

**Publication of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council**

(2023/C 224/11)

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.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

**'Bairrada'**

**PDO-PT-A1537-AM01**

**Date of application: 2.3.2017**

**1. Rules applicable to the amendment**

Article 105 of Regulation (EU) n° 1308/2013 – Non-minor modification

**2. Description and reasons for amendment**

*2.1. Categories of grapevine products - update*

Description:

Product category 'Sparkling wine' changed to 'Quality sparkling wine'.

Reasons:

The product category is adapted to the period established in the legislation.

Single document (sections changed) All the previous references to the product category 'Sparkling wine' apply to the current category 'Quality sparkling wine'.

Specification (sections changed) All the previous references to the product category 'Sparkling wine' apply to the current category 'Quality sparkling wine'.

*2.2. Categories of grapevine product – new category of grapevine product*

Description:

The category 'Liqueur wine' is added.

Reasons:

To help increase the economic value of a product that already exists in the region, by granting it recognition as a designation of origin.

This type of product is already made by producers in accordance with traditional practices in use in the region, with distinctive quality and typical characteristics. In this way the inclusion of this new product in the 'Bairrada' PDO is a recognition of its importance and quality and an added value for its producers.

Single document (sections changed) 'Categories of grapevine product', Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Specification (sections changed) "Categories of grapevine product", Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

*2.3. Description of the wine(s) – wine and quality sparkling wine categories*

Description:

The description of the wine and quality sparkling wine categories has been improved and adapted.

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

Reasons:

The previous description was identified as being general and not specific enough, so it has been adapted to include the characteristics associated to products covered by the 'Bairrada' PDO. This is necessary to ensure that the single document and specification comply with the applicable legislation.

Single document (sections changed) 'Description of the wine(s) – wine and quality sparkling wine categories'

Specification (sections changed) 'Description of the wine(s) – wine and quality sparkling wine categories'

#### 2.4. *Maximum yield - Wine and quality sparkling wine*

Description:

Amendment of the maximum yields for:

White and rosé wine: 100 hl

Red wine: 80 hl

Quality sparkling wine: 120 hl

Reasons:

The maximum yield has been increased to bring these values into line with actual production levels in the region, without compromising their distinctive characteristics.

Single document (sections changed) 'Wine-making practices'

Specification (sections changed) 'Wine-making practices'

#### 2.5. *Main grape varieties – new varieties*

Description:

Amendment/update of the list of varieties. The Viognier variety has been introduced.

Reasons:

The need to adapt and update the varieties defined for the production of wines in the region to the new legal framework of the national list of varieties suitable for wine production in Portugal, including a new variety relevant for the characterisation of the region's wines. This variety is part of the traditional varietal map of the geographical area, so its inclusion optimises rather than changes the distinctive character of the wines of the 'Bairrada' PDO.

Single document (sections changed) 'Main grape varieties'

Specification (sections changed) 'Main grape varieties'

#### 2.6. *Link with the geographical area*

Description:

The description of the link with the geographical area has been adapted and improved. The information on the geographical area, product details and its causal link has been revised, for both the previously existing and new product categories.

Reasons:

Since, on the one hand, the previous description of the link was considered general and not specific enough and, on the other hand, the description of the link needed to be added for the new product category (liqueur wine), the content of this point has been revised to include all the product categories. This makes the content more objective, as the link established with the geographical area applies across all categories.

Single document (sections changed) 'Link with the geographical area'

Specification (sections changed) 'Link with the geographical area'

#### 2.7. *Wines - 'Clássico' designation*

Description:

Introduction of requirements for the use of the designation 'Clássico' on the labelling.

Reasons:

The need to set the conditions and requirements for the use of the 'Clásico' designation on the labelling of the wines.

Single document (sections changed) 'Further conditions - Additional provisions relating to labelling'

Specification (sections changed) 'Further conditions - Additional provisions relating to labelling'

#### 2.8. *Information concerning the applicant*

Description:

Update of information concerning the applicant

Reasons:

The information is out of date so an update is required. This is necessary to ensure that the specification complies with the applicable legislation and to clarify the previous description provided.

Single document (sections changed) This amendment does not lead to any changes to the single document.

Specification (sections changed) 'Other information – Details of the applicant'

#### 2.9. *Information concerning stakeholders*

Description:

Deletion of information concerning stakeholders.

Reasons:

Due to a misunderstanding, the details of the applicant had been mistakenly entered in this field. This information has now been deleted. This is necessary to ensure that the specification complies with the applicable legislation and to clarify the previous description provided.

