

# SPECIFICATIONS OF THE CIGALES PDO

Review	Date	Reason	Publication of Favourable Decision MS	Date of dispatch (COM) E-Bacchus file	In force (OJEU)
0	24/11/2011	Transmission to the European Commission in application of Article 118s(2) of Regulation (EC) No. 1234/2007	-	14/12/2011 PDO-EN-A0622	31/12/2011 -
1	05/12/2018	<p>Paragraph 2a), analytical characteristics: reduction in minimum total acidity expressed in grams per litre of tartaric acid and increase in total sugars.</p> <p>Paragraph 2b), organoleptic characteristics: adaptation of the sensory descriptors for compliance with the UNE-EN-ISO 17025 Standard.</p> <p>Paragraph 3.a)1, concerning the minimum planting density, which is set at 1,000 vines per hectare.</p> <p>Paragraph 3.b)1, concerning the maximum extraction yield, which is now 72 litres of wine per 100 kilograms of grapes.</p> <p>Paragraph 8.b.2), concerning the use of bag in box for export.</p> <p>Correction of errors in paragraph 9.b.2), point 1, fourth indent concerning the control of wines.</p> <p>Substitution of the term " vidueños" for " viñedos" and "caldos" for "vinos".</p> <p>Paragraph 9.b.2), point 4, clarification of the control of wines, replacing "verificación" with "control". (The opportunity has been taken to update the legislative references and to eliminate errors).</p>	24/09/2019	26/11/2019 PDO-EN-A0622-AM02	24/09/2019 (4.3.2020)



Review	Date	Reason	Publication of Favourable Decision MS	Date of dispatch (COM) E-Bacchus file	In force (OJEU)
2	1/12/2020	<p>NORMAL amendment affecting the following paragraphs:</p> <ul style="list-style-type: none"><li>- Paragraph 2a: modification of maximum total sulphur dioxide content</li><li>- Paragraph 2b: wording updated for the organoleptic characteristics</li><li>- Paragraphs 2a, 2b, 3c, 5 and 7: inclusion of the term "clarete" (claret).</li><li>- Paragraph 3b1: exception planting density, possibility to reduce the probable alcoholic strength of the grapes</li><li>- Paragraph 3b2: extension of systems to produce quality sparkling wines. Ageing conditions</li><li>- Paragraph 3c: elimination of restrictions on wine-making.</li><li>- Paragraph 5: differentiation of yields between red and white wines.</li><li>- Paragraph 6: elimination of the distinction between main and secondary varieties and inclusion of the Garnacha Tintorera variety.</li><li>- Paragraph 7b): some changes to the wording of the link in line with the changes to the other paragraphs.</li><li>- Paragraph 8a: legal framework updated</li><li>- Paragraph 8b1: exclusionary nature of the exceptions to the extension of yields and reduction of the probable alcoholic strength of the grapes.</li><li>- Paragraph 8b3: section with labelling provisions updated.</li><li>- Paragraph 9: supervisory body and control methodology updated, following Standard 17065 accreditation.</li></ul>	25/03/2022	12/04/2022 PDO-EN-A0622-AM03	25/03/2022 (08/07/2022)

## SPECIFICATIONS OF THE CIGALES PDO

### 1. NAME TO BE PROTECTED

The geographical name to be protected is CIGALES.

### 2. DESCRIPTION OF THE WINE

In accordance with EU rules on wine product categories, the wines covered by the Protected Designation of Origin of CIGALES (hereinafter the CIGALES PDO) belong to category 1 'Wine' and category 5 'Quality sparkling wine',.

#### a) Analytical characteristics<sup>(1)</sup>

The physical and chemical characteristics of the wines covered by the CIGALES PDO are as follows:

- White wines:
  - Minimum total alcoholic strength in % vol: 11.0
  - Minimum actual alcoholic strength in % vol: 11.0
  - Maximum total sugars expressed in grams of glucose plus fructose per litre: 5.0
  - Minimum total acidity in grams of tartaric acid per litre: 3.5
  - Maximum volatile acidity in grams of acetic acid per litre: 0.65
  - Maximum total sulphur dioxide expressed in milligrams per litre: 200
  
