

## **SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN "CAMPO DE BORJA" (2020)**

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

"Campo de Borja"

### **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:**

- white and rosé: 10% vol.
- red: 11% vol.
- naturally sweet wines: 13% vol.
- late harvest: 13% vol.

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

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

- white, rosé, and red: 13.33 meq/l or 0.8 g/l.
- naturally sweet wines: 20 meq/l or 1.20 g/l.
- late harvest: 15 meq/l or 0.9 g/l.

###### **a.1.4. Maximum total sulfur dioxide:**

When the sugar concentration is less than 5 g/l:

- white and rosé: 200 mg/l.
- red: 150 mg/l.

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

- white and rosé: 250 mg/l.
- red: 200 mg/l.

###### **a.1.5. Total alcoholic strength:**

- naturally sweet: greater than 15% vol.
- late harvest: greater than 15% vol.

###### **a.1.6. Maximum content of reducing sugars:**

- For dry wines: sugar content not exceeding 4 grams per liter or 9 grams per liter when the total acidity expressed in grams of tartaric acid per liter is not less than 2 grams per liter than the residual sugar content.
- For semi-dry wines: sugar content exceeds the maximum for dry wines but does not exceed: 12 grams per liter, or 18 grams per liter, when the total acidity expressed in grams of tartaric acid per liter is not less than 10 grams per liter than the residual sugar content.
- For semi-sweet wines: sugar content is higher than the maximum for semi-dry wines, but not exceeding 45 grams per liter.
- For sweet and naturally sweet wines: Sugar content is equal to or greater than 45 grams per liter.

### **a.2. Quality sparkling wine**

- Minimum actual alcoholic strength: 10% vol.
- Minimum total acidity (tartaric acid): 60 meq/l or 4.5 g/l.
- Maximum volatile acidity (acetic acid): 10.83 meq/l or 0.65 g/l.
- Maximum total sulfur dioxide: 160 mg/l.
- Total minimum CO<sub>2</sub> of 3.5 bar, or in the case of bottles less than 25 cl, 3 bar.

### **a.3. Liqueur wine**

- Acquired alcoholic strength: greater than or equal to 15% vol and less than or equal to 22% vol.
- Minimum acidity (tartaric acid): 60 meq/l or 4.5 g/l.
- Maximum volatile acidity (acetic acid): 15 meq/l or 0.9 g/l.
- Maximum total sulfur dioxide: when the sugar concentration is less than 5 g/l: 150 mg/l.  
when the sugar content is greater than or equal to 5 g/l: 200 mg/l.
- Total alcoholic strength greater than or equal to 17.5% vol.

## **b) Organoleptic characteristics.**

The organoleptic characteristics of the wines from "Campo de Borja" are described below according to the type of wine:

### **b.1. White, rosé and red wines:**

#### **White wine:**

Appearance: clear, crystalline, yellow-greenish.

Aroma: floral, fruity, bold.

Taste: fresh, acidic.

#### **Rosé wine:**

Appearance: clear, crystalline, (deep) pink.

Aroma: fruity, floral.

Taste: fresh, acidic, fruity.

#### **Red wine:**

Appearance: clear, crystalline, red (cherry).

Aroma: fruity, ripe, floral.

Taste: long, pleasant, structured, fleshy, voluminous.

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

Appearance: red (ruby).

Aroma: intense, amylic.

Taste: volume, soft tannin.

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

Appearance: based on its cuvée (whether whites, rosés or reds), they will present green, violet and red tints.

Aroma: without diverging from the aroma of its cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate and with a certain sweetness, characteristic of its sugar levels, with candied or dried fruit notes.

#### **Wine with ageing ("Crianza", "Reserva", "Gran Reserva", "Roble", "Noble", "Añejo"):**

Appearance: based on its cuvée (whether whites, rosés or reds), they will have more intense colors with good depth.

Aroma: aromas ranging from intense to very intense, more complex with hints of spices and balsamic notes from their time spent in contact with wood.

Taste: intense, tannic and more glyceric than in their base wines, with a long lingering finish, characteristic of its aging level.

**Naturally sweet wine:**

Appearance: based on its cuvée (whether whites, rosés or reds), they will present green, violet and red tints.

Aroma: without diverging from the aroma of its cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate and with a certain sweetness, characteristic of its sugar levels, with candied or dried fruit notes.

