

## **SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN "CALATAYUD".**

### **1) NAME TO BE PROTECTED.**

"Calatayud".

### **2) DESCRIPTION OF THE WINE.**

#### **a) Analytical characteristics of the product.**

##### a.1. White, rosé and red wines

a.1.1. Minimum actual alcoholic strength:

whites: 10,5 % vol.

rosés: 11 % vol.

reds: 12,5 % vol.

"Calatayud Superior: 14% vol.

a.1.2. Minimum acidity (tartaric acid): 60 meq/l or 4.5 g/l.

a.1.3. Maximum volatile acidity (acetic acid):

whites, rosés and reds: 13.33 meq/l or 0.8 g/l.

naturally sweet and late harvest wines: 15 meq/l or 0.9 g/l

a.1.4. Maximum sulfur dioxide:

- when the concentration in sugars is less than 5 g/l:

whites and rosés: 180 mg/l

red wines: 150 mg/l

- when the concentration in sugars is greater than or equal to 5 g/l:

whites and rosés: 240 mg/l

red wines: 180 mg/l

a.1.5. Total alcoholic strength:

naturally sweet wine: greater than 15%vol..

late harvest wine greater than 15%vol..

a.1.6. "Calatayud Superior" wines:

- total polyphenol index: not less than 60.

- Minimum color intensity: 12 a.u. (sum of the absorbances at 420, 520 and 620 nanometers) for the wine immediately prior to the bottling process.

##### a.2. Quality sparkling wines

a.2.1. Minimum actual alcoholic strength: 10.5% vol.

a.2.2. Minimum acidity (tartaric acid): 60 meq/l or 4.5 g/l.

a.2.3. Maximum volatile acidity (acetic acid): 10.83 meq/l or 0.65 g/l.

a.2.4. Maximum sulfur dioxide: 160 mg/l.

a.2.5. Minimum total carbon dioxide content of 3.5 bar or 3 bar for 25 cl. bottles.

#### a.2. Liqueur wines

a.3.1. Minimum actual alcoholic strength: greater than or equal to 15 % vol. and less than or equal to 22 % vol.

a.3.2. Minimum acidity (tartaric acid): 60 meq/l or 4.5 g/l.

a.3.3. Maximum volatile acidity (acetic acid): 15 meq/l or 0.9 g/l.

a.3.4. Maximum sulphur dioxide:

- when the concentration in sugars is less than or equal to 5 g/l: 150 mg/l.

- when the concentration in sugars is greater than or equal to 5 g/l: 200 mg/l.

a.3.5. Total alcoholic strength: greater than or equal to 17.5.

#### a.4. Semi-sparkling wines

a.4.1. Minimum actual alcoholic strength: 7 % vol.

a.4.2. Minimum acidity (tartaric acid): 60 meq/l or 4.5 g/l.

a.4.3. Maximum volatile acidity (acetic acid): 13.33 meq/l or 0.8 g/l.

a.4.4. Maximum sulfur dioxide:

- When the concentration in sugars is less than 5 g/l:

  - whites and rosés: 180 mg/l, red wines: 150 mg/l

- when the sugar concentration is greater than or equal to 5 g/l:

  - whites and rosés: 240 mg/l, red wines: 180 mg/l

a.4.5. Total alcoholic strength: greater than 9% vol.

a.4.6. Minimum total carbon dioxide: greater than or equal to 1 bar and less than or equal to 2,5 bar.

Maximum content in reducing sugars:

- For dry white, rosé and red wines, carbonic maceration white, carbonic maceration red and late harvest: their sugar content does not exceed: 4 grams per liter, or 9 grams per liter when the total acidity content expressed in grams of tartaric acid per liter is not lower by more than 2 grams per liter than the residual sugar content.

- For semi-dry wines: their sugar content exceeds the maximum provided for above but does not exceed: 12 grams per liter, or 18 grams per liter, when the total acidity content expressed in grams of tartaric acid per liter is not more than 10 grams per liter lower than the residual sugar content.

- For semi-sweet wines: their sugar content is higher than the maximum provided for above but not more than 45 grams per liter.

