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| **PRODUCT SPECIFICATION of the**  **PGI"CASTILLA Y LEÓN"** | | |
| **Review** | **Date** | **Reason** |
| 0 | 19/12/2011 | Submission to the European Commission pursuant to article 118 (2) of Regulation (EC) nº 1234/2007 |
| 1 | 19/06/2018 | Updating of Control Bodies |
| 2 |  | Updating of authorised varieties.  Correction of errors regarding protected name.  Updating of Regulations.  Updating link to Delegated Control Bodies |
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**PGI SPECIFICATION «CASTILLA Y LEÓN»**

1. **NAME TO PROTECT.**

The geographical name to protect is «CASTILLA Y LEÓN».

1. **DESCRIPTION OF THE WINE.**

The wines covered by the PGI ‘CASTILLA Y LEÓN’ belong to category 1 ‘Wine’, category 3 ‘Liqueur wine’, category 5 ‘Quality sparkling wine’, category 8 ‘Semi-sparkling wine’ and category 16 ‘Wine of overripe grapes’ in accordance with the provisions in Annex VII, Part II of Regulation (EU) No. 1308/2013.

1. **Analytical characteristics.**

The physicochemical characteristics of the wines covered by the PGI ‘CASTILLA Y LEÓN’ are as follows:

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| --- | --- | --- | --- | --- | --- | --- | --- |
| *Analytical characteristics*  *PGI. «Vino de la Tierra de Castilla y León»* | *White wines* | *Rosé wines* | *Red wines* | *Liqueur wines* | *Wine of overripe grapes* | *Sparkling wines* | *Semi-sparkling wines* |
| Minimum total alcoholic strength in (% Vol.) | 9,0 | 9,0 | 11,0 | 17,5 | 15,0 | 9,0 | 9,0 |
| Minimum actual alcoholic strength in (% Vol.) | 9,0 | 9,0 | 11,0 | 15,0 | 12,0 | 7,0 | 7,0 |
| Maximum total alcoholic strength (% Vol.) | 16,0 | 16,0 | 16,0 | 22,0 | — | — | — |
| Max total sugars expressed in g / l of glucose + fructose | (\*) | (\*) | (\*) | (\*) | (\*) | (\*) | (\*) |
| Minimum total acidity in g / l of tartaric acid | 4,0 | 4,0 | 4,0 | 4,0 | 3,5 | 4,0 | 4,0 |
| Maximum volatile acidity in g / l of acetic acid | 0,8(\*\*) | 0,8(\*\*) | 0,8(\*\*) | 0,9 | 0,8(\*\*) | 0,8(\*\*) | 0,8(\*\*) |
| Maximum total Sulphur dioxide expressed in mg / l | 250-200 | 250-200 | 200-150 | 190-140 | 260-210 | 250-200 (a)  200-150 (b) | 250-200 (a)  200-150 (b) |
| Carbon dioxide overpressure in bars | — | — | — | — | — | 3,5 (min) | 1,0 (mín.)  2,5 (máx.) |

*(\*)According to the legislation in force, they may be called: dry, semi-dry, semi-sweet and sweet.*

*(\*\*)For wines subject to ageing, the maximum volatile acidity limit should be calculated as follows: 1 g/l up to 10% alcohol by volume, plus 0.06 g/l for each degree of alcohol above 10% alcohol by volume.*

*(\*\*\*)The maximum value for each category applies to wines with more than 5 g/l residual sugars and the minimum value for wines with a residual sugar richness of 5 g/l or less. In the case of sparkling and semi-sparkling wines, the values with note (a) apply to white and rosé wines and the values with note (b) apply to red wines.*

1. **Organoleptic characteristics**

The organoleptic characteristics of the wines covered by the PGI ‘CASTILLA Y LEÓN’ are the following:

* Visually, they must be limpid, with no cloudiness or particles in suspension. They must be brightly coloured within the range corresponding to their type of production, with no signs of oxidation, except for wines that have undergone oxidative ageing.
* The aromas should be clean and fresh, with fruity, floral and/or herbaceous notes in the case of young wines and with aromas characteristic of ageing in oak wood in the case of aged wines.
* In taste, they should be balanced and free of defects.

