

# PRODUCT SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN "CAVA"

## 1. DESIGNATION TO BE PROTECTED

"CAVA"

## 2. WINE DESCRIPTION

### a) Definition:

"Cava" is a quality sparkling wine obtained through a second bottle fermentation of the base wine in conformity with the "traditional method" undertaken within the geographical area stated in section 4.

Wines must remain for at least nine months in contact with the lees inside the same bottle where the second fermentation has taken place.

Cava may be white or rosé.

### b) Sugar content related terms:

- Brut Nature: Under 3g/ l. with no added sugar.
- Extra brut: Between 0 and 6g/ l.
- Brut: Under 12g/ l.
- Extra seco: Between 12 and 17g/ l.
- Seco: Between 17 and 32g/ l.
- Semi-seco: Between 32 and 50g/ l.
- Dulce: Over 50 g/l.

### c) Analytical features of "Cava":

Acquired alcohol content	Min.	10.8% vol.
	Max.	12.8% vol.
Total acidity	Min.	5g/ l expressed as tartaric acid, or 66.6 milliequivalents per litre
Actual volatile acidity	Under	0.65g/ l expressed as acetic acid, or 10.8 milliequivalents per litre
Total sulphur dioxide	Under	160mg/ l
pH	Min.	2.8
	Max.	3.4
Excess pressure	Min.	3.5 bar at 20°C
	Over	3 bar at 20°C (in the case of bottles with 25cl or lower capacity)

Current EU regulations shall apply in regards to those analytical parameters that may not be established in this Product Specification.

**d) Organoleptic qualities**

-- It shall be bright and clear, with no visible particles suspended.

-- There shall be a constant release of carbon dioxide for the adequate period of time with the formation of tiny bubbles in the shape of a rosary, in addition to the occasional crown formation at the surface of the glass.

-- "Cava" shall under no circumstances display any undue alterations or the formation of compounds with unpleasant smell or taste.

✓ White/ Rosé "Cava":

Yellow tones in a wide array of shades, ranging from pale to straw, including the odd greenish hue. Rosé varieties are characterised by their distinctive pink tones.

In addition to its fresh and clean, fruity aromas. With no reduction or oxidation aromas, but rather a reminder of its bottle ageing in contact with the lees.

They shall be fresh and balanced. After taste shall be rich in terms of bouquet. Harmonious, clean finish on retro-olfaction, with a hint of yeast adding flavour to its bouquet.

✓ "Gran Reserva" White/ Rosé "Cava":

Yellow tones in a wide array of shades. Rosé varieties are characterised by their distinctive pink tones.

In addition to their clean but complex aromas, with hues that remind of their prolonged contact with the lees. With no prolonged reduction or oxidation aromas.

These wines shall be balanced, with hints of ripe fruit, roasted nuts, and such. After taste shall be rich in terms of bouquet. Harmonious, clean finish on retro-olfaction.

✓ White/ Rosé wines entitled to the geographical indication of "Paraje Calificado":

They shall be distinguished by the complexity of their aromas, with the typical mineral subtleties pertaining to their original landscape, such as nuances of perfectly paired roasted nuts. A perfectly balanced structure in addition to creaminess and acidity shall be evident in the mouth.

**3. SPECIFIC OENOLOGICAL PRACTICES**

**a) Cultural practices**

- Only those vineyard plots growing the authorised *vitis vinifera* varieties that have completed at least two growing cycles after sowing shall be considered suitable for "Cava" production.
- Planting density shall be between a minimum of 1,500 and a maximum of 3,500 vines per hectare.
- Among the approved vine training systems are:
  - Traditional cup shape
  - Trellis:
    - ✓ single or double cordon
    - ✓ single or double Guyot pruning

During the production of wines entitled to the geographical indication of "Paraje Calificado", harvests shall be done manually, and all grapes must come into the winery as whole bunches. Likewise, harvest start and end dates for all plots within the designated area must be notified to the PDO's control structure.

