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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/3268)

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

'Yecla'

PDO-ES-A0606-AM03

Date of communication: 1 March 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

INCLUSION OF THE VIOGNIER VARIETY

Description:

The product specification has been amended to include the white grape variety Viognier.

Point 6, 'Grape varieties', of the product specification and point 7 of the single document have been amended.

This is a standard amendment. It results in the production of the same types of wine with the same characteristics and profile as set out in point 2, 'Description of the wines', of the product specification. We therefore consider that this amendment does not fall into any of the categories provided for in Article 105(2) of Regulation (EU) No 1308/2013 (Single CMO Regulation).

Justification

A study has been carried out, which shows that the Viognier variety is perfectly adapted to our region and the quality of its wines. The study also shows that the characteristics laid down in the product specification for wines under this PDO are maintained. The inclusion of this variety is also justified by current market demand.

SINGLE DOCUMENT

1. **Name(s)**

Yecla

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
4. Sparkling wine

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Description of the wine(s)

1. WINE – White wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: clean and brilliant, pale yellow to golden yellow tones, may have a greenish tinge at the rim.
- Aroma: clean and fruity and/or floral aromas. If the wine has been aged in wood, these are balanced with the typical aromas provided by the barrel.
- Taste: good acidity, fruity. If the wine has been aged in wood, the classic notes that this brings to the wine as a whole are perceptible. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 250 mg/l.

General analytical characteristics

- Minimum actual alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume): 10,5
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,3
- Maximum total sulphur dioxide (in milligrams per litre): 200

2. WINE – Rosé wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: clean and brilliant, ranging from pale salmon to pink.
- Aroma: fruity and/or floral aromas.
- Taste: good acidity, balanced, fruity. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 250 mg/l.

General analytical characteristics

- Minimum actual alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume): 11
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,3
- Maximum total sulphur dioxide (in milligrams per litre): 200

3. WINE – Red wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: medium to strong intensity of colour. Colour of violet-tinged cherry, purple, garnet, may contain purple shades or cherry-red, ruby-red or brick hues.
- Aroma: fresh and/or ripe fruit, of good intensity. Where fermented or aged in wood, there will be a balance between fruit and wood. Slight over-ripening, spices, balsamic notes, traces of oak.

- Taste: multi-layered with good persistence, body, warmth and mature and soft tannins, very balanced. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.
- * If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 200 mg/l.

General analytical characteristics

- Minimum actual alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): 150

4. LIQUEUR WINE

CONCISE TEXTUAL DESCRIPTION

- Appearance: that of the type of wine: white, rosé or red.
- Aroma: of good intensity associated with ageing, very intense and characteristic when made with Monastrell grapes.
- Taste: well balanced between sweetness and bitterness, full-bodied, unctuous with a long finish.
- * If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 200 mg/l.

General analytical characteristics

- Minimum actual alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume): 15
- Minimum total acidity: 3,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): 150

5. SPARKLING WINE

CONCISE TEXTUAL DESCRIPTION

- Appearance: where the base wine is white, pale yellow to golden yellow tones predominate. Where the base wine is rosé, the wines have pink tones, and may have tints of raspberry, strawberry, redcurrants or salmon. Where the base wine is red, the wines have red tones with violet, purple, garnet, cherry or ruby tints.
- Aroma: with floral or fruity aromas specific to the variety.
- Taste: balanced between sugar and acidity.

General analytical characteristics

- Minimum actual alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume): 11,5
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre): 16,7
- Maximum total sulphur dioxide (in milligrams per litre): 235

5. Winemaking practices

5.1. Specific oenological practices

Specific oenological practice

The grapes must have a minimum strength of 11 °Bé for red grapes and 10 °Bé for white grapes; for liqueur wines, the minimum strength must be 13 °Bé.

Relevant restriction on making the wines

- For the extraction of must from fresh grapes in winemaking involving fermentation off skins, or of wine from fermented grape marc in red winemaking, the only mechanised systems permitted are those that do not damage or tear the solid parts of bunches. The use of high-speed centrifugal crushers is prohibited.
- The use of continuous presses is prohibited.
- In the extraction of must or wine and its separation from the grape marc, the yield must not exceed 74 litres of finished wine per 100 kilograms of harvested grapes. In no case may batches of must or wine obtained by applying unsuitable pressure be used to make protected wines.

Cultural practice

The training and pruning systems used in vineyards are the traditional gobelet system and its variants, and trellising and its variants.

5.2. Maximum yields

1. NON-IRRIGATED PLANTATIONS OF WHITE VARIETIES

4 500 kilograms of grapes per hectare

33,3 hectolitres per hectare

2. NON-IRRIGATED PLANTATIONS OF RED VARIETIES

4 000 kilograms of grapes per hectare

29,6 hectolitres per hectare

3. IRRIGATED PLANTATIONS OF WHITE VARIETIES

9 000 kilograms of grapes per hectare

66,6 hectolitres per hectare

4. IRRIGATED PLANTATIONS OF RED VARIETIES

7 000 kilograms of grapes per hectare

51,8 hectolitres per hectare

6. Demarcated geographical area

The grape-growing area for the wines covered by the designation of origin is formed of the areas of land included in the vineyard register, all located within the municipality of Yecla in the region of Murcia.

The winemaking area matches the grape-growing and ageing areas.

7. Wine grape variety(ies)

AIREN
CABERNET SAUVIGNON
CHARDONNAY
GARNACHA TINTA
GARNACHA TINTORERA
MACABEO - VIURA
MALVASIA AROMÁTICA - MALVASÍA SITGES
MERLOT
MERSEGUERA
MONASTRELL
MOSCATEL DE GRANO MENUDO
PETIT VERDOT
SAUVIGNON BLANC
SYRAH
TEMPRANILLO
VERDEJO
VIOGNIER

8. Description of the link(s)

Yecla has a dry continental climate with hot summers and very cold winters. Average annual rainfall is 300 millimetres. The annual sunshine exceeds 3 000 hours.

The most important characteristic in terms of the relief of this area is the considerable altitude of the high plateau.

The endorheic nature of the river basins in the area is a notable characteristic of the water system. The soils are, among other things, calcareous and deep with good permeability and especially poor in organic matter. There is archaeological evidence of vine-growing since the first century BC.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following must appear on the labels of the packaged wines: 'Denominación de Origen Yecla' [Yecla Designation of Origin] or 'Denominación de Origen Protegida Yecla' [Yecla Protected Designation of Origin]. The labels are examined by the control body that verifies compliance with the requirements of the product specification.

The packaging in which the wines are dispatched must bear guarantee seals or certification labels, in both cases numbered, which are issued by or use numbering provided by the control body and are affixed at the winery itself (single-use).

Link to the product specification

Yecla_2022_06_14.docx (carm.es)