

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2022/C 88/05)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Islas Canarias'

PDO-ES-A1511-AM02

Date of communication: 25 November 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Minor correction to the name of the PDO

Description:

The Spanish definite article '*las*', which preceded the protected name, has been deleted.

This change affects point 1 of the current specification. It also directly affects all instances in which the name of the PDO is used in the specification. It does not affect point 1 of the single document as the protected name is given as '*Islas Canarias*'. However, it does affect point 8 of the single document, on packaging in the demarcated area, in which the name of the PDO is preceded by the definite article.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33. It cannot be considered an amendment to the protected name as it appears in the EU register as '*Islas* [sic] *Canarias*' and not '*Las Islas Canarias*'. The specification has therefore been corrected so that the correct name of the PDO, as it is registered, is used throughout, i.e. without the article '*las*'.

Reasons:

This step is not an amendment to the protected name as the protected name appears in the EU register without the article '*las*', which was included by mistake in the specification.

2. Listing product type by category

Description:

A single category, 'Wine', now covers the different types: whites, rosés, reds, and reds subject to carbonic maceration. The order of the list of products has been amended to follow the order of categories in Part II of Annex VII to Regulation (EU) No 1308/2013: (1) Wine, (3) Liqueur wine, (5) Quality sparkling wine, (9) Aerated semi-sparkling wine, (16) Wine of overripe grapes.

This change affects point 2.1 of the current specification. It also indirectly affects point 2 at (a) 'Analytical characteristics' and (b) 'Organoleptic characteristics', and also point 3 at (a) 'Oenological practices', paragraph 2, with regard to the order in which the products are listed, which now follows the order of the categories stated above.

The single document remains unaltered.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reasons:

The colour (white, rosé, red) and production method (carbonic maceration) do not change the product, which remains in category (1) 'Wine', as listed in Part II of Annex VII to Regulation (EU) No 1308/2013. The order has been changed in order to follow the order laid down in the aforementioned Part II of Annex VII, and in point 2, 'Categories of grapevine product', of the single document.

3. **Changes in the limits for volatile acidity and total acidity**

Description:

The maximum volatile acidity, expressed as acetic acid, of wine of overripe grapes has been raised from 1,08 grams per litre to 1,60 grams per litre. For quality sparkling wine, the limit has been set at 1,08 grams per litre.

This change affects: point 2.2 [sic], 'Description of the wine', of the specification; the first bullet point of [2].3, which covers maximum volatile acidity expressed as acetic acid; and also point 4, 'Description of the wine(s)', of the single document, in the section relating to wine of overripe grapes and quality sparkling wine.

In the specification, the minimum total acidity content, expressed as grams of tartaric acid per litre, has been set as 4 grams per litre in general, excepting liqueur wine and wine of overripe grapes, where it is 3,5 grams per litre. This exception also applies to wines with a natural alcoholic strength above 15 % vol., and an actual alcoholic strength not less than 13 % vol., made without enrichment, with alcohol resulting entirely from fermentation, where such wines can be given the optional designation 'naturally sweet' under Article 17 of and Annex III to Royal Decree 1363/2011 of 7 October 2011, implementing EU rules on labelling, presentation and identification of certain wine products.

This change affects point 2.2 [sic] 'Description of the wine', section 4, on the minimum total acidity content expressed as tartaric acid, in the specification. It does not affect the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reasons:

These amendments are the result of the effects of climate change in the geographical area. They reflect the natural factors described in the link: point 7 of the specification and section 8 of the single document.

As the description of the natural factors shows, despite the Canary Islands archipelago being situated in the middle of a desert area off the north-west coast of Africa, there is a great variety of climates, as a result of numerous factors. Notably, the trade winds, which carry a lot of moisture, blow almost throughout the year, gently lowering the temperatures. Another factor is the low average annual rainfall 'of around 350 litres per square metre, although with considerable differences, [some] areas have less than 100 litres per square metre, while others have almost 1 000 litres per square metre'. [sic]

This natural factor of low rainfall and considerable differences between areas has been observed since at least the 1980s. It has been accompanied by an increase in the duration and intensity of periods of drought, extreme temperatures and scarcity of irrigation water.