- Rosé/ Claret wines:
  - Minimum total alcoholic strength in % vol: 11.0
  - Minimum actual alcoholic strength in % vol: 11.0
  - Maximum total sugars expressed in grams of glucose plus fructose

per litre: 5.0

- Minimum total acidity in grams of tartaric acid per litre: 3.5
- Maximum volatile acidity in grams of acetic acid per litre: 0.65
- Maximum total sulphur dioxide expressed in milligrams per litre: 200

- Red wines:

- Minimum total alcoholic strength in % vol: 12.0
- Minimum actual alcoholic strength in % vol: 12.0
- Maximum total sugars expressed in grams of glucose plus fructose per litre: 5.0
- Minimum total acidity in grams of tartaric acid per litre: 3.5
- Maximum volatile acidity in grams of acetic acid per litre: 0.65(\*)  
(\* For wines marketed in the first year following harvesting; wines aged more than one year may not exceed the limit calculated as follows: 1 gram per litre up to 10% vol. and 0.06 grams per litre for each degree above 1% vol.)
- Maximum total sulphur dioxide expressed in milligrams per litre: 150

- Sweet wines (white, rosé and red):

- Minimum total alcoholic strength in % vol: 11.0
- Minimum actual alcoholic strength in % vol: 11.0
- Maximum total sugars expressed in grams of glucose plus fructose per litre: 45 as a minimum and 90 as a maximum.
- Minimum total acidity in grams of tartaric acid per litre: 3.5
- Maximum volatile acidity in grams of acetic acid per litre: 0.65
- Maximum total sulphur dioxide expressed in milligrams per litre: 200

- Quality sparkling wines:

- Minimum total alcoholic strength in % vol: 9.0
- Minimum actual alcoholic strength in % vol: 9.0
- Maximum total sugars expressed in grams of glucose plus fructose plus sucrose per litre: (\*\*)  
(\*\*) According to current legislation, depending on the type of quality sparkling wine.
- Minimum total acidity in grams of tartaric acid per litre: 3.5

- Maximum volatile acidity in grams of acetic acid per litre: 0.65
- Maximum total sulphur dioxide expressed in milligrams per litre: 160
- Carbon dioxide excess pressure expressed in bars: 4

*(1) In any case, the physical and chemical parameters established in this paragraph shall comply with the limits laid down by (EU) legislation.*

## **b) Organoleptic characteristics**

The organoleptic characteristics of wines covered by the CIGALES PDO shall be as follows:

- White wines:

- Appearance: a clean to bright appearance. Greenish yellow, straw yellow, steely yellow or golden yellow in colour.
- Nose: clean (no defective smells), and with aromas of the fruit family, either tree fruit, citrus fruit and/or vegetables. Spicy and/or toasted aromas may appear when the wine has been aged in oak barrels.
- Palate: balanced alcohol to acidity ratio. Aromas within the same range as in the nose phase (tree fruit, citrus and/or vegetables). Spicy and/or toasted aromas may appear (woody wines).

- Rosé/claret wines:

- Appearance: a clean to bright appearance. The hues range from purplish pink, strawberry pink or salmon pink to onion skin.
- Nose: clean (no defective or inappropriate odours) with aromas from the fruit family (red fruits, tree fruits, citrus fruits and/or fresh vegetables). Spicy and/or toasted aromas if the wine has been stored in barrels.
- Palate: balanced, aromas along the same lines as in the nose phase (red fruits, tree fruits, citrus and/or fresh vegetables and spicy and/or toasted aromas if they've been stored in barrels).

- Young red wines:

- Appearance: a clean to bright appearance, with hues ranging from violet to brick-red.
  - Nose: clean (no defective or inappropriate smells) with aromas from the fruit family (black or red fruits that can be both fresh and overripe) and/or vegetables, plus spicy and/or toasted aromas in wines that have been stored in wood.
  - Palate: balanced in acidity, alcohol, astringency and bitterness. The aromas are reminiscent of fruit within the same range as in the nose.
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- Red wines with oak mentioned:
    - Appearance: between clean and bright, with hues from violet to brick-red.
    - Nose: clean (no defective or inappropriate odours) with aromas from the fruit family and from the toasted and/or spicy families, typical of wood.
    - Palate: balanced between aromas from the fruit family and from the toasted and/or spicy families, typical of wood.
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- Crianza red wines:
    - Appearance: between clean and bright, with violet to brick-red hues.
    - Nose: clean (no defective or inappropriate odours) with aromas from the toasted and/or spicy families, typical of wood, and from the fruit family.
    - Palate: balanced with a spicy and/or toasted and/or fruity and/or mineral aftertaste.
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- Reserva red wines:
    - Appearance: between clean and bright, with red to amber hues.
    - Nose: clean (no defective or inappropriate odours) and with at least one of the aromas from the spicy and/or balsamic and/or fruity and/or mineral families.
    - Palate: clean and balanced, with a spicy and/or balsamic and/or mineral and/or fruity aftertaste.

