

**COMMISSION IMPLEMENTING DECISION****of 27 November 2018****on the publication in the *Official Journal of the European Union* of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council****(Cataluña/Catalunya (PDO))**

(2018/C 437/05)

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 <sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Spain has sent an application for amendment of the specification for the name 'Cataluña'/'Catalunya' in accordance with Article 105 of Regulation (EU) No 1308/2013.
- (2) The Commission has examined the application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of Regulation (EU) No 1308/2013 have been met.
- (3) In order to allow for the presentation of statements of opposition in accordance with Article 98 of Regulation (EU) No 1308/2013, the application for amendment of the specification for the name 'Cataluña'/'Catalunya' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

*Sole Article*

The application for amendment of the specification for the name 'Cataluña'/'Catalunya' (PDO), in accordance with Article 105 of Regulation (EU) No 1308/2013, is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months of the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 27 November 2018.

*For the Commission*

Phil HOGAN

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

## ANNEX

## ‘CATALUÑA’/‘CATALUNYA’

## PDO-ES-A1549-AM03

Date of application: 14.11.2016

## REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

**1. Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council — Non-minor modification

**2. Description and reasons for amendment****2.1. Enlargement of the production area**

This amendment affects point 4 of the specification (Demarcation of the geographical area) and point 6 of the single document (Demarcated area).

It is a response to requests from the growers and wineries in the municipalities covered by the enlargement, which have for years been producing wines of demonstrated quality, under the same soil and climate conditions and with the same historical context as the rest of the municipalities that formed the production area at the time when this Designation of Origin was created.

This has been demonstrated by a technical analysis commissioned for the purpose (Estudio de aptitud del territorio de Catalunya para el cultivo de la vid, según factores edafoclimáticos e históricos. Propuesta de sectorización de la DO CATALUNYA [‘Study on the suitability of the land in Catalonia for vine-growing, according to soil, climate and historical factors. Sector division proposal for PDO ‘CATALUÑA’/‘CATALUNYA’], Limonium, 2014). According to that study, the soils of the newly incorporated municipalities (in terms of their composition, texture and structure), the climate factors that condition them (temperature, rainfall, sunshine, temperature range, evapotranspiration/water deficit and frosts), and an identical human factor (history and culture) guarantee that the organoleptic profile of the wines produced is identical to that defined in the product specification for each of the product categories.

The enlargement concerns the following 74 municipalities:

Aguilar de Segarra

Albagés, l’

Albons

Alfarràs

Arenys de Mar

Arenys de Munt

Badalona

Baronia de Rialb, la

Belcaire d’Empordà

Bigues i Riells

Bisbal d’Empordà, la

Bovera

Bruc, el

Cabacés

Cabrera de Mar

Calells

Canonja, la

Capafons

Cardedeu  
Castellolí  
Conca de Dalt  
Corçà  
Cruïlles, Monells i Sant Sadurní de l'Heura  
Febró, la  
Franqueses del Vallès  
Gaià  
Gimenells i el Pla de la Font  
Granollers  
Ivars d'Urgell  
Ivars de Noguera  
Juncosa  
Llardecans  
Lliçà d'Amunt  
Llorenç del Penedès  
Lloret de Mar  
Maials  
Marçà  
Massoteres  
Mataró  
Mont-ral  
Mont-ras  
Mont-roig del Camp  
Os de Balaguer  
Pla del Penedès, el  
Pobla de Segur, la  
Prades  
Salàs de Pallars  
Sant Cebrià de Vallalta  
Sant Feliu de Buixalleu  
Sant Feliu de Codines  
Sant Feliu de Guíxols  
Sant Iscle de Vallalta  
Sant Jordi Desvalls  
Sant Llorenç Savall  
Sant Martí Vell  
Sant Pol de Mar  
Sentmenat

Siurana d'Empordà

Sort

Tallada d'Empordà

Tivissa

Tordera

Torrefarrera

Tortellà

Ullà

Vallgorguina

Vandellós i l'Hospitalet de l'Infant

Ventalló

Vilademuls

Vilamalla

Vilanova de Prades

Vilassar de Mar

Vilopriu

Vinyols i els Arcs

## 2.2. *Lower acidity*

This amendment affects point 2.1.3 of the specification (Physical and chemical properties) and point 4 of the single document (Description of the wine(s)).