1. **OENOLOGICAL PRACTICES**
2. **Cultivation practices.**

Cultivation conditions should be such as to obtain the best grape qualities. They should be developed to express the best balance between vegetation and production quality.

1. **Specific Oenological Practices: Winemaking conditions.**

1. - Techniques used in the handling of grapes and musts, in the control of fermentation and the preservation process should aim at obtaining the highest quality products while maintaining the characteristics of the wines protected.

2. - When extracting the must or wine, appropriate pressures should be applied to separate it from the marc, so that the yield does not exceed 75 litres of wine per 100 kilograms of grapes.

1. **DEMARCATION OF THE GEOGRAPHICAL AREA**

1. - The wine-growing area protected by the PGI ‘CASTILLA Y LEÓN’ comprises all the municipalities located in the Autonomous Community of Castilla y León.

2. - The ageing area for wines protected by the PGI ‘CASTILLA Y LEÓN’ is the same as the growing area established above.

1. **MAXIMUM YIELD PER HECTARE**

1. - The maximum yields allowed for wine-growing under the PGI ‘CASTILLA Y LEÓN’ should be 16,000 kilograms of grapes per hectare for both white and red varieties. No more than 120 hectolitres of wine may be obtained per hectare.

2. - Not all grapes from plots whose yields exceed the authorized limit can be used in the production of wines protected by the PGI ‘CASTILLA Y LEÓN’.

3. - Likewise, fractions of must or wine exceeding the extraction yield laid down in point 2 of section 3.b. of this Specification should not be used for the production of protected wines.

1. **GRAPE VARIETY OR VARIETIES**

The production of wines protected by the ‘CASTILLA Y LEÓN’ P.G.I. is made exclusively from grapes of the varieties recommended and authorized in the Autonomous Community of Castilla y León, which are as follows:

* 1. White grape varieties:
* Main varieties: Albillo Mayor, Albillo Real, Viura (syn. Macabeo) and Verdejo.
* Secondary varieties: Rojal (syn.: Malvasía Riojana, Alarije), Albarín Blanco, Albariño, Chardonnay, Garnacha Blanca, Malvasía Castellana (syn. Doña Blanca), Gewürztraminer, Godello, Hondarrabi Zuri, Maturana Blanca, Montúa (syn. Chelva), Moscatel de Alejandría, Moscatel de Grano Menudo, Palomino, Rabigato (syn. Puesta en Cruz), Riesling, Rufete Serrano Blanco, Sauvignon Blanc, Tempranillo Blanco, Treixadura and Viognier.
  1. Red grape varieties:
* Main varieties: Garnacha Tinta, Juan García (syn. Mouraton), Mencía, Prieto Picudo and Tempranillo (syn.: Tinto Fino, Tinta del País, Tinta de Toro).
* Secondary varieties: Bruñal (syn. Albarín Tinto), Cabernet Sauvignon, Estaladiña, Gajo Arroba, Garnacha Roja (syn. Garnacha Gris), Garnacha Tintorera, Graciano, Hondarrabi Beltza, Malbec, Mandón (syn. Garro), Maturana Tinta, Merenzao (syn. Bastardillo Chico, Negro Saurí), Merlot, Petit Verdot, Pinot Noir, Rufete, Syrah, Tinto Jeromo, Touriga Nacional.

1. **LINK TO THE GEOGRAPHICAL AREA**
2. **Characteristics of the geographical area**

Castilla y León is a plateau with a slight east-west slope, surrounded by mountain ranges: to the north, the Cantabrian Mountains; to the northeast, the Iberian System; to the south, the Central System; and to the northwest, the Montes de León. This geographical configuration confers a certain isolation due to the altitude (more than 98% of its territory is above 600 m) and the protection of the mountain ranges.

