PRODUCT SPECIFICATION OF THE DESIGNATION OF ORIGIN

“JEREZ-XÉRÈS-SHERRY”

A) PROTECTED NAME

The name Protected Designation of Origin (PDO) “Jerez-Xérès-Sherry”, for the following wines: Fino, Amontillado, Oloroso, Palo Cortado, Dry, Pale Cream, Medium, Cream, Moscatel, Pedro Ximénez and Dulce.

B) DESCRIPTION OF THE WINE

- Category of grapevine products: liqueur wines.

Depending on the production method used, the various types of Sherry wines can be categorised as follows: Generoso Wines, with a reducing sugar level not exceeding 5 grams per litre, which include the types Fino, Amontillado, Oloroso and Palo Cortado; Naturally Sweet Wines, with a reducing sugar level above 160 grams per litre, which include the types Dulce, Moscatel and Pedro Ximénez; and Generoso Liqueur Wines and other Liqueur Wines, with a total ABV of at least 17.5% and a reducing sugar level above 5 grams per litre, which include the types Dry, Medium, Pale Cream and Cream.

B.1. Analytical characteristics of the product.

The types and characteristics of the wines included under the Protected Designation of Origin “Jerez-Xérès-Sherry” are the following:

|  |  |  |
| --- | --- | --- |
| Type of wine | ABV | Sugar (g/L) |
| Fino | 15-17 | <5 |
| Amontillado | 16-22 | <5 |
| Oloroso | 17-22 | <5 |
| Palo Cortado | 17-22 | <5 |
| Dry | 15-22 | 5-45 |
| Pale Cream | 15.5-22 | 45-115 |
| Medium | 15-22 | 5-115 |
| Cream | 15.5-22 | 115-140 |
| Pedro Ximénez | 15-22 | >212 |
| Moscatel | 15-22 | >160 |
| Dulce | 15-22 | >160 |

In the case of the wine types Amontillado, Oloroso and Palo Cortado, due to the concentration processes associated to oxidative ageing, the reducing sugar level may reach up to 9 grams per litre, provided that the total acidity expressed in grams of tartaric acid per litre is not less than the reducing sugar level in more than 2 grams per litre.

B.2. Organoleptic characteristics.

Depending on the characteristics of the grapes and the production method used, Sherry wines are sorted into the following types:

- Fino. Wine with hues ranging from straw to pale gold, with an aroma and taste typical of biological ageing. Its special characteristics result from its ageing process, which takes place entirely under the veil of *flor*.

- Amontillado. Wine with more or less intense amber hues, with a distinctive aroma and taste resulting from its particular ageing process, which includes a first phase of biological ageing, followed by an oxidative ageing phase.

- Oloroso. Wine with hues ranging from amber to mahogany, with a distinctive taste and a very intense aroma, caused by its oxidative ageing process.

- Palo Cortado. Wine with hues ranging from amber to mahogany, with a distinctive aroma, including notes reminiscent of Amontillado, although on the palate its characteristics are similar to those of Oloroso, due to its oxidative ageing process, after the disappearance of the initial veil of *flor*.

- Dry. Wine with hues ranging from pale yellow to gold, with aromas typical of biological ageing under veil of *flor* and a slightly sweet taste.

- Pale Cream. Wine with hues ranging from straw to pale gold, with aromas typical of biological ageing under veil of *flor* and a slightly sweet taste.

- Medium. Wine with hues ranging from amber to mahogany, combining aromas typical of biological ageing with those typical of oxidative ageing and with a slightly sweet taste.

- Cream. Wine with hues ranging from intense amber to mahogany, with an intense aroma typical of oxidative ageing and a sweet taste.

- Moscatel. Wine produced, in a proportion of at least 85%, from must coming from overripe or sun-dried grapes of the Moscatel variety, whose fermentation is stopped by adding wine alcohol. With hues ranging from amber gold to a more or less intense mahogany and even ebony, as well as a dense appearance; with aromatic notes of raisining, very sweet and oily on the palate.

- Pedro Ximénez. Wine produced, in a proportion of at least 85%, from must coming from overripe or sun-dried grapes of the Pedro Ximénez variety, whose fermentation is stopped by adding wine alcohol. With hues ranging from amber gold to a more or less intense mahogany and even ebony, as well as a dense appearance; with aromatic notes of raisining, very sweet and oily on the palate.