This was set out in the section on 'Reasons' in the draft Canary Islands Law on Climate Change and Energy Transition, for which the period of public scrutiny recently ended (15 January 2021). The Atmospheric Research Centre of Izaña, in Tenerife, is part of the Global Atmosphere Watch Programme. Since the 1980s it has observed an increase in the average temperature recorded in the Canary Islands at the various monitoring stations. The increase is greatest in Izaña, in the Teide National Park, in Tenerife, as, being further inland, it is less affected by the ocean. An increase has also been observed in the levels of dust particles originating from the African continent. Similarly, the following publications concern the effects of climate change on the Canary Islands: 'Canary Islands strategy to combat climate change, 2008–2015' of the Canary Islands Agency for Sustainable Development and Climate Change; and the study 'Key aspects for a plan for adapting the land-based biodiversity of the Canary Islands to climate change' by J. L. Martín and M. V. Marrero of the Teide National Park, and M. del Arco and V. Garzón of the Department of Plant Biology (Botany), Pharmacy Faculty, University of La Laguna, published by the Ministry for the Ecological Transition and Demographic Challenge.

The effects of climate change on the duration and intensity of droughts result in a natural increase in the acidity of grapes with a high sugar content, which produce wines with a naturally high level of alcohol. Another result of the droughts is overripe grapes on the vine.

For wines from overripe grapes, it is therefore advisable to raise the maximum limit for acidity, expressed as acetic acid, in accordance with Annex I, Part C(3) of Commission Delegated Regulation (EU) 2019/934. This allows Member States to grant derogations from the limits for wines with a total alcoholic strength by volume of at least 13 % vol. Similarly, for wines with a natural alcoholic strength by volume above 15 % vol., and an actual alcoholic strength of at least 13 % vol., produced exclusively by fermentation of the grapes, it is advisable to apply the same derogation with regard to minimum content expressed as tartaric acid as for liqueur wines and wines of overripe grapes, and to set it at 3,5 grams per litre.

4. Changes to restrictions relating to wine-making

Description:

The limit on the wine yield of 74 litres per 100 kilograms of grapes has been moved from the section on 'Oenological practices' to the section on 'Restrictions'.

In the production of red wines in the various categories under the 'Islas Canarias' PDO, a minimum of 85 % of the grapes used must be of one or more of the following varieties: Bastardo Negro-Baboso Negro, Cabernet Sauvignon, Castellana Negra, Listán Negro-Almuñeco, Listán Prieto, Malvasía Rosada, Merlot, Moscatel Negro, Negramoll, Pinot Noir, Ruby Cabernet, Syrah, Tempranillo, Tintilla, Vijariego Negro.

These changes affect point 3 of the specification and 5.1 of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

The limit on extraction yield has been moved as it is a restriction and should therefore be in that section.

The limit on the minimum content of red grape varieties in red wine is intended to preserve the colour intensity as an organoleptic quality relating to appearance. This amendment does not change the product description.

5. Definition of the training systems and introduction of a new system

Description:

Each of the traditional vine formations listed in the specification – gobelet, cordon, traditional *parral* [pergola] and low *parral* – has been defined. A new definition has been included for the traditional formation '*en rastras*', a type of trellising on lines with supports.

This change affects point 3, 'Specific oenological practices', in section 3 'Cultivation practices', and point 2 'Vine formation and training' of the specification, as well as point 5.1 'Essential oenological practices' of the single document, in the section on cultivation practices.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

Each of the traditional vine formations listed in the specification has been described in order to avoid confusion where the same name is used elsewhere. This is the case for '*cordón*' [cordon training], which, in other wine-growing areas, refers to a type of training on wires, different from the traditional practice in the Canary Islands. Similarly, the form of training known as '*en vaso*' [gobelet] is traditionally done with canes in the Canary Islands, unlike in other wine-growing areas. As these two traditional formations have been defined, the others have also been defined for the sake of consistency. The traditional formation '*en rastras*' has been added and defined. It was referred to as noteworthy in the link (point 7(a) of the specification, under 'Human factors'); however, it was not subsequently mentioned under 'Cultivation practices', an omission that needs to be rectified.

6. Increase in the production yield limit

Description:

There has been an increase in the maximum yield of kilograms of grapes per hectare and, consequently, hectolitres of the final product per hectare. The limit has increased from 10 000 to 15 000 kilograms per hectare and from 74 to 111 hectolitres per hectare.