**a.1) Natural factors**

1. - ***Climate*** in Castilla y León has intermediate characteristics between the Continental and Mediterranean ones. The main parameters that define it in Castilla y León are as follows:

* Temperatures:
  + Average maximum temperatures: 17-18º C.
  + Average minimum temperatures: 5º C.
  + Extreme temperatures: -10º C; 37º C.
* Frost period of 180 and 220 days (from October to May; with relatively frequent late frosts highly damaging to some crops, including vines).
* Rainfall pattern: 350-500 mm in the plain area; more than 550 in the transition and mountain areas. A distinction can be made between Low Mountain (between 500 and 1000 mm annual precipitation) and High Mountain (between 1000 and 1500 mm).

The predominant climate in Castilla y León is *semi-arid Mediterranean-continental*, characterized by long, cold winters and short, hot, dry summers, low rainfall, unevenly distributed throughout the year, as well as a long period of frost, with frequent late frosts and marked temperature fluctuations between summer and winter and between day and night.

Apart from the general characteristics of the Castilian and Leonese climate (macroclimate), it is important to point out that in Castilla y León there are also some microclimates coincidental with traditional wine-growing areas. In part, thanks to these particular climatic conditions, it is possible to make wines with a differential character. Particularly noteworthy are: the region of El Bierzo, the Arribes del Duero and the Sierra de Salamanca; all of them with a less extreme, more humid and warmer climate.

2. - ***Morphologically,*** Castilla y León is a large basin filled by tertiary materials from the Miocene (conglomerates, clays, sands and loams). At certain points, these are protected by other materials with higher erosion resistance, giving rise to the moorlands, distinctive of the regional landscape. In addition, rivers form plains, terraces and the outcrops of the Palaeozoic base in the western part of the region. All of these form the morphological units of Castilla y León.

The Duero Depression, which is the great central basin, is the one of greatest agricultural interest.

3. - ***Soils*** in Castile and Leon have the following characteristics, depending on the zone:

* In the mountain areas (above 1,000 m), soils are humic cambisols, good for forestry and livestock farming.
* The peneplain areas, that is to say the areas where the rivers flow into the valleys, have humic cambisol soils. These are acidic soils located in the western and southwestern part of the region and resulting in grassland ecosystems.
* Finally, **the Duero Depression**, which is the agricultural area par excellence. Here, the following zones are differentiated:
  + Transition zones with acid soils formed by ancient Quaternary materials, located in the west of the region.
  + Moorland, characterized by their basic, limestone soils, with good physical and chemical properties, shallow and stony. These soils are good for growing cereals.
  + Countryside, characterized by soils with little differentiated profiles, not very stable structure, poor in organic matter, with loamy, clay-loam textures (to the north of the Duero, in the area of Tierra de Campos) or sandy, sandy loam (to the south of the Duero, La Moraña, the region of Peñaranda...). These areas are suitable for the cultivation of dry cereals.
  + Finally, the meadows, with alluvial soils, which can become very fertile depending on climate and availability of irrigation.

It is precisely in the Duero Depression, also in the transition zone, where the main wine-growing areas are located.

**a.2) Human factors**

1. - Human influence has been crucial in the development of vine cultivation in Castilla y León. Over the centuries, farmers have striven to find the crops best suited to the harsh climatic conditions in the region. In both the valleys and the plains of Castilla y León, they developed an agricultural economy based on cereal crops, vineyards and sheep farming. Bread, wine and wool were the real basis for the development of the Castilian and Leonese villages.

2. - Winegrowers have constantly improved their cultivation methods and the selection of grape varieties, enhancing winemaking techniques, in order to obtain wines of ever higher quality.