**Late harvest wine:**

Appearance: based on its cuvée (whether whites, rosés or reds), they will present green, violet and red tints.

Aroma: without diverging from the aroma of its cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate with certain sweetness, characteristic of its sugar levels, with candied or dried fruit notes.

**b.2. Quality sparkling wine:**

Appearance: clear, crystalline, yellow.

Aroma: fruity, floral.

Taste: acidic, balanced, fresh.

**b.3. Liqueur wine:**

Appearance: based on its cuvée (whether whites, rosés or reds) it will have greenish, violet and red tones.

Aroma: without diverging from the aroma of its cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate with a certain sweetness, characteristic of its sugar levels, with candied or dried fruit notes.

### 3) SPECIFIC OENOLOGICAL PRACTICES

**a) Cultivation method.**

The planting density is a minimum of 1.500 vines per hectare and a maximum of 4.000 vines per hectare, evenly distributed over the entire planting area.

**b) Specific oenological practices.**

When the harvest is carried out, only healthy grapes which are sufficiently ripe, and have a sugar content equal to or more than 170 g/l of must, are used for the production of the protected wines. Grapes not in perfect condition are set aside.

It is necessary to apply sufficient pressure to extract the must or wine and separate it from the marc, so that the yield is not greater than 70 liters of wine per 100 kilograms of grapes.

**c) Preparation of the different subtypes of wine.**

(a) Liqueur wine: shall be made exclusively from authorised varieties, the grapes of which, at the time of harvesting, must have a natural alcoholic strength by volume of not less than 12 % vol. If aged for at least 24 months, at least 18 months of which must be in oak casks.

(b) "Naturally sweet" wine: shall be made without enrichment and with the alcohol derived entirely from fermentation, with a natural alcoholic strength of more than 15 % vol.

(c) Quality sparkling wine: shall be made and aged, from the second fermentation up to and including the elimination of the lees, in the same bottle in which the wine was drawn off, and shall contain, as a result of its special production, carbon dioxide gas of endogenous origin. It

shall be made from the authorised varieties. It may be white and rosé and must meet the following requirements:

- The tirage liqueur must comply with the regulations in force.
- The length of the tirage period until disgorging must be at least nine months.
- Only this type of wine may 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 ageing period of more than 45 days in oak casks with a maximum capacity of 600 litres.
  - Red: minimum ageing period of more than 90 days in oak casks with a maximum capacity of 600 litres.

**d) Restrictions.**

Under no circumstances may the start of the period of ageing of wines in barrels be counted from the first day of December of the year of harvest.

**4) DEMARCATION OF THE GEOGRAPHICAL AREA**

The geographical area of the 'Campo de Borja' PDO is made up of the land located in the following municipalities in the province of Zaragoza, Autonomous Community of Aragón: Agón, Ainzón, Alberite, Albeta, Ambel, Bisimbre, Borja, Bulbuenta, Bureta, El Buste, Fuendejalón, Magallón, Maleján, Pozuelo de Aragón, Tabuena, and Vera de Moncayo, as well as in cadastral polygons number 4, 5, 6, 7, 8, 9, 10 and 11 of the municipality of Mallén, and in cadastral estates number 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 and 19 of the municipality of Fréscano.

**5) MAXIMUM YIELD**

The maximum permitted yield per hectare is 8.000 kilograms of grapes for red varieties and 10.000 kilograms for white varieties.

The maximum yield of wine per hectare shall be 56 hectolitres for red wines and 70 hectolitres for white wines.

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

The production of wines protected by the 'Campo de Borja' PDO will be carried out exclusively with grapes of the following authorised varieties:

(a) Red: Garnacha Tinta, Mazuela, Tempranillo, Cabernet Sauvignon, Merlot, Syrah, Garnacha Tintorera, Caladoc and Marselan.

b) Whites: Macabeo, Chardonnay, Moscatel de Grano Menudo, Moscatel de Alejandría, Garnacha Blanca, Sauvignon Blanc, Verdejo and Viognier.

**7) LINK WITH THE GEOGRAPHICAL AREA**

**a) Geographical area.**

**HUMAN FACTORS**

The history of the "Campo de Borja" DOP wines is indisputably linked to the history of a region with a great winemaking tradition since ancient times.