- For sweet and naturally sweet wines: their sugar content is equal to or greater than 45 grams per liter.

### **b) Organoleptic characteristics.**

The organoleptic characteristics of "Calatayud" PDO wines are described as follows according to type of wine:

#### **White wine:**

Visual phase: Pale straw yellow colors, clean, bright, with possible greenish tones greenish tones.

Smelling phase: Clean and fresh primary scents, fruity of medium-high intensity.

Tasting phase: Fresh, tasty and aromatic, slightly acidic with a good balance.

#### **Rosé wine:**

Visual phase: Strawberry pink to raspberry color, bright and lively, with violet iridescence.

Smelling phase: Intensescents, very floral and fruity with hints of strawberry, raspberry, red fruits, rose petals.

Tasting phase: Fresh, fruity and with slight acidity, tasty, powerful.

#### **Red wine:**

Visual phase: Cherry red color, dark garnet or cherry cherry, clean of medium layer, with violet hues in violet hues on the rim, a sign of youth.

Smelling phase: Clean scents, intense varietal fruity with floral notes.

Tasting phase: Tasty, meaty, with good acidity/grade balance. Smooth tannin and long aftertaste.

#### **Carbonic maceration" white wine:**

Visual phase: Pale yellow color with greenish or amber hues.

Smelling phase: Floral and fresh fruit scents of medium-high intensity.

Tasting phase: Fruity, ample and tasty, balanced as a whole.

#### **Carbonic maceration" red wine:**

Visual phase: Intense cherry red color with garnet tones on the rim, well covered.

Smelling phase:: Fresh fruit, red fruit, floral, lactic.

Tasting phase: Medium intensity, balanced, fruity aftertaste.

#### **Semi-dry, semi-sweet and sweet wines:**

Visual phase (depending on whether they are white, rosé or red respectively): Yellow colors, pinkish and fresh red, with greenish, violet and red hues that denote youth.

Smelling phase: Clean, frank, intense scents.

Taste: Tasty with a pleasant palate showing a certain sweetness, depending on the category, and a long persistence depending on the category and ample persistence.

**Liqueur wine:**

Visual phase (white or red): Yellow and purplish red colors, clean.

Smelling phase: Clean, frank, intense scents with floral tones, fruit liqueur and honeyed. honeyed.

Tasting phase: Tasty, fruity with a certain sweetness, powerful in the mouth and good acidity.

**Naturally sweet" wine:**

Visual phase (white or red): Intense yellow and red colors, with golden or violet hues.

Smelling phase: Ripe fruit, intense, candied fruit.

Tasting phase: Tasty, fleshy, silky, fatty, sweet.

**Semi-sparkling wine:**

Visual phase (white, rosé or red): Yellow and pinkish colors with greenish and violet hues.

Smelling phase: Clean, frank, fruity and floral scents.

Tasting phase: Fresh and light with an easy passage through the mouth and a touch of carbon dioxide.

**QualitySparkling wine:**

Visual phase: White or rosé with bright pale tones. Small and persistent carbonic small and persistent.

Smelling phase: Intense scents, clean and with soft tones of slight bottle reduction.

Tasting phase: Fresh and balanced, with light acidity and pleasant mouthfeel, clean in retronasal phase.

**Crianza" wine:**

Visual phase (white, rosé or red): They have yellowish, pinkish or bright red colors with greenish or reddish hues with greenish or violet hues that still denote a certain youth.

Smelling phase: Clean scents of medium-high intensity, frank, intense, fruity with tertiary aromas from its passage through tertiary scents from its time in oak barrels.

Tasting phase: Medium to intense body. Sensations of ripe fruit assembled with the notes of the notes from the wood. In the reds, the tannins marked by their youth, evolve in its passage through the bottle to become rounded. Long and intense aftertaste.

**Reserve" wine:**

Visual phase (whites, rosés or reds): They have yellow, pinkish and reddish colors, with a muted from their time in oak barrels, turning to golden, ochre and orange tones, orange tones.

Smelling phase: Reminiscent of ripe fruit well blended with the toasted notes of the wood, with a good bouquet.

Tasting phase: Medium body. Notes of wood with hints of ripe fruit. ripe fruit. Polished tannins. Smooth and velvety, with a long aftertaste.

