

PDO CATALUÑA/CATALUNYA SPECIFICATIONS

1. Protected name

CATALUÑA / CATALUNYA

2. Description of the products

The products protected by the PDO CATALUÑA may be wine, semi-sparkling wine and liqueur wine, with the variants of white, rosé or red as appropriate.

According to their elaboration and / or ageing process, they may make use of the following mentions:

Crianza. - In the case of red wine, it must have received a total ageing of two years, with a minimum ageing of 6 months in oak barrels with a maximum capacity of 330 l. For white and rosé wines, the total ageing period must be 18 months, of which at least 6 must be in oak barrels of the same maximum capacity as above.

Reserva. - In the case of red wine, it must have received a total ageing of not less than three years, of which at least 12 months must be aged in oak barrels with a maximum capacity of 330 l. and the rest in the bottle. For white and rosé wines, the total ageing period must not be less than 2 years, of which at least 6 months must be in oak barrels of the same maximum capacity as before, and the rest in the bottle.

Gran Reserva. - In the case of red wine, it must have received a total ageing of not less than five years, of which at least 24 months must be aged in oak barrels with a maximum capacity of 330 l. and the rest in the bottle. For white and rosé wines, the total ageing period must not be less than 4 years, of which at least 6 months must be in oak barrels of the same maximum capacity as before and the rest in the bottle.

Vino nuevo. - The wines designated with the mention vino nuevo may only be marketed with the indication of the year of harvest on the label, and they must be bottled during the year of the campaign and / or from November 11 of the year in which the grape has been harvested.

Young wine. - The wines designated with the mention young wine may only be marketed with the indication on the label of the year of the harvest, they must be bottled during the year of the campaign and / or from December 20th of the year in which the grape has been harvested.

Barrel fermented wine. - The fermentation must take place in wooden containers with a maximum capacity of 600 litres.

Wine with the indication "Barrica" - In the information on the labelling related to these wines, the period of time in months or years and the type of wooden container in which they stayed, must be specified; the maximum capacity must be 600 litres.

Wine with the indication "Roble". - In the information on the labelling related to these wines, the period of time in months or years in which it has been in oak wood containers must be specified; the maximum capacity must be 600 litres.

2.1. Physical-chemical characteristics

Protected wines must meet the following characteristics:

a) Alcoholic strength

2.1.1. Wine:

White.

Actual alcoholic strength by volume minimum 10% vol,

Total alcoholic strength by volume minimum 10% vol

The maximum limits laid down in EU law apply.

Rosé.

Actual alcoholic strength by volume minimum 10.5% vol,

Total alcoholic strength by volume minimum 10.5% vol

The maximum limits laid down in EU law apply.

Red.

Actual alcoholic strength by volume minimum 11.5% vol.

Total alcoholic strength by volume minimum 11.5% vol

The maximum limits laid down in EU law apply.

Low-alcohol strength wine, entitled to the indication "xispejant" on labelling. In its white, rosé and red varieties.

Actual alcoholic strength by volume minimum 4.5% vol,

Total alcoholic strength by volume minimum 9.5% vol.

The maximum limits laid down in EU law apply.

2.1.2. Semi-sparkling wine:

Actual alcoholic strength by volume minimum 7% vol, maximum 12.5% vol.

Total alcoholic strength by volume minimum 9.5% vol

Grado alcohólico volumétrico total mínimo 9,5% vol

The maximum limits laid down in EU law apply.

2.1.3. Liqueur wine:

Actual alcoholic strength by volume minimum 15% vol, maximum 22% vol.

Total alcoholic strength by volume not less than 17.5% vol.

The maximum limits laid down in EU law apply.

b) Minimum total acidity, expressed in tartaric acid, of 34.5 gr / l for wine, semi-sparkling wine and liqueur wine.

c) Volatile acidity, expressed in acetic acid, less than 0.8 gr / l for all the wines produced during the campaign and also for white and rosé crianza (aged) wines. In red wines and liqueur wines this limit may be exceeded by 0.06 gr / l for each alcohol grade exceeding 11 and year of ageing, with a maximum of 1.2 g / l.

d) The total sulphur dioxide content shall not exceed the maximum limits established in the following table:

Type of wine	Total sulphur dioxide, maximum (mg / l)	
	<5 g / l sugars	> = 5 g / l sugars
White wine, white semi-sparkling wine	200	250
Rose wine, rosé semi-sparkling wine	200	250
Red wine, red semi-sparkling wine	150	200
Liqueur wine	150	200

e) The total sugar content shall be adjusted to the values detailed below:

a maximum of 4 gr / l for dry wines;

more than 4 gr / l but less than or equal to 12 gr / l for semi-dry wines;

more than 12 gr / l but less than or equal to 45 gr / l for semi-sweet wines;

higher than 45 gr / l for sweet wines.

f) For semi-sparkling wines, an overpressure of 20°C must be required due to endogenous carbon dioxide in solution between 1 and 2.5 bar.

2.2. Organoleptic characteristics

The wines covered by the PDO CATALUÑA must have an adequate appearance, aroma and taste and must be free from any defects.