This change affects point 5, 'Maximum yield', of the specification, and section 5, 'Wine-making practices', of the single document, at sub-section 2 on maximum yields.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

There are certain grape varieties which, growing under favourable climate conditions, are more productive in some years than in others. This causes problems relating to yield, which is too high to be harvested to make wine with the 'Islas Canarias' PDO.

Experts from the affiliated wineries have repeatedly asked us to amend our specification with regard to increasing maximum yields. They argue that the quality of the grapes is not lowered, or indeed affected, where such higher yields occur.

Furthermore, for vineyards with training systems other than trellising, SIGPAC (the Spanish land parcel identification system) does not provide for boundary limits, resulting in [the need to] reduce the surface area under cultivation. However, even where a pre-harvest agreement is adopted, which allows an excess of up to 25 % of the limit laid down in the specification, it is not a sufficient solution.

7. The nuts code has been added in the demarcation of the area

Description:

The NUTS code for the Canary Islands has been added to the description of the demarcated area.

Point 4 of the product specification and point 6 of the single document have been amended.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

Further clarification of the demarcated area.

8. Changes to the grape varieties

Description:

The distinction between recommended and authorised varieties has been removed. All varieties are now authorised and listed in alphabetical order, separately for white and red grapes. Also for this reason, all of the varieties in the single document are listed as main varieties.

The white variety Albillo Criollo has been added.

These changes affect point 6, 'Grape varieties', of the specification and section 7, 'Main wine grapes', of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

Consistency with the classification laid down in Royal Decree 1338/2018, of 29 October 2018, on wine production potential, amended by Royal Decree 558/2020, Annex XXI, section 5, which removes the distinction between recommended and authorised [varieties], making all varieties authorised. The distinction between white and red varieties in the listing is for ease of consultation.

The variety Albillo Criollo is a traditional variety used in the production of the 'Islas Canarias' PDO. It appeared in the Order of 2 May 2011 recognising the Quality Wine of the Canary Islands, and was approved in the associated rules under Article 6 'Grape varieties', where it was identified by the name 'Albillo'. However, this last point was amended by the Order of 21 October 2011, to make it consistent with Royal Decree 461/2011 of 1 April 2011 amending, among others, Royal Decree 1244/2008 of 18 July 2008 on wine production potential, which had removed the 'Albillo' variety from the list of varieties permitted in the Canary Islands. Order AAA/580/2014 of 7 April 2014 amended Annex XXI to the aforementioned Royal Decree 1244/2008. It reintroduced this variety for the Canary Islands, this time with the name 'Albillo Criollo'. For this reason, going back to the origins of this PDO, this variety should be included in the specification. This amendment does not change the product description.

9. Improved wording in the link

Description:

The wording in the link has been improved. Specifically, the causal link between the natural and human factors has been expanded, along with the characteristics of the wines, for each of the categories.

This amendment affects point 7 of the product specification and point 8 of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33. The amendment does not invalidate the link but merely improves the wording.

Reason:

EU rules require a description of the link for each of the categories of product covered by the PDO. However, the version written in 2011, the first specification for this PDO, did not take this into account. This amendment to the specification provides an opportunity to correct that.

10. Changes to the labelling rules

Description

The limit has been abolished on the size of the letters, between 4 and 10 millimetres, in which the name of the PDO must appear on the labelling.

The sections relating to mentioning the harvest year and grape varieties have been removed. They are optional particulars laid down in European legislation, without the specification establishing stricter rules.

The sections relating to the optional particulars '*fermentado en barrica*' [barrel fermented], '*barrica*' [barrel] and '*roble*' [oak] have been removed. This means also removing conditions from the specification that went beyond national rules regarding the aforementioned references, specifically: the minimum capacity of the barrels (330 litres) and the requirement for the wine to spend at least three months in them.

These changes affect point 8.2.8 of the specification and point 9 of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

With regard to the size of the letters, it is not considered necessary to establish limits in addition to those laid down in the general rules.

The optional particulars, such as vintage and variety, laid down in European legislation and generally applicable to all operators regardless of PDO/PGI status, do not need to appear in the specification if there are no stricter conditions of use laid down.