## **b) Specific oenological practices**

### **b.1) Base wine preparation**

- Only the first press fractions may be used in the preparation of base wine, with a maximum yield of 1 hectolitre of must / wine for every 150kg of grapes.
- In the case of wines entitled to the geographical indication of "Paraje Calificado", the maximum yield of suitable must shall be 0.6 hectolitres for every 100kg of grape.
- Only healthy grape batches with 8.5% vol. minimum natural alcoholic strength in the CII area and 9% vol. in the CIII area shall be used in the production of "Cava" base wines.
- Whether white or rosé, base wines, must always be produced without skin contact.
- Rosé base wines must be produced with a minimum of 25% red wine varieties.
- During the production of wines entitled to the geographical indication of "Paraje Calificado", it shall not be possible to carry out any oenological practices such as the artificial enrichment, acidification or discolouration of the must and/ or base wines.
- Base wines intended for "Cava" production must meet the following analytical features:

Acquired alcohol content	Min.	9.5% vol.
	Max.	11.5% vol.
Total acidity	Min.	5g/ l expressed as tartaric acid, or 66.6 milliequivalents per litre
	Under	0.60g/ l expressed as acetic acid, or 10 milliequivalents per litre

Total sulphur dioxide	Under	140mg/ l
pH	Min.	2.8
	Max.	3.4

- In the case of wines entitled to the geographical indication of "Paraje Calificado", these must have a minimum acidity of 5.5g/ l and a maximum of 3.3 pH.
- Base wines intended for "Cava" production must meet the following organoleptic qualities:

#### Appearance

- White: Yellow tones in a wide array of shades, ranging from pale to straw, including the odd greenish hue.
- Rosé: Intense colour in a wide array of pink tones, with the exception of purple hues.

#### Nose

- White: A markedly fruity aroma, shall characterise this fresh, clean wine.
- Rosé: A fruity aroma reminiscent of red berries.

#### Mouth

- Well balanced, slightly acidic wines that are easy in the mouth. With no undue alterations in its smell or taste.

### **b.2) "Cava" production**

From the tirage to the disgorgement stages, both inclusive, the entire "Cava" production process must take place within the same bottle.

#### - Tirage

✓ This is the process whereby the bottles are filled with the base wine and the tirage liqueur.

✓ In order to prepare the above "tirage liqueur", in addition to dry yeasts or in wine suspension, only sucrose, concentrated grape must, rectified concentrated grape must, partially fermented grape must, or base wine may be used.

✓ The addition of tirage liqueur to the base wine shall not cause the alcoholic fermentation to begin in open tanks.

✓ Likewise, it may not increase the total alcoholic strength by volume of the base wine by more than 1.5% vol.

#### - Racking

✓ After the tirage and capping process, all bottles are placed in the "racking" phase in a horizontal position during the fermentation, foaming and subsequent ageing periods.

- Riddling

✓ Following the "racking" period, bottles are stored in a vertical position with the "neck down" and are subject to the riddling process until all sediments are concentrated in the neck of the bottle, ready for the disgorgement phase.

- Disgorgement

✓ This process consists of removing the lees deposited in the bottle neck, ensuring that the resulting wine is perfectly bright, with no traces of sediment following this operation.

Immediately after the wine has been disgorged, the liquid lost during the above operation must be replaced with further sparkling wine or, alternatively, by adding "expedition liqueur" prior to placing the final stopper.

✓ Such expedition liqueur may only contain: sucrose, grape must, grape must in fermentation, concentrated grape must, rectified concentrated grape must, base wine, or a mixture thereof, with the possible addition of wine distillate.

✓ Its addition may not increase the total alcoholic strength by volume of the base wine by more than 0.5% vol.

- Filling:

✓ Once the disgorgement process is complete, "Cava" may be transferred to 18.75/ 20cl. quarters, 37.5cl. demi size and 3l or higher capacity bottles.

✓ Filtration shall not be allowed during the filling process.

In the case of wines entitled to the geographical indication of "Paraje Calificado" or categorised as "Gran Reserva", the entire "Cava" production process must take place within the same bottle and winery. Therefore, it shall not be possible to undergo any filling.

**b.3) Traditional optional terms and indication of "Paraje Calificado".**

Reserva where the entire production process, from the tirage stages to the disgorgement, has a minimum duration of 15 months.

Gran Reserva where the entire production process, from the tirage stages to the disgorgement, has a minimum duration of 30 months within the same winery, in addition to meeting all organoleptic specifications included in section 2 paragraph d.

"Paraje Calificado" in these cases, the minimum duration of the entire production process, from the tirage stages to the disgorgement, shall be 36 months.