In general terms, the wines have a modern and innovative profile. Attractive appearance, with a medium-high aromatic intensity, more or less structured, depending on vine yield, moderate acidity, good alcohol content and a finish that invites the drinker to take another sip.

2.2.1. Wine

2.2.1. Vino

White wine and low alcoholic strength white wine

Appearance: their colour ranges from pale yellow with greenish hints to intense golden tones, proportional to the degree of ageing and / or processing in contact with wood.

Aroma: it must be clear, floral and/or fruity notes are predominant in the younger wines and the ones with low alcoholic strength; while wood-ageing lends the matured wine tertiary aromas characterised by vanilla and even toasted tones.

Taste: The low alcohol strength wines and the young wines are light and fresh, while the more mature wines are more unctuous and reminiscent of the barrels in which they are aged.

Rosé wine and low alcoholic strength rosé wine

Appearance: their colour ranges from bright red with an iridescent violet sheen, to intermediate orange tones and to onion skins, generally according to the degree of ageing and / or processing, in contact with wood.

Aroma: it must be clear, with intense fruity and / or floral notes in the younger wines and in the lower alcoholic strength ones, and with possible and subtle vanilla touches in the wood-ageing ones.

Taste: light, fresh and balanced.

Red wine and low alcoholic strength red wine

Appearance: their colour ranges from an intense cherry colour with a violet rim to faint ruby with a hint of ochre, proportional to their degree of ageing.

Aroma: it must present clean and intense aromas, clearly fruity in the younger wines and in the lower alcoholic strength ones, while wood-ageing lends the matured wines tertiary aromas characterised by vanilla, toasted and seasoned tones.

Taste: the younger wines and the lower alcoholic strength wines must be light and full of flavour. Those fermenting and / or ageing in wooden barrels must be well-rounded, smooth but structured and longer-lasting wines.

2.2.2. Semi-sparkling wine

Appearance: the characteristics must be the same as those described in the above paragraphs for the wine colour in question, but with the added presence of bubbles.

Aroma: frank, fruity and / or floral.

Taste: balanced, fresh and provoking a slight tingling sensation due to the release of carbon dioxide.

2.2.3. Liqueur wine

Appearance: they range from the most opaque and intense colours to the more evolved tones described for whites and reds, even reaching amber shades depending on maturity.

Aroma: slight warmth, with more fruity aromas in those not subject to wood-ageing, while aldehyde and nut flavours characterise the more mature wines.

Taste: warm, unctuous and persistent.

3. Specific cultivation and oenological practices

Cultivation practices must tend to achieve the best qualities. All the cultural works must respect the physiological balance of the plant, they must be environmentally friendly and apply the agronomic knowledge in order to obtain grapes in optimal conditions for their vinification.

The irrigation of vines that are in the production area of the PDO may be authorized, and it must be ensured that the productions and the yields are in accordance with the provisions of these Specifications. In any case, irrigation must tend to favour soil-water balance and the ecological conditions of the vineyard.

The harvest must be carried out with the greatest attention, and healthy grapes, with the necessary degree of ripening to obtaining wines with a natural alcoholic strength by volume equal to or greater than 9.5% vol for the area CII, and 10% vol for the area CIII (b), must exclusively be devoted to production of protected wines, in accordance with Community (EU) regulations.

Appropriate pressures must be applied to extract the must or wine and its separation from the pomace, so that the final yield does not exceed 70 litres of wine for every 100 kg of harvest.

The techniques used in the harvest, transport and handling of the grapes, pressing, fermentation control, oenological practices throughout the winemaking process and the ageing of wine, must tend to obtain products from the maximum quality.

4. Demarcation of the geographical area

The production area of the wines covered by the Protected Designation of Origin CATALUÑA, which must coincide with the elaboration area, is constituted by the vineyard plots located in the municipal terms or geographical areas of the Autonomous Community of Catalonia listed below, and grape varieties listed in section 6 of these Specifications.

Production area

Abrera

Agramunt: former annexed district of Montclar

Aguilar de Segarra

Agullana

Aiguamúrcia

Albagés, l'

Albi, l'

Albiol, l'

Albons

Aleixar, l'

Alfarràs

Alcarràs: parcels nº. 9022, 9017 and 9005, of the cadastral polygon nº. 6 and parcels nº. 3, 57, 9001, 9003, 9004, 9007 and 9027 of the cadastral polygon nº. 15

Albinyana

Alcover

Alella

Alforja

Algèrri

Alió

Almacelles: parcels nº. 25, 180, 193 and 196 of the cadastral polygon nº. 5

Almenar

Almóster

Alòs de Balaguer

Alpicat

Altafulla

Ametlla de Mar, l'

Almetlla de Segarra, l'

Arbeca

Arboç, l'

Arenys de Mar

Arenys de Munt

Argentera, l'