The first reference related to the vine, which appears in the documentation studied in the archives of the Monastery of Veruela, are the donations of the Magallón vineyards in 1203,

under the abbot of Raimundo Guillén, fifth Abbot of Veruela, which makes us suppose that Vineyards existed from much more distant times.

In the course of the 14th century, the abbots of Veruela grouped their properties and on the 2nd of July 1453 they added the purchase of the Villa de Ainzón, with all its boundaries, pastures, waters and vineyards. Ainzón, according to the archive, interested Abbot Gabriel Serra above all to develop the vineyard. Thus, we know that Veruela had dominions in: Alcalá, Litago, Vera from Moncayo, Bulbiente, Ainzón, Pozuelo, the Río farm in Borja; and numerous assets in: Agón, Añón, Trasmoz, Magallón, Borja, Albeta, Tarazona, Fuendejalón, Pozuelo, ...

Until 1835, the monks of Veruela maintained contact with the surrounding municipalities, governing the Parishes that they held, developing agriculture and livestock. The renovation of the Ainzón vineyards is due to the abbot Fray Martín de Vera (1676-1680).

Therefore, the influence that the Monastery of Veruela had on the development of the vine was very important, conserving, developing and promoting viticulture that reaches our days.

The historical tradition of the wineries is equally long, highlighting from the wineries from the Monastery itself to the innumerable private wineries existing in all the municipalities in the area, located either in mountains or hills near the town or even under the houses themselves, a tradition that continues to be preserved to this day. In these warehouses, it was a tradition for individuals to make various types of wines, among which red wines undoubtedly stood out, but white wines, rosés, liqueur wines and even quality sparkling wines were also made.

Subsequent circumstances, with economic difficulties to market the wine of the area in a particular way, gave way to cooperativism in the 50s, forming six wine-making cooperatives that today bring together most of the Denomination of Origin's production.

History continues its course and it is in 1978 when the PDO "Campo de Borja" is regulated, with the aim of achieving recognition for this area for the efforts of its winegrowers and the quality of its wines, definitively granting the Denomination of Origin for the wines of "Campo de Borja" in 1980, approving the statutes that regulate it.

## **NATURAL FACTORS**

The «Campo de Borja» is located in the northwest of the province of Zaragoza, 60 km from the capital, being a transition zone between the mountains of the Iberian System and the Ebro Valley. It includes the "Somontano del Moncayo" and extends along the Huecha River Valley and the so-called Llanos de Plasencia.

### **- Soil science**

The relief corresponds to a succession of plateaus of altitude between 350 and 700 m, with gentle topography with undulations of very wide curvature. The western part is more rugged due to the presence of the buttresses of the Moncayo massif, a mountain that significantly influences the climate of the area, giving character to its wines.

One of the characteristics that is most influencing knowledge of the area and that contributes to the good cultivation of the vineyard is the study of its soils. The soils that predominate in the DOP are brown-limestone soils and terrace soils, with medium stoniness, good drainage, medium levels of organic matter and rich in nutrients. There are also ferrous clay soils on the slopes closest to Moncayo, where the stoniness is greater. They constitute soils very suitable for the cultivation of vineyards with quality productions.

Regarding zoning, its characteristics are the following:

1. In the low area, with altitudes between 350 and 450 meters, we find brown-limestone soils and “Garnachas” both in traditional glass and trellis formation; being the most cultivated variety in the area. It is the earliest maturing zone and includes the vineyards of Agón, Bisimbre, Fréscano, Mallén, Magallón and Pozuelo de Aragón.

2. The middle zone is characterized by having the highest concentration and density of vineyards. It includes vineyards located between 450 and 550 meters of altitude. They are found soils of the terraces of the “La Huecha” river, a tributary of the Ebro and all gravelly and ferrous clay soils. There are the vineyards of Alberite, Albeta, Bureta, Maleján, Ainzón, Borja, Fuendejalón, in a relief of gentle slopes and good exposure to the sun. Their wines are very complex, intense, structured and meaty.

3. The high area of the DOP, whose vineyards extend from 550 to 700 meters of altitude, corresponds to the foothills of Moncayo. They are vineyards located in the high areas of Ainzón and Fuendejalón, as well as the municipalities of Tabuena, Bulbuenta, Ambel, El Buste and Vera de Moncayo.