#### 4. GEOGRAPHICAL AREA DELIMITATION.

Grape, base wine and "Cava" production areas shall be delimited to the following local councils:

Province	TOWN COUNCILS
Alava	Laguardia, Moreda de Alava, and Oyon
Badajoz	Almendralejo.
Barcelona	Abrera, Alella, Artes, Avinyonet del Penedes, Begues, Cabrera d'Igualada, Cabriels, Canyelles, Castellet i la Gornal, Castellvi de la Marca, Castellvi de Rosanes, Cervello, Corbera de Llobregat, Cubelles, El Masnou, Font-Rubi, Gelida, La Granada, La Llacuna, La Pobla de Claramunt, Les Cabanyes, Martorell, Martorelles, Masquefa, Mediona, Mongat, Odena, Olerdola, Olesa de Bonesvalls, Olivella, Pacs del Penedes, Piera, Els Hostelets de Pierola, El Pla del Penedes, Pontons, Premia de Mar, Puigdalber, Rubi, Sant Cugat Sesgarrigues, Sant Esteve Sesrovires, Sant fust de Campsentelles, Vilassar de Dalt, Sant Llorenç d'Hortons, Sant Marti Sarroca, Sant Pere de Ribes, Sant Pere de Riudevittles, Sant Quinti de Mediona, Sant Sadurni d'Anoia, Santa Fe del Penedes, Santa Margarida i els Monjos, Santa Maria de Martorelles, Santa Maria de Miralles, Sitges, Subirats, Teia, Tiana, Torrelavit, Torrelles de Foix, Vallbona d'Anoia, Vallirana, Vilafranca del Penedes, Vilanova i la Geltru, Vilobi del Penedes.
Girona	Blanes, Capmany, Masarac, Mollet de Perelada, Perelada.
La Rioja	Alesanco, Azofra, Briones, Casalarreina, Cihuri, Cordovin, Cuzcurrita de Rio Tiron, Fonzaleche, Gravalos, Haro, Hormilla, Hormilleja, Najera, Sajazarra, San Asensio, Tirgo, Urunuela, and Villalba de Rioja.
LLeida	Lleida, Fullea, Guimera, L'Albi, L'Espluga Calva, Malda, Sant Marti de Riucorb, Tarres, Verdu, El Vilosell, and Vinaixa.
Navarra	Mendavia, and Viana.
Tarragona	Aiguamurcia, Albinyana, Alio, Banyeres del Penedes, Barbera de la Conca, Bellvei, Blancafort, Bonastre, Brafim, Cabra del Camp, Calafell, , Creixell, Cunit, El Catllar, El Pla de Santa Maria, El Vendrell, Els Garidells, Figuerola del Camp, Els Pallaresos, La Bisbal del Penedes, La Nou de Gaia, L'Arboç, La Riera de Gaia, La Secuita, L'Espluga de Francoli, Llorenç del Penedes, Masllorenç, Montblanc, Montferri, El Montmell, Nulles, Perafort, Pira, Puigpelat, Renau, Rocafort de Queralt, Roda de Bera, Rodonya, Salomo, Sant Jaume dels Domenys, Santa Oliva, Sarra, Solivella, Vallmoll, Valls, Vespella, Vilabella, Vila-rodona,

	Vilaseca de Solcina, Vilaberd, and Vimbodi.
Valencia	Requena.
Zaragoza	Ainzon, and Carinena.

Each location that has opted to be included in the "Paraje Calificado" Designation shall be delimited by means of a cartographic map, including the identification of all plots of land comprised within, which must include specific soil, climate and growing conditions setting it apart from its surrounding areas.

All vineyards included in the plots of land within the demarcated area must be at least 10 years old.

All plots included within the demarcated area must be located nearby the winery or pressing centre.

## **5. MAXIMUM YIELD**

The maximum allowed production per hectare shall be 12,000 kilograms, equivalent to 80 hectolitres, for both white and red grape varieties.

However, in the case of wines entitled to the geographical indication of "Paraje Calificado", the maximum production per hectare shall be 8,000 kilograms, equivalent to 48 hectolitres, for both white and grape varieties. In the event that any of the plots of land should exceed the above yield, their entire production shall be considered unsuitable to produce wines categorised as "Paraje Calificado".

## **6. VINE VARIETIES**

Below is a list of the authorised vine varieties to produce grapes intended for base wine and "Cava":

- White grape varieties: Macabeo (Viura), Xarel.lo, Parellada, Malvasia (Subirat Parent) and Chardonnay.
- Red grape varieties: Red Grenache, Monastrell, Pinot Noir and Trepas.

## **7. LINKS WITH THE GEOGRAPHICAL AREA**

### **a) Geographical area**

#### NATURAL FACTORS

Soil types in the "Cava" geographical area are mainly calcareous in nature, slightly sandy with moderate clay contents. They are typically low in organic matter and not very fertile.

Said areas are characterised by the typical general features of the Mediterranean environment: very long summers with high levels of sunshine and high temperatures throughout the spring and summer, as well as equally high solar thermal intensity that allows for optimal ripening of all grape varieties, including those with the longest growth cycle.

Likewise, rainfall is scarce and with poor seasonal distribution, therefore resulting in infrequent precipitations during the growth period. In addition to relatively low humidity levels, thereby leading to a strong water deficit, particularly during the ripening stages.