Argentona

Arnes

Artés

Artesa de Segre

Ascó

Avinyó

Avinyonet de Penedès

Avinyonet de Puigventós

Badalona

Balaguer

Balsareny

Banyeres del Penedès

Barberà de la Conca

Barcelona, parcel nº. 1 of the cadastral polygon nº. 1

Baronia de Rialb

Batea

Begues

Begur

Belianes

Bellguarda

Bellcaire d'Empordà
Bellmunt del Priorat
Bellprat
Benissanet
Bigues i Riells
Bisbal d'Empordà, la
Bisbal del Penedès, la
Bisbal de Falset, la
Biure
Blancafort
Boadella i les Escaules
Bonastre
Borges Blanques, las: parcels nº. 30 and 96 of the cadastral polygon nº. 9, parcels nº. 114, 165 and 167 of the cadastral polygon nº. 21, and parcels nº.118, 119 and 120 of the cadastral polygon nº. 22
Borges del Camp, les
Bot
Botarell
Bovera
Bràfim
Bruc, el
Cabacés
Cabanès
Cabanyes, les
Cabassers
Cabra del Camp
Cabrera d'Igualada
Cabrera de Mar
Cabrils
Cadaqués
Calafell
Calders
Caldes de Montbui, parcel nº. 57 of the cadastral polygon nº. 1 and parcel nº. 12 of the cadastral polygon nº. 2
Calella
Callús
Calonge
Cambrils
Canonja, la
Canovelles
Cantalops
Canyelles
Capafons
Capellades
Capçanes
Capmany
Cardedeu
Cardona
Carme
Caseres
Castell-Platja d'Aro
Castell de Mur, annexed districts of Cellers and Guardia de Tremp
Castellbisbal
Castellet i la Gornal
Castellfollit del Boix
Castellgalí
Castellnou de Bages
Castelló de Farfanya
Castellolí
Castellvell del Camp
Castellví de la Marca
Castellví de Rosanes
Catllar, el
Cervelló

Cervià de les Garrigues
Cistella
Ciutadilla
Colera
Collbató
Colldejou
Conca de Dalt
Conesa
Constantí
Copons
Corbera de Llobregat
Corçà
Corbera d'Ebre
Cornudella de Montsant
Creixell
Cruïlles; Monells i Sant Sadurní de l'Heura
Cubells, parcel nº. 90 of the cadastral polygon nº.7
Cubelles
Cunit
Darnius
Duesaigües
Esparraguera
Espluga Calba, l'
Espluga de Francolí, l'
Espolla
Falset
Fatarella, la
Febró, la
Figuera, la
Figueres
Figuerola del Camp
Flix
Floresta, la
Fogars de Montclús
Fonollosa
Font-rubí
Foradada
Forallac
Forés
Franqueses del Vallès
Fulleda
Gaia
Gandesa
Garcia
Garidells, els
Garriguella
Gavet de la Conca, and its annexed districts Sant Cristofol de la Vall, Sant Martí de Barcedana and Sant Miquel de la Vall
Gelida
Gimenells i el Pla de la Font
Ginestar
Granada, la
Granollers
Granyanella
Granyena de Segarra
Gratallops
Guiamets, els
Guimerà
Horta de Sant Joan
Hostalets de Pierola, els
Igualada
Isona i Conca Dellà, and its annexed districts Conques, Figuerola d'Orcau, Orcau-Basturs and Sant Romà d'Abella

Ivars d'Urgell
Ivars de Noguera
Jonquera, la
Jorba
Juncosa
Juneda: parcel nº. 487 of the cadastral polygon nº. 5, parcels nº. 14, 15, 16, 33, 34 and 37 of the cadastral polygon nº. 12, and parcels nº. 3, 4 y 5 of the cadastral polygon nº. 13
Llacuna, la
Llançà
Llardecans
Lleida/Lerida: annexed districts of Raimat and Sucs
Llers
Lliçà d'Amunt
Llimiana
Lloar, el
Llorenç del Penedès
Lloret de Mar
Maials
Maldà
Manresa
Marçà
Margalef
Marsà
Martorell
Martorelles
Masarac
Masllorenç
Masnou, el
Masó, la
Maspujols
Masquefa
Masroig, el
Massoteres
Mataró
Mediona
Menàrguens
Milà, el
Miravet
Molar, el
Mollet de Peralada
Montgat
Monistrol de Calders
Montblanc
Montbrió del Camp
Montferri
Montmell, el
Montoliu de Segarra
Montornès de Segarra
Montornès del Vallès
Mont-ral
Mont-ras
Mont-roig del Camp
Móra d'Ebre
Móra la Nova
Morell
Morera de Montsant, la, and its annexed district Scala-dei
Nalec
Navarcles
Navàs
Nou de Gaià, la
Nulles
Òdena
Olèrdola

