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PDO “JUMILLA” SPECIFICATIONS

1. NAME TO BE PROTECTED

"Jumilla".

2. DESCRIPTION OF THE WINE

a) Analytical characteristics

The types and characteristics of the wines covered by this protected designation of origin, ready for consumption, are as follows:

	Minimum Total Alcoholic Strength % Vol.	Minimum Actual Alcoholic Strength % Vol.	Minimum total acidity in tartaric ac. (or g / l)	Maximum volatile acidity in acetic ac. (**) (or g / l)
Jumilla Monastrell (*)				
<u>Red</u>	-	12.5	From 54 to 87 or 4.0 to 6.5	13.3 or 0.8
<u>Rosé</u>	-	12.0		
Jumilla				
<u>Red</u>	-	12.0	From 54 to 87 or 4.0 to 6.5	13.3 or 0.8
<u>Rosé</u>	-	11.5		
<u>White</u>	-	11.0		
Sweet Jumilla				
<u>Red</u>	12.0	12.0	From 54 to 87 Or 4.0 to 6.5	13.3 or 0.8
<u>Rosé</u>	11.5	11.5		
<u>White</u>	11.0	11.0		
Liqueur Wine				
<u>Red Monastrell (*)</u>	17.5	15.0 to 22.0	-	-

(*) In order to be named as such, at least 85% are to be of the Monastrell variety.



(**) Values referring to red wines aged less than one year or more than one year and alcoholic strength up to 10% by volume, and can be exceeded by 1 meq / l for each degree of alcohol that exceeds 10% Vol.

The analytical requirements not contemplated in the table (total sugars and sulphur dioxide), shall comply with what is indicated in the EU wine legislation in force. These analytical parameters shall be expressed as follows:

- Total sugars (expressed as glucose + fructose) g/l, given the fact that Jumilla wines do not include added sucrose.
- Sulphur dioxide (expressed as SO₂) mg/l

The limits of these parameters, together with the total alcoholic strength of still wines, shall those be established by the legislation in force. Depending on the sugar content, the wines covered by the protected designation of origin "Jumilla" are classified as dry, semi-dry, semi-sweet and sweet.

Liqueur wines are made by adding to the partially fermented grape must or wine, exclusively from the Monastrell red variety, neutral alcohol of viticulture origin with an alcoholic strength of not less than 96% Vol. Its actual alcoholic strength is between 15 and 22 % Vol. And its total alcoholic strength by volume may not be less than 17.5% Vol., as indicated in the table above.

b) Organoleptic characteristics

Wines ready to drink must have the following characteristics described below in the appearance, aroma and taste. None of the wine shall have defects that could alter their quality. Depending on the type of the wine, the organoleptic characteristics are detailed below.

- White wines (Jumilla and sweet Jumilla):
Appearance: Colour from pale steely yellow to slightly amber. Clear and bright.
Aroma: fresh fruit, with possible notes of dry fruit in sweet wines.
Taste: balanced acidity compared to sweetness. In sweet wines sweetness prevail over acidity.
- Rosé wines (Jumilla Monastrell, Jumilla and sweet Jumilla):
Appearance: raspberry colour to salmon pink.
Aroma: fresh fruit, red fruit, with possible notes of dry fruit in sweet wines.
Taste: balanced acidity. For sweet wines, sweet taste prevails over acidity.
- Red wines (Jumilla Monastrell, Jumilla and sweet Jumilla):
Appearance: purple red to brick red, even brown for sweet wines. Clear and bright.
Aroma: red fruits, black fruit. Dry fruit in the case of sweet wines.
Taste: balanced acidity. Tannic. For sweet wines, sweet taste prevails over acidity.
- Liqueur wines (Red Monastrell):
Appearance: cherry red colour to brick red. Clear and bright.
Aroma: black fruit, dried fruit.
Taste: sweet taste prevails over acidity. Tannic.