Total tartaric acid has been reduced because in recent harvests it has become increasingly difficult for wineries to reach the established threshold. Products often failed to pass analytical checks, despite scoring high in organoleptic testing. It was therefore decided that the minimum total acidity would be reduced to the value laid down in EU rules.

As a result, the minimum total acidity value has been reduced to 3,5 g/l, expressed in tartaric acid, for the three categories of product, irrespective of colour.

## 2.3. *Changes to alcoholic strength limits for the wine and semi-sparkling wine product categories*

The removal of the actual alcoholic strength ceiling is inversely linked to the previous point. As the climate becomes hotter and drier with each passing year, total acidity drops and the alcoholic strength of the wines — particularly red wines — increases.

Although at first glance it may seem incongruous to eliminate the upper limit for one value and reduce the limit for the other, these changes have been requested for different product types, albeit from the same category.

Nowadays, to obtain the necessary quality in wines intended for ageing, a good phenolic ripeness of the skin and pips is essential. It is a well-known fact that phenolic ripeness often lags behind sugar ripeness (i.e. the sugar-to-acid ratio in the pulp). As a result of climate change — today undisputed among the scientific community — a growing gap between sugar ripeness and phenolic ripeness is becoming increasingly frequent. This results in pulp with a high sugar concentration at harvest, meaning that the resulting wine has a higher alcohol content.

In young and semi-sparkling wines, however, the preference has been gradually shifting to lower alcoholic strengths. As prolonged soaking with the skins is not required for the production of young wines, a lack of phenolic ripeness is not as decisive as it is for wines intended for ageing.

As a result:

- The maximum actual alcoholic strength of 15 % vol. has been removed (changing point 2.1.1. of the specification but not affecting the single document).
- The maximum total volumetric alcohol content laid down in EU legislation is applied (changing point 2.1 of the specification and point 4 of the single document).
- The minimum actual alcoholic strength by volume is reduced to 4,5 % vol. for white, rosé and red wines entitled to use the qualifier *xispejant* (changing point 2.1.1. of the specification and point 4 of the single document).
- Minimum actual strength and total alcoholic strength are reduced for semi-sparkling wines (changing point 2.1.2 of the specification and point 4 of the single document).

#### 2.4. Introduction of the labelling term *Xispejant*

This amendment affects point 8.3 of the specification (Presentation and labelling of products) and point 9 of the single document (Essential further conditions). An organoleptic description is introduced in point 2.2.1 of the specification and point 4 of the single document.

The qualifier *xispejant* is intended to be used to label some of the young wines with a lower alcoholic strength. The aim is to attract new consumers, preferably from the 20-30 age group (who will undoubtedly be responsible for carrying on the wine-drinking tradition in the future).

The term is to be used to evoke a lower-alcohol product with residual sugars and a slight presence of naturally occurring carbon dioxide (the Catalan word *xispejant* means 'tangy'). These wines are therefore accessible and easy to drink, ideal for the first-time consumer whose tastes will later become more sophisticated and move on to other more serious, complex wines.

Catalan society has a historical and cultural link with wines featuring naturally occurring carbon dioxide, as demonstrated by the fact that the specification already features a 'semi-sparkling wine' category, and by Catalonia's major sparkling wine production industry, whose origins date back to the first half of the nineteenth century.

#### 2.5. Increase in barrel capacity

This amendment affects point 2 of the specification (Product description), for wines labelled with the words *Barrica* ('Barrel') or *Roble* ('Oak'). It does not affect the single document.