Single document (sections changed) This amendment does not lead to any changes to the single document.

Specification (sections changed) "Other information" - Stakeholder details'

#### 2.10. *Information on the control bodies*

Description:

Update to information on the control bodies.

Reasons:

The information is out of date so an update is required. This is necessary to ensure that the specification complies with the applicable legislation and to clarify the previous description provided.

Single document (sections changed) This amendment does not lead to any changes to the single document.

Specification (sections changed) "Other information" – Information concerning control bodies'

#### 2.11. *Information concerning the competent supervisory authorities*

Description:

Update of the information concerning the competent supervisory authorities.

Reasons:

The information is out of date so an update is required. This is necessary to ensure that the specification complies with the applicable legislation and to clarify the previous description provided.

Single document (sections changed) This amendment does not lead to any changes to the single document.

Specification (sections changed) “Other information” – Information concerning the competent supervisory authorities’

SINGLE DOCUMENT

1. **Name of product**

Bairrada

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

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

4.1. *Wine (white, red and rosé)*

CONCISE TEXTUAL DESCRIPTION

Whites: They have a fresh taste and a pale citrine colour with occasional greenish or slightly golden tones when fermented in new wooden barrels. They have delicate floral and/or fruity aromas which sometimes take on more intense tropical and buttery notes. These are structured wines with a good natural balance between acidity and alcohol and an excellent freshness.

Reds: Intensely red in colour, occasionally with blueish tinges, fruity aromas of blackberries, bergamot and spices; solid tannic structure and acidity. When aged, they develop tertiary aromas of wild berries, resins, spices, honey and smoked aromas, and good structure, guaranteed by a good balance of alcohol, acid and tannins, displaying great longevity.

Rosés: They have an orange-to-red colour, with fruity aromas of red fruit. On the palate they have a moderately high acidity and are very fresh in the mouth.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4.2. *Quality sparkling wine (white, red and rosé)*

CONCISE TEXTUAL DESCRIPTION

Whites: pale citrine colour with a slightly golden tones. The aromas are floral and fruity, with aromas of white flesh fruit. The more aged whites have intense and toasted aromas. It has an intense flavour, with a harmonious mouth volume and an excellent freshness and mousse on the palate.

Reds: They are reddish in colour, sometimes with some intensity, an excellent freshness and mousse on the palate. The aromas are floral and fruity. The more aged whites have intense and toasted aromas. In the mouth they are full-bodied due to the tannins, balanced, with fine and persistent bubbles.

Rosés: They are orange to pink in colour. The aromas are floral and fruity, with aromas of red fruit (such as cherry, blackberry and strawberry), or more aged, with toasted and intense aromas. In the mouth they are delicate, with balanced acidity, an excellent freshness and mousse on the palate.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

#### 4.3. *Liqueur wine (white and red)*

##### CONCISE TEXTUAL DESCRIPTION

Whites: They are slightly golden in colour, sometimes with chestnut-coloured tones which is the effect of the ageing in wood. Sometimes they have an aroma of citrus fruit with nutty notes and slight hints of oxidation. The taste is moderately sweet with perceptible alcohol. It is structured, with a firm acidity giving it freshness, which is the dominant overall impression.

Reds: The colour can vary from moderately reddish to a deeper red and may also have yellow, orange and also chestnut-coloured tones from the ageing in wood. The aromas are of dried fruit and very fresh, tart red fruits such as sour cherry, and also of oxidation. There may also be slight honey and/or fig notes. Red liqueur wines have a structured taste with a firm acidity, providing freshness, which dominates overall, although their moderate sweetness is also apparent. The taste sensation may display some viscosity when the wines have been matured in oak casks.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	16
Minimum total acidity	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

#### 5. **Wine making practices**

Specific oenological practices

5.1. *Quality sparkling wine - method*

Specific oenological practice

When making quality sparkling wines entitled to the 'Bairrada' PDO, the technology to be used is the classic method of fermentation in bottles, complying with the provisions of the legislation in force.

5.2. *Wine, quality sparkling wines and liqueur wine - natural alcoholic strength by volume*

Relevant restriction on making the wines

The must used for the production of 'Bairrada' PDO wine products is required to have a minimum natural alcoholic strength by volume of :

- White, red and rosé wine - 11 % vol.;
- Quality sparkling wine - 9,5 % vol.;
- Liqueur wine - 12 % vol.

