

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

(2021/C 139/10)

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 ⁽¹⁾ within two months from the date of this publication.

SINGLE DOCUMENT

‘Urueña’

PDO- ES-02485

Date of application: 13.11.2018

1. Name to be registered

Urueña (es)

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

WINE – Rosé wine

The rosé wines are clear, raspberry-pink in colour and with no signs of turbidity. In the nose, they are clean and intense or very intense, with aromas from the fresh fruit and/or floral and/or caramel families. In the mouth, they are round and fresh with a hint of residual sweetness and a good balance of alcohol and acidity.

(*) The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	60,00 in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	180

WINE – Aged red wine

The red wines are clear with no signs of turbidity, with very intense colours, either cherry or garnet red. At the rim, purple tones appear and the robe is high or very high. In the nose, they are clean and intense or very intense, with aromas from the red and/or black fruit and spicy and/or balsamic families. In the mouth, they are round and well-balanced with an intense aftertaste and a long or very long finish.

(*) The analytical parameters not laid down in this document shall comply with the rules in force.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13,00
Minimum total acidity	60,00 in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	20,00
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. *Essential oenological practices*

Cultivation method

The density of plantation must be at least 3 000 vine stocks per hectare.

The spur pruning technique must be used and stocks must be green pruned to regulate the crop load and the balance between leaf area and crop weight.

A drip irrigation system must be used.

Integrated pest control techniques must be implemented.

Only healthy grapes that have reached perfect ripeness (probable alcohol level of 12,5°) are to be used for wine labelled with the traditional term 'Vino de pago'.

Specific oenological practice

Grapes must be selected in advance before they reach the fermentation tanks.

Each variety must be made into wine separately.

Rosé wines: cold pellicular maceration and fermentation at a controlled temperature.

Red wines: pre-fermentation maceration at less than 10 °C for 24-48 hours. Fermentation at a controlled temperature.

Vertical or pneumatic hydraulic presses must be used.

The wines must be aged in French or American oak barrels, maintaining a temperature of between 15 °C and 18 °C and relative humidity of 75 %.

Relevant restriction on making the wines

Maximum extraction rate: 70 litres per 100 kilograms of grapes.

b. *Maximum yields*

8 000 kilograms of grapes per hectare

56.00 hectolitres per hectare

6. Demarcated geographical area

The geographical area for 'Urueña' PDO is located in the municipality of Urueña in the province of Valladolid. It is a continuous portion of land spanning 78 hectares, identified by the following Land Parcel Information System (LPIS) references (*):

Polygon 1: parcels 114, 117, 121, 123, 124, 125, 126, 127, 128, 129, 130, 131, 132, 133, 140, 168, 5154, 5155, 5156, 5157, 5158, 5159, 9022, 9023, 9024 and 10120.

Polygon 8: plot 2 of parcel 101 and plot 1 of parcel 9001.

The parcels owned by the applicant are as follows: parcels 114, 117, 121, 123, 124, 125, 127, 128, 132, 133, 168, 5158 and 5159 in polygon 1, and plot 2 of parcel 101 and plot 1 of parcel 9001 in polygon 8.

(*) As the LPIS is subject to updates, please note that these are references to the 2020 version.

7. Main wine grapes variety(ies)

CABERNET SAUVIGNON

MERLOT

SYRAH

TEMPRANILLO - TINTA DEL PAIS

8. Description of the link(s)

Characteristics of the geographical area

Natural factors

The geological, morphological, soil and climate characteristics of the geographical area defined in point 6 are uniform and different from those of the surrounding areas, as will be explained below. It fits the description of what is traditionally known as a 'pago' or winegrowing estate: a single uninterrupted portion of land, traditionally used to grow vines, with its own soil and microclimate characteristics that distinguish it from neighbouring areas. This uniformity and distinctiveness is usually determined by the existence of physical features such as rivers, watercourses and other features that define the landscape or by a combination of particular characteristics to be found in the area but not in its surroundings. In the specific case of 'Urueña' PDO, the area is defined by the watercourses formed by the Sequillo river and the Ermita and Veterinario streams. The natural factors that have an impact on this defined area are as follows:

1. The defined area is located in the municipality of Urueña, which is in the basin of the River Duero, at the point where the Sequillo river (a tributary of the Valderaduey) meets the Ermita stream. The area located to the north-west of Urueña is a plain at an altitude of between 710 m and 720 m above sea level, with contour lines running sub-parallel to the Sequillo river, in the north.
2. Urueña is located in the Autonomous Community of Castile and Leon – which is third in Spain in terms of land area devoted to winegrowing – and it belongs to the province of Valladolid, where there are five designations of origin. It is therefore located in an area that is very suitable for winegrowing, with environmental conditions that are very favourable for the production of quality wines. The history and culture of winegrowing in the area, together with the enthusiasm of the winegrowers, ensures readiness to adapt to existing and future technologies and approaches.
3. The results obtained in the zoning study entitled 'Estudio de Suelos y Ordenación del Cultivo de la Vid en el pago vitícola de Urueña (Urueña, Valladolid)' [Survey on the Soil and Vine Crop Organisation in the Urueña winegrowing area (Urueña, Valladolid)], conducted on the terroir by a team from the Polytechnic University of Madrid, provide a description and map of this location, with the conclusion that: 'The intersection on the various maps of the environmental factors that were surveyed (climate, type of rock, geological formation, gradient, orientation and soil properties) clearly highlights the specificity of the geographical environment and the suitability of the 'Urueña' PDO area for producing quality wines, as its particular environmental characteristics make it different and distinct from other areas in its surroundings'. These properties and characteristics are shared not only by the parcels owned by the applicant and currently under vines, but also by the adjacent parcels that, together with them, form the defined area.

Climate

Based on the data gathered at the Spanish meteorological office's weather stations at Castromonte and Villaderfrades, the full observatory for Valladolid (Airport) and the data available at the agri-climatic stations of Villapando and Medina de Rioseco, which belong to the SIAR network (the agri-climatic information system for irrigation), the temperature readings in the region do not vary much, with lower rainfall in the Monte de Urueña highlands and higher temperatures recorded in the valleys. Rainfall tends to be highest in the autumn and lowest in the summer (the order being autumn, spring, winter and summer) with totals of around 410 mm. In general it is a region that does not have mountainous features that could act as barriers, which allows moist air to come in due to the oceanic influence.

The active growing season ranges between April/May and October. The average annual temperature is about 11.4 °C. The average number of hours of sunshine per year is 2 650 hours.

The evapotranspiration figures reveal a moisture deficit when compared with the data on precipitation.

Climate and bioclimatic indices:

- De Martonne and Emberger climate index: Semi-arid, Mediterranean type
- Gaussen ombrothermic diagrams: 4 dry months (June to September)
- Köppen climate classification: Csb (temperate climate with warm, dry summer, average temperature in warmest month below 22 °C and more than 4 months with temperatures above 10 °C)
- Huglin's index (heliothermal potential): 1 940 to 2 000 degrees
- Effective thermal integral (Winkler): Around 1 400 to 1 500 degrees (zone II)

These values indicate that the area is suited to growing vine varieties used to produce quality wines. The 'Urueña' PDO is located in a single, well-defined mesoclimate – distinct from the other twenty-three found in the Autonomous Community of Castile and Leon – whose relative characteristics are shaped by the shelter and protection offered on the eastern side by the nearby wind-swept plateau (>110 m) and the proximity of the trough and valley floor areas of the drainage network.

Geology, lithology and geomorphology

The type of rock (lithology) found in the 'Urueña' PDO area is formed by two Tertiary materials (red Belver conglomerate and facies SL of Tierra de Campos) and Quaternary deposits (terraces and valley floor). The original material is stony, featuring an abundance of large rocks both strewn on the surface (added to by limestone from the plain) and within the soil profile. This is a factor that has an impact on the quality of the end product. The mainly limestone cementation of the original materials and as a result of the soil formation is the main reason why the area is isolated by the geomorphological elements that make it specific.

The relief is based on this lithostratigraphy, which shapes and influences drainage. The Sequillo, Ermita and Veterinario watercourses form the boundaries of the defined area. The morphology of the resulting relief is specific and highly suited to the production of quality wines: gentle, with a slight gradient towards the drainage points and an altitude of between 710 and 720 metres (which accounts for just 1,8 % of the surface area at altitude in Castile and Leon).

The digital terrain model and the main collectors in the drainage network reveal the importance of the Sequillo river basin, which determines the low relief and the slight general gradient of the area surveyed towards the north and its secondary drainage network, which is dominated by the Veterinario stream on the western boundary and the Ermita stream on the eastern side, allowing water to drain off towards the three sides in the direction of the gradient.

Soils

When large-scale (highly detailed) soil surveys are conducted, such as in this case, the unit of soil used is the last category in the classification (the Series), as this makes it possible to determine and define how each specific unit should be handled. The soils in the 'Urueña' PDO area are quite varied, mostly due to the lithology and the relief. However, in descriptive terms there are just two soil profiles in the defined area – Alfisols [A/Bt/Bk(m)] and Inceptisols [A/Bk(m)] – both of which are highly suited to growing vines.

The soils in the area have medium to low fertility levels. Organic matter content is medium to low (0,75-1,5 %), nitrogen content is low (< 1 %) and the carbon-to-nitrogen ratio is also low ≤ 8 %). The weak trace element content is considered to be a factor that has an impact on quality. It should also be noted that the cation-exchange capacity (CEC) is medium to high (10-25 cmol+/kg clay and/or organic matter).