- Gran Reserva red wines:
  - Appearance: between clean and bright, with hues ranging from red to amber.
  - Nose: clean (no defective or inappropriate odours) and with aromas from the spicy and/or balsamic and/or mineral and/or fruit families.
  - Palate: clean, with a spicy and/or balsamic and/or mineral and/or fruity aftertaste.
  
- Quality sparkling wines (white/rosé):
  - Appearance: between clean and bright, with yellow hues (straw to golden) when made from white or red varieties, and red hues (pale to strawberry pink) when made from red or red and white varieties. Medium-sized bubbles, short-medium to medium persistent ring.
  - Nose: clean (no defective or inappropriate odours) with aromas from the fruit family and/or yeasts.
  - Palate: characterised by the presence of fruity sensations, perhaps with retronasal aromas of dried fruit and/or from the yeast family.
  
- Sweet white wines:
  - Appearance: between clean to bright. Greenish yellow, straw yellow, steely yellow or golden yellow in colour.
  - Nose: clean (no defective odours), aromas from the fruit, citrus and/or vegetable family may appear, also spicy and/or toasted aromas when the wood containers have been used.
  - Palate: balanced with good acidity and alcohol. Aromas in the same range as in the olfactory phase (tree fruit, citrus and/or vegetables). Spicy and/or toasted aromas may appear (woody wines). Volume on the palate, sweet and structured.
  
- Sweet rosé wines:
  - Appearance: between clean and bright. Hues of purplish pink, strawberry

pink, salmon and onion skin.

- Nose: clean (no defective or inadequate odours) with aromas from the fruit family (red fruits, tree fruits, citrus fruits and/or fresh vegetables). Spicy and/or toasted aromas if the wine has been stored in barrels.
- Palate: balanced, aromas along the same lines as the nose (red fruits, tree fruits, citrus and/or vegetables, fresh and spicy and/or toasted if they've been stored in barrels). A voluminous palate, sweet and well-structured.

- Sweet red wines:

- Appearance: between clean and bright, with hues ranging from violet to brick-red.
- Nose: clean (no defective or inadequate smells) and with aromas from the fruit family (black and red fruits that may be fresh or overripe) and/or vegetables, and spicy and/or toasted aromas in wines that have been stored in wooden containers.
- Palate: balanced in terms of acidity and alcohol, with hints of fruit within the same range as the nose (black and red fruits, nuts, vegetables), spices and/or toast. Voluminous palate, sweet and well-structured.



### **3. OENOLOGICAL PRACTICES**

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

The following shall be taken into account when cultivating the grapes to produce CIGALES PDO wines:

- 1.- Minimum planting density will be 1,000 vines per hectare for new plantations. The current density will be respected in existing plantations.
- 2.- The following is prohibited: the planting or replacement, in situ grafting or over-grafting of vines with grape varieties other than those provided for in these Specifications.
- 3.- The vine stock can be managed as follows:
  - a) Traditional bush or gobelet training.
  - b) Training on trellises or other supports, using the following systems:
    - Double cordon or single cordon (Royat) system.
    - "Vara y pulgar" (rod and spur) system.

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

##### **b.1) Conditions under which the wine is produced**

1.- The grapes will be harvested from healthy grapes. The minimum potential alcoholic strength by volume of the batches or unit lots of grapes harvested will be 10.5° Beaumé for red varieties and 10° Beaumé for white varieties.

For specific campaigns, the Regulatory Board may approve a reduction of the alcohol content of the grapes by up to 0.5 degrees, subject to a study justifying the quality of the grapes.

2.- Grapes will be transported to the wineries using means and practices that affect the quality of the grapes as little as possible.

3.- Only mechanical systems that do not damage or tear the solid components of the grape clusters may be used to extract the must.

4.- Suitable pressures must be applied to separate the must from the marc to ensure that the extraction rate does not exceed 72 litres of wine per 100 kilograms of grapes.

