

**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 263/10)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

**'Arribes'**

**PDO-ES-A0614-AM03**

**Date of communication: 11.4.2022**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Changes to physico-chemical parameters of the wines**

**DESCRIPTION:**

Increase in the volatile acidity of white and rosé wines; and a reduction in the alcoholic strength and minimum total acidity of white, rosé and red wines.

This amendment concerns point 2(a) of the product specification and point 4 of the single document.

This is considered to be a standard amendment and it concerns the single document. This does not entail a substantial change to the protected product, which retains the characteristics and profile described in the link, which are a consequence of the interplay between natural and human factors. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

**REASONS:**

Increase in the volatile acidity of white and rosé wines: this amendment is needed because the new wine-making practices (orange wines and ageing on lees) and storage conditions for these types of wine (barrels, amphorae, concrete tanks), as although there is not that much of an impact in terms of their organoleptic characteristics, allow greater capacity for ageing the wines.

Reduction in the alcoholic strength of the wines: thanks to the interest in healthier products and better management of the wine-growing process, we can now produce lighter, less structured wines while still harnessing the potential of the soils in the area covered by the 'Arribes' PDO.

Reduction in minimum acidity of wines: The increase in the average temperatures observed in recent years as a result of climate change is causing the grapes to have lower levels of acidity. The safer production techniques used nowadays allow for later technological ripening, which means the minimum values allowed need to be lowered.

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<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

## 2. Amendment to the organoleptic characteristics by type of wine

### DESCRIPTION:

The section on the organoleptic characteristics of the wines has been redrafted.

This amendment concerns point 2(b) of the product specification and point 4 of the single document.

This is considered to be a standard amendment and it concerns the single document. This amendment adapts the organoleptic properties so that they can be better assessed in sensory analysis. It does not entail a substantial amendment to the product, which retains the characteristics and profile that are described in the link and derive from the interplay between natural and human factors. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

### REASONS:

The organoleptic description of the protected wines needs to be amended so that their characteristics can be linked to descriptors that can be assessed by a tasting panel meeting the criteria laid down in the UNE-EN-ISO 17025 standard.

## 3. Removal of the obligation for tanks to be lined

### DESCRIPTION:

The last sentence of point 4 of Section 3(b.1) of the product specification, relating to the wine-making conditions, which required that tanks be lined, has been deleted.

This amendment concerns point 3(b.1) of the specification and point 5 of the single document.

It should be considered a standard amendment modifying the single document, with the purpose of adapting the section on the wine-making conditions to the state of the art in modern oenology. It does not entail any changes to the organoleptic and physico-chemical characteristics of the wine, which remain the same. This amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

### REASONS:

It has been proposed that the last sentence of point 4 in Section 3(b.1) of the product specification on the wine-making conditions be deleted to allow for certain current production practices that are achieving very good results in terms of quality and which involve the use of tanks made of materials such as concrete, which are not lined.

## 4. Addition of minority varieties: Puesta en Cruz, Gajo Arroba, Bastardillo Chico, Tinta Jeromo and Mandón

### DESCRIPTION:

Five new varieties have been introduced. The distinction between main and secondary varieties has also been removed.

This amendment concerns points 3(c) and 6 of the product specification and point 7 of the single document.

It should be considered as a standard amendment modifying the single document. As stated above, adding these varieties does not change the distinctive character of 'Arribes' PDO wines, but rather helps to optimise the description. This amendment does not alter the link and therefore it does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

### REASONS:

Although these five varieties already featured on the map of varieties traditional to the area, they had not been identified and registered until now.

These varieties were found by a group of researchers from the Wine-growing Unit (Woody Crops Department) of the *Instituto Tecnológico Agrario de Castilla y León* [Castile and Leon Institute of Agricultural Technology] in the course of surveys conducted in 2002 in the demarcated area of the 'Arribes' PDO, as part of a research project on bringing back minority native varieties. Once the characteristics of the varieties had been established, the registration process

began. Finally, they were included in the list of wine-making varieties authorised in Castile and Leon, as set out in Annex XI to Order AYG/1408/2018 of 19 December 2018 regulating wine production potential in the Community of Castile and Leon (BOCyL No 2 of 3 January 2019). This order was recently amended by Order AGR/836/2020 of 4 September 2020 (BOCyL No 190 of 15 September 2020).

An analysis of the wines that include these varieties has shown that the distinctive character of the 'Arribes' PDO wines is retained and that the wines possess quality characteristics that are noteworthy from an oenological point of view and must not be lost. It should also be borne in mind that these varieties were commonly used in winemaking in the area before the PDO was set up.