Barrel capacity is increased from the current limit of 330 litres to 600 litres, the maximum volume at which, under the prevailing Spanish rules, the words *Barrica* and *Roble* can be used in labelling and presentation to describe the ageing of PDO 'Cataluña'/'Catalunya' products.

The maximum capacity currently stated in the specification, 330 litres, presents an obstacle to the competitiveness of PDO 'Cataluña'/'Catalunya' wineries vis-à-vis other designations of origin. The cost of ageing per litre of wine is higher with the current maximum barrel volume than it would be with 600-litre barrels.

Besides, the market trend is shifting towards wines that are less influenced by wood. Increasing barrel capacity reduces the ratio of inner surface to volume of wine stored, therefore also reducing the aromas and tannins contributed by the wood per litre of wine.

#### 2.6. Removal of planting density rules

This amendment affects point 3 of the specification (Specific cultivation and oenological practices) and point 5 of the single document (Wine-making practices).

Until now, planting density has been restricted to between 1 800 vines per hectare (minimum) and 4 500 vines per hectare (maximum). However, it is considered that the production yields laid down in the specification already provide enough control, and so the planting density rules should be removed.

#### 2.7. Maximum total alcoholic strength

This amendment affects point 2.1 of the specification and point 4 of the single document (Description of the wine(s)).

Any values that are not expressly stated must be compliant the established legal limits, and the descriptions of the various categories of wine include general statements to the effect that the limits laid down in EU law apply.

## SINGLE DOCUMENT

1. **Registered name**

‘Cataluña’

‘Catalunya’

2. **Geographical indication type**

PDO — Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

8. Semi-sparkling wine

4. **Description of the wine(s)***Wine — Whites*

These wines are modern and innovative. Their colour ranges from pale yellow with greenish hints to intense golden tones. The wines’ aromatic intensity is medium to high, and they are more or less structured depending on vine yield. They feature moderate acidity and a good alcohol content, and leave the drinker wanting to take another sip. Floral and/or fruity notes are predominant in the younger wines, while wood-ageing lends the matured wines tertiary aromas characterised by vanilla and even toasted tones. The young wines are light and fresh, while the more mature wines are more unctuous and reminiscent of the barrels in which they are aged.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Maximum sulphur dioxide: 200 mg/l if the sugar content is less than 5 g/l and 250 mg/l if it is 5 g/l or higher.

## General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 10  |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,3  |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

*Wine — Rosés*

These wines are modern and innovative. Their colour ranges from bright red with an iridescent violet sheen to intermediate orange tones to onion skins. The wines’ aromatic intensity is medium to high, and they are more or less structured depending on vine yield. They have a good alcohol content, and leave the drinker wanting to take another sip. These wines are light, fresh and balanced.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Maximum sulphur dioxide: 200 mg/l if the sugar content is less than 5 g/l and 250 mg/l if it is 5 g/l or higher.

General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 10,5  |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,3  |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

*Wine — Reds*

Depending on ageing, their colour ranges from an intense cherry colour to faint ruby with a hint of ochre. The wines' aromatic intensity is medium to high, with the extent of their structure depending on the vine yield. They feature moderate acidity and a good alcohol content, and leave the drinker wanting to take another sip. The young wines are light and full of flavour, whereas fermenting and/or ageing in wooden barrels leads to well-rounded and longer-lasting wines that are mild but structured.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Volatile acidity may exceed 1 mEq/l for each degree of alcoholic strength in excess of 11 % and year of ageing, up to 20 mEq/l.

Maximum sulphur dioxide: 150 mg/l if the sugar content is less than 5 g/l and 200 mg/l if it is 5 g/l or higher.

