

OTHER ACTS

EUROPEAN COMMISSION

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

(2019/C 428/11)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Barbanza e Iria’**PGI-ES-A1255-AM02****Date of communication: 11.10.2019**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. New limits for analytical characteristics*Description and reasons*

The volatile acidity and sulphur dioxide limits currently laid down in the product specification are too restrictive, meaning that wines that have the typical features of ‘Barbanza e Iria’ wines and the required sensory characteristics do not qualify.

The current product specification limits volatile acidity to 0,80 grams per litre of acetic acid for all wine types. However, as the threshold above which the human sense of smell can detect this acidity is somewhat higher, this limit is to be increased slightly to 0,9 grams per litre for wines marketed in the same year they are made, and to 1,0 gram of acetic acid per litre for wines aged at least a year before being placed on the market.

The product specification currently limits the sulphur dioxide content to 125 milligrams per litre for monovarietal wines and 150 milligrams per litre for other wine types. The wines from this PGI placed on the market have been getting increasingly older in recent years. As wines that have been aged for longer are also exposed to the risk of oxidation for longer, they sometimes surpass the existing limit, meaning that wines with very good sensory qualities whose sulphur dioxide content is within the legal limit are unable to use the geographical indication. We therefore propose that the sulphur dioxide limit be raised to 175 milligrams per litre for white wines and 150 milligrams per litre for red wines.

These changes to the product specification should be classed as a standard amendment under Article 14 of Delegated Regulation (EU) 2019/33.

This amendment affects point 2.a of the product specification and point 1.4 of the single document.

2. Higher yield per hectare for white grapes*Description and reasons*

As recent years’ experience shows that a large number of vineyard parcels are capable of yielding greater volumes than currently permitted without this diminishing the quality of the resulting wines, the white grape yield is to be increased from 10 000 to 12 000 kilograms per hectare.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2

This change to the product specification should be classed as a standard amendment under Article 14 of Delegated Regulation (EU) 2019/33.

This amendment affects point 5 of the product specification and point 1.5.2 of the single document.

3. New variety

Description and reasons

Merenzao is to be added to the list of grape varieties. It is already present in the area, albeit in small quantities, and although it is not a very common crop due to its low yields and susceptibility to rot, it is a variety traditionally grown in Galicia. Its short growth cycle is well suited to the natural environment of this geographical indication: it ripens well in the local conditions, producing good-quality musts.

This change to the product specification should be classed as a standard amendment under Article 14 of Delegated Regulation (EU) 2019/33.

This amendment affects point 6 of the product specification but does not concern the single document.

SINGLE DOCUMENT

1. Name of the product

Barbanza e Iria

2. Geographical indication type

PGI — Protected Geographical Indication

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

WINE — Whites, reds and monovarietals

These wines are light, clear and bright in appearance, with a good depth of colour. Their aroma is straightforward and defect-free and reflects the characteristics of the raw material used to make the wines, with a moderate alcoholic strength and floral and fruity notes. On the palate the wines are soft, fresh, rich and balanced, with a slight hint of acidity.

Minimum actual alcoholic strength of monovarietals: 11 %

Maximum volatile acidity of wines marketed after at least one year of ageing: 16,66 mEq/L

Maximum sulphur dioxide content in white wines: 175 mg/L

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. Essential oenological practices

Specific oenological practice

Once extracted from the grapes and separated from the marc, the must yield should not exceed 67 litres per 100 kilograms of grapes.

b. *Maximum yields*

White grape varieties

12 000 kilograms of grapes per hectare

White grape varieties

80,4 hectolitres per hectare

Red grape varieties

8 000 kilograms of grapes per hectare

Red grape varieties

53,6 hectolitres per hectare

6. Demarcated geographical area

The area comprises: the municipalities of Boiro, Catoira, Dodro, A Pobra do Caramiñal, Pontecesures, Rianxo, Ribeira and Valga; the administrative parishes of Camboño, Fruíme and Tállara in the municipality of Lousame; the administrative parishes of Iria Flavia and Padrón in the municipality of Padrón; and the administrative parishes of Baroña, Caamaño, Queiruga, Ribasieira, San Pedro de Muro and Xuño in the municipality of Porto do Son.

Most of this geographical area is located in the province of A Coruña, with the exception of the municipalities of Catoira, Valga and Pontecesures, which belong to the province of Pontevedra.

7. Main wine grape variety(ies)

ALBARIÑO

8. Description of the link(s)

The wines reflect the local temperature, rainfall and growing conditions, as well as the human factor, which materialises in the choice of varieties (using mostly native varieties), the selection of the best soils (loamy, deep, permeable soils that are characteristic of this geographical area) and the use of good growing practices, including pruning and training vines manually with a great deal of skill, allowing the area's wine-growing potential to be harnessed. All of these conditions result in balanced, harmonious wines that keep well and have an excellent aromatic profile.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated area

Description of the condition:

The wines must be bottled in the demarcated geographical area in which they are made. Transporting and bottling the wine outside the winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin allows the product's characteristics and quality to be preserved. This, combined with the experience and in-depth knowledge of the wines' particular qualities that the wineries of the Protected Geographical Indication 'Barbanza e Iria' have accumulated over the years, makes it necessary to bottle the wines in the area of origin, thus preserving all their physical, chemical and sensory characteristics.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

A numbered secondary label with the PGI logo must be affixed to all bottles.

Link to the product specification

https://mediorural.xunta.gal/fileadmin/arquivos/alimentacion/productos_calidade/tramitacion/IGP_BARBANZA_e_IRIA_-_Pliego_de_condiciones_final_julio_2019.pdf
