

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2006/C 148/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**Application for registration according to Article 5 and Article 17(2)**

**'ACEITE MONTERRUBIO'**

**EC No: ES/0198/15.5.2001**

**PDO ( X ) PGI ( )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission <sup>(1)</sup>.

1. *Responsible department in the Member State:*

Name: Subdirección General de Sistemas de Calidad Diferenciada — Dirección General de Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España  
Address: Infanta Isabel, 1  
E-28071 Madrid  
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e-mail: sgcaproagro@mapya.es

2. *Group:*

Name — Address:

SOCIEDAD COOP. DEL CAMPO LA UNIDAD  
Ctra. De Castuera, s/n. 06427 Monterrubio de la Serena. Badajoz

RAMONA GARCÍA LÓPEZ.  
Ctra. De Belalcázar, s/n. 06247. Monterrubio de la Serena. Badajoz

UNIÓN MONTERRUBIANA DEL CAMPO, S.C. LTDA.  
C/ Purísima, nº8. 06247 Monterrubio de la Serena. Badajoz

REY ALIMENTACIÓN, S.L.  
C/ Pilar, nº 104. 06420 Castuera. Badajoz

Composition: Producers/processors ( X ) Other ( )

3. *Type of product:*

Class 1.5. Oils and Fats

4. *Specification (summary of requirements under Article 4(2))*

4.1 Name: 'Aceite Monterrubio'

<sup>(1)</sup> European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.



Olive oil bearing the PDO 'Aceite Monterrubio' must be packaged in the designated geographical area, as required by the applicant group. This is necessary to protect quality and ensure traceability and control over the whole certification process to its final stage, when the numbered back label guaranteeing the oil's quality and origin is applied to the container holding the certified product. These back labels are issued by the Regulatory Board, whose responsibilities are defined in its Rules of Procedure as follows:

- as regards territory, the zone of production;
- as regards products, those protected by the designation at all stages of production, storage, packaging, distribution and marketing;
- as regards people, those in the various registers.

This means that packaging must take place in the designated geographical area, as defined in section C of this Specification, to ensure traceability and control by the inspection structure over the whole process and ensure the quality of the protected product.

#### 4.6 Link:

##### *History:*

The La Serena region is situated in the east of the province of Badajoz. For centuries its name and history have been linked to one of the oldest institutions of the country, La Mesta. The division of lands that throughout history had been in the power of the nobles with large estates was of vital importance for the development of the olive groves in the region. The land was divided up among the people of the various towns, and these were the people who introduced cultivation on both large and small areas of land.

The first written reference to the olive groves of the production area dates from 1791 in 'Viajes de La Serena', ('Travels in La Serena') by Antonio Agúndez Fernández who, referring to Monterrubio de La Serena, mentions the abundance of wild olive trees, which facilitated the grafting of the olive tree.

Today the olive is the second most important crop in the region in terms of both production and surface area occupied. Olives occupy some 18 000 ha, and in some towns of the region even constitute a monoculture.

##### *Nature:*

The combination of the region's unique edaphological and climatic conditions, the perfect harmony between the crop and nature, the area's population patterns, advanced social and economical development and a culture deeply rooted in olive cultivation have resulted in the production of the PDO 'Aceite Monterrubio'. Critics and consumers alike appreciate this distinctive extra virgin olive oil.

The geographical zone of the PDO 'Aceite Monterrubio' is found in the eastern extreme of Lower Extremadura, in the foothills of Sierra Morena. It is an area of gullies and gentle hills. The olive groves blend into holm oak woods and cereal farms, with a significant amount of low scrub on the high land of the sierras. The landscape is typical of a subtropical Mediterranean area with mild winters and hot, dry summers, where low levels of precipitation prevent other types of agricultural exploitation.

There follows a more detailed description of the properties of the area that make 'Aceite Monterrubio' a product that is characteristic of and native to the area.

##### a) Orography:

Two levels of topography may be observed:

1. Penillanura (peneplane): altitude between 300 and 500 metres.
2. Sierras (mountains): altitude of 600 to 800 metres.

Cereal, olive and vine growing takes place at the bottom of the valleys. Pastures, with holm oaks and large areas of olive groves are situated on the slopes; brushwood, precious stones and rocky quartzite ground are to be found at greater altitudes and on the summits.

## b) Soil:

In general, most soil dedicated to the cultivation of olive groves is clay loam, although in recent years olive groves have been introduced to lighter soils. The pH ranges from acidic to slightly acidic. Depth is also variable, from areas where the slate is visible, to others where the soil is relatively deep at more than 50 centimetres and retains water well.

## c) Climate:

Mediterranean with certain continental characteristics, tempered by its proximity to the Atlantic Ocean. Winters are mild and the summers long and hot. Precipitation is less than 500mm. The mean annual temperature varies between 16 and 18 °C. In summer the temperature can exceed 40 °C.

## 4.7 Inspection body:

Name: Consejo Regulador de la Denominación de Origen 'Aceite Monterrubio'

Address: C/ Nicanor Guerrero, 9B  
06427 Monterrubio de La Serena Badajoz

Tel. 924 61 00 88

Fax 924 61 05 03

e-mail: —

The Regulatory Board of the Designation of Origin (PDO) complies with standard UNE-EN 45011.

## 4.8 Labelling: The name of the designation of origin 'Aceite Monterrubio' and the information determined in the applicable legislation must appear prominently on the labels, back labels and seals of packaged oils.

The label must clearly indicate the origin of the product. Labels which, for whatever reason, could confuse the consumer will not be approved; similarly, any labels that have already been authorised by the Regulatory Board may be rejected.

## 4.9 National requirements:

National requirements	Law No 25/1970 of 2 December 1970, Statute of Vineyards, Wine and Alcohols and its Regulation approved by Decree 835/1972, 23 March 1972
	Decree 835/1972 of 28 March 1972, Regulation of Law 25/1970.
	Order of 25 January 1994, co-ordinating Spanish legislation and Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin for agricultural food products and foodstuffs.
	Royal Decree 1643/1999 of 22 October 1999, regulating the procedure for the handling of applications for entry in the Community Register of Protected Designations of Origin and Protected Geographical Indications.