3. SPECIFIC WINE PRACTICES

a) Cultivation practices

The cultivation of the vineyard protected by the protected designation of origin "Jumilla" can be carried out under the extensive farming and intensive farming regimes.

Plantations under extensive farming are considered those that, due to the orography of the terrain, altitude, rainfall and other ecological circumstances, follow these parameters, in their agronomic characteristics:

- The plantation density is between a maximum of 1,900 vines per hectare and a minimum of 1,100 vines per hectare.

Plantations under intensive farming are considered to be those that, in accordance with the conditions of the environment, adjust their agronomic characteristics to the following parameters:

- The plantation density is between a maximum of 3,350 vines per hectare and a minimum of 1,500 vines per hectare.

b) Specific oenological practices

The harvest is carried out in a way that does not harm the quality of the grape, dedicating exclusively to the production of protected wines the healthy grape consignments with the necessary degree of ripening and a minimum natural alcoholic strength of 10.70° Baume in white grapes and 11° Baume in red grapes.

The grapes of the Monastrell variety intended for the production of liqueur wine must have a natural alcoholic strength of at least 13° Baume at the time of harvest.

In the extraction of the must or wine, the pressures that are applied give a maximum yield in the transformation process that does not exceed 74 liters of finished wine for every 100 kilos of grapes.

For the purposes of computing the beginning of the ageing processes, the first date of the ageing process, is considered the first day of October of each year.

4. DEMARCATION OF THE GEOGRAPHICAL AREA

The production area of the wines protected by the designation of origin "Jumilla" is made up of land located in the municipal terms of Jumilla (province of Murcia), Fuenteálamo, Albatana, Ontur, Hellín, Tobarra and Montealegre del Castillo, the latter located in the province of Albacete.



5. MAXIMUM YIELD

The maximum production allowed per hectare in the grape varieties covered by the protected designation of origin "Jumilla" is:

- 5,000 kilograms, equivalent to 37 hectolitres for red varieties and 5,625 kilograms, equivalent to 41.62 hectolitres for white varieties, in the case of plantations under extensive farming.
- 8,750 kilograms, equivalent to 64.75 hectoliters for all varieties, in the case of plantations under intensive farming.

6. GRAPE VARIETIES

The production of protected wines is carried out exclusively with grapes of the following varieties: Monastrell, Garnacha Tintorera, Tempanillo, Cabernet Sauvignon, Garnacha, Merlot, Syrah and Petit Verdot, among the reds, and with the white varieties: Airén, Macabeo, Pedro Ximénez, Malvasía, Chardonnay, Sauvignon blanc, Moscatel of small grain and Verdejo. Of these varieties, Monastrell is considered the main variety.

7. LINK WITH THE GEOGRAPHICAL AREA

a) Geographical area

NATURAL FACTORS

Located in the Southeast of the Iberian Peninsula, in the so-called Levantine *Altiplano*, the region in which the Jumilla PDO is located constitutes a transition territory between the La Mancha plain and the soft Mediterranean lands of the Levant. The production area of the PDO comprises territories of remarkable altitude, the vineyard plantations extending from 320 to 900 meters above sea level, with a relief consisting of not very high mountain ranges (900 to 1,372 meters of altitude) of wide foothills that frame staggered "corridor valleys" where plains, valleys and gentle undulations appear.

The soils are brown and reddish-brown, limestone in nature; they present loamy texture and light sand consistency, they are loose and stony and poor in organic matter and nutrients. Normally these are deep soils, although sometimes, for its use, it is necessary to mechanically break the outcropping or semi-outcropping stony limestone layer, typical of limestone soils in arid climates where the leaching by rainwater is incomplete. On the other hand, soils are allochthonous having developed on stony limestone deposits dragged from the surrounding mountainous formations of the late Tertiary (Miocene - Pliocene) and early Quaternary (Pleistocene).

These soils present basic reaction, with good aeration, as well as a remarkable water retention capacity and moderate permeability. These conditions, together with the soil depth are very



favorable for the vines, particularly in times of prolonged drought, make good use of the water stored.