Due to their proximity to the sea, these areas represent a gradual transition between the milder, coastal Mediterranean climates as opposed to its continental counterparts, with harsher, colder winters and hotter summers that are typical of inland regions.

It has an average rainfall of approximately 500mm with higher concentration of precipitations in autumn and spring. In addition to high levels of sunlight, with an average of around 2,500 hours, making it particularly suitable for good grape ripening.

## HUMAN FACTORS

During the second half of the 19th century, several families involved in the wine industry began producing sparkling wines in the inland areas of the province of Barcelona. These were based on what was then known as the "méthode champenoise" consisting of a second bottle fermentation giving rise to the foaming process. It was not, however, until 1872 when the first bottles of Cava were produced in Sant Sadurni d'Anoia town council.

Following the tirage process, sparkling wine bottles were placed inside underground caves called "cavas" that provided the adequate relative humidity levels, as well as a stable temperature that remained between 13 and 15°C all year round, while preventing the occurrence of vibrations, a very undesirable condition when producing quality sparkling wines. Thanks to these ideal conditions, the second fermentation and ageing process for these sparkling wines was guaranteed to be a success.

As time went by, this sparkling wine became more successful and it began to be associated with the name of the locations where the bottles were stored during their ageing process. In this manner, the name "Cava" was consolidated and henceforth, applied to sparkling wines where the decisive stages in its preparation takes place in the above mentioned facilities.

1972 saw the creation of the Sparkling and Carbonated Wines Regulatory Board which also included "Cava" wines obtained according to the traditional or "méthode champenoise" as one of its most remarkable examples.

However, the Cava Designation of Origin was not actually consolidated in Spain until early 1986, and subsequently recognised by the European Union in 1989 along with several other Designations originating in different member states, representing an exception to the general rule of designating a specific region of production under its geographical name (Council Regulation EEC 2043/89 of 19th June).

Among the most common vine varieties grown in the "Cava" PDO are: "Macabeo" "Xarello" and "Parellada", representing approximately 85% of the grapes used in the production of Cava. After over 100 years during which their features were strongly corroborated, and thanks to the unique qualities that they provide, they have been used in significant numbers to prepare Cava base wines. Therefore, these three varieties, albeit in different ratios, are constantly present in the production of base wines obtained throughout the demarcated geographical area.



Thanks to their adaptation to the different conditions found in the "Cava" region, they result in quality base wines that are capable of establishing the most distinguishable features of the product in question.

Wines produced from **Macabeo** grapes are light and fresh, with fruity and white flower aromas. They are typically found in most Cava base wines, resulting in an alcoholic strength of between 9.5 and 10.5°, as well as a total acidity of 6 to 6.5g/ l expressed as tartaric acid.

**Xarello** varieties often result in wines with an alcoholic strength of between 10 and 12°, as well as a total acidity of 6 to 6.5g/ l expressed as tartaric acid. Fine wines with a fruity, slightly bitter flavour, good structure and full bodied, leading to an ideal balance between acidity and alcoholic strength.

Wines produced from **Parellada** grapes have a lower alcoholic strength and medium acidity. Lightweight and with fine, light floral aromas, their alcoholic strength is usually between 9.5 and 10.5° in the case of base wines, as well as a total acidity of 5 to 5.5g/ l expressed as tartaric acid. By combining these with other varieties, we are able to achieve further elegance and smoothness. They are especially well adapted to high topographic regions.

Among the rest of varieties that provide their unique features to the end product are Malvasia, Subirat Parent and Chardonnay grapes combined in different ratios both for the base wines as well as in monovarietal alternatives. In addition, the following red grape varieties may also be used: Grenache, Monastrell, Pinot Noir and Trepát.

**Chardonnay** grapes produces well structured base wines with good alcoholic strength and acidity levels. All resulting wines are well balanced, with a persistent flavour in the mouth.

**Malvasia** grapes provide additional aroma and freshness.

**Red Grenache** and **Monastrell** varieties are added into the blend in order to produce specific white or rosé base wines with higher alcoholic strength and medium acidity levels.

**Pinot Noir** grapes often result in extremely smooth, fresh and fruity wines, with a remarkable bouquet and an ideal balance between alcoholic strength and acidity levels.

**Trepát** varieties produce low colour intensity, moderate alcoholic strength, well balanced acidity levels and lightweight, light bodied wines.

On the other hand, in view of the natural factors, the craftsmanship of local winemakers based within the Designation of Origin has developed distinctive growing practices aimed at achieving base wines intended for the production of Cava with unique features and the required quality.