- Dulce. Wine produced from must coming from overripe or sun-dried grapes of authorised varieties, whose fermentation is stopped by adding wine alcohol. With hues ranging from amber to a more or less intense mahogany and even ebony, as well as a dense appearance; with aromatic notes of raisining, very sweet and oily on the palate.

The organoleptic characteristics defined above for each type of wine will be verified by a Tasting Committee.

C) SPECIFIC OENOLOGICAL PRACTICES INVOLVED IN WINE PRODUCTION AND RESTRICTIONS IMPOSED

C.1. Definitions.

a) Definitions pertaining to grape production.

- Production Area: the geographical area defined in section D.1, containing the registered vineyards from which the grape used in wine production comes from. A reference map is included in Annex 1.

- *Pago*: an expanse of vineyard lands within the Production Area, located in a place or rural site that, due to its setting and microclimatic conditions, its geological composition or its orography, produces grapes with distinctive qualities. A list of renowned *pagos* is included in Annex 2 of this Product Specification.

- *Albarizas*: the typical soils of the Production Area, characterised by their whitish colour, high moisture retention capacity and calcium carbonate levels over 25%.

- Jerez Superior: a zone within the Production Area, composed by vineyards planted on *albariza* lands in the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, and Trebujena, as well as those of Rota and Chipiona that border with Sanlúcar.

b) Definitions pertaining to the production and ageing process.

Winemaking involves two distinctive phases:

- Production: phase consisting in the vinification or extraction of base wine, through the total or partial fermentation of grape juice.

- Ageing: period of maturation in wooden casks that the wines must undergo after their fortification in order to obtain the organoleptic and analytical characteristics of their respective types or varieties.

Other definitions pertaining to the production process:

- Veil of *flor*: veil or layer of typical yeasts that forms spontaneously on the free surface of wine.

- *Encabezado*: traditional practice that consists in increasing the wine’s acquired alcohol level by adding wine alcohol, so as to reach the levels required for the different types of ageing to take place.

Wines may be matured through the following types of ageing:

- Biological ageing: the particular type of ageing in which wines mature under the veil of *flor*.

- Oxidative ageing: the particular type of ageing in which wines mature exposed to the direct action of the oxygen in the air, after the disappearance of the initial veil of *flor*.

In turn, depending on whether wines coming from different harvests are blended or not, two ageing systems may be distinguished:

- *Criaderas y Solera*: a dynamic ageing system, consisting in the carrying out of periodic extractions or *sacas* of part of the wine contained in each of the casks that form a scale or *criadera* with a certain homogenous level of ageing, as well as the corresponding replenishments or *rocíos* with wine from a younger scale or *criadera*.

- *Añada*: an ageing system in which the wines coming from each harvest are aged separately, with no blending of wines coming from different harvests.

Other definitions pertaining to the ageing process:

- Ageing Area: the defined geographical area in which the bodegas that age the protected wines are located.

- *Bota*: the term traditionally used in the region for a wooden cask with a capacity under 1000 litres, used in the ageing of wines. When used as a unit of volume measurement, it always refers to 500 litres.

- *Sobretabla*: static ageing period to which wines of the same harvest may be subjected, without blending them with others of a different age, prior to their introduction in a *criaderas y solera* system.

- *Solera*: the final scale in the ageing of a wine, composed of casks with a homogenous ageing level, from which the *saca* or extraction is carried out for bottling, or for the purpose of using it in a blend (*cabeceo*).

- *Criadera*: any of the intermediate ageing scales of a wine, composed of casks with a homogenous ageing level, from which the *saca* or extraction is carried out for the replenishment or *rocío* in the next scale (*criadera*), and which are in turn replenished with wine coming with the previous *criadera*.

- *Cabeceo*: blend or combination of different wines, or of wines with supplementary products.

- Ageing wine: a wine that has already been fortified and is undergoing the ageing process.

- Aged wine: a wine that has completed its minimum ageing period and complies with the minimum average age as established by this Product Specification.

- Supplementary products: grapevine products that may be used in the production of protected wines.

- Stocks: total amount of wine kept by a bodega at a specific moment, including both ageing wine and aged wine ready for consumption.

C.2. Vinification method.

For each 100 kilograms of grape, the maximum authorised amount for the production of protected wines will be 70 litres.