There is little variation in texture categories for the soil in the 'Urueña' PDO area, with sandy clay loam being the predominant category. There are no contrasting textures. The homogeneity of the profile is a very positive quality as it regulates the moisture level (by reducing run-off) and the temperature. The soil's drainage capacity and the lack of variation in the profile, limiting the amount of run-off, means that the land ends up absorbing the moisture.

The annual average temperature of the soil at a depth of 50 cm is higher than 15 °C but lower than 22 °C (mesic temperature between 8 °C and 15 °C) and the difference between the summer and winter averages is over 5 °C. The xeric moisture regime means the soil is dry at least half of the days when the soil temperature is higher than 5 °C (it is dry for over 45 consecutive days in the 4 months after the summer solstice and moist for more than 45 consecutive days in the 4 months after the winter solstice).

The soils have good drainage capacity. Excess water is naturally drained off the land quite effectively, mostly via the River Sequillo, which receives water from the Veterinario and Ermita streams.

In short, these are the conclusions of the survey on the physical environment:

1. The intersection on the various maps of the environmental factors that were surveyed (climate, type of rock, geological formation, gradient, orientation and soil properties) clearly highlights the specificity of the geographical environment and the suitability for producing wines of the required quality with appropriate vine management.
2. The parcels that make up the defined area form a harmonious whole and the specific data obtained in the detailed surveys conducted in some of them also apply in full to the surrounding parcels, given that they share the same climatic, geological, geomorphological and soil characteristics.
3. The defined area has specific shared characteristics that set it apart from other areas that have been established as designations of origin in the region.

Human factors

The most important human factor that makes Urueña distinct is the unique way in which the varieties have adapted, mostly as a consequence of the vine management techniques used. As well as Tempranillo, the Merlot, Syrah and Cabernet Sauvignon varieties have also adapted perfectly to the estate.

The fact that the selected vines have adapted so well helps mitigate the problems caused by the moderate risk of frost, which is an issue mostly between October and the end of April (lasting from late September to late May in extreme years).

Also with a view to minimising the risks posed by frost, the vines are pruned at the end of winter and the green work commences at the end of May, when the risk of frost is minimal. Tilling is carried out on a regular basis to prevent weeds from proliferating.

The pre-fermentation maceration at low temperatures allows for stable fruity and varietal aromas. The mixture is stirred on a regular basis during fermentation and this enables excellent polyphenol and chromatic extraction.

Characteristics of the product

'Urueña' PDO wines are unique for the originality in the expression of the varieties and because they show a very positive evolution over time, enhancing variety-specific aspects and complexity. They are powerful in the mouth with residual sweetness, with plenty of structure and very stable colours. They stand out for their balance, elegance and the mineral character which gives them a distinctive, unique personality.

'Urueña' rosés have raspberry-pink tones and the bluish notes of the Syrah variety, which occupies the largest proportion of the area under vines. Fresh fruit aromas predominate on the nose, together with some floral and caramel notes. The presence of red fruits is more characteristic of the Tempranillo rosés.

The red wines are very intense in colour. They are cherry or garnet red, with purple tones appearing at the rim. They have a great amount of aromatic complexity due to the combination of grape varieties used and are particularly characterised by their roundness and an absence of sharp edges.

Interaction between the natural and human factors and the characteristics of the product.

The defined area for the 'Urueña' PDO is an uninterrupted stretch of land. As explained in the previous sections, its uniform soil and microclimate characteristics make it different and distinct from other landscapes in the surrounding area. It is renowned for its winegrowing and the resultant wines possess distinctive, unique characteristics and qualities chiefly owing to human intervention in the environment in question. The interaction between the different

environmental factors that have been studied (climate, lithology and soils) are evidence that the physical environment of Urueña is highly specific. Together with the choice of varieties and the management decisions made on the estate, the result is that the wines produced are distinctive and of high quality. This is backed up by the following considerations:

1. The uniqueness of the plots that make up the 'Urueña' PDO area gives a terroir-type effect. The soils with their medium to low fertility levels, medium to low organic matter content, low nitrogen content and good capacity for drainage lead to wines which are rich in extracts and anthocyanins. The weak trace element content is considered to be a factor that has an impact on quality.
2. The varied nature of the soils on the estate, as explained in part a) above, is in itself a differential characteristic, as it makes it possible to determine and define how each unit should be managed, thus making the most of the location and achieving wines with greater complexity.
3. The farming conditions and climate allow for a long ripening cycle after veraison, with significant variation between daytime and night-time temperatures, leading to stable and complex aromas as a result of this natural control over grape acidity. The acidity, alcohol and structure parameters are balanced to perfection.
4. The good natural acidity of the grapes leads to much better colour definition and stability, meaning that the resulting wines are better suited to long-term storage after bottling. The strong colour definition is the result of the significant temperature variations in summer.
5. The grape varieties grown in the 'Urueña' PDO area find their true expression there: the Syrah is extraordinarily powerful and unctuous with residual sweetness, the Cabernet Sauvignon produces powerful, well-structured wines, the Merlot is very aromatic with a gentle taste in the mouth and, last but not least, the Tempranillo, which is the main variety grown in the area, has significant fruity notes and ages very well in the barrel.
6. Pre-fermentation maceration at low temperatures allows for stable fruity and varietal aromas. The mixture is stirred on a regular basis during fermentation and this enables excellent polyphenol and chromatic extraction.