General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 11,5  |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,33   |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

*Wine — Lower-alcohol whites, rosés and reds (xispejant)*

See the descriptions of whites, rosés and reds above.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Maximum sulphur dioxide: if the sugar content is below 5 g/l, 200 mg/l for whites and rosés and 150 mg/l for reds; if the sugar content is 5 g/l or above, 250 mg/l for whites and rosés and 200 mg/l for reds.

#### General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 4,5   |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,3  |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

#### *Semi-sparkling wine*

The characteristics must be the same as those described in the above paragraphs for the wine colour in question, but with the added presence of bubbles. The wines are balanced and fresh, with a slight tingling sensation due to the release of carbon dioxide.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Maximum sulphur dioxide: if the sugar content is below 5 g/l, 200 mg/l for whites and rosés and 150 mg/l for reds; if the sugar content is 5 g/l or above, 250 mg/l for whites and rosés and 200 mg/l for reds.

#### General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 7   |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,3  |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

#### *Liqueur wines*

Liqueur wines range from opaque, intense colours to the more evolved tones described for whites and reds, even reaching amber shades depending on maturity. The wines have a slight warmth, with more fruity aromas in those not subject to wood-ageing, while aldehyde and nut flavours characterise the more mature wines. They are warm, unctuous and persistent.

Maximum total alcoholic strength: the maximum limits laid down in EU law apply.

Volatile acidity may exceed 1 mEq/l for each degree of alcoholic strength in excess of 11 % and year of ageing, up to 20 mEq/l.



Maximum sulphur dioxide: 150 mg/l if the sugar content is less than 5 g/l and 200 mg/l if it is 5 g/l or higher.

General analytical characteristics

|  |   |
|--|---|
| Maximum total alcoholic strength (in % volume)           |   |
| Minimum actual alcoholic strength (in % volume)          | 15  |
| Minimum total acidity                                    | 3,5 in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 13,3  |
| Maximum total sulphur dioxide (in milligrams per litre)  |   |

5. **Wine making practices**

a. *Specific oenological practices*

Relevant restriction on making wines

The utmost care must be exercised when harvesting the grapes. The wines covered by this PDO may only be made with healthy grapes that are ripe enough to produce wines with a minimum natural alcoholic strength of 9,5 % vol. or above for zone CII and 10 % vol. or above for zone CIII, as required by EU legislation.

Appropriate pressure is applied to extract the must or wine and separate it from the grape skins, ensuring that no more than 70 litres of wine are yielded from every 100 kg of harvested grapes.

b. *Maximum yields*

White varieties

12 000 kilograms of grapes per hectare

White varieties

84 hectolitres per hectare

Red varieties

10 000 kilograms of grapes per hectare

Red varieties

70 hectolitres per hectare

6. **Demarcated area**

Abrera

Agramunt: former annexed district of Montclar

Aguilar de Segarra

Agullana

Aiguamúrcia

Albagés, l'

Albi, l'

Albiol, l'

Albons

Aleixar, l'

Alfarràs

Alcarràs: parcels 9022, 9017 and 9005 of cadastral polygon 6 and parcels 3, 57, 9001, 9003, 9004, 9007 and 9027 of cadastral polygon 15

Albinyana

Alcover

Alella

Alforja

Algerri

Alió

Almacelles: Parcels 25, 180, 193 and 196 of cadastral polygon 5

Almenar

Almoster

Alòs de Balaguer

Alpicat

Altafulla

Ametlla de Mar, l'

Almetlla de Segarra, l'

Arbeca

Arboç, l'

Arenys de Mar

Arenys de Munt

Argentera, l'

Argentona

Arnes

Artés

Artesa de Segre

Ascó

Avinyó

Avinyonet de Penedès

Avinyonet de Puigventós

Badalona

Balaguer

Balsareny

Banyeres del Penedès

Barbera de la Conca

Barcelona: parcel 1 of cadastral polygon 1

Baronia de Rialb

Batea

Begues

Begur

Belianes

Bellaguarda

Belcaire d'Empordà

Bellmunt del Priorat

Bellprat

Bellvei

Benissanet

Bigues i Riells

Bisbal d'Empordà, la

Bisbal del Penedès, la

Bisbal de Falset, la

Biure

Blanafort

Boadella i les Escaules Bonastre

Borges Blanques, las: parcels 30 and 96 of cadastral polygon 9; parcels 114, 165 and 167 of cadastral polygon 21, and parcels 118, 119 and 120 of cadastral polygon 22