5.- The wine must be produced in tanks or containers that prevent the contamination of the wine. In the case of concrete tanks, these must be coated with epoxy resin suitable for foodstuffs or similar and must be in a perfect state of maintenance.

6.- Sweet wines must be made in such a way that the natural sugars of the grape are preserved, interrupting alcoholic fermentation by means of systems authorised by the legislation in force, except for the addition of alcohol.

7.- Quality sparkling wines can be produced by any authorised method.

#### **b.2) Conditions for ageing wines**

1.- Wines must be aged at registered wineries, in oak barrels with a maximum capacity of 330 litres.

2.- The ageing periods for wines using the terms "CRIANZA", "RESERVA" and "GRAN RESERVA" shall begin on the 1st of November of the harvest year.

#### **4. DEMARCATED GEOGRAPHICAL AREA**

1.- The geographical area of the CIGALES PDO extends over the northern sector of the Duero Depression, on both banks of the Pisuerga river, covering an area of 574 km<sup>2</sup>.

2.- It includes the following municipalities:

- Province of Valladolid:

Cabezón de Pisuerga, Cigales, Corcos del Valle, Cubillas de Santa Marta, Fuensaldaña, Mucientes, Quintanilla de Trigueros, San Martín de Valvení, Santovenia de Pisuerga, Trigueros del Valle and Valoria la Buena; and the *pago* or estate called 'El Berrocal', delimited by the border of the province of Valladolid, the Valladolid-Fuensaldaña-Mucientes road and the Pisuerga river within the municipality of Valladolid.

- Province of Palencia:

Dueñas.

3.- The ageing zone for the wines covered by the CIGALES PDO coincides with the production zone established above.

## 5. MAXIMUM YIELDS

A. The maximum yields permitted per hectare for the production of red wines shall be as follows:

Red and white varieties: 7,000 kilograms per hectare.

No more than 50.4 hectolitres per hectare may be produced.

B. The maximum yields permitted per hectare for the production of quality white, rosé/claret and sparkling wines shall be as follows:

Red and white varieties: 9,000 kilograms per hectare.

No more than 64.8 hectolitres per hectare may be produced.

2.- In the first few years of a new vineyard, the maximum production permitted will be as follows:

Year 1: 0% of the maximum permitted (year of planting).

Year 2: 0% of the maximum permitted.

Year 3: 50% of the maximum permitted.

Year 4: 75% of the maximum permitted.

Year 5 and following years: 100% of the maximum permitted.

3.- When the grapes are harvested mechanically, 4% will be applied to the production obtained.

4.- Grapes from plots whose maximum yields per hectare exceed the aforementioned permitted limits may not be used to produce wines protected by the CIGALES PDO.

5.- The fractions of must or wine obtained via pressing in which the maximum extraction yield established in section 3.b.1) of these Specifications is exceeded may not, under any circumstances, be used to produce protected wines.

## **6. WINE GRAPE VARIETY OR VARIETIES**

Wines protected by the CIGALES PDO shall be made exclusively from grapes of the following varieties:

a) White grape varieties:

- Verdejo.
- Albillo Mayor, Viura, Sauvignon Blanc and Garnacha Blanca.

b) Red grape varieties:

Tinto del País, Garnacha Tinta, Garnacha Gris, Garnacha Tintorera, Syrah, Merlot and Cabernet Sauvignon.

## 7. LINK(S) TO THE GEOGRAPHICAL AREA

### a) Details of the geographical area

#### a.1) Natural factors

The **natural conditions** of the winemaking area, in terms of the physical geography, climate and soil conditions, allow vineyards to develop optimally and adapt perfectly over the years.

#### 1.- Soil

The CIGALES PDO is located in the central (southern) basin of the Duero river. The Pisuerga is the main river in the CIGALES PDO and, together with its associated network, drains into the Duero river. The territory corresponds to the Miocene epoch and the soil is made up of Tertiary and Quaternary deposits: sand, limestone and gypsiferous mudrock, lying on clay and marl.

The soil has a weak, fine to medium granular structure, with few stones and a lack of organic matter (0.7% to 1.6%), resting on clay and marl and sometimes with sand and gravel. Its limestone content is highly variable, ranging from 1% in Santovenia to 35% in Valoria. In general, it contains sufficient potassium but is poor in phosphorus. Its pH is around 8.1.