For the purpose of producing supplementary products, the transformation rate will be as high as permitted by the legislation currently in force.

Two different methods exist for the vinification of authorised grapes: dry vinification, which produces Generoso wines, and sweet vinification, which produces naturally sweet wines.

1. Dry vinification: after extracting the musts, they are subjected to a total alcoholic fermentation process. After the classification of young wines, fortification with wine alcohol serves to distinguish the type of ageing – either biological or oxidative – to which the wines will be subjected.

2. Sweet vinification: the musts destined to the production of sweet wines are fortified with wine alcohol as soon as their fermentation process starts, reaching a minimum ABV of 15%, allowing these musts to retain most of their residual sugar. Once fermentation is stopped, wines will begin their ageing process, which is exclusively oxidative.

C.3. Maturation or ageing.

The wines will be subjected either to the *criaderas y solera* ageing system or to the *añadas* system, for the time period required to obtain the organoleptic and analytical properties of their respective types.

a) Ageing vessels.

The total stocks of wines undergoing ageing must be stored in wooden vessels, duly seasoned with wine, whose capacity must not exceed 1000 litres. The Consejo Regulador may authorise, as an exception, the use of wooden vessels with a capacity over 1000 litres for wine ageing, provided that said vessels have a historical character and their use had been registered as such with the Consejo Regulador prior to the publication of this Product Specification.

b) Ageing wines.

Ageing wines will be kept separate, according to their corresponding ageing process: biological ageing or oxidative ageing.

Throughout the biological ageing process, and as a consequence of ethanol consumption by the veil of *flor* yeasts, a reduction in the alcohol content of the wines may take place, even under the 15% level.

c) Minimum average age.

All wines must have, at least, a minimum average age of two years in order to be shipped.

The average age of wines sold by a bodega in a campaign will be calculated separately for wines with biological ageing and wines with oxidative ageing, obtaining the quotient between the stocks of those wines at the beginning of said campaign and the total volume commercialised during the campaign.

In order to ensure compliance with the minimum average age levels established in this Product Specification, the registered bodegas shall never ship more than 40% of the stocks for each type of ageing at the beginning of the campaign. Furthermore, the bodegas may purchase, for the purpose of shipping them, aged wines from other bodegas included in the Register of Ageing and Storage Bodegas or in the Register of Ageing and Shipping Bodegas.

When stocks increase over the course of a campaign in over 10% compared to the amount declared at the beginning of the campaign due to the purchase of musts or new wines, the proportional increase in the limit to the volume of shipped wines will not come into effect for ageing bodegas until two years after their entry in the bodega.

The ageing of protected wines carried out in bodegas located outside of the Ageing Area, as defined in section D.2, but within the Production Area, as defined in section D.1, shall be mandatorily supplemented with a minimum period of six months of ageing in bodegas located in the Ageing Area.

When the production of protected wines involves particularly prolonged ageing periods, the use of the following mentions will be permitted:

- Wines with a Certified Age of over 30 years or Vinum Optimum Rare Signatum. Wines of a very high quality and an average age over 30 years.

- Wines with a Certified Age of over 20 years or Vinum Optimum Signatum. Wines of a very high quality and an average age over 20 years.

- Wines with an Indication of Age of 15 years. Wines of a very high quality and an average age of 15 years.

- Wines with an Indication of Age of 12 years. Wines of a very high quality and an average age of 12 years.

The wines entitled to the use of these mentions, under the provisions established for this type of wines in point 3 of Annex I C of the Regulation (EC) No. 606/2009, may have volatile acidity levels of up to 35 milliequivalents per litre.

Wines coming entirely from one harvest, and whose ageing at no point involves any blending with wines coming from different harvests, may use the mention “Añada” (vintage), which will be compatible with the other mentions established in this section, provided that the wine complies with the characteristics required in each case.

C.4. Blends.

Once their ageing process is completed, or while it is still taking place, the wines may be subjected to blends (*cabeceos*) or combinations with other wines or with authorised supplementary products.

The following are supplementary products authorised in the production of protected wines:

a) Wine alcohol, in accordance with the provisions of Regulation (EC) No. 1234/2007, of 22 October, in Annex XI ter, point 3, letter f), section ii), first item, or the norm that replaces it.

b) Rectified concentrated must, as defined in Regulation (EC) No. 1234/2007, of 22 October, in Annex XI ter, point 14, or the norm that replaces it.

c) Colouring wine. Blend of wine and *arrope*, the latter being defined as the product obtained from cooking fresh grape must through direct heat.