Borges del Camp, les

Bot

Botarell

Bovera

Bràfim

Bruc, el

Cabacés

Cabanes

Cabanyes, les

Cabassers

Cabra del Camp

Cabrera d'Igualada

Cabrera de Mar

Cabrils

Cadaqués

Calafell

Calders

Caldes de Montbui: parcel 57 of cadastral polygon 1 and parcel 12 of cadastral polygon 2

Calella

Callús

Calonge

Cambrils

Canonja, la

Canovelles

Cantallops

Canyelles

Capafons

Capellades

Capçanes

Capmany

Cardedeu

Cardona

Carme

Caseres

Castell-Platja d'Aro

Castell de Mur: annexed districts of Cellers and Guardia de Tremp

Castellbisbal

Castellet i la Gornal

Castellfollit del Boix

Castellgalí  
Castellnou de Bages  
Castelló de Farfanya  
Castellolí  
Castellvell del Camp  
Castellví de la Marca  
Castellví de Rosanes  
Catllar, el  
Cervelló  
Cervià de les Garrigues  
Cistella  
Ciutadilla  
Colera  
Collbató  
Colldejou  
Conca de Dalt  
Conesa  
Constantí  
Copons  
Corbera de Llobregat  
Corçà  
Corbera d'Ebre  
Cornudella de Montsant  
Creixell  
Cruïlles; Monells i Sant Sadurní de l'Heura  
Cubells: parcel 90 of cadastral polygon 7  
Cubelles  
Cunit  
Darnius  
Duesaigües  
Esparraguera  
Espluga Calba, l'

Espluga de Francolí, l'

Espolla

Falset

Fatarella, la

Febró, la

Figuera, la

Figuères

Figuerola del Camp

Flix

Floresta, la

Fogars de Montclús

Fonollosa

Font-rubí

Foradada

Forallac

Forés

Franqueses del Vallès

Fulleda

Gaià

Gandesa

Garcia

Garidells, els

Garriguella

Gavet de la Conca and its annexed districts Sant Cristofol de la Vall, Sant Martí de Barcedana and Sant Miquel de la Vall

Gelida

Gimenells i el Pla de la Font

Ginestar

Granada, la

Granollers

Granyanella

Granyena de Segarra

Gratallops

Guiamets, els

Guimerà

Horta de Sant Joan

Hostalets de Pierola, els

Igualada

Isona i Conca Dellà and its annexed districts Conques, Figuerola d'Orcau, Orcau-Basturs and Sant Romà d'Abella

Ivars d'Urgell

Ivars de Noguera

Jonquera, la

Jorba

Juncosa

Juneda: parcel 487 of cadastral polygon 5, parcels 14, 15, 16, 33, 34 and 37 of cadastral polygon 12, and parcels 3, 4 and 5 of cadastral polygon 13

Llacuna, la

Llançà

Llardecans

Lleida: annexed districts of Raimat and Sucs

Llers

Lliçà d'Amunt

Llimiana

Lloar, el

Llorenç del Penedès

Lloret de Mar

Maials

Maldà

Manresa

Marçà

Margalef

Marsà

Martorell

Martorelles

Masarac

Masllorenc  
Masnou, el  
Masó, la  
Maspujols  
Masquefa  
Masroig, el  
Massoteres  
Mataró  
Mediona  
Menàrguens  
Milà, el  
Miravet  
Molar, el  
Mollet de Peralada  
Montgat  
Monistrol de Calders  
Montblanc  
Montbrió del Camp  
Montferri  
Montmell, el  
Montoliu de Segarra  
Montornès de Segarra  
Montornès del Vallès  
Mont-ral  
Mont-ras  
Mont-roig del Camp  
Móra d'Ebre  
Móra la Nova  
Morell  
Morera de Montsant, la, and its annexed district Scala-dei  
Mura  
Nalec