**Gran Reserva" wine:**

Visual phase (white, rosé or red): They denote yellowish, pinkish or reddish colors, with matte tones with matte tones, with orange to tile trim for the reds.

Smelling phase: Great complexity, clean aromas of medium intensity, highlighting the tertiary scents typical of aging.

Tasting phase: Medium body. Complex. Notes of aging with hints of ripe fruit. With high persistence.

**Aged" wine:**

Visual phase (white, rosé or red): They present colors that vary from yellows, reds or pinks turning into matte, ochre and orange tones due to its permanence in barrels due to their permanence in barrels.

Smelling phase: Frank, ample aroma.

Tasting phase: Light, smooth with a long aftertaste.

**Oak" wine:**

Visual phase (whites or reds): They show from garnet red that may have purplish tones for reds to violet tones for reds to golden yellow for whites. Clean and bright.

Smelling phase: Clean aromas of medium intensity, of red fruits and/or floral scents, with hints of wood.

Tasting phase: Medium intensity, balanced and moderately tannic with hints of its permanence in wood.

**Noble" wine:**

Visual phase (white, rosé or red): Yellowish, pinkish or ruby red colors with an evolution to evolution to orange tones.

Smelling phase: Clean scents of medium intensity. Reminiscences of its time in oak barrels.

Tasting phase: Medium body. Sensations of ripe fruit assembled with notes of wood.

own. Long and intense aftertaste.

**Late harvest" wine:**

Visual phase: Colors ranging from golden yellow for whites to dark purple for reds. to dark purple with ruby tones for the reds.

Smelling phase: Intense, floral, fresh, sharing the sweetness of the fruit with the scents provided by the oak in wines aged in oak barrels.

Tasting phase: Full in the mouth, silky, unctuous, tasty, very persistent.

**Calatayud Superior" wine:**

Visual phase: Color from cherry red to ruby red, high layer, clean and bright appearance.

Smelling phase: Deep aroma, with fruity and balsamic notes, mineral, toasted and spices.

Tasting phase: Complex, fruity with balsamic touches and very long aftertaste.

### **3) SPECIFIC OENOLOGICAL PRACTICES.**

#### **a) Cultivation practices.**

The planting density shall be at least 1,300 vines per hectare, and at most 4,500 vines per hectare. maximum of 4,500 vines per hectare, evenly distributed over the entire plantation area.

The pruning systems shall be as follows:

(a) The traditional goblet pruning system.

b) Trellis pruning:

1) with single or double cordon;

2) with stick and thumb.

- When necessary to maintain the balance of the plant's vegetative potential with the climate-soil ecosystem, the Regulatory Council may authorize the irrigation of the vines, establishing the form and conditions, as well as the methods of application.

For "Calatayud Superior" wines, the grapes will be harvested in boxes for transport.

#### **b) Specific oenological practices.**

The harvest is carried out, dedicating exclusively to the production of protected wines the healthy grapes, with the necessary degree of ripeness, with a sugar content equal to or greater than 170 grams/liter must and separating any grapes that are not in perfect condition.

Adequate pressures must be applied for the extraction of the must or wine and its separation from the pomace, that the yield does not exceed 70 liters of wine per 100 kilograms of grapes.

#### **c) Elaboration of the different types of wine.**

a) Liqueur wine: it is made exclusively with the varieties Moscatel de Alejandría, Macabeo and red Garnacha, the grapes of which, at the time of harvest, must have of natural alcoholic strength by volume of not less than 12% vol.

b) "Naturally sweet" wine: must be made from overripe grapes with no artificial increase in alcohol content and with the alcohol derived entirely from fermentation, with a natural alcoholic strength of over 15% vol.

c) Quality sparkling wines: shall have a process of elaboration and aging, from the second fermentation up to and including the elimination of the lees, in the same bottle in which the tirage has been carried out, and shall comply with the following requirements:

- The duration of the tirage period until disgorgement shall be at least nine months.

- The tirage liqueur must comply with the regulations in force in Annex II, letter C, paragraph 4 of Commission Regulation (EC) n° 606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation (EC) n° 479/2008 as regards the categories of grapevine products, oenological practices and applicable restrictions.