The optional particulars '*fermentado en barrica*', '*barrica*' and '*roble*' are subject to rules at national level. Their conditions of use are therefore considered to be those that apply generally across Spain. In order to use the traditional terms '*noble*' and '*añejo*' [aged], which wines with a PDO or PGI may use, the maximum capacity of the oak containers is legally set at 600 litres. It therefore makes no sense that, in order to use the optional particulars '*fermentado en barrica*', '*barrica*' and '*roble*' (as wines with a PDO or PGI may also do), the capacity of the containers is limited to 330 litres,

given that the Royal Decree 1363/2011 of 7 October 2011, implementing EU rules on labelling, presentation and identification of certain wine products, sets the limit at 600 litres. With the removal of the stricter conditions on barrel capacity and minimum time in the barrel (the aforementioned Royal Decree does not establish a minimum time), the conditions are now the same as the general conditions laid down in Royal Decree 1363/2011. They therefore do not need to appear in the specification.

11. Inclusion of smaller geographical units

Description:

The following smaller geographical units have been added:

a. Islands Tenerife (NUTS code ES709) and Fuerteventura (NUTS code ES704).

b. Municipalities

On the island of El Hierro: El Pinar, La Frontera and Valverde;

On the island of Fuerteventura: Antigua, Betancuria, La Oliva, Pájara, Puerto del Rosario and Tuineje;

On the island of Gran Canaria: Agaete, Agüimes, Artenara, Arucas, Firgas, Gáldar, Ingenio, La Aldea de San Nicolás, Mogán, Moya, San Bartolomé de Tirajana, Santa Brígida, Santa Lucía de Tirajana, Santa María de Guía, Valleseco, Valsequillo, Tejeda, Telde, Teror and Vega de San Mateo;

On the island of La Gomera: Agulo, Alajeró, Hermigua, Vallehermoso and Valle Gran Rey;

On the island of Lanzarote: Arrecife, Haría, San Bartolomé, Teguiise, Tías, Tinajo and Yaiza;

On the island of La Palma: Barlovento, Breña Alta, Breña Baja, El Paso, Fuencaliente, Garafía, Los Llanos de Aridane, Puntagorda, Puntallana, San Andrés y Sauces, Tzacorte, Tijarafe and Villa del Mazo;

On the island of Tenerife: Adeje, Arafo, Arico, Arona, Buenavista del Norte, Candelaria, Fasnia, Garachico, La Guancha, Los Silos, Icod de los Vinos, Puerto de la Cruz, Los Realejos, El Rosario, El Sauzal, El Tanque, San Cristóbal de la Laguna, San Juan de la Rambla, Santa Úrsula, Santiago del Teide, Tegueste and Vilaflor.

In order to be able to use the name of the smaller geographical unit (island or municipality) on the label, the wine must be made exclusively from grapes produced in that smaller geographical unit. Production, ageing, where applicable, and bottling must also take place within the geographical unit.

On the label, the name of the smaller geographical unit must not appear in larger characters than the protected designation of origin 'Islas Canarias'.

This change affects section ii), 'Additional provisions relating to labelling', of point 8(c), 'Additional requirements', of the specification, and point 9 of the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

The names of the smaller geographical units have been added in accordance with Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council, and with Article 55 of Commission Delegated Regulation (EU). The indication 'Tenerife' and the form to be used on labels have been included in compliance with the Order of 7 June 1999 of the Regional Minister of Agriculture, Fishing and Food.

This is to meet consumer demand for information about the specific place of origin of the wines. It is also in response to the keenness, and demand, of the producers, wine-growers and wineries to present their specific products to their best advantage.

Names of islands or municipalities have been excluded where they are, or contain, geographical names protected by other wine-related PDOs on the Canary Islands. This is in compliance with Article 103(2) of Regulation (EU) No 1308/2013 and Articles 28 and 29 of Law 6/2019 on agri-food quality.

Conditions have been included that are stricter than those laid down in Article 55 of Delegated Regulation (EU) 2019/33. Sufficient details regarding the appearance of labelling has been included in the [rules on] labelling and presentation of the products, specifically in reference to the size of the letters and their position. This is to establish the category and origin of the products clearly and simply, and to avoid any confusion on the part of consumers.