#### 2.- Climate

The area's climate is continental with big variations in temperature, both during the day and throughout the year.

The climate of the CIGALES PDO is characterised by irregular rainfall, with minimum rainfall in summer. The average minimum rainfall is 352 mm and the maximum is 468 mm.

The average annual temperature is between 10.5°C and 12.3°C (within the

range of 10.5°C and 12.5°C), while the annual temperature range is 16.7-19°C. Winters are long and harsh, with frequent frost and fog and winds predominantly from the NE, SW, and W.

The annual temperature range is from minus 6°C to 40°C.

The average annual hours of sunlight total between 2,590 and 2,645, with a maximum in July (366) and a minimum in December (80.8).

Annual rainfall ranges between 344 and 468 mm.

### **a.2) Human factors**

Taking such natural factors into account, wine producers in the CIGALES PDO have historically defined the following:

1.- The grape varieties included within the CIGALES PDO have gradually been reduced to those currently permitted as a result of natural selection, taking into account their adaptation to the soil and climate, which are characteristic of the county. Originally, this wine-growing county consisted of hundreds of varieties that were distributed haphazardly throughout the different plots, this having repercussions on the production of rosé/claret wines with a mixture of varieties. Over the past 50 years, both winegrowers and winemakers have rearranged the distribution, growing the different varieties in different plots.

A gradual restructuring of the vineyards began in 1986. Before the implementation of the plan, the vineyards had varieties, rootstocks, planting systems and types of training that, in many cases, made their cultivation difficult, which is why it was necessary to restructure them.

Following this application, the varieties have been adapted to the requirements of both the Regulatory Council and the market. The planting and training systems have improved their mechanisation. The vineyards have increased in surface area by merging several plots into one larger vineyard.

## 2.- Permitted cultivation practices:

- Pruning: according to the training of the vine and taking into account the maximum permitted yields.
- Working the land: fertilisation, ploughing, removal of pruning waste, maintenance of vegetation cover.
- On espaliers: tying of shoots, removal of green shoots or green pruning, thinning of clusters, topping.
- Bush (gobelet): removal of green shoots or green pruning, thinning of clusters, topping.
- Phytosanitary treatments.
- Manual harvesting of bush and espalier-trained vines and mechanised harvesting of espalier-trained.

The traditional expertise of local producers includes the practice known as *escocotar*, which consists of using a hoe or mattock to carefully and painstakingly clear each vine stock from any weeds or *bravíos* (shoots growing below the graft). This encourages the vines' development by eliminating competition from the weeds and *bravíos*, thereby improving their vegetation and capacity to produce grapes of excellent quality.

Another special skill of our growers is the so-called technique of "*lighting*" and "*de-lighting*" the vine; i.e. using soil to cover/uncover the vines, otherwise known as "hilling up". This helps to protect the plant during cold periods, as well as to collect rain, whilst removing the soil helps to aerate the vines. Both processes also serve to move around nutrients and prevent surface roots from emerging which would use up part of the substances that should go to the aerial part of the plant.

### **b) Product details**

1.- The white, rosé, red and sweet wines of our CIGALES PDO are typically reminiscent of the aromas and flavours of the varieties used to make the wine, with aromas of ripe fruit and fruits of the forest, and a fresh palate thanks to a well-balanced acidity, resulting in rounded, harmonious and flavourful wines with

a good phenolic balance and round, sweet, smooth tannins.

2.- Small, intense, long-lasting bubbles are typical of the quality sparkling wines from the CIGALES PDO, forming a good crown or ring and with an impressive number of bubbles. These wines are fine, very fruity and have well-integrated primary and secondary aromas. They are very fresh, light and balanced with a good content in terms of acidity and extract, enhancing the palate.

### **c) Description of the causal link**

1.- The CIGALES PDO is located in a privileged area for the production of vines, bestowing its own particular characteristics. Fed by the Pisuerga river, a tributary that supplies the Duero basin, our vineyards are located at an intermediate point in its course, between the intense cold of the river's origins and the mildness of its estuary, resulting in an interrelation between the soil and climate that favours the cultivation of grapes with a good balance between acidity and sugars to produce wines with the unique and recognisable features of the Cigales county.