5.3. *Quality sparkling wine - ageing*

Specific oenological practice

Quality sparkling wine entitled to the 'Bairrada' PDO is required to remain on the bottler's premises for a minimum period of 9 months after the date of its bottling for placement on the market.

5.4. *Liqueur wine - production*

Relevant restriction on making the wines

The liqueur wine entitled to the 'Bairrada' PDO is made from must from grapes suitable for making 'Bairrada' PDO products, in the early stage of fermentation, to which wine distillate with an actual alcoholic strength of not less than 52 % and not more than 86 % by volume is added, provided the characteristics laid down in the applicable legislation are respected.

5.5. *Wines, quality sparkling wines and liqueur wines - cultivation methods, vine-training and soils*

Cultivation methods

The cultivation methods in vineyards intended for the production of wine products entitled to the 'Bairrada' PDO must be those which are traditional in the region or recommended by the certification body.

The vines must be semi-freely or cordon-trained, and the planting density must be greater than 3 000 plants/ha.

Vines intended for making wine products entitled to use the 'Bairrada' PDO must be planted or be already growing in soils with the following characteristics:

- a) brown or red calcareous soils;
- b) humic or non-humic litholic schists
- c) podzols of unconsolidated sandy materials.

Maximum yields

1. Wine (whites and rosés)

100 hectolitres per hectare

2. Wine (red)

80 hectolitres per hectare

3. Quality sparkling wine

120 hectolitres per hectare

4. Liqueur wine

100 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area coincides with the 'Bairrada' Designation of Origin comprises:

- a) the municipalities of Anadia, Mealhada and Oliveira do Bairro;
- b) in the municipality of Águeda, the União das freguesias de Recardães e Espinhel, a União das freguesias de Águeda e Borralha, a União das freguesias de Barrô e Aguada de Baixo, in the União das freguesias de Travassô e Óis da Ribeira, only the parish of Óis da Ribeira, in the União das freguesias de Belazaima do Chão, Castanheira do Vouga e Agadão, only the parish of Belazaima do Chão, and the parishes of Aguada de Cima, Fermentelos and Valongo do Vouga;
- c) in the municipality of Aveiro, in União das freguesias de Requeixo, Nossa Senhora de Fátima e Nariz, only the parish of Nariz;
- d) in the municipality of Cantanhede, the União das freguesias de Sepins e Bolhoa, União das freguesias de Vilamar e Corticeiro de Cima, the União das freguesias de Covões e Camarneira, the União das freguesias de Portunhos and Outil, the União das freguesias de Cantanhede e Pocariza, and the parishes of Ançã, Cadima, Cordinhã, Febres, Murtede, Ourentã, Sanguinheira and São Caetano;
- e) in the municipality of Coimbra, the União das freguesias de Souselas e Botão, the União das freguesias de Trouxemil e Torre de Vilela, in the União das freguesias de Antuzede e Vil de Matos, only the parish of Vil de Matos;
- f) in the municipality of Vagos, in the União das freguesias de Fonte de Angeão e Covão do Lobo, only the parish of Covão do Lobo, in the União das freguesias de Ponte de Vagos e Santa Catarina, only the parish of Santa Catarina, and the parishes of Ouca and Sosa.

7. **Main wine grapes variety(ies)**

Alfrocheiro - Tinta-Bastardinha

Aragonez - Tinta-Roriz; Tempranillo

Arinto - Pedernã

Baga

Bastardo - Graciosa

Bical - Borrado-das-Moscas

Cabernet-Sauvignon

Camarate

Castelão - João-de-Santarém(1); Periquita

Cercial - Cercial-da-Bairrada

Chardonnay

Fernão-Pires - Maria-Gomes

Jaen - Mencía

Merlot

Petit-Verdot

Pinot-Blanc

Pinot-Noir

Rabo-de-Ovelha

Rufete - Tinta-Pinheira

Sauvignon - Sauvignon-Blanc

Sercialinho

Syrah - Shiraz

Tinta -Barroca

Tinto-Cão

Touriga-Franca

Touriga-Nacional

Verdelho

Viognier

## 8. Description of the link(s)

*Wine, quality sparkling wine and liqueur wine*

Details of the geographical area relevant to the link

Natural factors: The geographical area is bounded to the north by the river Vouga and to the south by the river Mondego, to the east by the Bussaco and Caramulo mountain ranges, and to the west by the Atlantic Ocean.