12. Inclusion of details about the control bodies

Description:

A link has been added to the control bodies to which the competent authority has delegated the tasks of control and product certification, in compliance with Decree 39/2016 of 25 April 2016.

This change affects point 9(a) 'Competent control authorities and bodies' of the specification. It does not affect the single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

The specification must include the control bodies which carry out product certification, and to which control of this PDO specification has been delegated.

13. Improvements in the description of the controls

Description:

The methods that the control body is required to use have been added, as follows.

The control body assesses compliance with this specification based on initial inspections and follow-up inspections of the winery facilities, on at least an annual basis, based on the list of tasks described.

Checks on the growing conditions of the vines involve a combination of random checks based on a risk analysis and sampling.

Samples for these checks are taken systematically at each facility, and random samples are taken from ready-to-drink product stocks.

This change affects point 9(b) 'Tasks', under heading (ii) 'Methodology of the checks', of the specification. The single document remains unaltered.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

In order to comply with Article 25(2) of Delegated Regulation (EU) 2019/33 [sic], which lays down that annual checks must be conducted with regard to compliance with the specification, and that such checks must be conducted by means of random controls based on a risk analysis, by sampling or systematically. Random controls may be combined with controls by sampling.

14. Amendments to the wording of the specification which do not affect its contents

Description:

1. Amendments to the layout/presentation

— Within the sections of the specification (1, 2, 3, etc.), the sub-sections have been numbered accordingly (2.2, 2.2.1, 2.2.2, etc.). This improves the order and clarity of presentation. As far as possible, within each section and sub-section, alphabetical lists have been replaced by numerical lists or dashes, with alphabetical lists replacing the sub-sections introduced by dashes, in order to improve consistency of presentation.

— The heading 'Categories' has been added to the description of the wine, prior to the list of wine products. The order of the list of products has been changed to follow the order used in Part II of Annex VII to Regulation (EU) No 1308/2013.

- The heading 'Analytical characteristics' has been amended to 'Physical and chemical characteristics'.
 - In the sub-sections on physical and chemical characteristics, products that were previously grouped together are now presented separately, in order to follow the order used in Part II of Annex VII to Regulation (EU) No 1308/2013.
2. The following sections have been reorganised:
- The limit on the production yield, which, in the previous specification, was in the section on oenological practices. It is now in the section on restrictions, which is more appropriate.
 - The grape varieties are listed alphabetically, with separate lists for red and white grapes.
 - Numbers 4 to 10 under sub-heading b) 'Objective requirements' in point 8, 'Applicable provisions', of the previous specification, now come under the subheading 'Additional requirements', which is more appropriate. In their new location, they have been grouped according to content, numbered and given headings. This reorganisation does not alter the content.
3. Clarification of terminology, correction of grammatical errors and agreements:
- The phrase 'sparkling wines' has been replaced by 'quality sparkling wine', in line with the category name for this product.
 - The phrase 'this designation' has been replaced by 'this Protected Designation of Origin'.
 - The phrase 'this Autonomous Community' has been replaced by 'the Autonomous Community of the Canary Islands'.
 - The phrase 'Quality wine from the Canary Islands' has been replaced by 'Protected Designation of Origin Islas Canarias' or 'Islas Canarias', as appropriate, as this is the protected name.
 - The phrase 'these specifications' has been replaced by 'this specification' (for example, at 3(a)(2) and 8(b)(3)(a) of the previous specification).
 - The expression 'will be of' (section 3(a)(2) of the previous specification) has been replaced by 'will be for' as it refers to the natural strength of the batches or lots produced, with reference to the [categories of] wines listed below.

These changes affect various points of the specification and single document.

It is a standard amendment as it does not meet any of the criteria laid down in Article 14(1) of Regulation (EU) 2019/33.

Reason:

To improve and clarify the wording.

SINGLE DOCUMENT

1. **Name(s)**

Islas Canarias

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
5. Quality sparkling wine
9. Aerated semi-sparkling wine
16. Wine of overripe grapes

4. Description of the wine(s)

1. *White and rosé wines*

CONCISE TEXTUAL DESCRIPTION

White wines: yellow with greenish or amber tints. Medium to high aromatic intensity and fruity aroma. Fresh and balanced. Fruity aftertaste.