The climate, despite the relative proximity of the Mediterranean Sea, presents clearly continental features; dry, with just 300 liters per square meter of average annual rainfall unevenly distributed, with a maximum corresponding to downpours, sometimes torrential, in autumn and another, lesser, in April; warm, with summer highs far exceeding in occasions 40 degrees and cold in winter, when negative minimum can be registered, which sometimes approach -10 °C. The annual average temperature is 16 °C.

The frost period normally runs from November to March, although sporadically it may occur in October and April.

High evaporation, very high sunlight, with about 3,000 hours of sunshine per year and heavy dew are other of its main climatic characteristics.

HUMAN FACTORS

The discovery of grape seeds of *Vitis vinifera*, in different areas of the municipal term of Jumilla, such as the Chalcolithic town of El Prado, the Necropolis of Molar and in the Cueva de los Tiestos, sufficiently distant from each other and sufficiently accurate as to its dating and uniqueness, tells that the vine was known in the delimited area of the PDO Jumilla for more than 5,000 years.

Numerous cultures inhabited the lands that today make up the current PDO Jumilla, leaving its mark over the centuries. It is documented the presence of Minoan merchants - with knowledge on the cultivation of the vine and of the elaboration of wine -, of Phoenicians, - to whom the development of the vine and of the wine in the Iberian Peninsula is attributed (although as indicated in the previous paragraph, the vine in Jumilla already existed before their arrival)-, of Iberian people, for which recent discoveries have shown that they had knowledge of vine and wine, of Greeks, and of Romans, - whose agrarian economy was based on classic Mediterranean trilogy of cereal, olive and vine-. The Roman domination, and the political and social stability that was established, the wine activity was greatly reinforced.

Winemaking activity during the 15th to 18th centuries was intense in the area, as evidenced both by the proliferation of documentary references in the form of ordinances, regulations, etc., as well as the material remains of presses and other equipment intended for the production of wine that are dated from the 15th and 16th centuries that are still preserved. On the other hand, there are references from European travelers at that time who wrote about the wines of the region, which indicates without a doubt the existence of a developed wine industry.

In the 19th century, the influence of wines traded with France and the promoting of an extraordinary development of the wine activity in the geographical area of the PDO Jumilla, brought about an important technological development in the elaborations of wine.

At the beginning of the 20th century (1910), the Jumilla Oenological Station was created, with the aim of advising on the cultivation techniques of the vineyard, on winemaking and conducting research to improve the vines.



In the middle of the last century, efforts were redoubled to improve the quality of the wines, conducting studies and making investments in this regard. These efforts were gratified when Jumilla obtained in 1961 the recognition by the Ministry of Agriculture its Designation of Origin.

From the 1990s onwards, the qualitative development of the PDO Jumilla wines has been spectacular.

Currently, the economy of the geographical area continues to have as its main support the cultivation of the vine and the production and trade of wines, destined both for the national market and for export.

b) Product quality and characteristics due mainly or exclusively to the geographical environment.

The determining factors of this viticulture are mainly those derived from an adverse, very dry and extreme climate with little availability of water for irrigation, but these same conditions offer a very low incidence, if not zero, of fungal diseases that affect the vineyard, such as powdery mildew. Furthermore, the nature of many of its soils, light sandy loam, has limited the expansion of the Phylloxera in the territory of the protected designation of origin.

On the other hand, there is also the presence in the area of soils of special aptitude for the quality vineyard that with the appropriate physical conditions that were previously indicated allow to treasure the water of the little rainfall and make it available to the vine plants cultivated. Along with these factors that influence the quality and personality of the PDO Jumilla wines, others are also important, such as the fairly divided structure of land ownership, which generally results in a moderate size of farms, which allows personal and close attention to the crops by the winegrower-owner.

More than 85 percent of the PDO "Jumilla" vineyard corresponds to the Monastrell vine variety. A noble, very rustic, austere, long-lasting strain, perfectly adapted, resistant to the harsh conditions of the drought zone, strong summer heat and spring frosts.