All of these supplementary products must comply with the specifications established for each of them in the EU regulation currently in force.

D) GEOGRAPHICAL AREA

D.1. Production Area.

The Production Area of wines protected by the Designation of Origin “Jerez-Xérès-Sherry” comprises the lands within the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera and Lebrija, located in the area that is demarcated to the east by the meridian 5º 49’ west of Greenwich and to the north by the parallel 36º 58’ north.

Pursuant to current legislation, the supplementary products defined under letters a) and b) of section C.4 may have their origin in grape from outside of the Production Area. Likewise, pursuant to the provisions of Annex XI ter of the Regulation (EC) No. 1234/2007, of 22 October, point 3, letter f), section iii), it is permitted to use must made with raisined grape of the Pedro Ximénez variety whose fermentation has been stopped through the addition of neutral alcohol of grapevine origin, coming from the Production Area of the Designation of Origin Montilla-Moriles.

D.2. Ageing Area.

The wines protected by the Designation of Origin “Jerez-Xérès-Sherry” must be aged in bodegas within the municipalities of Jerez de la Frontera, El Puerto de Santa María or Sanlúcar de Barrameda, located in the area that is demarcated to the east by the meridian 5º 45’ west of Greenwich, to the north by the parallel 36º 49’ north and to the south by the right bank of the Guadalete River.

Wines protected by the Designation of Origin “Jerez-Xérès-Sherry” that are made with the Moscatel variety may also be aged in bodegas within the municipalities of Chipiona and Chiclana de la Frontera.

E) MAXIMUM YIELD PER HECTARE

The maximum yield permitted for grape of the varieties described in section F) is 14 285 kilograms per hectare. All the grapes coming from vineyards exceeding this yield shall be disqualified and their use in the production of protected products will not be permitted.

The grape yield per hectare for the production of protected wines shall have its limit at 11 428 kilograms, equivalent to 80 hectolitres. Musts from grape obtained above the 11 428 kilograms per hectare limit shall not be used in the production of protected wines.

The limits previously established shall not be applicable to vineyards exclusively dedicated to the production of grape that will be used for making supplementary products.

In the case of recently planted vineyards, the maximum yield permitted for the production of protected wines shall have the following limits:

- 0 kilograms per hectare for vineyards in the first year since planting.

- 2857 kilograms per hectare for vineyards in the second year since planting.

- 5714 kilograms per hectare for vineyards in the third year since planting.

- 8571 kilograms per hectare for vineyards in the fourth year since planting.

The limits established in this section shall not be applicable to vineyards exclusively dedicated to the production of grape that will be used for making supplementary products.

F) GRAPE VARIETIES USED IN WINE PRODUCTION

The production of the protected wines shall be carried out with grape coming from the Production Area, of the following varieties: Palomino, Pedro Ximénez and Moscatel, including any synonyms thereof.

At least 60% of grape of the palomino variety used in the production of protected wines must come from vineyards within the Jerez Superior area, as defined in section C.1.

G) CAUSAL RELATION BETWEEN THE GEOGRAPHICAL AREA AND WINE QUALITY

G.1. Human factors.

It can be affirmed that wine growing and wine production have been part of the backbone of the Jerez region for thousands of years, dating back to Phoenician times. The climatic conditions, the predominant composition of soils and many historical circumstances, linked to the particular geostrategic situation of Jerez, have determined the development of a unique vitiviniculture with an international reputation and which has originated imitations of varying success around the world. This has led precisely to a historical concern on the part of the wine producers of the area known as “Marco de Jerez” for the preservation of the differentiating characteristics of our vitiviniculture and for the preservation of the common, cultural and economic heritage built over the centuries: from the 16th century regulation *Ordenanzas del Gremio de la Vinatería de Jerez* to the creation of the first Consejo Regulador in Spain, in January 1935.

The geographical location of the Jerez area, close to important commercial ports such as Cádiz and Seville, of great historical significance, ensured that the local wines were frequently included in the cargo of ships sailing for the Americas or for markets in the north of Europe. These long journeys called for the *abrigado* (fortification) of the wines with alcohol to avoid their deterioration. This practice, whose original purpose was just stabilising wines for the journey, had without a doubt a key role in the appearance through natural selection of the veil of *flor* yeasts in this geographical area. At a later time, wine producers developed the necessary knowledge to, by means of different levels of fortification, encourage or inhibit as needed the development of the *flor*.