Rosé wines: a full range of pinks in colour. Medium to high aromatic intensity. Fruity character and fruity aroma. Medium bodied. Fresh and balanced. Fruity aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

2. *Red wines*

CONCISE TEXTUAL DESCRIPTION

Red wines: cherry red with violet tints, medium to high colour intensity. Medium to high aromatic intensity. Clean red fruit. Flavoursome, medium tannins, long. The extended ageing produces greater length and increases the balsamic and spice notes, with the colour developing to terra cotta.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

3. *Liqueur wines*

CONCISE TEXTUAL DESCRIPTION

Liqueur wines: clear and bright, yellow colour, oily appearance. On the nose, they present an intense aroma reminiscent of raisins, spices, dried peaches and the specific varieties. The mouthfeel is velvety, balanced and intense, with a fruity and powerful aftertaste.

* Maximum sulphur dioxide: 200 mg/l if the sugar content \geq 5 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	150

4. *Wine of overripe grapes*

CONCISE TEXTUAL DESCRIPTION

Clear and bright, yellow colour, oily appearance. On the nose, they present an intense aroma reminiscent of raisins, spices, dried peaches and the specific varieties. The mouthfeel is velvety, balanced and intense, with a fruity and powerful aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	26,6
Maximum total sulphur dioxide (in milligrams per litre)	150

5. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Pale to golden yellow in colour, bright, with small and persistent bubbles. On the nose the aroma is clean and fruity. In the mouth, it is balanced, fresh, with a fruity aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

6. *Aerated semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Wines with obvious bubbles. The white wines are yellow in colour, the rosés are a range of pinks and the red wines are reddish violet. On the nose the aromas are clean. The white wines have aromas of white fruit. The rosés and red wines have aromas of red fruit. On the palate, they are big, balanced and fresh, with a fruity aftertaste and a palpable prickle of carbon dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine-making practices**5.1. *Specific oenological practices*

Relevant restriction on making the wines

The ratio of litres of wine per 100 kilograms of grapes must not exceed 74 litres.

The red wines are made by total or partial fermentation with skin contact. Red varieties must account for a minimum of 85 % of the grapes used, with or without prior destemming.

Cultivation practice

The minimum planting density must be 800 plants per hectare. There is an exception for the traditional holdings of Lanzarote, where a lower limit of 400 plants per hectare is permitted. The training systems used are adapted to soil and climate conditions, and are intended to produce the best possible quality. The traditional systems of the Canary Islands are used: gobelet, *rastras*, cordon, traditional *parral*, low *parral* and associated variations. Trellising is also used. Use of irrigation is governed by the Order of 17 May 1999 on the irrigation of vineyards producing grapes for the production of quality wines in specified regions within the territory of the Autonomous Community of the Canary Islands.

Specific oenological practice

The minimum natural alcoholic strength of each batch of wine must be 10 % vol. for white and rosé wines; 11,5 % vol. for red wines; 15 % vol. for liqueur wines; 17 % vol. for wine of overripe grapes; and 10 % vol. for aerated quality sparkling wines and aerated semi-sparkling wine.

5.2. *Maximum yields*

15 000 kilograms of grapes per hectare

111 hectolitres per hectare

6. **Demarcated geographical area**

The production area for the wines of this designation comprises the entire territory of the Canary Islands (NUTS code ES70).

7. Main wine grape variety(ies)

ALBILLO CRIOLLO
BASTARDO BLANCO - BABOSO BLANCO
BASTARDO NEGRO - BABOSO NEGRO
BERMEJUELA - MARMAJUELO
BREVAL
BURRABLANCA
CABERNET SAUVIGNON
CASTELLANA NEGRA
DORADILLA
FORASTERA BLANCA
GUAL
LISTAN BLANCO DE CANARIAS
LISTAN NEGRO - ALMUÑECO
LISTÁN PRIETO
MALVASIA AROMÁTICA
MALVASÍA ROSADA
MALVASÍA VOLCÁNICA
MERLOT
MOSCATEL DE ALEJANDRÍA
MOSCATEL NEGRO
NEGRAMOLL
PEDRO XIMÉNEZ
PINOT NOIR
RUBY CARBERNET
SABRO
SYRAH
TEMPRANILLO
TINTILLA
TORRONTÉS
VERDELLO
VIJARIEGO BLANCO - DIEGO
VIJARIEGO NEGRO

8. Description of the link(s)

The islands' volcanic soil provides minerals to the various grape varieties suitable for wine making. For this reason, the wines have characteristic flavours of volcanic minerals.

