climate. These give the phenolic content intensity, stability and elegance. The wines display an impressive structure, mineral content and body. The fact that all of these wines are aged in casks and bottles affects the organoleptic characteristics, producing wines of deep cherry-red colour and of medium to strong intensity, with notes of red and black fruit delivering a generous and meaty feel in the mouth. They contain higher concentrations of strontium than other wines produced outside the demarcated area as a result of the high levels of this element in the soils of La Jaraba, which helps produce these full-bodied wines with strong mineral and balsamic notes.

Link

The demarcated area is situated in a sediment-filled river valley with varying amounts of quartzite, quartz and limestone and an above-average level of strontium in the soil, all of which helps produce intense, aromatic and full-bodied wines with strong mineral notes and balsamic flavours. The level of strontium lends these wines their distinctive qualities.

Although the area is located within the La Mancha PDO, the following factors differentiate it from La Mancha.

Natural factors

The demarcation of the area is based on a strontium level of the soil that is significantly higher than soils in the surrounding vicinity. This gives the wines produced in the area a more mineral character.

In a survey of the environment provided by the applicant, it can be seen that outside of the area, strontium levels are between 20 and 80 mg/kg, while inside the demarcated area, they attain levels between 110 and 160 mg/kg. This results in wines from the area having a strontium content of between 2,5 and 3,3 mg/l, whereas wines from surrounding vineyards only attain a strontium content of around 1 mg/l.

In addition to the strontium content as a factor determining the uniqueness of the area is the fact that surrounding the area there is a large expanse of holm oaks and pine trees, which protects it from the warm and dry eastern winds. This means it is more humid than in neighbouring areas, thus extending the ripening process for the grapes. As a result, this brings more colour, tannins and aromas to the fruit and therefore to the wine.

Human factors

The most obvious differences between the production methods of 'La Jaraba' wines and those in the neighbouring La Mancha PDO (for this, we will consider the La Mancha aged red wines, because this is the only type produced by 'La Jaraba') are as follows:

PDO La Mancha	La Jaraba	Differences
> 11,5 % vol.	> 12,5 % vol.	Higher alcohol content
< 10 meq/l	< 16,7 meq/l	Higher volatile acidity
< 13 000 kg/Ha	< 11 000 kg/Ha	Lower production per hectare
≤ 1,6 mg/l	≥ 2,2 mg/l	Higher strontium content

Having demarcated the area on the basis of the strontium content in the soil, it turns out that at present there is only one winery producing wine in the area and it belongs to the applicant.

It should be stressed that they are the owner of an area that is larger than that included in the demarcated area. Thus, the demarcation was not made on the basis of their ownership, but on the basis of the environmental conditions outlined above.

Moreover, other producers may use the registered name if they set up in the demarcated geographical area in the future, provided that they meet the conditions set out in the specification. In fact, this area occupies about 75 hectares so it is perfectly possible for more wineries to be set up there.

9. **Essential further conditions**

Legal framework:

In national legislation

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

The wines will be bottled in the production area because in all cases the process is concluded with a second stage of ageing in bottles for at least 6 or 9 months. There is a reduction process in this period, which enhances the quality of the wines, rounding out their flavour. They are ready for consumption when they attain the organoleptic characteristics set out in the specifications for each type of wine.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/20161028_Pliego_Condiciones_PAGO_LA_JARABA_SCC.pdf