Olesa de Bonesvalls
Olivella
Omells de na Gaia, els
Omellons, els
Orpí
Òrrius
Os de Balaguer
Pacs del Penedès
Palafrugell
Palamós
Palau-sator
Palau-saverdera
Pallaresos, els
Palma d'Ebre, la
Pals
Pau
Pedret i Marzà
Penelles
Perafort
Peralada
Perelló, el
Piera
Pinell de Brai, el
Pira
Pla de la Font, el
Pla de Santa Maria, el
Pla del Penedès, el
Pla del Penedès
Pobla de Cérvoles, la
Pobla de Claramunt, la
Pobla de Mafumet, la
Pobla de Massaluca, la
Pobla de Montornès, la
Pobla de Segur
Poboleda
Pont d'Armentera, el
Pont de Molins,
Pont de Vilomara i Rocafort, el
Pontons
Porrera
Port de la Selva, el
Portbou
Pradell de la Teixeta, el
Prades
Prat del Compte
Preixana
Preixens
Premià de Dalt
Premià de Mar
Puigdàlber
Puigpelat
Querol
Rabós
Rajadell
Rasquera
Regencós
Renau
Reus
Riba-roja d'Ebre
Riera de Gaià,
Riudecanyes
Riudecols
Riudoms

Riumors
Roca del Vallès, la
Roda de Barà
Rodonyà
Rocafort de Queralt
Roses
Rourell, el
Sabadell: 'Can Gambús', a two-hectare estate with the cadastral reference number 28003001 DG2020A
Salàs de Pallars
Sallent
Salomó
Sant Cebrià de Vallalta
Sant Climent Sescebes
Sant Cugat de Sesgarrigues
Sant Esteve Sesrovires
Sant Feliu de Buixalleu
Sant Feliu de Codines
Sant Feliu de Guíxols
Sant Fost de Campsentelles
Sant Fruitós de Bages
Sant Iscle de Vallalta
Sant Jaume dels Domenys
Sant Joan de Vilatorrada
Sant Jordi Desvalls
Sant Llorenç Savall
Sant Llorens d'Hortons
Sant Martí de Riucorb
Sant Martí de Tous
Sant Martí Sarroca
Sant Martí Vell
Sant Mateu de Bages
Sant Pere de Ribes
Sant Pere de Riudebitlles
Sant Pol de Mar
Sant Quintí de Mediona
Sant Sadurní d'Anoia
Sant Salvador de Guardiola
Santa Cristina d'Aro
Santa Margarida i els Monjos
Santa Maria de Miralles
Santa Maria d'Oló
Santa Oliva
Santa Fe del Penedès
Santa Maria de Martorelles
Santa Margarida de Montbui
Santpedor
Sarral
Secuita, la
Selva del Camp, la
Selva de Mar, la
Senan
Sentmenat
Sitges
Siurana d'Empordà
Solivella
Sort
Subirats
Súria
Talamanca
Talarn
Tallada d'Empordà
Tarragona
Tàrrrega

Tarrés
Teià
Terrades
Tiana
Tivissa
Tordera
Torrebeses, parcel·ls nº. 247 and 283 of the cadastral polygon nº. 6
Torre de Claramunt, la
Torre de Fontaubella, la
Torre de l'Espanyol, la
Torredembarra
Torrefarrera
Torrelavit
Torrelles de Foix
Torrent
Torroella de Montgrí
Torroja del Priorat
Tortellà
Tremp, (former municipality) and its annexed districts Gurb, Palau de Noguera, Puigcercós, Suterranya and Vilamitjana
Ullà
Ulldemolins
Vallbona de les Monges
Vallbona d'Anoia
Vallclara
Vallfogona de Riucorb
Vallgorguina
Vallirana
Vall-llobrega
Vallromanes
Valls
Vandellós i l'Hospitalet de l'Infant
Vallmoll
Vendrell, el
Ventalló
Verdú
Vespella
Vilademuls
Vila-rodona
Vilafant
Vilafranca del Penedès
Vilagrassa: parcel·ls nº. 92 of the cadastral polygon nº. 4
Vilajuïga
Vilalba dels Arcs
Vilallonga del Camp
Vilamallà
Vilamaniscle
Vilanant
Vilanova del Camí
Vilanova d'Escornalbou
Vilanova de Prades
Vilanova i la Geltrú
Vilanova del Vallès
Vila-seca
Vilassar de Dalt
Vilassar de Mar
Vilabella Vilaverd
Vilella Alta, la
Vilella Baixa, la
Vilosell, el
Vilobí del Penedès
Vilopriu
Vimbodí

Vinaixa
Vinebre
Vinyols i els Arcs

5. Maximum yields

The maximum production allowed per hectare must be 12,000 kg of grapes and 84 hl of wine for white varieties and 10,000 kg of grapes and 70 hl of wine for red varieties.

For vines where the grape can also be used for other designations of origin, the maximum production allowed must be the most restrictive.