- This type of wine may only be used to fill bottles at the time of disgorging.

d) "Late Harvest" wine: must have a natural alcoholic strength of more than 15% vol.

e) Oak wine:

- White: Minimum aging period: > 45 days in oak barrels of 600 l. maximum capacity.

- Red: Minimum aging period: > 90 days in oak barrels of 600 l. maximum capacity.

f) "Calatayud Superior" wine: red wine of high expression, in the production of which the following must be used the production of red Garnacha grapes from vineyards over 50 years of age and with a production of no more than 50 years with an average production of no more than 3,500 kg/ha. The composition of the wine will include a minimum of 85% of wine of the red Garnacha variety and the remaining 15% may include wine of other authorized red varieties include wine of other authorized red varieties.

Wines identified with this mention must comply with the following:

- They must remain for a minimum period of 6 months in barrel.

- The minimum time from the start of winemaking until the wine is marketed is set at 10 months.

g) "Viñas Viejas": the wines identified with this mention must come from vineyards older than 35 years and whose maximum allowed production is 4.500 Kg/ha.

### **c) Restrictions**

No techniques of preheating the grapes or heating the musts or wines in the presence of the grape must may be used of the must or wine in the presence of the marc, tending to force the extraction of the coloring matter.

The start of the calculation of the aging period of wines in barrels may not be counted, in any case, before the beginning of the aging period. in any case, before the 1st day of december of the year of the harvest.

## **4) DEMARCATION OF THE GEOGRAPHICAL AREA**

The geographical area of the "Calatayud" PDO is made up of the following municipalities located in the Autonomous Community of Aragón, province of Zaragoza: Abanto, Aceded, Alarba, Alhama de Aragón, Aniñón, Ariza, Atea, Ateca, Belmonte de Gracián, Bubierca, Calatayud, Carenas, Castejón de las Armas, Castejón de Alarba, Cervera de la Cañada, Cetina, Clarés de Ribota, Codos, El Frasno, Fuentes de Jiloca, Godojos, Ildes, Jaraba, La Vilueña, Maluenda, Mara, Miedes, Monterde, Montón, Morata de Jiloca, Moros, Munébrega, Nuévalos, Olivés, Orera, Paracuellos de Jiloca, Ruesca, Sediles, Terrer, Torralba de Ribota, Torrijo de la Cañada, Valtorres, Velilla de Jiloca, Villalba del Perejil, Villalengua, Villarroya de la Sierra.

## **5) MAXIMUM YIELD**

The maximum production allowed per hectare will be 7,000 kilograms of grapes, for the red varieties, and 8,000 kilograms of grapes for the red varieties .

The maximum yield of wine per hectare will be 49 hectoliters for red varieties and 56 hectoliters for white varieties.

## **6) GRAPE VARIETY OR VARIETIES FROM WHICH THE WINE IS MADE**

The elaboration of wines protected by the PDO "Calatayud" will be made exclusively with grapes of the following varieties grapes authorized:

- Reds: Red Garnacha, Tempranillo, Bobal, Mazuela, Monastrell, Syrah, Cabernet Sauvignon and Merlot.
- Whites: Garnacha blanca, Macabeo, Malvasía, Moscatel de Alejandría, Sauvignon Blanc, Chardonnay and Gewürztraminer.

## **7) LINK TO THE GEOGRAPHICAL AREA.**

### **a) Geographic area.**

#### **1.- HUMAN FACTORS**

The cultivation of vines in the area dates back to the 2nd century B.C., confirmed by the discovery of a winepress in the Celtiberian village of Segeda, which was of great importance in the Numantine war. of a wine press in the Celtiberian village of Segeda - of great importance in the Numantine war located between the municipalities of Belmonte de Gracián and Mara.

The first written reference to the great quality of the wines of the region dates back to the 1st century and its author is Marco Valerio Marcial, historian who was born in the Roman city of Bilibilis.

*Bilbilis Augusta* was a flourishing city in its time and in its vicinity the Arabs founded the current Calatayud. The Romans developed the vineyard, the Muslims abandoned it and the Christians returned Christians reemphasized its importance during the Reconquest as a colonizing crop.

