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10.7.2024

**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/2024/4385)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**‘Formentera’**

**PGI-ES-A0875-AM03**

**Date of communication: 8.5.2024**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**INCREASE IN EXTRACTION YIELD**

Description:

The maximum grape to wine extraction yield has been increased from 65 % to 70 %. There has therefore been an increase in the Hl which can be produced from each Ha, from 55,25 to 59,5 Hl/Ha.

Sections 3, 5 and 7.b of the product specification and Sections 5.1 and 5.2 of the single document have been amended accordingly.

It is a standard amendment in accordance with Article 105 of Regulation (EU) No 1308/2013 (Single CMO Regulation).

Reasons:

In 2004, it was established that the appropriate pressure applied for the extraction of must for Vino de la Tierra de Formentera should not result in more than 65 litres of wine for every 100 kg of grapes, a value which corresponded to the extraction yield of traditional presses at the time.

With the incorporation of presses using up-to-date technology, it was found that the yield could be increased to 70 litres for every 100 kg of grapes, improving the quality of the wine.

This finding is supported by a study submitted by the applicant group, which concludes that increased extraction of must, achieved in a controlled manner, increases tannin and phenol levels in wines, thereby improving their ageing potential.

SINGLE DOCUMENT

**1. Name(s)**

Formentera

**2. Geographical indication type**

PGI - Protected Geographical Indication

**3. Categories of grapevine product**

1. Wine

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

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

##### 1. White wine

###### CONCISE TEXTUAL DESCRIPTION

The wines put up for consumption are bright with clear, clean aromas giving a good sense of the grapes from which they are made. On the palate, they are flavourful, balanced and full-bodied. None of their characteristics suggest oxidation, except those resulting from proper ageing. Aged wines have the characteristics of aroma and taste associated with ageing.

- \* Maximum SO<sub>2</sub>: ≤ 200 mg/l for wines with a sugar content of ≤ 5 g/l; ≤ 250 mg/l if the content is > 5g/l;
- \* Wines aged > 1 year: maximum volatile acidity 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength above 11 % volume.
- \* For limits that have not been specified, the appropriate EU legislation shall be complied with.

###### General analytical characteristics

- Maximum total 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) 13,33
- Maximum total sulphur dioxide (in milligrams per litre) -

##### 2. Rosé wine

###### CONCISE TEXTUAL DESCRIPTION

The wines put up for consumption are bright with clear, clean aromas giving a good sense of the grapes from which they are made. On the palate, they are flavourful, balanced and full-bodied. None of their characteristics suggest oxidation, except those resulting from proper ageing. Aged wines have the characteristics of aroma and taste associated with ageing.

- \* Maximum SO<sub>2</sub>: ≤ 200 mg/l for wines with a sugar content of ≤ 5 g/l; ≤ 250 mg/l if the content is > 5g/l;
- \* Wines aged > 1 year: maximum volatile acidity 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength above 11 % volume.
- \* For limits that have not been specified, the appropriate EU legislation shall be complied with.

###### General analytical characteristics

- Maximum total 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) 13,33
- Maximum total sulphur dioxide (in milligrams per litre) -

### 3. Red wine

#### CONCISE TEXTUAL DESCRIPTION

The wines put up for consumption are bright with clear, clean aromas giving a good sense of the grapes from which they are made. On the palate, they are flavourful, balanced and full-bodied. None of their characteristics suggest oxidation, except those resulting from proper ageing. Aged wines have the characteristics of aroma and taste associated with ageing.

- \* Maximum SO<sub>2</sub>: ≤ 150 mg/l for wines with a sugar content of ≤ 5 g/l; ≤ 200 mg/l if the content is > 5g/l;
- \* Wines aged > 1 year: maximum volatile acidity 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength above 11 % volume.
- \* For limits that have not been specified, the appropriate EU legislation shall be complied with.

#### General analytical characteristics

- Maximum total alcoholic strength (in % volume) -
- Minimum actual alcoholic strength (in % volume) 12,5
- Minimum total acidity 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) 13,33
- Maximum total sulphur dioxide (in milligrams per litre) -

### 5. Winemaking practices

#### 5.1. Specific oenological practices

##### Cultivation practice

The planting density is limited to a maximum of 5 000 plants per hectare.

##### Relevant restriction on making the wines

Appropriate pressure is applied to extract the must and separate it from the marc, in such a way that no more than 70 litres of wine are obtained from every 100 kg of grapes.

#### 5.2. Maximum yields

8 500 kilograms of grapes per hectare

59,5 hectolitres per hectare

### 6. Demarcated geographical area

The area of production, processing and bottling of wines covered by the 'Formentera' protected geographical indication encompasses all of the island of Formentera, located in the Autonomous Community of the Balearic Islands.

### 7. Wine grape variety(ies)

CABERNET SAUVIGNON

CHARDONNAY

FOGONEU

GARNACHA BLANCA

MALVASIA AROMÁTICA

MERLOT

MOLL - PRENSAL

MONASTRELL

MOSCATEL DE GRANO MENUDO

SYRAH

TEMPRANILLO

VIOGNIER

#### 8. **Description of the link(s)**

The specificity of the production zone is reflected in the organoleptic and chemical characteristics of the wines, which give them their reputation.

The long hours of sunshine, high temperatures and scarcity of water result in low production, creating a high polyphenol and sugar content and producing wines of intense colour which are rich in alcohol.

The limestone and sandy soils of Formentera result in very bright, bold wines with clean aromas specific to the grape varieties.

The human factor is key to obtaining wines with these characteristics, especially in terms of choosing the optimal harvest time and the low winemaking yield.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Vino de la Tierra Formentera can be placed on the market only when it has been bottled in the place of origin, in order to safeguard the quality of the protected geographical indication, guarantee traceability and ensure control.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

All packages on whose label the 'Formentera' protected geographical indication is used must be given a control number by the inspection body.

#### **Link to the product specification**

[https://www.caib.es/sites/qualitatagroalimentaria/ca/vi\\_de\\_la\\_terra\\_formentera-690/](https://www.caib.es/sites/qualitatagroalimentaria/ca/vi_de_la_terra_formentera-690/)