In this manner, thanks to the low growing density levels established for this Designation of Origin, namely between 1,500 and 3,500 vines per hectare, deemed to be the most convenient in order to achieve the best quality base wine, it is also possible to take advantage of the limited water resources available in the area.

A moderately productive vine budload can be achieved via both the cup shape and trellis training methods, both of which are aimed at obtaining the best possible results in view of the environmental conditions, thereby limiting each unit's yields to a maximum of 12,000kg per hectare.

In addition to the limited performance, only the first press fractions may be used in the preparation of base wine, with a maximum yield of 100 litres of must for every 150kg of grapes.

Likewise, when combining the existing soil and climate conditions with an adequate harvest management, it shall be possible to achieve a staggered ripening and, therefore, separate collection of the different grape varieties in a bid to ensure that the potential base wine's alcoholic strength remains between 9.5 to 11.5% vol., with a total acidity in excess of 5g/ l and the corresponding analytical indicators that guarantee the crop's health qualities. In regards to the relationship between the main acids present in wine, all consolidated winemaking practices seek to achieve a balance between malic and tartaric acids as close as possible to a single unit.

Lastly, the conditions in the above mentioned facilities where Cava is produced provide the adequate environment to ensure that the second fermentation is not rushed, giving rise to an interaction between the wine and the yeast that results in the onset of autolysis as the ageing process progresses, thereby contributing to a delicate bouquet that provides unique organoleptic qualities to the end product. In total, the entire production process must have a minimum duration of 9 months. Said period shall extend further depending on the winery's approach concerning its base wines. In the case of Cava wines categorised as "Reserva" or "Gran Reserva", the entire production process, from the tirage stages to the disgorgement, must have a minimum duration of 15 and 30 months respectively.

## **b) Detailed information regarding product quality and features.**

After the entire production process has been completed, including the second bottle fermentation and ageing within the same container while in contact with the lees, Cava PDO wines shall reach an alcoholic strength of between 10.8 and 12.8% vol.

Thanks to the combination of grapes from different vine varieties that ripen and evolve along its ageing process, Cava combines the typical sensations of floral bouquets and fresh fruit while remaining fresh due to its acidity levels, thereby achieving a structured product that is full of life.

Particularly in the case of cavas that have undergone a lengthy ageing process, yeast autolysis provides the so called "tertiary aromas" (roasted nuts and freshly baked bread) adding further complexity to the wine.

From a visual point of view, whenever a bottle of Cava is uncorked, there is a constant release of carbon dioxide for the adequate period of time with the formation of tiny bubbles in the shape of a rosary, in addition to the occasional crown formation at the surface of the glass.

Cava wines are also characterised by relatively low pH levels of between 2.8 and 3.3, making them highly convenient for a good development over time, thereby contributing to reduce the risks of potential oxidation that is so detrimental to wines due to the damage caused to their organoleptic profiles. Likewise, these wines have a relatively low gluconic acid level that indicates a correct health quality of the grapes.

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Cava wines are required to have total acidity levels of at least 5g/ l expressed as tartaric acid, a factor that contributes to their freshness and vivacity.

### **c) Causal link between geographical environment and product characteristics**

In addition to the climate conditions, with relatively mild and dry late summers and autumns, the soil where the vines are settled enables for a correct vineyard development, particularly in the period preceding the harvest. This results in a staggered ripening of the different authorised grape varieties with the purpose of achieving suitable base wines to produce Cava with a moderate alcoholic strength, high acidity, low pH levels and good health qualities (low gluconid acid levels).

In addition, those conditions under which the production process takes place, from the tirage to the disgorgement phase, including the above mentioned facilities already discussed that must be specifically suited for this purpose in order to ensure that the second fermentation and ageing of the sparkling wine is not rushed, are crucial to guarantee the end product's richness in regards to tertiary aromas and an adequate release of bubbles.

## **8. APPLICABLE REQUIREMENTS**

### **a) Legal Framework**

- National legislation

- Order issued on 14th November 1991 approving the “Cava” Designation of Origin Regulation and its corresponding Regulatory Board and subsequent modifications.