The cultivation practices cited, along with the factors limiting production as described above, enhance the quality of the harvests. These practices and factors include: absence of irrigation; very extensive vineyards in many areas; vines over 80 years old; and the abundance of vines growing at high altitude on steep slopes.

Cultivation of the vines involves a long growing season and slow ripening. This is due to the very stable temperatures in the geographical area. There is no risk of frost and little temperature variation between winter and summer. Northerly winds, or trade winds, produce a huge variety of microclimates, creating sharp contrasts that can be observed [at distances] of scarcely 100 metres. The long growing season and slow ripening of the grapes have a significant effect on the characteristics of the wines, as the following examples show.

- The white wines achieve a good aromatic intensity with notes of white and tropical fruit, and floral and balsamic notes. They are balanced, fresh and long.
- The red wines have a good aromatic intensity with notes of black fruit, such as blackberries, and vegetable and mineral notes, reminiscent of black pepper. They are structured, nuanced and well balanced. The rosé wines have clean, red fruit aromas, such as strawberry and raspberry, with floral components and vegetable notes of varying intensity, and the correct balance between acidity and freshness.
- In the case of the liqueur wines, the large number of microclimates created by the terrain, soil, and influence of the trade winds means that certain varieties do not reach the optimal degree of ripeness for the production of naturally sweet wines. Therefore wine alcohol has traditionally been used to produce these types of wine, which have fresh aromas and are reminiscent of their grape variety. These wines gain in complexity when they undergo an ageing process.
- The quality sparkling wine is affected by the long growing season and slow ripening of the grapes, which give it good aromatic intensity, liveliness in the mouth and a fruity finish.
- The characteristics of the aerated semi-sparkling wine result from the growing season of the vine in the production area, which makes it possible to produce wines with semi-sparkling characteristics. The consistency of temperature in the area and the abundant sunshine allow a long growing season and a slow ripening of the grapes. This produces soft, intensely fruity wines with a lively mouthfeel.
- For the wine of overripe grapes, it is important to understand that the vine formation allows exposure to sunlight and ensures a uniform temperature all over the plant, resulting in a perfect equilibrium. In the mouth, these wines offer an exceptional balance between sweetness and acidity.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The special characteristics of the product, and the need to protect the reputation of the protected designation of origin, mean that PDO 'Islas Canarias' wines must be bottled exclusively in wineries registered in the corresponding winery register. Failure to comply will result in the wine losing the right to use the designation.

Production of the wines with the protected designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other supplementary processes. On the contrary, bottling should be regarded as the final stage in the production of these wines as it involves other oenological practices. These include filtering, stabilisation and other types of corrective actions which may affect the specific characteristics of the wines. While such operations could take place outside the protected area, the optimal conditions are much more likely to be achieved if they are carried out by wineries within the area, which are under the direct control of the control bodies. Controls conducted outside of the production area provide fewer guarantees regarding the quality and authenticity of the wine than those conducted within it. Bottling in the production area is a significant factor in protecting the designation when the pre-packaged product is placed on the market for the end consumer. It means there can be no subsequent manipulation of the product that could affect its quality and specific features.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The words 'Denominación de Origen Protegida Islas Canarias' must appear prominently on the labels, with the logo registered by the managing authority.
- Packaging must bear numbered secondary labels or seals issued by the managing authority. These must be affixed in the winery such that they are visible and cannot be re-used.
- Various smaller geographical units (islands and municipalities) may be mentioned on the label where the wine is made exclusively from grapes from that area, and where production, ageing where applicable, and bottling also take place within that area. The managing authority is empowered to issue specific secondary identification labels. References to the smaller geographical unit must appear in letters no larger than those used for the protected designation 'Islas Canarias'.

Link to the product specification

<https://www.gobiernodecanarias.org/cmsgobcan/export/sites/agp/icca/galerias/doc/calidad/Pliego-de-Condiciones-Islas-Canarias-modificado-1.pdf>
