

III. - OTHER PROVISIONS AND DOCUMENTS

Department of Agriculture, Water and Rural Development

Decision of 06/10/2020, of the Department of Agriculture, Water and Rural Development, approving a standard amendment to the product specification document for wines with the La Mancha Protected Designation of Origin and publishing the single consolidated amended document and the consolidated amended product specification. [2020/7747]

On 6 May 2020, the Asociación Interprofesional de la D.O. La Mancha (Interprofessional Organisation for the La Mancha Protected Designation of Origin), presented an application to amend the product specification for the Denominación de Origen Protegida La Mancha (La Mancha Protected Designation of Origin).

The requested amendment concerns various adaptations to the current rules on the description of the analytical parameters and organoleptic characteristics of the wines, as well as the inclusion of the Moscatel de Alejandria and Garnacha Tintorera grape varieties, and the updating of references to legal texts.

Having examined the application, it is considered to comply with the conditions and requirements laid down in Regulation (EU) no.1308/2013 of the European Parliament and of the Council, of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) no. 922/72, (EEC) no. 234/79, (EC) no.1037/2001 and (EC) no. 1234/2007.

The Decision of 06/08/2020, of the Dirección General de Alimentación (Department of Food), publicising the application to amend the product specifications for the La Mancha Protected Designation of Origin, was published in DOCM (Official Gazette of Castilla - La Mancha) no. 165 of 19 August 2020.

Article 17.2 of Commission Delegated Regulation (EU) 2019/33 stipulates that where the Member State considers that the requirements of Regulation (EU) No. 1308/2013 of 17 December and the provisions adopted pursuant thereto are met, it may approve and make public the standard amendment. It also stipulates that the approval decision shall include the single consolidated amended document, where relevant, and the consolidated amended product specification.

Whereas the amendments requested on 6 May 2020 by the Interprofessional Organisation for the La Mancha Designation of Origin are standard amendments under Article 14.1 in the aforementioned Delegated Regulation (EU) 2019/33 and there has been no objection to the requested modification.

In the exercise of the competences attributed to this Department on the matter of protected designations of origin and geographical indications under Article 1.2(f) of Decree 83/2019, of 16/07/2019, establishing the organisational structure and the competences of the Department of Agriculture, Water and Rural Development, I have decided:

- 1.- To approve the standard amendment to the Product Specifications for La Mancha, Protected Designation of Origin wines requested by the Interprofessional Organisation for the La Mancha Designation of Origin on 6 May 2020.
- 2.- To publish the single consolidated amended document and the consolidated amended product specifications for La Mancha Protected Designation of Origin wines as Annexes I and II respectively to this decision.
- 3.- The standard amendment indicated in paragraph one is applicable in Spain from the publication date of this decision. Pursuant to Article 17.7 of Delegated Regulation (EU) 2019/33, it shall apply in EU territory upon publication in the Official Journal of the European Union, C series.

The present decision brings the administrative proceedings to an end and interested parties may lodge an appeal for reconsideration before the Department of Agriculture, Water and Rural Development within one month under Articles 112 and 123 of Law 39/2015 of 1 October, on the Common Administrative Procedure of Public Administrations, or lodge an appeal for judicial review before the Castilla-La Mancha High Court of Justice under Article 10 of Law 29/1998

f 13 July, regulating the Contentious-Administrative Jurisdiction, within two months, both periods being calculated from the day after this decision has been published in the DOCM.

Under Article 14 of Law 39/2015, of 1 October, any appeal may be lodged through electronic media, unless there is an obligation to deal with Public Administrations through electronic means (such as legal persons, entities with no legal personality and natural persons representing said entities) through the corresponding link to the website of the Castilla-La Mancha regional government in the section "submit an application":

<https://registrounicociudadanos.jccm.es/registrounicociudadanos/acceso.do?id=SJLZ>

Toledo, 6 October 2020

The regional Minister of Agriculture,
Water and Rural Development
FRANCISCO MARTÍNEZ ARROYO

Annexe I

Single document

Name(s)

La Mancha (es)

Type of geographical indication

PDO -Protected Designation of Origin

Categories of wine sector products

- 1. Wine
- 5. Quality sparkling wine
- 8. Semi-sparkling wine

Description of the wine(s)

Young white wine, traditional, oaked and rosé wines

Low alcohol. The whites range in colour from pale yellow to yellow, stopping short of golden. They are straightforward and fruity with primary aromas, slightly acidic and balanced.

If they have spent time in barrels, their colour is pale yellow to golden with woody and/or toasted aromas and balanced.

Rosé wines vary in colour from pink to pale red, with straightforward fruity and/or floral aromas. They are slightly acidic and balanced.