- EXCEPTIONS:

Any “Cava” producing wineries based outside the “Cava” Protected Designation of Origin's delimited geographical area that were already producing base wine and/ or “Cava” prior to the entry into force of the Order issued on 27th February 1986 and authorised pursuant to the Ministerial Orders issued on 14th November 1991 (Second Additional Provision) and 9th January 1992, in addition to paragraph 3 section 4 of article 6 of the Commission regulation (EC) No. 607/2009:

-BODEGAS LANGA Hnos. S.L. -Register no. 4.  
Ctra.N-II Km. 241.7 - 50300 Calatayud (Zaragoza)

-BODEGAS PENALBA LOPEZ S.L. -Registers no. 2 and 4.  
Finca Torremolinos – 09400 Aranda de Duero (Burgos)

-BODEGAS TROBAT S.A. -Register no. 4.  
Castello 10 - 17780 Garriguella (Girona)

-COCA SOLER S.L. -Register no. 4.  
Partida Calabarra 1100 - 46389 Turis (Valencia)

-PUJOL VILALLONGA, Juan -Register no. 4.  
Eduard Gibert 44 - 08940 Cornellà de Llobregat (Barcelona)

**b) Additional requirements**

**i) PDO registers:**

- ✓ Vineyards Registers.
- ✓ Base wine producers register.
- ✓ Base wine storage warehouse register.
- ✓ "Cava" producers register.

All vineyards growing grapes intended for base wine production, as well as the winemakers that produce such base wine, storage warehouses and "Cava" producing companies must be registered with the relevant Registers. As a pre requisite for their registration, they must comply with the established requirements and technical regulations that may apply to them pursuant to specific legislation and additional technical guidelines.

While the limitations for new planting and restrictions on vine replanting authorisations, as well as the conversion of such rights into authorisations in the same terms and scope, remain in force within the CAVA PDO, no further applications for registration with the Regulatory Board's Vineyard Register shall be accepted in the case of plots of land with suitable grape varieties originating from non suitable varieties following a varietal conversion undertaken by means of grafting-on during such period.

Registration shall imply the obligation of meeting the relevant quotas.

**ii) Vineyards**

Notwithstanding the foregoing section 5, and with the purposes of quality protection, in view of each campaign's weather conditions and after the required assessments and checks, the Regulatory Board may modify the Yield per hectare for each campaign on a case by case basis, either at their own discretion or by request of its registered members prior to the harvesting period. Any such modifications may either affect the entire "Cava" production area or specific sub areas, regions, town councils or grape varieties. Under no circumstances shall the above modifications allow an increase of over 25% of the maximum 12,000kg authorised per hectare.

In the event that a reduction of the maximum allowed yield was agreed in respect of all wines protected under this Designation of Origin to under 12,000kg per hectare instead, should any of the registered vineyards exceed the maximum allowed yield by no more than

12,000kg per hectare, this shall not affect the suitability of the entire harvest obtained from such plot of land to produce PDO wine. However, any wines produced with the above excess grapes may not bear the PDO label.

**iii) Base wine and "Cava" producers**

Prior to the harvest period, the Regulatory Board may establish further analytical requirements and additional parameters that shall be notified to all affected operators in a reliable manner under any legally admitted means.

Maximum extraction yield limitations may be modified by the Regulatory Board under exceptional circumstances in conformity with the production techniques' technical features and the specific vintage conditions.

Grapes from different varieties must be delivered by the winery in different batches.

All base wine producers, storage warehouses and "Cava" producing wineries must be located in independent buildings and facilities that are only connected via public roads to other producers, storage warehouses or wineries handling sparkling, semi sparkling, carbonated or other wine derived beverages marketed in "classic glass bottles" or similar to that of sparkling wines.

Any premises involved in the production of "Cava" must not contain any equipment, tools, labels, printouts or any other distinctive signage related or belonging to the production and marketing of the types of wine mentioned in the above section.

All "Cava" producing wineries, base wine producers and storage warehouses must be located in independent premises that are only connected via public roads to other wineries and storage warehouses that produce, handle or store wines belonging to other geographical areas outside the "Cava" PDO demarcation.

Notwithstanding the foregoing, in the case of base wine producers, storage warehouses and "Cava" producing wineries based within areas belonging to more than one PDO demarcation in addition to that of "Cava", the Regulatory Board may authorise the delivery of grapes, production and storage of wines originating from said production areas other than the "Cava" PDO demarcation on a case by case basis. In either case, the above mentioned operations shall be carried out in a separate manner in the case of products opting for the "Cava" PDO label and pursuant to the stipulations included in the relevant protected designation of origin's Product Specification.

Any individuals or legal entities that own wineries producing wines entitled to the geographical indication of "Paraje Calificado" must be in charge of the management and administration of all vineyards involved in the production of the end product.

Prior to using carbon dioxide as a counter pressure gas in filling facilities, bottle fillers, levellers and "expedition liqueur" dispensers, these circumstances shall be notified to the control structure.

Likewise, the above filling facilities must be notified and verified by said control structure.