Navarcles

Navàs

Nou de Gaià, la

Nulles

Òdena

Olèrdola

Olesa de Bonesvalls

Olivella

Omells de na Gaia, els

Omellons, els

Orpí

Òrrius

Os de Balaguer

Pacs del Penedès

Palafrugell

Palamós

Palau-sator

Palau-saverdera

Pallaresos, els

Palma d'Ebre, la

Pals

Pau

Pedret i Marzà

Penelles

Perafort

Peralada

Perelló, el

Piera

Pinell de Brai, el

Pira

Pla de la Font, el

Pla de Santa Maria, el

Pla del Penedès, el  
Pla del Penedès  
Pobla de Cérvoles, la  
Pobla de Claramunt, la  
Pobla de Mafumet, la  
Pobla de Massaluca, la  
Pobla de Montornès, la  
Pobla de Segur  
Poboleda  
Pont d'Armentera, el  
Pont de Molins,  
Pont de Vilomara i Rocafort, el  
Pontons  
Porrera  
Port de la Selva, el  
Portbou  
Pradell de la Teixeta, el  
Prades  
Prat del Compte  
Preixana  
Preixens  
Premià de Dalt  
Premià de Mar  
Puigdàlber  
Puigpelat  
Querol  
Rabós  
Rajadell  
Rasquera  
Regencós  
Renau  
Reus

Riba-roja d'Ebre

Riera de Gaià, la

Riudecanyes

Riudecols

Riudoms

Riumors

Roca del Vallès, la

Roda de Barà

Rodonyà

Rocafort de Queralt

Roses

Rourell, el

Sabadell: 'Can Gambús', a two-hectare estate with the cadastral reference number 28003001 DG2020A

Salàs de Pallars

Sallent

Salomó

Sant Cebrià de Vallalta

Sant Climent Sescebes

Sant Cugat de Sesgarrigues

Sant Esteve Sesrovires

Sant Feliu de Buixalleu

Sant Feliu de Codines

Sant Feliu de Guíxols

Sant Fost de Campsentelles

Sant Fruitós de Bages

Sant Iscle de Vallalta

Sant Jaume dels Domenys

Sant Joan de Vilatorrada

Sant Jordi Desvalls

Sant Llorenç Savall

Sant Llorens d'Hortons

Sant Martí de Riucorb

Sant Martí de Tous  
Sant Martí Sarroca  
Sant Martí Vell  
Sant Mateu de Bages  
Sant Pere de Ribes  
Sant Pere de Riudebitlles  
Sant Pol de Mar  
Sant Quintí de Mediona  
Sant Sadurní d'Anoia  
Sant Salvador de Guardiola  
Santa Cristina d'Aro  
Santa Margarida i els Monjos  
Santa Maria de Miralles  
Santa Maria d'Oló  
Santa Oliva  
Santa Fe del Penedès  
Santa Maria de Martorelles  
Santa Margarida de Montbui  
Santpedor  
Sarral  
Secuita, la  
Selva del Camp, la  
Selva de Mar, la  
Senan  
Sentmenat  
Sitges  
Siurana d'Empordà  
Solivella  
Sort  
Subirats  
Súria  
Talamanca

Talarn

Tallada d'Empordà

Tarragona

Tàrrrega

Tarrés

Teià

Terrades

Tiana

Tivissa

Tordera

Torrebeses: parcels 247 and 283 of cadastral polygon 6

Torre de Claramunt, la

Torre de Fontaubella, la

Torre de l'Espanyol, la

Torredembarra

Torrefarrera

Torrelavit

Torrelles de Foix

Torrent

Torroella de Montgrí

Torroja del Priorat

Tortellà

Tremp (former municipality) and its annexed districts Gurb, Palau de Noguera, Puigcercós, Suterranya and Vilamitjana