2.- Our varieties have adapted in such a unique way that white, rosé/claret and red wines can be made whose fundamental difference, in relation to any other area, lies in the palate of each of them, with a balance of flavours that differentiates these wines, maintaining the essence of each of the grape varieties adapted to our terroir.

3.- The soils of the CIGALES PDO are poor in organic matter, with a sandy texture and a high proportion of gravel and shingle. Our grape varieties are plants with low nutritional requirements and thrive in poor soils, as in our situation since there is limited water and nutrients. The result is small berries with a high concentration of anthocyanins and colorants, a characteristic of our wines.

The sandy soils increase the aromatic intensity of our wines, although in general the aromas are more evolved, with hints of jam, sultanas and dried figs.

The clay soils produce fresher primary aromas than those obtained from sandy soils: such as strawberry and liquorice. Grapes grown in limestone soils have a



higher alcohol content and a thicker skin, producing finer wines but with a less intense colour.

Gravelly soils are good for our varieties because they improve water drainage and prevent damp spots, helping to reflect the light and preventing the vines from developing mould, thereby improving ripening. The roots penetrate this kind of soil more easily which leads to an optimal ripening, resulting in a sweeter palate and more colour.

The wines resulting from this type of soils are more affected by the type of viticulture carried out. If the vine is heavily loaded, the wines obtained will have less alcohol content and will be more astringent on the palate with greener tannins; as this load reduces, the wines have harder, sweeter tannins that evolve better during ageing.

4.- The temperature range between day and night during the ripening period helps to establish the sugars and phenolic components in the skins, providing our wines with good anthocyanins and tannins.

As a result of these climatic conditions, we obtain low yields of our varieties with balanced acidity and tannin and sugar concentrations that are notable characteristics of all our wines.

For all these reasons, the use of the recommended grape varieties to produce rosé/claret wines has improved their quality considerably whilst maintaining their original individuality achieved via a mixture of varieties. The varieties which, by natural selection, have contributed most to the uniqueness and typicality of our wines are Tempranillo and Garnacha in the case of reds; and Verdejo, Albillo and Sauvignon Blanc in the case of whites.

5.- These yields have been chosen based on the climate, low rainfall, hours of sunshine, the poor soils in which most of the varieties are grown and the results obtained via the vinification process, seeking the maximum quality and typicality that characterise the wines of the CIGALES PDO.

6.- One fundamental factor that influences our wines is the fact that 30% of our vineyards, in terms of area, are over 60 years old, which also affects the

characteristics of the *crianza* reds.

7.- The different experiences in the production of quality sparkling wines of the CIGALES PDO over the years have achieved the desired small and long-lasting bubbles that are so highly appreciated in the appearance of sparkling wines, as well as the integration of secondary aromas. Since the base wine for the quality sparkling wines is made from our varieties, as we have described above, the adaptation of these varieties to the area gives us their characteristic fruity aromas, providing finesse and freshness both in the mouth and retronasally.

The climatic conditions of the area are the factors that make it full possible to achieve a balance between acidity, extract and aromas, resulting in a palate that is voluminous but at the same time offset by this acidity.

#### **d) Informal interaction**

##### **d.1) Historical references**

1.- The first known settlers of the region were the indomitable Vaccaeii or Vacceans, Celtic Iberians or related to them, horsemen and warriors in times of conflict and sedentary livestock farmers in times of peace, who've left traces of their lives in Soto de Medinilla.

It was not until the 2nd century BC that the Romans were able to subdue the Vacceans, who themselves had to endure the invasion of the Germanic barbarians in the 5th century and then, in the 8th century, that of the Arabs, who depopulated the county. Three centuries later, the *Reconquista* (reconquest) brought people from other regions, who mixed their blood with that of the few isolated groups that had managed to survive, giving rise to the population that lives here today.

In the 10th century, according to documentary evidence, vineyard owners appeared in Covellas (Cubillas) and Conforcos (Corcos), as well as in the rest of the localities of the county.

The region was the seat of numerous castles, such as the one at Trigueros del

Valle, owned by the Robles and Guevara families; that of Fuensaldaña, which was owned by the Viscounts of Altamira, and Mucientes, owned by the Rivadavia family and where Juan II imprisoned Juan Sarmiento, Governor of Galicia, and where Diego de León confronted the King of Navarre and the Infante Don Enrique, and which Doña Juana of Castile, on her return from Flanders, shared with Archbishop Cisneros and Garcilaso de la Vega.