### **- Climatology**

The “Campo de Borja” area is a region with a very continental climate, with influence Atlantic winter whose most notable characteristic is the northwest wind “cierzo”, which is cold and dry, and with a Mediterranean summer influence. These particular characteristics climatic conditions confer unique peculiarities that differentiate them from other wine-producing areas. The diurnal and seasonal thermal contrasts are very pronounced, with extreme temperatures. Precipitation is scarce, averaging 350 mm in low areas, up to 450 mm in higher areas.

### **- Viticulture**

The viticultural heritage of the “Campo de Borja” DOP is very rich in terms of “Garnachas”; The oldest vineyards of this DOP variety date back to 1890 and currently, of the more than 3,000 hectares of Garnacha, more than 1,000 are between 30 and 50 years old.

The particular characteristics provided by the age of these vineyards, the different terroir in which they are grown, as well as the altitude gradient in which they are found included, between 300 meters in the Ribera del Ebro and 900 meters of altitude in the Somontano del Moncayo, provide a very diverse range that allows the selection of grapes for very different styles of wines. The youngest and most productive vineyards, earlier maturing, they are selected for the production of young white wines, rosés and reds with great fruit and floral character, as well as for making sparkling wines quality. The oldest and least productive vineyards are also selected for the production of more complex red wines, which are intended for aging wines, as well as liqueur wines.

The diversity of microclimates and soils enriches the nuances of the viticultural heritage of the “Garnacha” of our land and allows us to call Campo de Borja “The Empire of Garnacha”.

### **b) Quality and characteristics of the product due fundamentally or exclusively to the geographic environment.**

The “Campo de Borja” PDO wines are characterized by great expressiveness that grants the Garnacha variety, made either as a single varietal or in a mixture with the rest of varieties. This variety native to Aragon, majority in “Campo de Borja” and acclimatized for centuries in the area, whose productions are low, contributes to the wines great intensity of fruity aromas and flavors, as well as a greater concentration glycerin that provides a pleasant final sensation of sweetness in the mouth.

The wines are characterized by being well covered in color. In the nose fruity and floral sensations predominate, with high or medium-high intensity. In the mouth are friendly, fleshy, voluminous wines, good structure, with soft, ripe and silky tannins. Finally, they are wines with a long aftertaste and a very pleasant and unctuous sensation in the mouth.

Due to the altitude at which the vineyards are located, wines are obtained in the lower area warm, powerful and very aromatic. In the middle zone very complex, intense wines, structured and meaty and in the upper area fine, subtle and elegant wines.

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

#### **WINE**

The climatology described above, the presence of the “cierzo” and the variations so sudden changes in temperature very directly affect the organoleptic characteristics of the wines from this area. The Cerro produces a very intense evapotranspiration that limits soil moisture, causing permanent water stress, which reduces the vigor of the vines. As a consequence of the limited water supply to the soil and the harsh climate, phenolic ripening is very slow, which enhances the presence of aromas and intense colour tones in the wines.

#### **LIQUOR WINE**

The tradition of liqueur wines from the “Campo de Borja” DOP goes back several centuries back. The geographical and climatic conditions of the area provide a degree of very high maturity, and together with the characteristics of the vineyards, of low production and late harvest, they confer their own personality, in which the aromas of very ripe or even overripe fruit stand out, qualities very appropriate for liqueur wines.

#### **QUALITY SPARKLING WINE**

Quality sparkling wines are influenced by the natural elements of the area: soil science, climatology and viticulture, which give them their specific visual, olfactory and gustatory characteristics. The result of its preparation by the traditional method are soft and creamy sparkling wines in which the aromas and flavors of the wines of the geographical area stand out. As a result of its second fermentation in the bottle and aging on fermentation lees, a fine and persistent bubble is obtained, as well as a fruity and elegant scent.

## **8) APPLICABLE REQUIREMENTS**

### **a) Legal framework.**

- Orden of 6 May 2009, of the Regional Minister for Agriculture and Food, approving the specific rules for the 'Campo de Borja' designation of origin (BOA No 91 of 15/05/2009) and its corrigendum (BOA No 144 of 28/07/2009).
- Registros of the designation:
  - a) Viticultural registry.
  - b) Registry of wineries (processing sections, aging, storage, bottling).
  - c) Register of labels.