Ullà

Ulldemolins

Vallbona de les Monges

Vallbona d'Anoia

Vallclara

Vallfogona de Riucorb

Vallgorguina

Vallirana

Vall-llobrega

Vallromanes

Valls

Vandellós i l'Hospitalet de l'Infant

Vallmoll

Vendrell, el

Ventalló

Verdú

Vespella

Vilademuls

Vila-rodona

Vilafant

Vilafranca del Penedès

Vilagrasa: parcel 92 of cadastral polygon 4

Vilajuïga

Vilalba dels Arcs

Vilallonga del Camp

Vilamalla

Vilamaniscle

Vilanant

Vilanova del Camí

Vilanova d'Escornalbou

Vilanova de Prades

Vilanova i la Geltrú

Vilanova del Vallès

Vila-seca

Vilassar de Dalt

Vilassar de Mar

Vilabella

Vilaverd

Vilella Alta, la

Vilella Baixa, la

Vilosell, el

Vilobí del Penedès

Vilopriu

Vimbodí

Vinaixa

Vinebre

Vinyols i els Ares

## 7. **Main wine grapes**

PARELLADA — MONTONEC

PARELLADA — MONTONEGA

XAREL LO — PANSAL

XAREL LO — PANSAL BLANCA

XAREL LO — CARTOIXA

GARNACHA TINTA — LLADONER

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

### *Wines*

The marked Mediterranean influence produces smooth, dense wines, with relatively low acidity, a high alcohol content and aromas that, particularly in the case of red wines, improve with age. The bright sunshine enjoyed by our region boosts the development of the intense colours — red in particular — that are so typical of our wines.

Silt and loam are the predominant soil textures, lending body and structure to both white and red varieties and producing reds with even more colour.

The broad range of varieties of grape existing in Catalonia is even more proof of the openness to the world that has always characterised Catalans. It is also the reflection of a long history of wine-making in the region. According to a quote from Pere Gil dating back to 1600: 'Wines are made throughout Catalonia, in both maritime and Mediterranean areas... The wines of Catalonia are typically strong and very good. They make all kinds of wines...' Jaume Ciurana (1980) described a basic unity in all Catalan wines, which gives a common characteristic to all of them: dedication, desire for improvement and a spirit of achievement in the people that made them.

### *Semi-sparkling wines*

The chalky soils produce wines that are vibrant, aromatic and extremely refined.

Bringing forward the harvesting date makes it possible to obtain a lower alcoholic strength and greater acidity. Coupled with the presence of naturally occurring carbon dioxide, this gives the wines their characteristic refreshing sensation.

Catalan society has a historical and cultural link with wines featuring naturally occurring carbon dioxide, as demonstrated by Catalonia's major sparkling wine production industry, whose origins date back to the first half of the nineteenth century.

### *Liqueur wines*

The marked Mediterranean influence and the texture of the soils already described for the wine category act in the same way in liqueur wines under the PDO 'Cataluña'/'Catalunya', giving them a great deal of intensity in colour and aroma, body and medium to low acidity.

Liqueur wines are frequently the digestif of choice at many Catalan tables, with this type of wine paired with assorted nuts (almonds, hazelnuts, pine nuts) and dried fruit (raisins, figs, apricots) in the traditional Catalan dessert known as '*postres de músic*' ('musician's dessert').

**9. Essential further conditions**

*Legal framework:*

In national legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

The term *xispejant* may optionally be included on the labels of whites, rosés or reds with lower alcoholic strength produced by deliberately interrupting fermentation.

**Link to the product specification**

<http://goo.gl/Plwa75>

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