6. Varieties of *Vitis Vinifera*

The production of the protected wines must be carried out exclusively with grapes of the varieties of *Vitis vinifera* that are listed below:

White grape varieties

Albariño (A)
Chardonnay (R)
Chenin blanc (A)
Garnatxa blanca, Garnacha blanca, Lladoner blanc (R)
Gewürztraminer (A)
Macabeo, Viura (R)
Malvasía de Sitges (A)
Malvasía, Subirat Parent (A)
Moscatel de Alejandría (R)
Moscatel de grano menudo (A)
Parellada, Montonec, Montonega (R)
Pedro Ximénez (A)
Picapoll blanco (R)
Riesling (R)
Sauvignon blanc (R)
Sumoll blanco (A)
Vinyater (A)
Viognier (A)
Xarel·lo, Cartoixà, Pansal, Pansa Blanca, Pansa Rosada (R)

Red grape varieties

Cabernet franc (R)
Cabernet sauvignon (R)
Garnacha tinta, Lladoner tinto (R)
Garnacha peluda (R)
Garnacha roja, Garnacha gris (A)
Garnacha tintorera (A)
Merlot (R)
Monastrell, Garrut (R)
Petit verdot (A)
Picapoll tinto (A)
Pinot noir (R)
Samsó, Crusilló, Carignane, Carenyena, Mazuela (R)
Sumoll tinto (A)
Syrah (R)
Trepal (R)
Ull de llebre, Tempranillo (R)
Xarel·lo rosado (T)
A: authorized / R: recommended

7. Link with the geographical area

Climatology

The geographical area of the PDO CATALUÑA has a global Mediterranean climate, with many hours of sunshine (> 2,500 h / year), with dry and mild winters and summers that are not too hot. Spring and autumn tend to be the most unstable and rainy seasons. The average annual temperature is around 14-15°C and the rainfall ranges from 350 mm / year in the driest areas to more than 600 mm / year in the wettest areas.

In the pre-coastal and coastal areas, the “marinada” wind regulates solar warming, which is more intense as we go further inland.

On the coast, the climate is milder and more temperate, with temperatures increasing from north to south, inversely to rainfall. The inland area, away from the sea, presents a continental Mediterranean climate, with cold winters and very hot summers.

The active period of vegetation of the vine in our conditions lasts 245-260 days. The start is set between March 15 and 31, and the end is between November 15 and 30.

Regarding the effective thermal index of Winkler and Amerine, the production area of the PDO CATALUÑA presents a value of 1854°C, corresponding to the type III region. With respect to the Branas, Bernon and Levadoux heliothermic index, and the Huglin heat sum index, their respective values are 6.4 and 2118.

The Hidalgo bioclimatic index presents a value of 11.1, which remains within the optimal equilibrium, established by the range 15 ± 10 .

All these indicators show not only the suitability of the area for growing vines and making wines, but also for obtaining a product of differentiated-quality.

The dividing line established by Wagner attributes to the area a marked Mediterranean influence, which favours obtaining smooth and dense wines, with relatively low acidity, a high alcohol content and aromas that, particularly in the case of red wines, improve with age. These are specific characteristics of the wines and liqueur wines covered by the PDO CATALUÑA. With regard to the semi-sparkling wines, it is usual to bring forward the harvesting date, which makes it possible to obtain a lower alcoholic strength and greater acidity. Coupled with the presence of naturally occurring carbon dioxide, this gives the wines their characteristic refreshing and slight tingling sensation.

On the other hand, the bright sunshine enjoyed by our region boosts the development of the intense colours — red in particular — that are so typical of our wines.

Geomorphology and soils

The geography of Catalonia is conditioned by the Mediterranean coastline, with 580 kilometres of coastline and the Pyrenees mountain range in the north. The Catalan relief presents, broadly speaking, three general morpho-structural units:

- The Pyrenees: the mountainous formation that connects the Iberian Peninsula with the European continental territory, located in the north of Catalonia;

- The Catalan Mediterranean System or the Catalan Coastal Mountain Ranges: an alternation of parallel elevations and plains on the Mediterranean coast; and
- The Catalan Central Depression: structural unit that configures the eastern sector of the Ebro Valley.

The vineyard extends mainly along these last two units, with altitudes ranging from the same sea level to elevations of almost 800 m.

The soils where the vines grow come mainly from sedimentary deposits of Miocene, calcareous in nature and poor in organic matter content. Near the river basins, the soils are made up of quaternary alluviums. The vineyard usually occupies the least fertile soils, given its rusticity and greater adaptability to extreme conditions compared to other crops. This circumstance, while reducing its productive potential, contributes to achieving better quality wines, which ultimately become more concentrated in colour, aromas and taste.

Additionally, silt and loam are the predominant soil textures, lending body and structure to both white and red wines, and producing reds with even more colour.

History and culture

Vine and wine in Catalonia are as old as its own history. The Mediterranean Sea, cradle of cultures, forged winemaking in Catalonia under the same sun and wind. Brought by Phoenicians and Greeks with their trade across the Mediterranean Sea, the vineyard was established in Catalonia in the 4th century BC, around the Greek metropolis of *Emporion*. During the time of the Roman Empire, the 2nd - 5th centuries AC, the cultivation of the vineyard was consolidated in Catalonia, being cultivated by the Romans themselves (a privilege established by Cicero in 125 BC).