It is reasonable to think that the Cistercian order promoted the planting of grapevines in this area and had a great deal to do with its development, since the Cistercian order had a great deal to do with its development, since its rule details the consumption of wine and thus the need for it consumption of wine and with it the need for it: *"the weekdays, before the only meal, they will drink a glass of wine with bread, in addition to the ration of wine "*. At the end of the 12th century, the Cistercian monks founded the Monastery of Piedra, a little later than that of Veruela, and its ancient wine cellars attest to the importance of the the importance of the vine in the surrounding lands..

In the 18th century Jordán de Asso, when speaking of the district of Calatayud, mentions in particular the irrigated lands of the fertile plains of the Jalón, Jiloca, Manubles, Ribota,



etc., which reached an area of 13,239 cahizadas, equivalent to some 5,000 ha, a very important figure at that time. This author also speaks of "*the large plantations of vineyards that have been made in the lands of Calatayud*", with a production of 10,000 alqueces of wine in Calatayud and 15,000 in Ateca, and 9,000 caheces of wine in Ateca and 9,000 cántaros in Ariza, which with the current measurements would be 48,960 hectoliters, destined for consumption in the area.

With the arrival of phylloxera in France, the vineyards expanded to more than 44,000 hectares out of the 85,500 hectares existing in the entire province of Zaragoza. Undoubtedly the Calatayud's good railway communications favored wine exports and, consequently, vine cultivation of vines. After phylloxera appeared in Spain, vines were planted again, but with less intensity of the 44,650 ha in Zaragoza in 1922, only 11,600 ha were in Calatayud which went from having 50% of the provincial vineyards to 26%. After the civil war, the vineyards recovered to 21,200 ha in the 1970s, but this surface only represented 21% because the whole province of Zaragoza had 97,000 ha, Ateca, Ibdes and Villarroja cultivated about 2,000 ha and Aniñón, Cervera and Munébrega between 1,000 and 1,500 ha. and the rest of the municipalities had more modest areas.

In the 1970s, the market demanded wines with a high alcohol content and color, and while other wines from neighboring areas had a high alcohol content and color, , and while other wines from neighboring areas had between 16 and 18 degrees, those from Calatayud did not exceed 12-13. Already in 1978 it was said in this regard (Los vinos de Aragón, Ed. Librería General): "What for many might seem that these wines (Los vinos de Aragón, Ed. Liberry Gneral): *“Many might seem that these wines (those from Calatayud) are inferior to the previous ones, but this is the previous ones, is compensated by the greater balance that they possess, favored by a lower yielding crop that yields, which therefore gives the musts a higher quality. As they have less body and and extract, they are excellent wines, perhaps the best in Aragón, to which their lower tartaric acid content contributes tartaric acid content and its characteristic acidity due to the lactic acid produced during malolactic fermentation”*.

In 1989, the "Calatayud" Denomination of Origin was recognized and the wines began to be bottled in general, abandoning the production of wines for sale as bulk wines.

## **2.- NATURAL FACTORS**

The "Calatayud" Designation of Origin is located in the foothills of the Iberian system, in the most southern part of the region Iberian system, in the most southwestern part of the province of Zaragoza. The vineyard surface area is distributed in 46 municipalities in an area framed by the mountainous formations that emerge from the Moncayo massif and which is organized around a complex fluvial network formed by the tributaries of the Ebro: Jalón, Jiloca, Manubles, Mesa, Piedra and Ribota.

At present the appellation comprises 3.5200 hectares of vineyards being cultivated by 900 winegrowers.

### **- Edaphology.**

The DO "Calatayud" wine-growing area is related to the depression of the same name, to the southwest of the province of Zaragoza and belongs to the Ebro Depression.

The formation and morphological evolution of the Calatayud depression determine the topography of the relief directly linked to the three topography directly linked to these

three most important units: the outer mountain ranges, the interior of the depression and the foothills or somontano.