It is a mostly flat region with gently rolling hills, at altitudes rarely exceeding 250 m above sea level.

The 'Bairrada' PDO area is spread over a plain or plateau, always close to the Atlantic, which strongly influences the climate of the region.

The Mediterranean climate has a strong Atlantic influence, with long and cool winters with mild average temperatures but abundant rainfall. The hot summers are tempered by the Atlantic winds. The days are hot and the nights are cool, with a significant temperature range.

The soils are mineral and were formed in different geological eras. The land is generally poor, varying from sandy to clay soils with some sandy loams as well. Vines are mainly grown in clay and clay-limestone soils.

Human factors: Wine-growing in the Bairrada region has played a part of the region's economic development since the Middle Ages.

The region's wines were already renowned and their quality acknowledged back in the nineteenth century, when the region's potential for the production of sparkling wines was recognised. It was in this region in 1890 that commercial sparkling wines were first produced in Portugal.

Specific characteristics of the products associated with the geographical area:

'Bairrada' PDO wines, quality sparkling wines and liqueur wines share distinctive characteristics. They are characterised by their aromatic richness and accentuated freshness, marked by a good structure and balanced and striking acidity (a reflection of pronounced fixed acidity).

Link with the geographical area:

The moderate altitudes and strong Atlantic influence are key factors in the high rainfall for which the region is known. These characteristics favour the production of grapes with balanced ripeness, which produce wines with marked acidity and rich in aromatic precursors.

The Atlantic influence, which is noticeable throughout the geographical area, coupled with high rainfall, also contributes to the freshness that can be identified in its wines. This is essentially derived from the natural acidity of the grapes grown under these conditions.

The soils of the geographical area have their origin in sedimentary rocks. Vines are grown on sites with calcareous soils from the Jurassic, sandstones from the Triassic or conglomerates from the Cretaceous periods.

The geographical area thus provides excellent conditions for vine cultivation, particularly as regards the water availability of these soils and their characteristics of permeability and water retention in the most rainy months. This contributes significantly to the characteristics of the wines from the grapes produced here, particularly as regards their pronounced fixed acidity, essential for the wines' freshness.



The human factor, which preserves practices and traditions and is reflected in the choice of varieties best adapted to the conditions in the geographical area, is of decisive importance in producing grapes that give 'Bairrada' PDO wines, quality sparkling wines and liqueur wines their distinctive characteristics.

The practices and technical options (in terms of harvesting, fermentation, maceration and ageing), which are rooted in human factors linked to the tradition of the region, also impact on the general characteristics of the 'Bairrada' PDO wine products.

The link between the soil and climatic factors, the region's vine varieties and the traditional know-how gives rise to wines with distinctive characteristics, marked by the minerality, acidity and freshness of the wine products entitled to bear the 'Bairrada' PDO.

#### 9. **Essential further conditions**

*Wine, quality sparkling wine and liqueur wine*

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Assessment of labelling prior to placement on the market.

The mark is a mandatory indication on the labelling.

*Wine - use of the 'Clássico' designation*

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The use of the 'Clássico' designation on the labelling of wines bearing the 'Bairrada' PDO must comply with the following conditions:

a) Of the list of varieties in the region, the following may be used to make wines entitled to bear the term 'Clássico':

Arinto (Pedernã)

Bical (Borrado-das-Moscas)

Cercial (Cercial-da-Bairrada)

Fernão-Pires (Maria-Gomes)

Rabo-de-Ovelha

Alfrocheiro (Tinta-Bastardinha)

Baga

Camarate

Castelão

Jaen (Mencia)

Touriga-Nacional

b) The maximum yield per hectare of vineyards intended for the production of wines entitled to use the term 'Clássico' shall be 55 hectolitres per hectare.

c) The wines entitled to the description 'Clássico' must have a minimum actual alcoholic strength by volume of:

White wine - 12 % vol.

Red wine – 12,5 % vol.

d) The musts intended for the production of wines entitled to the description 'Clássico' must have a minimum natural alcoholic strength of:

White wine - 12 % vol.

Red wine – 12,5 % vol.

e) The minimum ageing periods for wines entitled to use the term 'Clássico' are as follows:

Red wine - may be bottled only after a minimum ageing period of 30 months, 12 of which must be in the bottle.

White wine - may be bottled only after a minimum ageing period of 12 months, 6 of which must be in the bottle.

**Link to the product specification**

<https://www.ivv.gov.pt/np4/8617.html>

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