### **a) Additional requirements.**

#### **i) Cultivation practices.**

The Regulatory Council will dictate the necessary campaign regulations, which will extend its validity to successive campaigns as long as they are not modified by said organization, in the

that will be able to determine the start date of the harvest and agree on rules on its management and transportation of the harvested grapes, so that this is carried out without deterioration in quality.

The production limits established in Point 5 may be modified annually by the Regulatory Council, on its own initiative or at the request of those registered interested parties, carried out prior to the harvest, prior to the advice and necessary checks. In any case, such modification cannot be made by above 25% of the maximum limit set in point 5, Maximum Performance. This modification will only take place in the years in which the rainfall exceeds by 10% the accumulated average in the area in the period between the months of November to June in the last 15 years.

**ii) Premises for breeding and aging.**

They must be free of vibrations, maintain a constant and cool temperature throughout the year, and with adequate hygrometric status and ventilation.

**iii) Packaging.**

Wines classified as "suitable" will be marketed to the consumer in the types of packaging approved by the Regulatory Council, which does not harm its quality and prestige. With In general, the containers must be made of glass with the capacities authorized by the corresponding legislation. Exceptionally, the Regulatory Council may authorize another type of packaging for special uses.

Packaging will take place in the delimited geographical area indicated in point 4 of this Specification Sheet, which will ensure the origin of the product.

Transportation and bottling outside the production area constitute a risk for the quality of the wine, since it can be exposed to oxidation-reduction phenomena, variations in temperature and others, the more serious the greater the distance traveled. Bottling at source allows the characteristics and quality of the product to be preserved.

Bottling constitutes an important operation that, if not carried out respecting rigorous demands, can seriously undermine the quality of the product and modify its characteristics.

This, together with experience and deep knowledge of the specific characteristics of the wines acquired over the years by the "Campo de Borja" DOP wineries, make packaging at origin is necessary, thus preserving all the physical-chemical characteristics and organoleptic characteristics of these wines.

**iv) Labeling.**

The commercial labels, specific to each registered commercial firm, must be communicated to the Regulatory Council, for its annotation in the Label Registry, prior control of the requirements related to this document.

The mention must appear on them: Denomination of Origin «Field of Borja». The product intended for consumption will be provided with warranty marks, numbered and issued by the Regulatory Council, which will be placed in the registered warehouse so that their new use is not possible.

The traditional terms that can be used in wines covered by the DOP «Campo de Borja» are:

- Traditional term referred to in article 112, letter a) of the Regulation (EU) n°. 1308/2013 of Parliament and of the Council: "Denomination of Origin" or "DO".



- Traditional terms, referred to in article 112, letter b) of the Regulation (EU) n° 1308/2013 of Parliament and of the Council: «Crianza», «Reserva», «Gran Reserva», «Añejo», «Noble», «Classic», «Rancio», «Superior» and «Old».

The complementary mentions that may be used on the labeling, according to the production method, are: «Naturally sweet», «Late harvest», «Maceration carbonica», «Oak» and «Fermented in barrels».

## **9) VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS**

### **a) Control body.**

Verification of compliance with what is specified in this specification corresponds to:

Regulatory Council of the Protected Designation of Origin “Campo de Borja”  
Address: C/ Subida de San Andrés nº 6, 50570 AINZÓN (Zaragoza, Spain)  
Telephone: (34) 976 852 122  
Fax: (34) 976 868 806  
Email: [vinos@docampodeborja.com](mailto:vinos@docampodeborja.com)  
[www.docampodeborja.com](http://www.docampodeborja.com)

### **b) Tasks.**

#### **i) Scope of controls.**

The Regulatory Council of the PDO “Campo de Borja” has identified in its structure a Control Body, which acts as a product certification entity, accredited in compliance with the specific reference standard (UNE-EN ISO/IEC 17065:2012 or standard that replaces it) and verifies, through controls on winegrowers and wineries, the compliance with the requirements established in the specifications of the PDO «Campo of Borja».

The controls are completed with the taking of samples of product classified as suitable by the operators, to carry out physical-chemical and organoleptic tests.

#### **ii) Control methodology.**

The verification is carried out by:

- Annual control of winegrowers.
- Annual audits of the wineries.
- Taking product samples for testing.

Sampling is carried out during audits, at the wineries that bottle “Campo de Borja” DOP wine. It is carried out by sampling, applying criteria of proportionality based on the type of product and production volume, available at the time of the audit.