In 100 BC, around all the Roman cities of Catalonia, the vineyard was cultivated (Emporiae, Gerunda, Barcino, Tarraco ...), with a fairly important production, since the wine was exported to the capital of the Roman Empire, Rome, as well as to the cities of North Africa, Gaul and Brittany. The wine was packaged in amphoras made in nearby ovens in the vineyards, such as Ermedes (Cornellà de Terri), Castillo (Sant Boi de Llobregat).

The fall of the Roman Empire, 5th century AC, and the invasion of the barbarian and Muslim peoples later, caused the vineyard to stop cultivating in the 6th, 7th and 8th centuries AC. Catalonia, during the first half of the Middle Ages, was a border area between the Franks Kingdom and the Muslim Kingdom of the Emirate of Córdoba (Hispanic March) and, as a result of continuous struggles, the land was left uncultivated.

During the 10th and 11th centuries, when trusting the County of Barcelona (Guifré I el Pilós) and independence from the Frank Kingdom (Borrell II), the city of Barcelona achieved its political and economic splendour and its expansionism (reigns of Ramon Berenguer III and IV, Alfons I, Pere I the Catholic and Jaume I the Conqueror). In the conquered Catalan lands, the Cistercian monks built important monasteries such as those of Santes Creus (11th century), that of Santa Maria de Poblet (12th century), vines were grown again in their surroundings and they made wine in their cellars, as the reconquest people knew how to embrace the art of their cathedrals (monasteries) and match it with the fruits of the earth (cereal, vineyard and olive tree). From the surroundings of the monasteries, the vineyard spread throughout the southern Catalan geography, representing by 1758 the main source of income for the Catalan peasantry, and one of the main

engines of its economy, since the wines, mistelas and Catalan spirits were exported to the English markets and to the overseas colonies, becoming the first chapter of Catalan exports.

At the end of the 19th century, an artistic movement exploded in Catalonia that still amazes us today: Modernism. Architects of the stature of Gaudí (1852-1926), Cèsar Martinell (1888 -1973), Domènech y Montaner (1850-1923), Domènech y Roura (1881-1962), Monte y Cadafalch (1867-1956)..., all designed wineries supported by the innovative spirit of the Mancomunidad Catalana (created in 1913). Authentic master pieces were created, such as the cooperative wineries of Pinell de Brai, Falset, Gandesa, Nulles, l'Espluga de Francolí, Rocafort de Queralt, Sarral ..., which the writer Àngel Guimerà got to name " Cathedrals of the wine".

The culture of wine is part of the mores of the Catalans, of their daily and festive life, while it has become one of the components that most identifies the traditional diet of the area: the valued Mediterranean diet.

The properties of the wine -digestive, antioxidants, vascular ... - make moderate consumption beneficial for health. Wine is a source of joy, pleasure and, at the same time, a catalyst for communication.

Wine is an indispensable complement to cuisine and also to the culture that revolves around it, a determining element in the history and social customs of our territory. A food product integrated into the renowned Mediterranean diet, capable of generating its own spirituality and aesthetics, insofar as it is a creative product that stimulates the senses. An element, ultimately, that identifies us culturally and that allows us to feel part of a collective history and heirs of a landscape that is a sign of identity.

The wide range of grape varieties authorized by this protected designation of origin is further proof of the openness in the world that has always characterized Catalans and, at the same time, the result of Catalonia's vast winemaking tradition. Pere Gil, in 1600, quotes "Wine is harvested throughout Cathaluña, both in the maritime and Mediterranean area ... Wines of Cathaluña use to be powerful and very good. Wines are made in whatever ways" ... Jaume Ciurana (1980) describes a background unity in all wines of Catalonia, which gives a common characteristic to all of them: the dedication, the desire to improve and the spirit of improvement of the people who make them".

In reference to liqueur wines, it must be said that they have accompanied as digestif many after-meals of the Catalans through the traditional "musician's dessert", consisting of the pairing of this type of wine with assorted nuts (almonds, hazelnuts, pine nuts) and dried fruit (raisins, figs, apricots).

Influence of the geographical area on the product.

Wine

The marked Mediterranean influence leads to the production of smooth and dense wines, with relative low acidity, high alcoholic strength and aromas, which particularly in the case of red wines, improve with age. On the other hand, the bright sunshine enjoyed by vines boosts the development of the intense colours — red in particular — that are so typical of our wines.

The silt and loam dominate the texture of the soils, a fact that confers body and structure to both white and red wines, and more intense colour also to the latter.

The wide range of grape varieties in Catalonia is further proof of the openness to the world that has always characterized Catalans and, at the same time, the result of their extensive winemaking history. Pere Gil, in 1600, quotes "Wine is harvested throughout Cathaluña, both in the maritime and Mediterranean area ... Wines of Cathaluña use to be powerful and very good. Wines are made in whatever ways...". Jaume Ciurana (1980) describes a background unity in all wines of Catalonia, which gives a common characteristic to all of them: the dedication, the desire to improve and the spirit of improvement of the people who make them....".