As for the positive, more energetic reliefs of the sierras, there are two important differences: while those of Paleozoic origin (Sierra Virgen, Sierra Vicort, ...) are elevations of difficult to alter materials (quartzite and slate), the Mesozoic ones are made up of softer made up of softer materials (limestones, marls, gypsum...), they are easier to erode and the fluvial network (Mesa and Piedra rivers, ...) is capable of carving landscapes of great beauty.

In these mountain ranges the soils are difficult to work with abundant stoniness and low yields.

The relief of the central sector of the depression presents accumulations of clays, marls, gypsum and hard limestone . The soft materials were eroded during the Quaternary, but the hard materials resisted the hard materials resisted the wear and tear forming molars or, as these formations are called in the area, "castles".

Here we can appreciate brownish-limestone soils with deposits of different materials.

Between these reliefs and the structural surfaces, glaciais and terrace systems develop. The glaciers are formed by slightly rolled stony materials, coming from the nearby mountain ranges, accompanied in many cases by red clays of the royal type.

We find reddish-brown soils on slates and quartzites with a high iron content iron.

It can be seen how the altitude increases from the center of the trench towards its margins with isolated reliefs with isolated reliefs of positive altitude in the interior. The vineyards move towards higher altitudes above 550 m and there are even plots above 1000 m, although, in spite of everything, between 650 and 900 m, there are more vineyards, more than 80% of the vineyard is located.

In general, there is a wide dispersion of vineyards among the tormented relief of sierras and hills and at the same time there is a wide heterogeneity of soils.

In this area, the cultivation of vines plays a very important agro-environmental role by slowing down erosion, dragging and washing of the sloping soils, forming, together with the local spontaneous vegetation and flora, a natural and scenic environment of great beauty.

### **- Climatology.**

As part of the interior of the peninsular, the climate of the area is characterized by its extreme continentality, which makes it a very continentality that makes up a well differentiated climatic unit within the Iberian system . The boxing in between mountain massifs accentuates the continental features, tending to diminish continental features, tending to reduce rainfall on the one hand, while on the other hand, it produces a strong continentality that is reflected in its temperatures.

Temperatures and precipitation vary from the warmest and lowest temperatures at the bottom of the trench to the coldest and slightly higher as we ascend. It is characterized by average annual rainfall between 300 and 550 mm, with a seasonal pluviometric regime, with spring and autumn peaks with spring and autumn (equinoctial) maxima.

Spring frosts are very frequent at the bottom of the closed valleys and the vineyards are located in higher positions so that the vines are placed in higher positions to escape from this cold air.

**b) Quality and characteristics of the product that are fundamentally or exclusively due to the geographical environment.**

The wines are characterized by their high dry extract, being rich in tannins and coloring matters and coloring matters, soft and characteristic aroma of the variety and in the mouth they are fleshy, full-bodied, warm and smooth with a perfect balance of alcohol-acidity. They are subtle, fine and elegant wines elegant wines, suitable for aging or to be consumed in their youth.

They are terroir wines with great personality, highlighting the red wines made with the red Grenache variety, adapted to the red Grenache variety, which is exceptionally well adapted to this area.

**c) Causal link between the geographical area and the characteristics of the product.**

The extreme continental climate, with long, cold winters, hot summers and very scarce rainfall, combined with and very low rainfall, together with the characteristics of the soils existing in the geographical area, give the wine its the wines are wines with a great aromatic richness, concentrated and with mineral traits.

In summer, the vineyards, being located at high altitudes, resist the strong daytime heat and recover their lushness in the early hours of the morning recover their lushness at night to be able to synthesize sugars in their leaves the following morning, resulting in wines with a higher

the following morning, resulting in wines of greater complexity and alcoholic content as the vines do not paralyze their metabolism the vine's metabolism is not paralyzed.

The large temperature differences between night and day during the ripening season generate the precursors for the the day during the ripening season generate the precursors of aromas in the grapes. These slow ripening processes actively act on the development of phenolic compounds, giving color and structure to the wines and providing structure to the wines and giving them a long life.

All of these factors favor the production of complex, well-structured and elegant wines, as described as described in point b) and shaping the personality of these wines produced with the authorized varieties the personality of these wines produced with the authorized varieties.

