

**Publication 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**

(2019/C 235/08)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council <sup>(1)</sup> within two months from the date of this publication.

SINGLE DOCUMENT

**‘Vera de Estenas’**

**PDO-ES-N1665**

**Date of submission of the application: 27 September 2013**

**1. Name(s) to be registered**

Vera de Estenas

**2. Type of geographical indication**

PDO — protected designation of origin

**3. Categories of grapevine products**

1. Wine

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

‘Reserva’ and ‘Gran Reserva’ red wines

‘Reserva’ red wine

Appearance: Deep red colour, with soft tones ranging from cherry to tile.

Nose: fresh primary aromas, varying between fruity and varietal. There are hints of fully ripe grape and vanilla and soft warm notes.

Taste: sweet, very full-bodied in the mouth, a dry finish.

‘Gran Reserva’ red wine:

Appearance: garnet with tile-coloured shades

Nose: Very ripe dry red fruit; over time, these aromas may evolve into well-combined spicy and balsamic notes. Very fine woody aromas, vanilla aromas and hints of roasted oak.

Taste: a structured bouquet of fully ripe fruit that covers the entire palate.

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General analytical characteristics

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Maximum total alcoholic strength (in % volume)	(*)
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15,83

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

## General analytical characteristics

Maximum total sulphur dioxide (in milligrams per litre)	140
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(\*) The value of the maximum total alcoholic strength must remain within the legal limits set out in the relevant EU legislation.

‘Crianza’ red wine and cask-aged red wine (‘madurado en barrica’)

‘Crianza’ red wine: cherry-red. Well-integrated notes of fruit and spices; Mediterranean scrub. Sweet in the mouth, fruity with mild tannins, pleasant on the palate.

Cask-aged red wine: purplish tones; brilliant and clean. Good primary aromas of red fruit, forest and woody aromas. Spicy and fruity flavours in the mouth

## General analytical characteristics

Maximum total alcoholic strength (in % volume)	(*)
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15,83
Maximum total sulphur dioxide (in milligrams per litre)	140

(\*) The value of the maximum total alcoholic strength must remain within the legal limits set out in the relevant EU legislation.

Rosé wine

Red with strawberry tones and hints of purple; limpid and brilliant. A very intense and fruity aroma. Very well-balanced in the mouth, reminiscent of fruit and aromas of flowers.

## General analytical characteristics

Maximum total alcoholic strength (in % volume)	(*)
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	6 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	14,17

General analytical characteristics	
Maximum total sulphur dioxide (in milligrams per litre)	190

(\*) The value of the maximum total alcoholic strength must remain within the legal limits set out in the relevant EU legislation.

#### White wine

Brilliant straw-yellow colour. Fruity aromas. Intense fruity and tasty flavour in the mouth

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	(*)
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15,0
Maximum total sulphur dioxide (in milligrams per litre)	190

(\*) The value of the maximum total alcoholic strength must remain within the legal limits set out in the relevant EU legislation.

### 5. Wine-making practices

#### a. Essential oenological practices

##### Specific oenological practice

Cask-aged 'Crianza', 'Reserva' and 'Gran reserva' red wines are made from the Bobal, Tempranillo, Cabernet Sauvignon or Merlot varieties. The wines are produced in tanks at a controlled temperature not exceeding 28 °C. Ageing takes place in oak casks with a capacity of 225 or 300 litres. Cask-aged wines remain in the cask for less than 6 months, as opposed to a minimum of 6 months for 'Crianza' wines, a minimum of 12 months for 'Reserva' wines and a minimum of 18 months for 'Gran Reserva' wines. These wines complete their ageing in bottles until the expiry of the legally prescribed minimum period.

Chardonnay white wines are fermented in new oak casks of 225 or 300 litres.

The vast majority of rosé wines are made from the Bobal red grape variety. They are produced in stainless steel tanks at a temperature not exceeding 22 °C.

The maximum yield is set at 70 %.

##### Cultivation practices

The Bobal variety is pruned according to the traditional goblet method. The other varieties are trained according to the espalier method. By controlling the maturing process, sugar content, pH and acidity, it is possible to determine the ideal day for the wine harvest, depending on the wine to be produced from the grape.

b. *Maximum yields*

Red grape varieties:

7 950 kg of grapes per hectare

Red grape varieties:

55,65 hectolitres per hectare

White grape varieties:

8 700 kg of grapes per hectare

White grape varieties:

60,90 hectolitres per hectare

**6. Demarcated geographical area**

The demarcated area is located in the municipality of Utiel (Valencia) and spread out as follows: Polygon 37, parcels 101, 104, 141, 143, 144, 146, 147, 148, 149 and polygon 38, parcels 195, 196, 197, 204, 205, 206a1 and a2, b, d, e, f and g, 207, 208, 337a, b and d, 218, 220 and 534.

**7. Main wine grapes**

CABERNET SAUVIGNON

BOBAL

TEMPRANILLO

MERLOT

CHARDONNAY

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

Natural and human factors

'Vera de Estenas' is the geographical name of the demarcated geographical area. This area extends over a gentle slope that descends from Sierra Juan Navarro to the valley of the river Magro on the banks of the stream Estenas, which gives its name to the demarcated area, flows next to the vineyards, drains waters from the northern mountains of Utiel towards the river Magro and provides a natural border for this municipality of the province of Valencia.

The demarcated geographical area is located on a very shallow water table; in addition, average rainfall is about 430 mm, corresponding to an average of 52 days of rain. The average number of hours of sunshine is 2 600 for an average of 60 days, with the sky being clear around 130 days a year.