All "Cava" bottle stoppers used during the tirage phase must be imprinted with the bottling plant's registration number and a code identifying the date when the tirage process took place (using the MMY format to identify the corresponding month and year). In the case of monovarietal "Cava" wines, the above code shall also state the corresponding grape variety: Macabeo-M; Xarel.lo-X; Parellada-P; Chardonnay-Ch.; Malvasia-MV; Monastrell-MO; Red Grenache -G; Trepas-T; Pinot Noir-PN.

All bottle stoppers used during the tirage phase for wines entitled to the geographical indication of "Paraje Calificado" must also be imprinted with a specific code.

**iv) Further requirements for wines entitled to use the indication of "Paraje Calificado"**

All wines entitled to the geographical indication of "Paraje Calificado" must state the year during which the grapes were collected on their label.

It shall not be possible to commercialise any bottles that are in the "racking" or "neck down" phase.

**v) General aspects to be verified when using the "Cava" PDO**

In order to bear the "Cava" PDO label, all wines produced within the registered winemakers' production area shall be subject to each operator's own traceability and control.

Batch classification of "base wine", "Cava" and wines entitled to the geographical indication of "Paraje Calificado" shall be carried out by verifying their physical, chemical and organoleptic qualities, pursuant to the stipulations included in EU legislation and specific PDO regulations.

Any qualified batches may be subject to checks during any of the production stages.

**vi) Packaging and presentation**

Cava wines may only be marketed in glass bottles with the following capacities:

-	Standard bottle	75cl.
-	Half or Demi Size	37.5cl.
-	Quarter/ Piccolo	20cl. / 18.75cl.
-	Magnum	150cl.
-	Jeroboam	300cl.

Any nominal content outside the above metric standards must be authorised by the Regulatory Board.

In the case of bottles with nominal values exceeding 0.2l, final stoppers shall be mushroom-shaped, made of cork or other materials allowed to come into contact with foodstuffs, held in place by a fastening, covered, if necessary, by a cap and sheathed in foil completely covering the stopper and all or part of the neck of the bottle.

In the case of bottles with nominal values not exceeding 0.2l: any other suitable closure, except crown caps.

In the case of quarters, any other suitable closure may be used, except crown caps.

Final stoppers must contain the Designation "Cava" and the bottling company's registration number printed onto the side that is in contact with the wine. In the case of other types of closures used for quarters, all inscriptions and codes shall be displayed on either the external or internal circle. All inscriptions must be easy to read.

All labels used in the marketing of PDO "Cava" must be communicated to the management body prior to their use in compliance with the specific requirements established by the Designation and applicable legislation.

All "Cava" PDO labels shall be required to display a trademark that shall be either registered with the Industrial Property Register or any International Patent and Trademark Register offices, and they may not contain any words, parts of words, signs or illustrations which are likely to cause confusion or mislead, particularly with regards to the product's geographic origin, grape varieties, vintage year and quality.

In regards to the Protected Designation of Origin "Cava", the traditional term as referred to in Article 118 1a) of Council Regulation (EC) No 1234/2007 of 22nd October 2007 Single CMO Regulation is as follows: "Designation of Origin".

Pursuant to article 118 3a) of the above mentioned Regulation, such traditional term may replace the expression "Protected Designation of Origin" on "Cava" wine labels.

By prior acknowledgement by the Ministry of Agriculture, Food and Environmental Affairs, the geographical indication "Paraje Calificado" may be used instead.

In regards to the traditional terms as referred to in Article 118 1b) of Council Regulation (EC) No. 1234/2007 of 22nd October 2007 that may be used with the wines protected by the "Cava PDO", these are: "Reserva<sup>1</sup>" and "Gran Reserva".

Wines qualified to use the traditional term "Gran Reserva" and the indication of "Paraje Calificado" shall only be allowed to use the types "Brut Nature", "Extra Brut" and "Brut" in their labels and presentation.

All Cava wines bearing the "Gran Reserva" endorsement shall be required to state the vintage year on their label.

In the case of using several Designations, the terms "Cava" and the indication of "Paraje Calificado" shall be displayed more prominently than the rest of claims made on the label.

All "Paraje Calificado" indications must be featured on the front label and their size should not exceed 4mm in height nor be larger than the trademark.

Labels must also display the name of the region immediately after the indication of "Paraje Calificado".

**vii) Control signage**

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<sup>1</sup> Spain has already applied to request the Commission to recognise the traditional term "Reserva".

All "Cava" PDO bottles intended for consumption must include a numbered back label or alternative seal issued by the Regulatory Board to be placed in the winery where these have been produced.