**8) APPLICABLE REQUIREMENTS.**

**a) Legal framework**

- National legislation

- Order of May 6, 2009 approving the specific regulations of the "Calatayud" Designation of Origin (BOA Num.91 of Friday, May 15, 2009), modified by Order of August 2, 2012, of the Minister of Agriculture, Livestock and Environment (BOA No. 164 of August 23, 2012).

- Registers of the appellation:

- (a) Register of vineyards.
- b) Register of wineries (winemaking, storage, bottling and aging sections).
- c) Registry of labels.

## **b) Additional requirements**

### **i) Cultivation practices**

- The Regulatory Council will issue the necessary campaign rules, which will extend their validity to successive campaigns as long as they are not modified by the Control Board, in which it may determine the date of initiation of the harvest and agree on rules for its organization and the transport of the harvested grapes, in order for the latter to be carried out without deterioration of quality
- In the "old vines" category, the maximum production allowed will be 4,500 kilograms per hectare, and 31.5 hectoliters per hectare.

### **ii) Premises for aging and aging**

They must be free of trepidation, maintain a constant, cool temperature throughout the year, and have adequate hygrometric conditions and ventilation.

The useful life of the barrels is set at 8 years.

The period of use of the barrel to produce a "Calatayud Superior" wine will not exceed 2 years from the date of the first filling.

### **iii) Labeling.**

The commercial labels, specific to each registered winery, must be communicated to the Regulatory Council, as far as possible.

The commercial labels, specific to each registered winery, must be communicated to the Regulatory Board, with regard to the requirements listed in this Folder.

They must bear the words: "Denominación de Origen "Calatayud". The product intended for consumption will be provided with guarantee labels, numbered and issued by the issued by the Regulatory Council, which will be placed in the registered winery in such a way that it will not be possible to reuse them.

The guarantee labels must be numbered and issued by the Regulatory Council, which will be placed in the registered winery so that they cannot be reused. These labels will bear the following logo:



The traditional terms that may be used on wines covered by the PDO. "Calatayud" are the following:

- Traditional term referred to in article 118 duovicies.1a) of Council, Bylaw (EC) nº 1234/2007 of October 22, 2007: "Denomination of Origin" or "DO"
- Traditional terms, referred to in article 118 duovicies.1b) of Council, Bylaw (EC) nº 1234/2007 of October 22, 2007: "Crianza", "Reserva", "Gran Reserva", "Aged", "Noble", "Classic", "Stale", "Superior" and "Old".

The optional terms that may be used on wines protected by the PDO "Calatayud" are the following :

- The optional terms according to the method of production that may be used on the label are: "Naturally sweet", "Late harvest", "Carbonic maceration", "Oak", " and "Barrel fermented", " partially barrel fermented", "Calatayud Superior" or "Viñas Viejas".

These mentions will be used in those wines that meet the requirements established in points 2 and 3.

## 9) VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS.

### a) Inspection body.

Verification of compliance with the specifications of these bidding documents shall be carried out by corresponds to:

Consejo Regulador de la Denominación de Origen Protegida "Calatayud".

Address: Ctra. de Valencia nº 8. 50300 CALATAYUD (Zaragoza, Spain).

Telephone: (34) 976 884 260

E-mail Adress: [administracion@calatayudwine.com](mailto:administracion@calatayudwine.com)

Web: <https://www.docalatayud.com/>

### b) Tasks.

#### i) Scope of the controls.

The Regulatory Council of the PDO "Calatayud" has identified in its structure a Control Body, which acts as a product certification entity, accredited in compliance with the specific compliance with the specific reference standard (UNE-EN 45011 or the standard that replaces it) and verifies, by means of controls on winegrowers and wineries, compliance with the requirements established in the requirements established in the Specifications of the "Calatayud" PDO.

The controls are completed with the taking of samples of the product qualified as PDO by the operators for physical-chemical and organoleptic tests.

#### ii) Control methodology.

Checks are carried out by means of:

- annual control of production yields

- annual audits of the wineries
- product sampling for testing

Sampling is carried out during the audits of the wineries that bottle PDO Calatayud wine. It is carried out by sampling, applying proportionality criteria according to the type of product and volume of production, available at the time of the audit.