The distinction between main and secondary varieties has also been removed because it is not needed.

#### 5. **Redrafting of the section on the link**

##### DESCRIPTION:

This is an update to the wording of the 'human factors' section on the link, which referred to the varieties now included in the product specification.

This amendment concerns point 7(a.2) of the product specification and point 8.1 of the single document.

This is a standard amendment because although it concerns a sub-section of the link, the latter remains unchanged as regard the interplay between the factors and the characteristics of the product. There is no change to the causal link. Therefore, this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

##### REASONS:

This is an update to the wording of the 'human factors' section on the link, which included a reference that these minority varieties were in the process of being studied, registered and authorised. This process is now complete and therefore the text needs to be updated to reflect the new situation. There is also a need for consistency with their inclusion among the authorised varieties from which 'Arribes' PDO wines can be made.

#### 6. **Improvement of the wording of the section justifying why the wine must be bottled at source**

##### DESCRIPTION:

The section explaining why the wine must be bottled at source has been improved.

This amendment concerns point 8(b.2) of the product specification and point 9 of the single document.

This is a standard amendment, as it is purely formal and does not entail any change to the rules and requirements set out in the product specification. In other words, the obligation for the wine to be bottled at source was already included in the product specification. The wording of the reasons for this obligation has just been improved. This amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

##### REASONS:

This is merely an improvement to the wording of this requirement to provide better justification, as it is considered essential for preserving the quality of the final product.

#### 7. **Update to the wording of the labelling provisions**

##### DESCRIPTION:

The wording has been improved by removing legal references that are obsolete.

This amendment concerns point 8(b.3) of the specification but it does not concern the single document.

This is a standard amendment, since it does not fall under any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

This is an improvement to the wording, which does not entail any change to the labelling provisions themselves.

#### 8. **Alignment with the rules on verifying compliance with the product specification**

DESCRIPTION:

The description of the checks has been redrafted.

This amendment concerns point 9(b) of the specification but it does not concern the single document.

This is a standard amendment that does not affect the single document and it does not fall under any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

It has been proposed that this paragraph be redrafted to make it clearer and bring it into alignment with the provisions of EU law that are currently applicable.

#### SINGLE DOCUMENT

##### 1. **Name of the product**

Arribes

##### 2. **Geographical indication type**

PDO – Protected Designation of Origin

##### 3. **Categories of grapevine product**

1. Wine

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

1. WINE - white and rosé wines

#### CONCISE TEXTUAL DESCRIPTION

White wines:

- In terms of appearance, they are yellow in colour with shades of grey to golden.
- In terms of smell, they have bold aromas (no defects) with fruity and/or floral notes. They can have traces of minerality.
- In the mouth, they are tasty with balanced acidity.

'Barrel-fermented' wine:

- In terms of appearance, the colours are more intense than younger wine types, on account of the wine-making process.
- In terms of smell, they have bold aromas with smoky and toasted notes blended with the fruity and floral notes specific to the variety, of medium intensity.
- In terms of taste, they should be unctuous, broad and complex with well-structured notes of oak.

Rosé wines:

- In terms of appearance, the colours range from pale pink to light red.
- In terms of smell, they have bold aromas (no defects) with fruity notes predominating.
- In the mouth, they are fruity with well-blended acidity.

Aged rosé wines:

- In terms of appearance, they are pink in colour with hints resulting from the ageing process.
- In terms of smell, they have characteristically clean aromas with wood and fruit being balanced depending on the length of the ageing process.
- In the mouth, they are well-structured with a good balance of acidity and alcohol and a long finish.

(\*) 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)	11,0
Minimum total acidity	4,0 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	150

## 2. WINE - Young red wines

### CONCISE TEXTUAL DESCRIPTION

Visually, they are red in colour, ranging from violet to purplish red.

In terms of smell, they have bold aromas with fruity and/or mineral hints.

In the mouth, they are fruity with well-balanced acidity.

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

(\*\*) For wines over a year old, the volatile acidity limit is calculated as follows: 0,7 g/l up to an alcoholic strength of 10 % vol. + 0,06 g/l for every degree above 10 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,0
Minimum total acidity	4,0 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	150

## 3. WINE - Aged red wines

### CONCISE TEXTUAL DESCRIPTION

Visually, the colours range from violet to red, with the possibility of orange hues typical of ageing. Medium to high intensity.

In terms of smell, they have bold, fruity aromas with nuances provided by the wood and/or traces of minerality.