Depending on the bottle capacity where these shall be placed and their corresponding ageing statements ("Cava", "Cava Reserva" and "Cava Gran Reserva") there shall be different types of back label or alternative seals.

Bottles containing wines that meet the "Paraje Calificado" requirements shall be provided with a specific alternative seal.

By using the specific "Reserva", "Gran Reserva", and "Paraje Calificado" alternative seals, the producers shall be required to feature such endorsements on the "Cava" wine's label. Likewise, by featuring the "Reserva", "Gran Reserva", and "Paraje Calificado" indication endorsements, they shall be required to use the specific corresponding alternative seals.

All alternative seals and back labels shall be managed by the Regulatory Board and assigned to the different producers following the relevant checks on stock, statements submitted and verification of their available seals and bottles for each category, capacity, ageing and wine type.

#### **viii) Product distribution**

Distribution of suitable musts for the production of "Cava" base wines:  
Musts shall be properly settled and chilled to ensure that it does not exceed 18°C upon arrival at the destination winery.

Delivery of must, wine and bottles in progress between registered winemakers shall be made in conformity with the conditions established by current and specific guidelines and regulations, in addition to applicable legislation.

Any bottles that are in the "racking" or "neck down" phase may only be distributed by prior authorisation from the Regulatory Board and in compliance with the following conditions:

Both the producing and the destination winery must be registered in the "Cava" Producers' Register No. 4 .

Distribution of bottles that are in the "racking" or "neck down" phase is considered as a supplement to a winery's own production and, therefore, these shall be limited to a maximum of 25% of such production.

All affected bottles must have remained with the producing winery for a minimum of 9 months following the tirage stage.

Delivery and distribution of these bottles shall require prior authorisation by the Regulatory Board and must be notified to the above entity with due notice to ensure that they are able to control the origin, nature and destination of each batch.

All bottles that are distributed while on the "racking" or "neck down" phase must be accompanied by the documentation required by the Regulatory Board.



ix) **Statements**

With the purpose of supervising the origin, production, preparation, ageing, stock, movements and any other aspects required, all individuals and legal entities that own a registered vineyard or winery shall be required to submit any statements established by the specific guidelines and regulations, in addition to applicable legislation.

9. **PRODUCT SPECIFICATION COMPLIANCE CHECKING**

a) **Competent Authority or Inspection Body**

- Competent Authority

**General Directorate for the Food Industry**  
**Ministry of Agriculture, Fisheries, Food and Environmental Affairs**  
**Paseo de la Infanta Isabel 1 - 28014 MADRID**  
**Telephone: (+34) 91 347 53 61**  
**Fax. (+34) 91 347 57 00**  
**Email: [dgia@mapa.es](mailto:dgia@mapa.es); [sgccala@mapa.es](mailto:sgccala@mapa.es)**

All control activities shall involve the Control Structure included within the "Cava" PDO Regulatory Board.

Avenida de Tarragona 24 - 08720 Vilafranca del Penedes. Telephone: (+34) 93 890 31 04;  
Fax. (+34) 93 890 14 57;  
Email: [consejo@crcava.es](mailto:consejo@crcava.es)

b) **Duties**

i) **Scope of control**

All companies registered under the different Designation registers stated in section 8.

ii) **Control method**

ii1) **Control over registered vineyards**

-Cultural practices	-SAMPLING
-Grape varieties	-SAMPLING
-Performance	-ROUTINE CHECKS
-Pre-harvesting performance	-SAMPLING

Should it be observed during the pre harvest inspection that the yield exceeds the maximum allowed limit for that specific vintage year as established by the control procedures, none of the grapes produced at the affected vineyard plots registered with the Regulatory Board's vineyard register may be used to produce the wines protected under such Designation,

except with regards to the stipulations included in section 8.b.ii concerning yield reductions beneath 12,000kg per hectare.

**ii2) Control over Base wine producers and storage warehouses.**

- |   |                 |
|---|-----------------|
| -Facilities' conditions                 | -ROUTINE CHECKS |
| -Extraction performance                 | -ROUTINE CHECKS |
| -Base wine production process           | -ROUTINE CHECKS |
| -Analytical and organoleptic assessment | -ROUTINE CHECKS |

**ii3) Control over "Cava" producers.**

RANDOM, based on RISK ANALYSIS, as well as SAMPLING on:

- Facilities' conditions.
- Production process.
- Analytical and organoleptic assessment. (1)
- Optional traditional terms.
- Packaging and presentation.

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(1) All analytical and organoleptic assessments involving Cava wines entitled to the Designation "Paraje Calificado" that are included in the annual checks concerning compliance with this Product Specification must be undertaken on a periodic manner on uniform batches of limited volume.