Vineyards began to spread alongside these castles as peace gradually became established, particularly vines planted by the monasteries which required wine to celebrate the Holy Office. In Dueñas, and specifically at the Palace of the Counts of Buendía, Ferdinand the Catholic arrived one day disguised as a muleteer to meet Isabella and prepare their betrothal, and he returned there once he'd become a widower, to be united again with Germaine of Foix.

Cigales was the site of the confrontation between the former regents and favourites of Alfonso XI "El Justiciero" [The Avenger], as well as the reconciliation of Pedro I "El Cruel" and his bastard brothers, and also Juan II and the Infantes or Princes of Aragon later on.

In 1592, the royal archer Cock, who accompanied Felipe II to the Cortes of Tarazona, wrote of Cigales that "*there is a good church, a beautiful fountain and excellent claret*".

2.- When the grape phylloxera pest invaded France, the wines from our county, produced in locations where the whole area was taken over by vineyards, were sent to Bordeaux, via the port of Pasajes, to replace French wines and were subsequently distributed and accepted by its markets.

Exports, as well as the influx of cattle from Medina del Campo, opened up the markets of Cantabria and the Basque Country, habitual consumers of our wines. Just over a century ago, specifically in 1888, the grape harvest totalled 15.5 million kilograms, a similar amount to the grapes harvested today.

3.- Among the current CIGALES PDO wineries, there is documentary evidence of the existence of Bodega Remigio de Salas Jalón in 1738, the date which appears on the façade of its underground cellar in Dueñas.

4.- Aware of the fact that they had a unique, high-quality product that was in great demand in all wine markets, the winegrowers of the area founded the Bodega Cooperativa Cigales in 1957.

5.- Little by little, this particular quality and distinctiveness spread to all the winegrowers and producers in the county of Cigales, ultimately resulting in the creation, firstly, of a Specific Designation of Origin in 1986 and, subsequently, the recognition by the Ministry of Agriculture and Livestock of the CIGALES PDO on 12 March 1991.

## **8. OTHER APPLICABLE REQUIREMENTS**

### **a) Legal framework**

Order AGR/1225/2021, of 16 September, approving the Regulations of the CIGALES PDO and its Regulatory Board.

### **b) Additional requirements**

The production, storage, ageing, bottling and labelling of the wines covered by the CIGALES PDO will be carried out using grapes which comply with the provisions of these Specifications, in wineries located within the municipalities of the production area, also indicated in these Specifications.

#### **b.1) Exceptions to the application of maximum yields**

1.- The maximum production limits in kilograms per hectare established in section 5 of these Specifications may be increased in certain campaigns, in all or part of the production area, prior to the harvest, following a technical report justifying that such variation does not impair the quality of the grapes nor that of the final product protected, allowing the relevant characteristics established in these Specifications to be achieved. In any case, the maximum increase that may be authorised cannot exceed 15% of the aforementioned limits.

2.- The maximum extraction yield established in section 3.b.1 may be reduced depending on the characteristics of each campaign if, based on technical criteria, it is considered that achieving a yield of 72% may impair the quality of the final product protected and not achieve the relevant characteristics established in these Specifications.

3.- Under no circumstances will it be permitted, in the same campaign, to increase the yields per hectare or reduce the probable alcoholic strength, in accordance with the possibility contemplated in section 3b.1) of these Specifications.

### **b.2) Packaging and bottling provisions**

1.- Wines protected by the CIGALES PDO may only be circulated and dispatched by the wineries in types of packaging that do not impair their quality or prestige.

2.- Bearing in mind that the bottling of wines protected by the CIGALES PDO is one of the critical points for guaranteeing the characteristics acquired during the vinification and, where appropriate, ageing process defined in these Specifications, this operation will be carried out at the wineries located in the production area established in these Specifications, in their bottling facilities.

3.- All protected wines marketed for consumption shall be bottled. Bottles must be made of glass, with the capacities authorised by the European Union. For export, bag-in-box packaging is authorised up to a maximum of 20 litres, with the exception of aged wines which, in order for such traditional terms to be used, must spend time in the bottle and can therefore only be marketed bottled.