Semi-sparkling wine

The chalky soils produce wines that are vibrant, aromatic and extremely refined. Bringing forward the harvesting date makes it possible to obtain a lower alcoholic strength and greater acidity. Coupled with the presence of naturally occurring carbon dioxide, this gives the wines their characteristic refreshing sensation. Catalan society has a historical and cultural link with wines featuring naturally occurring carbon dioxide, as demonstrated by Catalonia's major sparkling wine production industry, whose origins date back to the first half of the nineteenth century.

Liqueur wine

The marked Mediterranean influence and the texture of the soils already described for the wine category act in the same way in liqueur wines under the PDO CATALUÑA, giving them a great deal of intensity in colour and aroma, body and medium to low acidity. Liqueur wines are frequently the digestif of choice at many Catalan tables, with this type of wine paired with assorted nuts (almonds, hazelnuts, pine nuts) and dried fruit (raisins, figs, apricots) in the traditional Catalan dessert known as "postres de music" ("musician's dessert").

8. Applicable requirements

8.1. Protection scope of the PDO

The protection of the PDO CATALUÑA shall be used only for wines that meet the requirements and conditions established in these Specifications, and consequently, by natural or legal persons who request it and comply with the content of the aforementioned specifications, with the exception of penalty imposed of temporary or permanent loss of their use.

The name of the PDO CATALUÑA is a public domain, and cannot be subject to identity loss nor subject to taxation.

It is prohibited to use for other wines the names, marks, words, expressions and signs which may, by their phonetic or graphical similarity with those protected, be confused with those wines which are the subject of these Specifications, even if they are preceded by the words "types", "style", "strain", "bottled at" "kept in cellars at" and other expressions of the sort.

The current regulations of the PDO CATALUÑA are included in Order ARP /149/2005, of April 11, by which the Designation of Origin CATALUÑA is created and the Regulation is approved (DOGC number 4365, of April 18, 2005) and in Order APA /3692/2006, of November 10, which provides for the publication of Order ARP/149/2005, of April 11, of the Department of Agriculture, Livestock and Fisheries of the Generalitat of Catalonia, by which the Designation of Origin "CATALUÑA" is created and its Regulations are approved (BOE No. 288, of December 2, 2006), as well as the modification made by Order AAR/495/2010, of October 22, by which the Regulation of the Designation of Origin CATALUÑA is modified, approved by Order

ARP/149/2005, of April 11, by which the Designation of Origin CATALUÑA is created and its Regulations are approved (DOGC 5745, of October 29, 2010) and by Resolution of April 28, 2011, of the General Directorate of Food Industry and Markets, by which the Order AAR/ 495/2010, of October 22, of the Generalitat of Catalonia, by which the Regulation of the Designation of Origin «CATALUÑA» is modified (BOE no. 118, of May 18, 2011).

8.2. Bottling

The packaging of the wines covered by the PDO CATALUNYA must be carried out in such a way as to guarantee their essence, their characteristics and their quality, and in any case, without the transport of them could harm the final quality of the product.

Where the packaging takes place outside the production area, this procedure shall be communicated in advance to the management body of the protected designation of origin, in order to monitor that operation and ensure the quality of the product.

The packaging will have to be made of glass, with the capacities previously approved. However, new types of packaging may be studied and approved, provided that the quality and prestige of the wines they contain is preserved. The closure of the bottles will guarantee the quality of the packaged product, preferably with natural cork stoppers.

8.3. Presentation and labelling of products

Before putting the label of the products into circulation, it must be authorized for the purposes established in these Specifications. The approval of labels that for any reason may cause confusion for the final recipient must be denied.

Labels of the lower-alcohol wine category, in their variants of white, rosé and red, which are made by induced stopping of the alcoholic fermentation, may optionally include the indication "xispejant".

8.4. Guarantee badges

The packaging is to be identified individually with the seal that establishes the Protected Designation of Origin and with a unique individual number per container.

For the allocation of seals and / or numbering, the winery must make the corresponding request identifying the batch of wine and the trademark it must use.

Regardless of the type of packaging in which the wines are shipped for consumption, they must be provided with guarantee marks or any other control system.

8.5. Traditional mentions in the PDO CATALUÑA

According to European regulations, the traditional mention is that expression traditionally used by the Member States to indicate that a product is covered by a protected designation of origin or protected geographical indication.

In addition, it is used to refer to the method of production or ageing or the quality, colour, geographical environment or a specific event linked to the history of a product covered by a protected designation of origin or protected geographical indication.

The European Commission has the role of recognizing, defining and protecting traditional terms.

The European regulatory framework requires that, in the presentation and labelling of the different categories of wine products with a protected designation of origin or protected geographical indication, the expression <protected designation of origin> or <protected geographical indication> and its name appear. Likewise, the possibility is established of replacing on the label <protected designation of origin> or <protected geographical indication>, by the traditional mention to which one is entitled.

In the case of this protected designation of origin, it has the right to use and indicate the following traditional terms:

- denominación de origen (designation of origin)
- crianza
- reserva
- gran reserva

8. 6. – Registries

The PDO CATALUÑA must have the following registers:

1. Vine growers Registry

All owners of the vineyard plots located in the production area described in point 4 of these Specifications must be registered in this register.