Barrel-fermented wines have aromas and an aftertaste reminiscent of the barrel

* The maximum total alcohol level will be set within the permitted limits under the relevant EU legislation.

** Maximum volatile acidity of the young wines: 8.33 meq/l.

*** Maximum sulphites: 190 mg/l where sugar \geq 5 g/l (oaked wines excepted).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9.
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10.
Maximum total sulphur dioxide (in milligrams per litre)	140.

Young and traditional red wines and oaked reds

Purplish red to ruby red in colour, the wines are straightforward, fruity and with primary aromas. On tasting they are tannic, with balanced alcohol/acidity, long and fruity.

The wines that have spent time in barrels range from purplish-red to ruby. Clean wood and/or toasted aromas. In the mouth they are long and balanced, with touches of wood and toasted notes.

With further ageing the wines can have russet or russet-orange tints with wood and/or toasted aromas. In the mouth they are balanced and structured.

Barrel-fermented wines have wood and/or toasted aromas and aftertaste.

* The maximum total alcohol level will be set within the permitted limits under the relevant EU legislation.

** Maximum volatile acidity of the young wines: 8.33 meq/l.

*** Maximum sulphites: 180 mg/l where sugar \geq 5 g/l (oaked wines excepted).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11.5.
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10.
Maximum total sulphur dioxide (in milligrams per litre)	130.

Traditional naturally sweet wine

Similar in colour to dry whites and ranging from garnet to brown in the reds. Intensely aromatic, reminiscent of fruit and/or jams, balanced and structured.

* The maximum total alcohol level will be set within the permitted limits under the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13.
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20.
Maximum total sulphur dioxide (in milligrams per litre)	250.

White and red wine designated Crianza, Reserva and Gran Reserva.

The white wines range from straw-coloured to golden with different levels of intensity depending on age. Woody and/or toasted aromas. Balanced.

The red wines range from garnet red to russet depending on age. With age, the aromas change from fruity to wood and/or toasted. In the mouth they are balanced and structured.

* The maximum total alcohol level will be set within the permitted limits under the relevant EU legislation.

** The minimum actual alcoholic strength by volume is set in the product specification depending on whether it is a white or red wine.

*** Lower limits of volatile acidity depending on ageing temperature and time.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20.
Maximum total sulphur dioxide (in milligrams per litre)	150.

Quality sparkling wine

The sparkling white wines vary in shade from pale to golden and bright. The rosé wines are pale pink. The bubbles are fine and persistent. The aromas are clean and fruity. On tasting they are full-bodied and balanced.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11.66.
Maximum total sulphur dioxide (in milligrams per litre)	

Semi-sparkling wine

The semi-sparkling wines can be white wines with different yellow tints, rosés in different shades of pink and red wines with a purplish-red colour. In terms of smell, they present fruity aromas. They are full-bodied, balanced wines with a fruity aftertaste and prominent carbon dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10.
Maximum total sulphur dioxide (in milligrams per litre)	

Wine-making practices

a. Essential oenological practices

The white, rosé and red wines under this PDO shall be made exclusively from the authorised varieties. Blending red and white varieties is not permitted.

The Maximum Conversion Rate is 74 litres of wine for every 100 kilograms of grapes harvested.

The white and rosé wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated beforehand for the extraction of aromas and colour, the must being fermented at a maximum temperature of 22°C.

For red wines, the grapes are fermented with the skins for at least 3 days at a maximum temperature of 28°C.

b. Maximum yields.

Gobelet-trained vines

- 10,000 kg grapes/ha and 74 hl/ha.

Trellis-trained vines

- 13,000 kg grape/ha and 96.2 hl/ha.

Demarcated geographical area

La Mancha is a natural and historic region in the Autonomous Community of Castilla-La Mancha, in the centre of Spain. It covers the northern part of the province of Albacete, the southern and south-western part of Ciudad Real, the eastern part of Toledo and the south-western part of the province of Cuenca.

Main wine grape varieties

Cabernet Sauvignon
Bobal
Airen
Verdejo
Tempranillo, Cencibel, Tinto de Toro
Syrah
Macabeo,
Viura
Garnacha Tinta

Wine-geographical area link

The composition of soil on the La Mancha plain is a product of Miocene sedimentation of limestones, marls and sands, resulting in earth of a brown or reddish-brown colour. The abundance of calcareous soils in La Mancha makes the area ideal for producing full-bodied red wines, suitable for ageing, while sandy limestones confer a pleasing strength on the wine.

The lack of rainfall (300 to 350 mm annually) and high exposure to sunlight (3,000 hours of sun) produce intensely coloured wines with high aromatic intensity.