Likewise, the *criaderas y solera* system, a genuine aspect of Jerez viniculture, has a clear historical origin that dates back to the 17th century and to the need to satisfy the markets’ demand for wines with a constant quality, irrespective of the vicissitudes of each harvest. Such demand, as well as the solution provided by the *criaderas y solera* system, also determined the appearance of biologically aged wines, whose maturation is only possible through the recurring contribution of nutrients caused by the periodic tasks of *sacas* (extractions) and *rocíos* (replenishments).

All in all, the protected wines possess a character that is largely the result of their historical circumstances, together with the extremely important environmental factors. Over the course of centuries, winemakers in the Marco de Jerez have known how to leverage the natural conditions of the soil and climate, maximising their positive effects for wine production and minimising those aspects that may prove to be detrimental. Thus, since the phylloxeric invasion, towards the end of the 19th century, winegrowers have selected the grapevine varieties that have exhibited a better adaption to the specific natural circumstances of the region. The same goes for the many cultural practices typical of the Marco de Jerez, among which the most paradigmatic is the authentic and traditional pruning system known as *vara y pulgar*, which is predominant in Jerez vineyards.

Unique practices have also been developed in the bodega, so as to ensure the best utilisation of the environmental conditions: for example, the type of wooden vessel used in the ageing of wine – known as *bota* – and the empty space kept within it establish a surface/volume rate that allows the veil of natural yeasts that make up the *flor* to project its influence on all the wine contained in the vessel.

Likewise, the building techniques used in the typical sherry bodegas (many of which were built during the 19th or even the 18th century) serve to take full advantage of the external climatic conditions and create the perfect microclimate for the ageing of the wines.

G.2. Natural factors.

a) Orography and soil.

From an orographical point of view, the Production Area is characterised by wide horizons, marked by flat or gently undulating land, with slopes of variable inclination, normally between 10 and 15%. The prevalent soils in the vineyards are formed by a bedrock known as *albariza*, a soft, white, loam soil; its upper stratum produces the traditional landscape of the Jerez vineyards. This is an easily tilled soil with sufficient capacity for retaining moisture and allowing for an excellent development of the root system. Its main components, besides calcium carbonate (normally in concentrations of at least 25% and up to 40%), are clay and silica, the latter coming from the shells of diatoms and radiolaria, which populated the sea that covered the region during the Oligocene Epoch.

Grapes are also grown on clay and sand soils, known as *barros* and *arenas*. The composition of the former type includes, besides limestone, a considerable proportion of clay and sand, as well as a higher content in organic matter, which gives it a darker colouring and a higher fertility. As for *arena* soils, they are prevalent in coastal vineyards, have a limestone content of less than 20% and a high proportion of sand and clay.

b) Climate.

The climate of the Production Area of Sherry wines is warm. The average temperatures lie between the minimum winter temperatures, around 5 °C, and the maximum summer temperatures, around 35 °C. The risk of frost is very low. Naturally, the regulating effect of the sea means that inland vineyards reach more extreme temperatures. The Production Area enjoys more than 300 days of sun a year, with clear skies and intense luminosity, and during the summer the sun shines for over 1000 hours.

In the Production Area, the average annual rainfall is around 600 litres per square metre; precipitation occurs mainly in the months of November, December and March. In any case, this factor must be considered in combination with the capacity of *albariza* soils – typical of the area – to retain moisture and prevent evapotranspiration. In addition, the proximity of vineyards to the coast brings intense dew to the plants, suppressing transpiration and mitigating high temperatures.

Lastly, it is worth noting the important climatic influence of the region’s two prevailing winds: the Levante, which comes from the interior and is hot and dry, and the Poniente, which comes from the ocean, thus bringing a high degree of humidity and acting as an important moderating factor, especially during summer.

These climatic circumstances have a particular influence on the ageing of wine. As mentioned above, the location, orientation and especial architecture of the bodegas within the ageing area are especially aimed at ensuring the ideal temperature, humidity and ventilation conditions for the ageing of wine, keeping these microclimatic conditions as stable as possible throughout the year.