3. - Although it would certainly be possible to go back further, in the Middle and Modern Ages, the most famous wines of Castilla y León were located in the Duero valley; in the 13th century, Toro wine was already renowned. The reputation of the Tierra de Medina white wines was exceptional. They were aged, generous wines that could be refined for years in wooden barrels. Other areas in this region also produced wines of renowned fame, such as the claret wines of Cigales and Ribera del Duero or the wines of Tierra del Vino de Zamora (from which it takes its name) and Arribes del Duero. We cannot forget the area of Fermoselle and León, where very pleasant sparkling wines are produced using the ‘madreo’ technique (this technique consists of adding whole perfectly healthy bunches of grapes to the tanks of rosé wine already in fermentation, thus achieving greater maceration, greater extraction of colour, aromas and the sparkle characteristic of these wines).

4. - At the end of the 19th century, the vineyards of Castilla y León experienced serious difficulties due to the phylloxera crisis. After this period, although the vineyards were replanted, Castilla y León began also to suffer from strong competition from other Spanish regions, such as the wines of the South or La Mancha.

5. - After the Civil War, vineyard cultivation underwent a serious decline caused by the rural exodus and the mechanization and progress of agriculture affecting mainly large-scale rainfed crops. There were fewer people in the fields, less labour (so necessary at that time for a crop such as vineyards). The first irrigable areas were also created and other more profitable crops appeared.

6. - However, the vineyards of Castilla y León in the last 3-4 decades have undertaken a very important transformation based on the concentration of vineyards in the areas that could potentially provide the highest quality. Also in the promotion of autochthonous varieties such as Verdejo, Tinta del País, Tinta de Toro and Tinto Fino, Prieto Picudo, Mencía, Rufete, Juan García … These are high quality varieties very well adapted to the terroir, enabling the production of wines with great physico-chemical and organoleptic qualities. In addition, the creation of designations of origin in the main quality wine regions (Rueda, Ribera del Duero, Toro, Bierzo, Cigales and later, Tierra del Vino de Zamora, Tierra de León, Arlanza, Arribes, quality wines with geographical indication: Valtiendas, Valles de Benavente, Sierra de Salamanca), has set up a new map based on the quality of the final product.

1. **Product details**

In such an extensive and diverse region, it is not easy to sum up the main characteristics of wines in Castilla y León. They could be defined as follows:

* + Young white wines are fresh and fruity, showing great presence in the mouth, which differentiates them particularly from young white wines produced in other regions.
  + Rosé wines, especially those made in the traditional areas for this type of wine, are fresh, with red fruit aromas and a pleasant mouthfeel. The Prieto Picudo grapes are very special, with an important body and a fruity aftertaste. In addition, the ‘needle’ some of them keep, gives them a special touch.
  + Red wines are powerful, with aromas of ripe fruit, a lot of colour, good structure and great capacity for long ageing.
  + Sparkling wines, despite being produced more recently, are fresh, delicate and have a complex aromatic profile marked by the grape variety and the notes of ageing on the lees.
  + Semi-sparkling wines are a very traditional production in some areas of Castilla y León. They are usually rosé wines, with a greater intensity of colour, fresh, great liveliness, accentuated by the ‘needle’ and greater structure in the mouth.
  + Finally, liqueur wines and wines from overripe grapes: Wines with a high alcoholic content, from very ripe or overripe grapes, complex aromas, with traits of oxidative ageing, in many cases. With characteristics that remind us of the traditional elaborations of Western Andalusia.

1. **Description of the causal link**

1. - Over the centuries, the natural conditions described above – apart from their great diversity - (it should not be forgotten that Castilla y León covers an area of 94 000 km2, one of the largest regions in Europe) have been a limiting factor rather than an opportunity for the development of different human activities and particularly the agricultural one. This is mainly due to the harsh and extreme climate. By that, we do not mean that the climate does not play a role in the final product: in wine, it does, and in a very important way. Human intervention has also played a decisive role, without which Castilla y León would not have become one of Spain's most famous wine-producing regions.

2.- The differential characteristics mentioned in the previous section for white and rosé wines are mainly due to the qualities provided by the most representative varieties of Castilla y León, such as Verdejo, Godello, Prieto Picudo... and, of course, to human intervention, which has applied the most modern technology to achieve a high quality product.