On the other hand, it is a variety of moderate production, small bunches of spherical grapes, also small, dark in color, thick, resistant skin, rich in coloring matter and very fleshy, soft and colorless pulp.

Everything described above translates into the special qualitative and quantitative relevance of red wines, which are intense, fleshy, with good alcoholic content and acidity combined with the above attributes. They present a very personal fruity aromatic character (ripe fruit) and a well-integrated astringency.

The wineries of the PDO "Jumilla" achieve very attractive results with moderate ageing in quality oak containers and with the complementary participation of the other authorized varieties that have been revealed in the area as an ideal complement to the Monastrell variety, at the which they provide color stability, acidity and ageing capacity, in addition to harmonizing aromatically to perfection.



c) Causal link between the geographical area and the characteristics of the product

Viticulture in the area has very particular characteristics that differentiate it from any other area and determine the vine-grower's actions, just as they determine the distinctive qualities of the productions.

Under the difficult conditions of the area, the Monastrell variety gives rise to a red wine: full-bodied, aromatic, fruity and of high intensity, but it also produces very intense rosé wines, extraordinarily fruity and fresh acidity, of undoubted interest, although difficult to elaborate.

It should be noted, also, the elaboration of special wines from the aforementioned Monastrell variety: liqueur wines, with a high level of tannins, which results in wines of medium to very high coloring intensity, being able to reach almost opacity, a result of the high temperatures characteristic of the area.

8. APPLICABLE REQUIREMENTS

a) Legal framework

National Legislation

Law 6/2015, of May 12, of Protected Designations of Origin and Geographical Indications of supra-regional scope.

Order APM/839/2017, of 28 of August, implementing the status of the Regulatory Council of the Jumilla Protected Designation of Origin.

b) Additional requirements

i) Registers

The aforementioned rule requires that operators who produce grapes destined for wine covered by this protected designation of origin or who produce, store, age or bottle this wine in this production area, have their plantations or facilities registered, according to their activity, in the following registers:

- Vineyard Registry, which is to be made up of two sections, one dedicated to plantations subjected to extensive farming and the other to those subjected to intensive farming.
- Production wineries Registry.
- Storage wineries Registry.
- Ageing wineries Registry.
- Bottling wineries Registry.

ii) Cultivation practices

The Regulatory Council can determine the date of initiation of the harvest and agree rules on the transport of the harvested grape so that it is carried out without deterioration of quality.



The inscription in the Registry of Vineyards of mixed plantations that do not allow a separation of the various varieties at the harvest may only be admitted, when the grapes from these plantations do not lead to the production of single-varietal wines or wines labeled with identification of varieties.

iii) Expedition of wine

Expedition of bulk wine, must or grapes between registered wineries, destined to make Jumilla PDO wine, shall only be done between facilities of certified wineries, losing the PDO's certification in case it is done otherwise. These movements, even if they belong to the same trade name, shall be authorized by the Regulatory Council, and shall be accompanied by the documentation in force.

iv) Wine packaging

The capacity and material of the packaging are to be those established by the Royal Decree 1801/2008 of November 3, and those approved the Regulatory Council.

In the case of bag in box, Jumilla PDO wines can be packaged in these containers, in volumes up or below 10 liters for the following types of wine: white, rosé and red (Reserva and Gran Reserva are excluded by the compulsory requirement of bottle ageing). The trademark, image or serigraphy on bottled and bag in box wines shall be communicated to the Council prior to its marketing.

v) Labelling of bottled wines in the production area

Before the labels are put into circulation, they must be authorized by the Regulatory Council, taking into account the requirements listed in these Specifications.

The labels must include prominently the name of the protected designation of origin, whose letters will have a minimum height of 3 millimeters and a maximum height of 10 millimeters.

This term shall go together with the expression "Denominación de Origen Protegida" or "Denominación de Origen", whose letters will never be equal or above the height of the name of the designation of origin.