H) REQUIREMENTS APPLICABLE BY THE CONSEJO REGULADOR

H.1. Registers.

1. The producers of suitable grape and the bodegas involved in the production process described in section C) must be registered with one of the following registers of the Consejo Regulador of the Protected Designation of Origin:

a) Register of Vineyards.

b) Register of Production Bodegas.

c) Register of Bodegas within the Production Area.

d) Ageing and Storage Bodegas.

e) Ageing and Shipping Bodegas.

2. Registration requests shall be directed to the Consejo Regulador using the forms established by the Consejo and including any data, documents and receipts that may be required in each case by current provisions and regulations or by agreements adopted by the Consejo Regulador.

3. Registration with these Registers does not exempt the applicants from the obligation of registering with any other Register that may be required for their corresponding activity.

H.2. Requirements applicable to grape production.

a) Vineyard Irrigation.

The practice of vineyard irrigation will be carried out in exceptional cases or when the vines’ survival is at risk. In any case, pursuant to the provisions of article 9 of Law 24/2003, from 10 July, on Vines and Wine, and article 21.d) of Law 10/2007, from 26 November, on the Protection of the Origin and Quality of Andalusian Wines, the form and conditions of application of this practice will be authorised exceptionally by the Consejo Regulador, based on prior consideration of any technical reports that it deems necessary and establishing precise rules for its application and control.

The provisions in the previous paragraph are established without prejudice of the possibility of irrigating vineyards destined to growing grape for the production of supplementary products.

b) Grape ripeness.

The harvest will be carried out with the utmost diligence, exclusively collecting healthy and ripe grapes. The musts destined to the production of protected wines will have at least 10.5 degrees Baumé.

In the case of grape destined to producing supplementary products, the minimum degrees established by the legislation currently in force shall be applicable.

H.3. Requirements applicable to registered bodegas.

1. The bodegas registered with registers c), d) and e) must keep wooden vessels, duly seasoned with wine, which are required to carry the stocks of ageing wine, and have a minimum stock of 250 hectolitres of wine undergoing ageing, coming from registered vineyards and bodegas, certifying its origin and ageing level. Exceptionally, the Consejo Regulador may authorise the registration with this Register of bodegas with stocks under 250 hectolitres of wine undergoing ageing, provided that said stocks are involved in wine tourism projects or other activities of interest to the Designations of Origin.

2. The bodegas registered with registers b), c), d) and e) must prove to the Consejo Regulador compliance with a Commercial Quality Management System, pursuant to current legislation, which shall include a self-control system, allowing for verification of compliance with the Product Specification of the Designations of Origin.

3. In case that the same bodega is registered with registers d) or e), corresponding to the Designations of Origin “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda”, the corresponding facilities registered with each one of the registers must be fully identified, and the stocks of wine undergoing biological ageing assigned to each one of the Designations of Origin must be kept in physically demarcated spaces, so as to facilitate the control tasks carried out by the Consejo Regulador.

H.4. Bottling and labelling.

1. The containers that hold the protected wines for direct consumption shall be made of glass or other materials that may be approved by the Consejo Regulador and which must not be detrimental to the specific characteristics of the products. The nominal capacities authorised at each moment by current legislation must be complied with.

2. The commercial labels used by each registered bodega must be verified and registered with the Register of Labels of the Consejo Regulador. They are mandatorily required to include the complete name of the Designation of Origin “Jerez-Xérès-Sherry”, or alternatively any of the three words that make it up. Likewise, the type of wine, as established in section B), shall be included, as well as any information that in general terms may be established in applicable legislation as a mandatory indication.

3. Optionally, pursuant to European regulations, and without prejudice of the inclusion of other optional indications, the labelling may include the EU symbol for PDO, as well as the larger geographical unit “Andalucía”, which completely covers the demarcated area, provided that this indication is included with a lettering size equal to or lower than the lettering size of the Designation of Origin.

4. In order to ensure the preservation of the particular quality and characteristics of the wine, which must remain under the influence of the environmental conditions typical of the production area until the time of bottling, and with the purpose of avoiding any instance of organoleptic deterioration as a consequence of transporting the wine to other areas, bottling must be carried out mandatorily within the demarcated production area. This obligation shall not include protected products that may be supplied in bulk to food industries as ingredients in the production of food or beverages, with the appropriate control procedures at origin and destination, and this may be mentioned on the corresponding label.