2. Wineries Registry, which must have the following sections:

- Production wineries: the wineries located in the production area in which it has been decided to vinify grapes or must from the registered vineyards, whose wines produced are eligible under the PDO CATALUÑA and meet the requirements set forth in this rule, shall be registered.
- Storage wineries: the wineries located in the production area that do not have their own wine-making plant, and that carry out the storage of wines covered by the PDO CATALUÑA, shall be registered.
- Ageing wineries: the wineries that, located in the production area, carry out the ageing of PDO wines must be registered. The registered facilities and wineries destined for ageing must be free of vibrations, with constant and cool temperature throughout the year, and with hygrometric status and adequate ventilation, in addition to other requirements determined by rules and regulations in force.
- Bottling wineries: all those located in the production area and with their own bottler number, and which carry out bottling or packaging activity, and market wines duly labelled and protected by the PDO, shall be registered.

9. Verification of compliance

9.1 Certification body

The competent control authority entrusts the verification of compliance with the parameters established in these Specifications for the Protected Designation of Origin CATALUÑA at:

Consorcio de Inspección y Control
Plaza Ágora, número 2-3 Polígono Industrial Domenys II
08720 Vilafranca del Penedès (Barcelona, Spain)
Telephone: (34) 93 890 62 12
Fax: (34) 93 890 03 54
Email: gerencia@consorciinspecciocontrol.cat
Web page: www.consorciinspecciocontrol.cat

9.2 Verification Tasks

9.2.1 Scope of checks

In order to verify compliance with each of the conditions described in these Specifications, verifications are to be carried out at the operator's facilities, on them and on the products covered by the PDO CATALUÑA, including all the phases of the process, beginning in the vineyard, wine-making, storage and ageing, packaging and finalizing with the labelling.

The operator will have to be able to provide documented proof of compliance with the characteristics detailed and required in these Specifications.

9.2.2 Methodology

The verifications are to be carried out according to the certification procedure for products covered by the Protected Designation of Origin CATALUÑA, which is to be available to operators. This certification procedure comprises the following phases:

1. Planning of the audit. This phase begins at the request of the operator and involves the evaluation by the certification body.
2. Carrying out the audit. In this phase, the audit team will verify compliance with the Specifications, will take the product samples, assess the fulfilment of each requirement. Finally, the certification body will issue an audit report, which will include, if applicable, deviations detected during the certification process. When this occurs, a non-conformity report is to be issued for each one of the deviations, and the operator shall be informed of the time limit to communicate the corrective actions of each of the nonconformities.
3. Issuance of the certificate. After reviewing the audit report, and if applicable, the proposed corrective actions for each of the nonconformities, the certification body will proceed to grant and / or maintain the certification, to the temporary suspension of the certification or the definitive suspension of certification, in accordance with the processing document of the deviations detected during the certification process.

Following the certification procedure, the following checks must be carried out:

- General information of the operator: company name, contact person and facilities.
Systematic:

- o Certificate of registration of the operator and facilities in the registries of the PDO
 - o Certificate of the registration of the operator and the facilities in the registries of agricultural industries and if it happens, in the register of packers and in the CAE
- Products scope of certification. Systematic:
 - o List of products where it is detailed: the commercial name and / or registered brand, the PDO, the product category, the terms related to the elaboration and / or ageing that have been used in the production of the product, the designation of the variety (s) and the annual production volume.
- Qualified products. Systematic:
 - o List of batches of products that have been subjected to the control of qualification.
- Vineyard plots. By sampling:
 - o List of owners and vineyard plots, from which the production of grape comes.
- Operator facilities. Systematic verification of compliance with requirements set forth in the Specifications regarding the processing, storage, ageing and / or packaging.
- Product control, verification of registries and documents that give evidence on compliance with the Specifications.
 - By sampling:
 - o List of grape weighing
 - o Accompanying documents accrediting product movements
 - o Compliance with specific campaign regulations determined by the competent control authority
 - o Separation of processes and coexistence of products.
 - o Transformation yields.
 - o Qualification of batches, including:
 - Bulletin issued by an official laboratory, preferably that of the Catalan Institute of the Vine and Wine, or accredited EN 17025 Standard that includes the analytical parameters described in section 2 of these Specifications.
 - Organoleptic report issued by the Tasting Committee of the Protected Designation of Origin CATALUÑA, which encompasses the appearance, aroma and taste of the product.
 - o Labelling and designation of products in the winery
 - o Winemaking methods and oenological practices
 - o Terms relating to processing and ageing
 - o Capacity /metering
 - o Extraction of samples of packaged and labelled products.
- Presentation and labelling of products:
 - Systematic:
 - o Authorization of the labels by the competent control authority

- Verification of compliance with the labelling rules and regulations to which wine products are subject

By sampling:

- Packaging elements
- Use of the numbered guarantee mark on packaging and correspondence with the qualified batch and / or lot

This periodic check, for the granting and / or maintenance of the validity of the certification, is to be carried out systematically in all operators and at least once a year.