As regards the geological setting, the vineyards of the holding are mainly located on Miocene land and, to a lesser extent, Quaternary land. The soil in the area is predominantly of the calcareous brown type, with a total calcium content and an active calcium content of 38 % and 14 %, respectively. The average conductivity of the soils is low, meaning that there are no salinity problems. The average organic matter content reaches 1,5 %, which is lower than in neighbouring areas, and the pH of the soil of the area exceeds 8,5.

It should also be noted that there is a 2-hectare wood in the demarcated area, which regulates humidity and mitigates the impact of the winds and temperature.

Finally, the vineyards in this area are also distinguished by their orientation. Given the particular orography of the area, the orientation of the rows and the training system depends mainly on the shape of the parcels, the slope, the availability of water and the direction of the prevailing winds, the aim being to guarantee optimum sunshine.

### Description of the wine

The wines in this area are conditioned by the special characteristics of the soil, relief and local climate, and in particular by the very shallow water table. These are wines with a good alcoholic strength, brilliant and intense colours and primary aromas of ripe fruit which last for several years in the wine. In the mouth, these wines are structured and harmonious, and the bouquet – their common denominator – can be found in each vintage. They are well-structured and suited to being aged in a cask and then in a bottle, with dense tannins that are not aggressive, a high total polyphenol index in the red wines and a total acidity, expressed as tartaric acid, of around 5-6 g/l.

### Link

The specific orography of the demarcated area, characterised by the proximity of natural barriers such as the river Magro in the south, the Sierra Negrete in the north and the stream Estenas bordering the area, the specific climate, the type of soils described, the presence of a woody area in the centre and the location of the area on a water table a few metres deep, result in the optimum ripening of the grapes, a high sugar content and a good acidity. A determining factor is that the humidity level of the vineyards is higher than in the neighbouring areas, which prevents delays in ripening, principally during the driest months of the year, thereby making it possible to obtain wines with a very intense colour, a high percentage of tannins and polyphenols, a good alcoholic strength and a balanced acidity. The influence of the water table and particular orography of the area on the vineyards is crucial to obtaining these wines.

The total acidity, expressed as tartaric acid, of between 5 and 6 g/l makes for wines that are very balanced in the mouth. This acidity results from the influence of the water table in the demarcated area, which moderates the temperature difference between day and night, so that variations are less abrupt than in the rest of the region and humidity levels remain higher than in neighbouring areas, thereby promoting good leaf development, with a strong foliage that lasts until after the harvests. The woods in the centre of the area also influences the ripening of the grapes by having a cooling effect in the summer, which results in a slow ripening that gives the wines a highly balanced acidity. It also protects nearby vines during the winter and spring by preventing late frost.

Furthermore, the nature of the wines depends on the proximity of the river Magro to the south of the vineyards, as it moderates temperatures and humidity in the plain. The same applies to the north, where the Sierra Negrete serves as a bulwark against cold northern winds in the winter and spring. Another distinctive feature is the stream Estenas, which flows next to the vineyards and drains waters from the northern mountains of Utiel towards the Magro. These soils with a calcareous crust also have a moisture content that is higher than in the rest of the region, where most soils rest on unconsolidated material. As a result, while the pH of the surrounding area is between about 8,2 to 8,3, it is 8,5 in the demarcated area. These high pH values are mainly due to the significant amounts of calcium carbonate and promote the absorption of phosphates, potassium, calcium and magnesium by the vines.

Consequently the calcium content of the soil does not correspond to that of the rest of the region: the latter averages 25 %, while soils in the demarcated area have a total calcium content of 38 % and an active calcium content of 14 %. Similarly, phosphorus and potassium levels in the soil of the area (although they may vary from one parcel to another) are higher than in the rest of the region and in the neighbouring areas: between 30 and 50 ppm for phosphorus and 0,35 and 0,55 mEq/l for potassium.

In conclusion, these combined factors mean that the wines of the vineyards are defined by a brilliant, intense colour, primary aromas of ripe fruit, a clear structure and a beautiful harmony in the mouth.

The most significant differences between 'Vera de Estenas' wines and wines produced in the surrounding areas under the Utiel-Requena PDO are as follows, in particular for aged red wines:

Parameter	PDO Utiel-Requena	Vera de Estenas
Minimum actual alcoholic strength (in % volume)	10,5	12,5

Parameter	PDO Utiel-Requena	Vera de Estenas
Maximum total sugar content (g/l)	9	4
Minimum total acidity (g/l)	3,5	5
Minimum volatile acidity (g/l)	1,2	0,95
Maximum total sulphur dioxide (mg/l)	150	140
Minimum colour intensity		10 UA/cm
TPI min		55
Maximum yield (kg/ha)	7 500-10 500	7 850
Extraction efficiency (%)	74	70

Finally, it should be noted that while there is currently only one cellar in the demarcated area, an application has been made to the land registry by 'Compañía Vinícola del Campo de Requena, SL'. This company was established precisely to bring together a group of vineyard owners located in the demarcated area in order to apply for the PDO. The cellar does not own 100 % of the parcels in the demarcated geographical area, as the parcels numbered 144 and 147 of polygon 37 and parcels 197, 204, 207, 208, 218 and 220 of polygon 38 belong to other vine growers, who were given the opportunity to be heard. It should also be added that, although the cellar has other parcels adjacent to the demarcated area, they have not been included in the area, as they lack the requisite soil and climatic conditions.

Even if there is currently only one winemaking establishment, it is possible that other establishments will be added in the future, and they will be able to use the PDO if they comply with the product specification.

#### 9. Essential further conditions

None

#### Reference to publication of the specification

<http://www.agroambient.gva.es/documents/163228750/163232588/PC+VERA+DE+ESTENAS-GRABADA.pdf/d0d9334c-f314-407f-82e2-15d935a0f9e5>