Average vine yields are low, which also helps to give the wines excellent balance. Semi-sparkling wine

The extreme continental climate, the composition of the reddish brown soil, and the high temperatures shape the fruity aromas and tonalities of the semi-sparkling wines. These wines are produced with the wines described in the wine section. Therefore the content of that section also applies to these wines.

Sparkling wine

The geographical environment enables cultivation of the varieties stipulated in the product specification, which give the wines their body and balance. The lack of rainfall and hours of sunlight produce a natural alcoholic strength enabling the production of wines with the established levels of alcoholic strength. To produce the sparkling wines, the wines indicated in the wine section are used as base wine. Therefore the content of that section also applies to the sparkling wines.

Further conditions Legal

framework:

In national legislation.

Type of further condition:

Additional provisions on labelling.

Description of the condition:

Quality sparkling wines of the La Mancha protected Designation of origin can use the terms 'Premium' and 'Reserva' on their labels.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/Mod_PC_La_Mancha_20200731_MP_I.pdf

Annex II

Product specification for the La Mancha Protected Designation of Origin.

1. Name to be protected

La Mancha

2. Description of the wines

The categories of wines included under this PDO are categories 1, 5 and 8 in Annex VII part II of Regulation (EU) no. 1308/2013, of 17 December.

2.1. The parameters to consider, their limits and analytical tolerances are as follows:

- The minimum actual alcoholic strength will be, for white wines and rosé wines 9% vol., for red wines 11.5% vol., (also valid for the semi-sparkling wines) and for the naturally sweet wines 13% vol.
- The minimum total alcoholic strength will be, for white wines and rosé wines 10.5% vol., for red wines 11.5% vol. (also valid for the semi-sparkling wines) and for the naturally sweet wines it will be above 15% vol.

The types of wine in category 1 are:

2.1.1. Young or New: white wines, rosé wines and red wines, which may be dry, medium dry, medium sweet and sweet. They are wines obtained in the same wine year in which they are labelled.

- Total sugar (expressed as glucose + fructose):

Dry: If the total sugar content is 4 g per litre or below expressed as glucose + fructose.

Medium dry: If the total sugar content indicated for dry wines is exceeded, up to a maximum of 12 g/l expressed as glucose + fructose.

Medium sweet: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 45 g/l expressed as glucose + fructose.

Sweet: The minimum total sugar content will be 45 g per litre or more expressed as glucose + fructose.

- Minimum total acidity 4 g/l expressed as tartaric acid.

- Volatile acidity expressed as acetic acid, a maximum of 8.33 meq/l.

- Total sulphur dioxide will be less than 140 mg/l for white and rosé wines and 130 mg/l for red wines. Wines with a total sugar content of 5 g/l or more, expressed as glucose + fructose may not exceed 190 mg/l for white and rosé wines and 180 mg/l for red wines.

- Minimum colour intensity for the red wines will be 7 a.u. (sum of the absorbances at 420, 520 and 620 nanometres).

2.1.2. Traditional: white wines, rosé wines and red wines may be dry, medium dry, medium sweet, sweet and naturally sweet:

- Total sugar (expressed as glucose + fructose):

Dry: If the total sugar content is 4 g per litre or below expressed as glucose + fructose.

Medium dry: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 12 g/l expressed as glucose + fructose.

Medium sweet: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 45 g/l expressed as glucose + fructose.

Sweet: The minimum total sugar content will be 45 g per litre or more expressed as glucose + fructose. Naturally

sweet: The minimum total sugar content will be 45 g per litre expressed as glucose + fructose.

Other characteristics of the physical and chemical analysis of traditional dry, medium dry, medium sweet and sweet wines:

- Minimum total acidity 4 g/l expressed as tartaric acid.

- Volatile acidity expressed as acetic acid, a maximum of 10.00 meq/l.

- Total sulphur dioxide will be less than 140 mg/l for white and rosé wines and 130 mg/l for red wines. The wines with a total sugar content of 5 g/l or more expressed as glucose + fructose may not exceed 190 mg/l in the case of white wines and rosé wines and 180 mg/l for red wines.
- Minimum colour intensity for the red wines will be 7 a.u. (sum of the absorbances at 420, 520 and 620 nanometres).

The other physical and chemical characteristics for the traditional naturally sweet wines will be:

- Minimum total acidity 4 g/l expressed as tartaric acid.
- Volatile acidity expressed as acetic acid, a maximum of 20 meq/l.
- Total sulphur dioxide below 250 mg/l for the white wines and 200 mg/l in the case of the red wines.

