



C/2024/1135

26.1.2024

**Publication of an application for the modification of a traditional term in the wine sector pursuant to Article 28(3) and Article 34 of Commission Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation**

**‘Amontillado’**

(C/2024/1135)

This publication confers the right to object to the application in accordance with Article 22(1) and Article 27(1) of Commission Implementing Regulation (EU) 2019/34 <sup>(1)</sup>. Statements of objection must reach the Commission within 2 months of the date of this publication.

MODIFICATION REQUEST CONCERNING THE TRADITIONAL TERM

**‘Amontillado’**

**Date of receipt:** 5 May 2023

**Number of pages (including this page):** 3

**Language of the request for modification:** Spanish

**File number:** Ares (2023)3171505

**Traditional term for which the modification is requested:** Amontillado

**Applicant:** Directorate-General for Agri-Food Industries, Innovation and the Food Supply Chain of the Andalusian Ministry of Agriculture, Fisheries, Water and Rural Development

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**Description of the modification:**

— Category 1- Wine is included as new category of grapevine products covered by the protection.

— In the summary of the definition/conditions of use, the following:

*‘Liqueur wine (vino generoso) of “Jerez-Xérès-Sherry”, “Montilla-Moriles” PDO, dry, with a pungent aroma, nutty, smooth and full on the palate, amber or old gold in colour, with an actual alcoholic strength of between 16 and 22 degrees. Matured for at least two years, using the “criaderas y soleras” system, in oak barrels with a maximum capacity of 1 000 litres.’*

has been replaced by the following definition/conditions of use:

‘1. The term “Amontillado” may be used for wines bearing the term “vino generoso” of “Jerez-Xérès-Sherry”, “Montilla-Moriles” and “Condado de Huelva” which meet the following requirements:

a) Matured by ageing under flor for at least one year, followed by oxidative ageing.

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 46, ELI: [http://data.europa.eu/eli/reg\\_impl/2019/34/oj](http://data.europa.eu/eli/reg_impl/2019/34/oj).

- b) *Having an actual alcoholic strength of between 16-22 % vol.*
  - c) *Ranging from golden to intense amber in colour, with aromas of nuts and wood.*
2. *It may also be used for wines bearing the term “vino generoso de licor” of which at least 85 % is produced from the wine bearing the term “vino generoso” described in point 1. The term “Amontillado” must be immediately followed or preceded on the label by a reference to the sugar content of the resulting blend, as regulated in the applicable product specifications or regulations.’*

**Explanation of the grounds for the modification:**

For the purposes of clarity, transparency and legal certainty, certain traditional terms for wines of protected designations of origin of Andalusia have been subject to regulation under the Order of the Regional Ministry of Agriculture, Fisheries, Water and Rural Development of 22 February 2023, published in Andalusian Official Gazette (BOJA) No 42 of 3 March 2023. The Order is the appropriate legal instrument for approving the traditional terms and for their subsequent amendment in the EU register.

In order to ensure the legal transition from the current legislative framework of the traditional term ‘Amontillado’, the definition has been established and published. The definition describes the characteristic and shared features of the protected designations of origin using the traditional term. In this way, it allows for fair competition between producers while also giving clear information to consumers.

**Name of signatory:** Director-General for Agri-Food Industries, Innovation and the Food Supply Chain

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