3. - Without forgetting the quality of the grape varieties or the good work of the winegrowers and winemakers, red wines owe their characteristics mainly to the balanced grape ripening process that the harsh Castilian and Leonese climate allows. The high temperatures at the end of the cycle, but especially the difference in temperature between day and night, which takes place on the Castilian plateau during the months of August and September, allow an optimal phenolic maturation for the production of wines for ageing.

4. - Sparkling wines have allowed to take advantage of the potential of some of the native varieties of Castilla y León (Godello, Verdejo, Prieto Picudo...) to make this type of wine and to show differential features with sparkling wines from other areas.

5. - Finally, liqueur wines and wines made from overripe grapes are clearly a mark of tradition, as they have been produced in Castilla y León since ancient times.

1. **RELEVANT PROVISIONS**
2. **Legal framework**

* ORDER AYG/296/2013, of 5 April, approving the Regulation of the Protected Geographical Indication «Vino de la Tierra de Castilla y León».

1. **Additional requirements**

Winemaking, storage and ageing of the wines under the PGI ‘CASTILLA Y LEÓN’ should be carried out with grapes of the recommended or authorized varieties set out in section 6 of this Specification. The conditions set out in section 3 should also be met in wineries located within the municipalities of the production area, as indicated in section 4 of this Specification.

**b.1) Packaging and bottling provisions**

Any type of packaging and/or cap may be used in the marketing of the wines protected by the PGI ‘CASTILLA Y LEÓN’, which guarantees the maintenance of the analytical and organoleptic characteristics established in section 2 of this Specification.

**b.2) Labelling provisions**

1. - The traditional non-geographical term ‘VINO DE LA TIERRA’ may be used on the labelling of wines instead of the expression ‘PROTECTED GEOGRAPHICAL INDICATION’.

2. - The PGI reference ‘CASTILLA Y LEÓN’ or ‘VINO DE LA TIERRA DE CASTILLA Y LEÓN’ should appear on the labelling in the same visual field as the compulsory terms.

3. - Wines protected by the PGI ‘CASTILLA Y LEÓN’ may use the term ‘ROBLE’ on the labelling, provided that they have been aged in oak barrels for at least three months during their production.

1. **VERIFICATION OF COMPLIANCE WITH THE SPECIFICATION**

**a) Competent control authorities or bodies.**

Compliance with the Specification for wines under PGI “CASTILLA Y LEÓN” should be verified annually, both during winemaking and bottling, as well as after bottling, by external product certification bodies accredited in accordance with the ISO 17065:2012 "Conformity Assessment" Standard.

The “Requirements for Product, Process and Service Certification Bodies” can be found at the following link:

[**http://www.itacyl.es/calidad-diferenciada/control-oficial/buscador-de-entidades-autorizadas**](http://www.itacyl.es/calidad-diferenciada/control-oficial/buscador-de-entidades-autorizadas)

**b) Control tasks**

**b.1) Scope**

1. - The control and certification system for wines protected by the PGI ‘CASTILLA Y LEÓN’ should guarantee compliance with the provisions of this Specification.

2. - At least for the initial certification of the wineries, the Certification Bodies should carry out controls at harvest, if applicable, control of the winemaking process, verification of the qualified batches and control of the labelling, if applicable.

3. - In order to preserve the certification, the entities should carry out both winery control (of the entire winemaking process from the reception of the grapes) and product control (verifying that all batches of wine produced have undergone physico-chemical examination).

**b.2) Methodology of controls**

The certification bodies should establish a Control Programme that defines the nature and frequency of the controls, in order to verify compliance with the provisions of this Specification. The control programme should include at least:

* Checks at harvest, where appropriate, including at least checks at the winery on the health, ripeness and varieties of the raw material, on the winery's own checks and on the origin of consignments by checking records and/or certificates.
* Process control, including at least checking of the winery's own control, of qualified consignments in the winery, of the labelling used, where appropriate, and sampling, which should be performed after application of a risk analysis.