Other terms on the label shall be those established by the general wine labelling legislation, as well as the labeling specific regulation in force, established by this Regulatory Council.

The packaging is to be provided with guarantee seals, back labels or numbered labels, issued by the Regulatory Council, which must be placed by the winery itself in a visible manner and always in a way that does not allow a second use.

For the protected designation of origin "Jumilla" the traditional term referred to in article 118 duovicies.1a) of Council and Parliament Regulation (EC) No. 1308/2013, of December 17, 2013, Single Regulation for CMOs, is: "Designation of Origin".



As established in article 119a) of the aforementioned Regulation, such traditional term may substitute in the labeling of wines the expression "Protected Designation of Origin".

The traditional terms, referred to in article 112.b of Council and Parliament Regulation (EC) No. 1308/2013, of December 17, 2013, which can be used in wines covered by the protected designation of origin "Jumilla " are:

- For those belonging to category 1 of annex VII part II of Council and Parliament Regulation (EU) No. 1308/2013, of December 17, 2013: "Crianza", "Reserva", "Gran Reserva", "Añejo", "Noble", "Superior" and "Viejo".
- For those belonging to categories 1 or 3 of Annex VII part II of Council and Parliament Regulation (EU) No. 1308/2013, of December 17, 2013: "Rancio".
- And for those belonging to category 3 of annex VII part II of Council and Parliament Regulation (EU) No. 1308/2013, of December 17, 2013: "Clásico".

9. VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS

a) Competent Authority

Dirección General de la Industria Alimentaria.
Ministerio de Agricultura, Pesca y Alimentación.
Paseo de la Infanta Isabel, 1.- 28014 MADRID
Telephone: (34) 91 347 53 61
e-mail: dgia@mapa.es
sgcdae@mapa.es

The Control Body is:
Regulatory Council of the PDO "Jumilla"
C / San Roque, 15
30520 Jumilla (Murcia);
Telephone: 34 968 78 17 61;
e-mail: secretaria@vinosdejumilla.org
control@vinosdejumilla.org

b) Tasks

i) Scope of controls

Organoleptic and physical-chemical examination

- Annual control of the wines produced in each campaign with sampling of the consignments of wine for the organoleptic and physical-chemical analysis, for the purpose of verifying the characteristics that appear in section 2 of the Specifications and their qualification, or disqualification where appropriate, as wines protected by the PDO "Jumilla".

Examination of other requirements



- Control of vineyard plots is to be conducted in a systematic way, in the case of new plots registrations in the vineyard registry of the PDO "Jumilla".
- Documentary control of the mandatory declarations of annual harvest of all the winegrowers and of the entry of grapes into the manufacturing winery, to determine the grape productions in each plot registered in the Registry of the PDO "Jumilla" and the yield per ha. Verification of its registration in the Vineyard Registry of the corresponding Autonomous Community.
- Controls of the facilities of the wineries are to be conducted systematically in the applications for registration of new wineries in one of the different registries of the PDO "Jumilla", specified in section 8 of the Specifications.
- Random control of the production process, of the entry of grapes into the winery and systematically of the volume of the different types of wines produced.
- Control of ageing processes or other requirements, in the case of bottled wines that use the traditional terms indicated in section 8 b iii) of the Specifications.
- Control of the labelling of bottled wines prior to their commercialization, with the assignment of numbered labels or back labels.

ii) Control methodology

- The checks indicated in the previous section are to be carried out at least annually, by sampling, randomly based on a risk analysis or systematically.
- Carrying out the physical-chemical analysis is to take place in Official Laboratories, dependent on the Murcia Institute of Agriculture Research and Development (IMIDA) of the Department of Water, Agriculture, Livestock, Fisheries and Environment of the Autonomous Community of the Region of Murcia, at the Regional Institute of Agri-food and Forest Research (IRIAF) from the Castilla - La Mancha Autonomous Community or at the Ministry of the Agriculture, Fisheries and Food.