On the basis of the points set out above, the defined geographical area for the 'Urueña' PDO, which is included in the defined area for the 'Castilla y León' PGI, presents substantially different characteristics from the latter. It is also surrounded by some of the leading PDOs in the Castile and Leon region: 'Cigales' PDO to the north, 'Ribera del Duero' PDO to the north-east, 'Rueda' PDO and 'Toro' PDO to the south, and 'Arribes' PDO to the south-west. Of these, 'Toro' PDO is the closest and the most similar. However, even though 'Urueña' wines have the characteristics of the 'Castilla y León' PGI, they also have their own distinctive properties that are not found in the other wines covered by the PGI or in 'Toro' PDO wines. These particular features can be found only within the demarcated area (the 'pago' or wine estate) and not in the surrounding area, where there are in fact no vineyards because the conditions are different.

Moreover, the map of grape varieties for the 'Urueña' PDO is considerably different from the main variety combinations grown in the closest neighbouring vineyards. The white Verdejo variety dominates 'Rueda' PDO (accounting for more than 98% of the area under vines), while Tempranillo (including its various synonyms) is virtually the only crop found in 'Ribera del Duero', 'Toro' and 'Cigales' vineyards, and the map of varieties for 'Arribes' PDO is totally different, made up of varieties native to that area. Syrah, Cabernet Sauvignon and Merlot account for 75% of the total area under vines on the 'Urueña' estate, giving the wines a very distinct organoleptic profile.

We will now provide a comparison between 'Urueña' PDO and the 'Castilla y León' PGI and 'Toro' PDO:

Red grape varieties

D.O. TORO: Tinta de Toro and Garnacha;

'Castilla y León' PGI: Varieties authorised in the Autonomous Community of Castile and Leon

'Urueña' PDO: Syrah, Merlot, Cabernet Sauvignon, Tinta del País (Tinta de Toro)

Maximum yield (kg/ha)

D.O. TORO: 6 000- 9 000

‘Castilla y León’ PGI: 16 000

‘Urueña’ PDO: 8 000

Extraction efficiency

D.O. TORO: 70 %

‘Castilla y León’ PGI: 75 %

‘Urueña’ PDO: 70 %

Minimum alcoholic strength (% vol.)

D.O. TORO: 12,5

‘Castilla y León’ PGI: 11

‘Urueña’ PDO: 13

Average alcoholic strength (% vol.)

D.O. TORO: 15

‘Castilla y León’ PGI: 13

‘Urueña’ PDO: 14

Total average acidity expressed as tartaric acid (g/l)

D.O. TORO: 4

‘Castilla y León’ PGI: 4,5

‘Urueña’ PDO: 5

Organoleptic properties

D.O. TORO: flavoursome and well-structured

‘Castilla y León’ PGI: fresh and fruity

‘Urueña’ PDO: elegant and well-balanced with a residual sweetness

Finally, there is currently only one producer (a single winery) in the demarcated area for ‘Urueña’ PDO, which is why that producer is submitting this application. There are currently no other winegrowers or winemakers to join the application for registration, so there is no possibility of forming a producer group for the time being. However, new winegrowers and wineries could set up in the parcels not owned by the applicant (please note that these parcels amount to an area of 45.96 hectares belonging to different owners) and they would be in a position to comply with the requirements for wine products covered by the ‘Urueña’ PDO.

9. Essential further conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

1. The traditional term ‘Vino de pago’ may be used to label the wines instead of ‘Denominación de Origen Protegida’ [Protected Designation of Origin].
2. The vintage must be stated on ‘Urueña’ PDO wine labels, even if the wines have not undergone any ageing.

3. Provided that they meet the conditions laid down in the relevant legislation, 'Urueña' PDO wines may be labelled 'envejecido en roble' [oak-aged] or 'roble' [oak].

Link to the product specification

www.itacyl.es/documents/20143/342640/Ppta+PCC+DOP+PAGO+URUE%C3%91A+Rev+0.docx/dd22fc9e-8f00-30df-252e-ded5a340131f