In the mouth, they are well-structured with woody flavours and a good balance of acidity.

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

(\*\*) For wines over a year old, the volatile acidity limit is calculated as follows: 0,7 g/l up to an alcoholic strength of 10 % vol. + 0,06 g/l for every degree above 10 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12,0
Minimum total acidity	4,0 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	150

## 5. Wine-making practices

### 5.1. Specific oenological practices

#### 1. Specific oenological practice

- Maximum extraction yield: 72 litres per 100 kilograms of grapes.
- For wines featuring the term 'FERMENTADO EN BARRICA' [BARREL-FERMENTED] on the label, the maximum capacity is 600 litres.

#### 2. Restriction relating to winemaking

- For the rosé and red wines, at least 60 % of the grapes used must be of the red varieties authorised under the PDO.

### 5.2. Maximum yields

#### 1. Red varieties

7 000 kilograms of grapes per hectare

#### 2.

50,4 hectolitres per hectare

#### 3. White varieties

10 000 kilograms of grapes per hectare

#### 4.

72 hectolitres per hectare

## 6. Demarcated geographical area

The geographical area of the 'Arribes' PDO is located in the north-west of Salamanca province and south-west of Zamora province.

The production area comprises the following municipalities:

- Province of Salamanca:

Ahigal de los Aceiteros, Aldeadávila de la Ribera, Corporario, Fregeneda (La), Hinojosa de Duero, Lumbrales, Masueco, Mieza, Peña (La), Pereña de la Ribera, Puerto Seguro, Redonda (La), San Felices de los Gallegos, Saucelle, Sobradillo, Valdenoguera, Vilvestre, Villar de la Yegua, Villar del Ciervo and Villarino de los Aires.

— Province of Zamora:

Abelón, Argañin, Badilla, Carbajosa de Alba, Castro de Alcañices, Cibanal, Cozcurrita, Fariza, Fermoselle, Formariz, Fornillos de Fermoselle, Gamones, Luelmo, Mámoles, Monumenta, Moral de Sayago, Moralina, Pinilla de Fermoselle, Pino, Salto de Castro, Santa Eulalia, Torregamones, Villadepera, Villalcampo and Villardiegua de la Ribera.

Polygons 2, 3, 4, 12, 13, 14 and 16 in the municipality of Almaraz de Duero, and polygon 1 in the municipality of Muelas del Pan.

## 7. **Wine grapes variety(ies)**

ALBILLO MAYOR

ALBILLO REAL

BRUÑAL - ALBARÍN TINTO

DOÑA BLANCA - MALVASÍA CASTELLANA

GAJO ARROBA

GARNACHA TINTA

GARRO - MANDÓN

JUAN GARCÍA - MOURATÓN

MENCÍA

MERENZAIO - BASTARDILLO CHICO

RABIGATO - PUESTA EN CRUZ

RUFETE

SYRAH

TEMPRANILLO

TINTO JEROMO

VERDEJO

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

### 8.1. *Natural and human factors*

Natural factors

Climate

The climatic features of Arribes del Duero are very characteristic and are one of the main defining criteria for this area, where the climate differs significantly from that of the rest of the region. Rainfall is relatively high, with an annual rate of between 575 and 800 mm, due to the district's location in the most westerly part of the Duero river basin.

The relief also accounts for major differences in temperature. On the peneplain the temperature pattern is similar to the rest of the river basin (long, cold winters and short, hot summers), but in the river valleys (the 'arribe'), much higher temperatures are reached (about 5°C higher than on the peneplain), resulting in shorter winters and longer summers. Frost is unheard of in the embedded canyons, where the average temperature in January is about 9°C. It rises to about 26°C in August. In both cases, there is plenty of sunshine, about 2 680 hours of sunshine a year.

The climate in Arribes del Duero can be described as sub-humid Mediterranean, warmer and more humid than the rest of the region.

Soil

The majority of the soils in the area are formed from slaty granites. Featuring low levels of lime, they are fresh and fertile, naturally acidic (pH ranging between 5 and 6), with a silty loam texture and a high stone content, all of which are characteristics that make them different to the soils in other neighbouring wine-growing areas.

## Human factors

Taking account of the natural factors, 'Arribes' PDO winegrowers have over the years defined:

1. The existence of a distinctive varietal map. The majority variety (red grapes, in this case) is the Juan García. This variety, which is the main component in the wines covered by the geographical indication, gives them a uniquely typical and distinctive character, which emphasises their structure and smoothness. Another traditional red grape variety that is important in terms of its quantity and proven quality is the Rufete; a variety that adds delicate aromas and gives the wines elegance and complexity.