Bottles shall be sealed with a cylindrical stopper made of natural cork, agglomerated cork, synthetic cork or a screw cap. However, for specific uses, special containers and/or closures may be used provided these guarantee that the wine's physical-chemical and organoleptic characteristics will be preserved, as established in section 2 of these Specifications.

### **b.3) Labelling provisions**

1.- The following shall appear prominently on the labels of protected wines: the words "Denominación de Origen Protegida" or the traditional term "Denominación de Origen" or its acronym, "D.O.", followed by the geographical name "CIGALES", as well as the rest of the compulsory indications established in the specific rules and regulations, as well as in the applicable general legislation.

2.- The year of vintage must be indicated on the labelling of all protected wines, even if they have not been aged, with the exception of quality sparkling wines and sweet wines.

3.- Likewise, for red wines that have been aged, the traditional terms "CRIANZA", "RESERVA" and "GRAN RESERVA" may be used on the labelling provided they comply with the requirements established by the legislation in force.

4.- Likewise, CIGALES PDO red wines may use the words "ROBLE" and "FERMENTADO EN BARRICA" on the labelling provided they comply with the provisions of the legislation in force.

5.- Quality sparkling wines and sweet wines may only use the terms provided for them in the legislation in force. In the case of quality sparkling wines, these must mention the production method used.

## **2. VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS.**

### **a) Competent authorities and supervisory bodies**

#### **a.1) Competent authority**

INSTITUTO TECNOLÓGICO AGRARIO DE CASTILLA Y LEÓN  
(AGRICULTURAL TECHNOLOGICAL INSTITUTE OF CASTILE & LEON)  
Ctra. de Burgos Km. 119 (Finca Zamadueñas)  
47071-VALLADOLID, SPAIN  
Telephone: +34 983 410360/64

Fax: +34 983 317303

Email: [controloficial@itacyl.es](mailto:controloficial@itacyl.es)

## **a.2) Supervisory body**

The annual verification of compliance with the specifications for wines protected by the CIGALES PDO, both during the production of the wine and during and after bottling, will be carried out by the Regulatory Board of the CIGALES Designation of Origin.

The Regulatory Board of the CIGALES Designation of Origin has been delegated such supervisory tasks by Resolution of the Director General of the Agricultural Technological Institute of Castile & Leon, as the competent authority, once this Board has been accredited in the UNE-EN ISO/IEC 17065:2012 standard 'Conformity assessment - Requirements for bodies certifying products, processes and services', in accordance with the provisions of EU regulations on controls on protected designations of origin and geographical indications for wine products.

The details of the inspection and certification body are as follows:

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN  
«CIGALES»

(REGULATORY BOARD FOR THE CIGALES DESIGNATION OF ORIGIN)

C/ Corro Vaca, 5

47270 Cigales (VALLADOLID) SPAIN

Telephone: +34 983 58 00 74

Email: [consejo@do-cigales.es](mailto:consejo@do-cigales.es)

### **a) Control tasks**

#### **b.1) Scope of the controls**

The annual verification of the product specifications referred to in the European Union's regulations on checks on protected designations of origin and geographical indications for wine products shall consist of the following:

- An organoleptic and analytical examination of the CIGALES PDO wines.
- A check on compliance with the other conditions laid down in the Specifications.

## **b.2) Control methodology**

1.- Each year, the Supervisory Body will establish a Control Plan which will define the different supervisory tasks aimed at verifying compliance with the provisions of these Specifications, their nature and frequency, all without prejudice to any controls due to indications being found of irregularities.

The Control Plan will include the following actions:

- On-site checks, at the operators' premises, to ensure the operators are able to meet the conditions set out in the Specifications.
- Checks on products at any stage in the production process and at the packaging stage, where appropriate, based on an inspection plan covering all stages of production, of which the operators have been informed.

2.- For each of these activities, the Supervisory Body shall define, in each Plan, the number of units to be checked (sample size), guaranteeing representativeness with respect to the control universe, as well as the criteria to be applied in order to select the sample, which shall be carried out using one or more of the following methods:

- i. random checks based on risk analysis
- ii. sampling
- iii. systematic checks.

The annual verification will ensure that a product can only use the CIGALES PDO if:

- (a) the results of the organoleptic and analytical examinations of the wines demonstrate that it meets the requirements of the Specifications and possesses all the appropriate characteristics of the protected designation of origin.
- (b) the checks carried out confirm that the other conditions listed in the Specifications have been met.