5. In the case of the type of wine “Medium”, the following mentions may be included on the label: “Medium Dry”, if the sugar level is under 45 g/L; “Medium Sweet”, if the sugar level is higher than or equal to 45 g/L, without prejudice of the possibility of using other mentions allowed under applicable regulations, pursuant to the specific usage rules established by the Consejo Regulador.

6. Those wines coming from Production Area bodegas duly registered with register c) of the Consejo Regulador that are shipped directly to the market for their consumption may indicate in their documents and labelling the name of the municipality from which they come, provided that 85% of the grape used in their production comes from the corresponding productions areas, as they are specified in Annex 3 of this Product Specification. The names of types of wine described in section B) may only be used by these bodegas with prior authorisation from the Consejo Regulador, and provided that the commercialised wines and the producing bodegas comply with the requirements established under this Product Specification.

7. Moreover, containers will be furnished with warranty seals issued by the Consejo Regulador, or alternatively back labels bearing the symbol either of the Designation of Origin or the one established for the Production Area bodegas, as well as an alphanumeric identification code, in accordance with the rules established by the Consejo Regulador.

8. Without prejudice of the obligation of including warranty seals or the symbol and alphanumeric code on the back label, wines using the mentions Wine of Certified Age of over 30 years (or Vinum Optimum Rare Signatum) and Wine of Certified Age of over 20 years (or Vinum Optimum Signatum) must include the specific seals established by the Consejo Regulador for these wines.

I) CONTROL STRUCTURE

Verification of compliance with the Product Specification before product commercialisation is carried out in accordance with Council Regulation (EU) No. 1234/2007, of 22 October, establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation).

The competent authority responsible for control is the Dirección General de Industrias y Calidad Agroalimentaria (General Directorate of Food and Agriculture), a management body which reports to the Consejería de Agricultura y Pesca de la Junta de Andalucía (Department of Agriculture and Fishing of the Government of Andalusia), c/ Tabladilla, s/n, 41071, Sevilla. Tel.: 955 032 278. Fax: 955 032 112.

e-mail: dgipa.cap@juntadeandalucia.es.

The information concerning the entities responsible for the verification of compliance with the conditions established under this Product Specification can be accessed in the following link:

http://www.cap.junta-andalucia.es/agriculturaypesca/ portal/areas-tematicas/industrias-agroalimentarias/

calidad-y-promocion-agroalimentaria/denominaciones-de-calidad/vinos-con-denominacion-de-origen.html.

The specific functions will be those derived from the verification of compliance with the Product Specification, both during wine production and at the time of bottling or after this procedure.

ANNEX 1

Reference Map of the PDO “Jerez-Xérès-Sherry”



ANNEX 2

List of names of the demarcated *pagos* in the PDO “Jerez-Xérès-Sherry”:

- ABULAGAR - LOS TERCIOS

- AHORCADO - MACHARNUDO

- ALMOCADÉN - MAESTRE

- AÑINA - MAHINA

- ATALAYA - MAJADALES

- BALBAINA - MAJUELO

- BURUJENA - MECA

- CALLEJUELA - MEDIDORA

- CAMPIX - MIRAFLORES

- CARRASCAL - MONTECORTO

- CERRO VIEJO - MONTEGILILLO

- CORCHUELO - MUNIVE

- CUARTILLO - NIÑO DE ORO

- CHARRUADO - ORBANEJA

- ESPARTINA - PAGOLLANO

- GIBALBÍN - PASTRANA

- HORNILLO - PORTUGALEJO

- LA LOMA - PUNTA DEL ÁGUILA

- LAGUNETAS - SANTA LUCÍA

- LOMOPARDO - TABAJETE

- LOS CUADRADOS - TIZÓN

- LOS QUEMADOS - TORROX

ANNEX 3

The production areas of wines coming from Production Area bodegas whose labels include the names of municipalities are defined as follows:

Chiclana – lands of the Production Area of the Designation of Origin located within the municipalities of Chiclana and Puerto real, as well as their bordering municipalities.

Chipiona – lands of the Production Area of the Designation of Origin located within the municipalities of Chipiona and Rota, as well as their bordering municipalities.

Trebujena – lands of the Production Area of the Designation of Origin located within the municipalities of Trebujena and Lebrija, as well as their bordering municipalities.