There is also the Bruñal variety (quite likely to be native to the area), which always adds plenty of colour and a higher alcoholic strength. This variety is clearly appreciated and valued by winegrowers in the area.

These native varieties are supplemented by other varieties (Tempranillo, Garnacha, Mencía (red varieties) and Malvasía, Albillo or Verdejo (white varieties), which also have a distinctive expression based on the terroir in the area.

As well as the above, Bastardillo Chico, Tinta Jeromo, Mandón, Gajo Arroba, Puesta en Cruz, etc. are also clearly native varieties of great importance on the varietal map. These can already be used to make protected wines, as the registration and authorisation process is now complete, following the study on bringing back minority varieties carried out by the Castile and Leon Institute of [Agricultural] Technology.

Other varieties that have proven to have adapted well to the area and to have a distinctive expression in the conditions found in the Arribes area have also gained in importance in recent years. This is true of the Syrah red variety, which is grown extensively and considered important among the varieties grown in Arribes del Duero. Its characteristics are further enhanced when it is grown in stony, granite soils and warm, sunny climates (which is the case in Arribes). It is a relatively easy variety to cultivate and it is not vulnerable to disease. The Syrah variety is perfectly complemented by the native varieties and when used on its own to make single variety wine, the result in Arribes is high quality wines that perfectly express the distinctiveness of the area.

2. Winegrowing has a long tradition in the area. At least 50 % of the vines were planted prior to 1956 and almost all of them are low vines. Only a small percentage of the vines are grown on trellises. There is some experience of goblet-trained vines being converted to trellises, but it is quite rare.

3. Planting density is high, traditionally ranging between 2 000 and 3 000 plants per hectare.

## 8.2. Product characteristics

The wines covered by the 'Arribes' PDO are characterised by their aromatic profile, which sets them apart from wines produced in other areas. This is on account of their natural acidity, which gives them freshness. In the case of the reds, it is also due to the high concentration of polyphenols and the aromas of ripe, jammy fruit, as well as due to their characteristic mineral notes.

## 8.3. Description of the link

1. The vine growing season, from spring onwards (which starts earlier here) is enhanced in Arribes del Duero, as there is a good level of rainfall, which is advantageous to the plants. This has a major impact on the correct natural acidity of the wine, as it does not tend to be lower than 5,5 g/l.

2. The temperature pattern in Arribes del Duero ensures that the fruit ripens to perfection, thus allowing for a higher concentration of polyphenols. This alters the aromatic profile of the wines, which have a certain tendency towards overripe, jammy fruit aromas.

3. The varietal map for Arribes is very distinct and different to that of other areas. Accordingly, its wines present a very unique aromatic profile and generally have distinctive organoleptic characteristics.



## 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 wine-making process includes bottling and subsequent ageing of the wines, and thus the organoleptic and physico-chemical characteristics described in this specification can only be guaranteed if all of the wine handling operations take place in the area of production. Therefore, with a view to safeguarding quality, guaranteeing provenance and ensuring controls, and bearing in mind that the bottling of wines covered by the 'Arribes' PDO is one of the critical points in obtaining the characteristics defined in this Product Specification, this operation must be carried out at wineries located at the bottling plants within the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The year of the vintage must be featured on the label, even if the wine has not been aged.

The following terms may be featured on the label:

- the term 'DENOMINACIÓN DE ORIGEN' [DESIGNATION OF ORIGIN] instead of 'DENOMINACIÓN DE ORIGEN PROTEGIDA' [PROTECTED DESIGNATION OF ORIGIN].
- Rosé and red wines: the terms CRIANZA, RESERVA and GRAN RESERVA, provided that the wine meets the requirements laid down in the applicable legislation, and ROBLE, provided that the wine meets the requirements laid down in the applicable legislation and that it has been aged for at least 3 months in oak barrels.
- All wines: FERMENTADO EN BARRICA [BARREL-FERMENTED], as long as they comply with the requirements laid down in the applicable legislation and that the wine was fermented in oak barrels for at least 3 months.

### Link to the product specification

[www.itacyl.es/documents/20143/342640/PCC+DOP+ARRIBES+Rev+2.docx/8bc6c048-a143-5813-e576-e8876e19c90d](http://www.itacyl.es/documents/20143/342640/PCC+DOP+ARRIBES+Rev+2.docx/8bc6c048-a143-5813-e576-e8876e19c90d)

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