2.1.3. Oaked Wine: the characteristics of the physical and chemical analysis of wines aged in oak barrels:

- Total sugar (expressed as glucose + fructose):
Dry: If the total sugar content is 4 g per litre or below expressed as glucose + fructose.
Medium dry: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 12 g/l expressed as glucose + fructose.
Medium sweet: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 45 g/l expressed as glucose + fructose.
Sweet: The minimum total sugar content will be 45 g per litre or more expressed as glucose + fructose.
- Minimum total acidity 4 g/l expressed as tartaric acid.
- Volatile acidity expressed as acetic acid, a maximum of 10.00 meq/l.
- Total sulphur dioxide will be less than 140 mg/l for white wines and 130 mg/l for red wines.
- Minimum colour intensity for the red wines will be 6 a.u. (Sum of the absorbances at 420, 520 and 620 nanometres).

2.1.4. Crianza, Reserva and Gran Reserva: the characteristics of the physical and chemical analysis of the white and red wines:

- Total sugar (expressed as glucose + fructose):
Dry: If the total sugar content is 4 g per litre or below expressed as glucose + fructose.
Medium dry: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 12 g/l expressed as glucose + fructose.
Medium sweet: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 45 g/l expressed as glucose + fructose.
Sweet: The minimum total sugar content will be 45 g per litre or more expressed as glucose + fructose.
- Minimum total acidity 4 g/l expressed as tartaric acid.
- Volatile acidity expressed as maximum acetic acid for the Crianza wines will be 12.50 meq/l and 16.66 meq/l for the Reserva and Gran Reserva wines.
- Total sulphur dioxide will be less than 150 mg/l for red wines. For white wines total sulphur dioxide will be less than 180 mg/l.
- Minimum colour intensity for the Crianza red wines will be 6 a.u. (Sum of the absorbances at 420, 520 and 620 nanometres), while for the Reserva and Gran Reserva wines it will be 5 a.u. (sum of the absorbances at 420, 520 and 620 nanometres).
- Volatile acidity expressed as acetic acid may exceed 1 meq/l per degree of alcohol over 12% vol., up to a maximum of 20 meq/l for red wines and 18 meq/l for white wines.

The types of wine in category 8 are:

2.1.5. Semi-sparkling wine: the characteristics of the physical and chemical analysis of these wines are:

- Total sugar (expressed as glucose + fructose):
Dry: If the total sugar content is 4 g per litre or below expressed as glucose + fructose.
Medium dry: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 12 g/l expressed as glucose + fructose.
Medium sweet: If the total sugar content indicated for medium dry wines is exceeded, up to a maximum of 45 g/l expressed as glucose + fructose.
Sweet: The minimum total sugar content will be 45 g per litre or more expressed as glucose + fructose.
- Total acidity above 4 g/l expressed as tartaric acid.

- Sugar-free extract: from 12 to 20 g/l.
- Maximum volatile acidity expressed as acetic acid: 10.00 meq/l.
- CO₂ overpressure (at 20°C): Not less than 1 atmosphere and not more than 2.5 atmospheres.
- Total sulphur dioxide will be less than 140 mg/l for white wines and 130 mg/l for red wines. Wines with a total sugar content (expressed as glucose + fructose) of 5 g/l or more, may not exceed 190 mg/l for white and rosé wines and 180 mg/l for red wines.

The types of wine in category 5 are:

2.1.6. Quality sparkling: they may be white and rosé, and shall contain, as a consequence of their special production method, carbonic gas of endogenous origin, a minimum actual alcoholic strength of 10.5% vol. and a minimum total alcoholic strength of 10.5% vol.

The base wine must have the analytical characteristics listed for the Young or Traditional wines.

The sparkling wines shall be designated, according to their total sugar content (expressed as glucose + fructose), as follows:

- Brut nature: below 3 g/l expressed as glucose + fructose, this term may only be used for sparkling wine to which no sugar is added after the secondary fermentation.
- Extra brut: from 0 to 6 g/l expressed as glucose + fructose.
- Brut: less than 12 g/l expressed as glucose + fructose.
- Extra seco: from 12 to 17 g/l expressed as glucose + fructose.
- Seco: from 17 to 32 g/l expressed as glucose + fructose.
- Semiseco: from 32 to 50 g/l expressed as glucose + fructose.
- Dulce: more than 50 g/l expressed as glucose + fructose.

If, in accordance with the total sugar content (expressed as glucose + fructose), two of the terms listed could be used, the producer shall choose to use only one of them. The analytical characteristics, when the production process is complete, shall be as follows:

- Total acidity above 4 g/l expressed as tartaric acid.
- Sugar-free extract: from 12 to 20 g/l.
- Maximum volatile acidity expressed as acetic acid: 11,66 meq/l.
- CO₂ overpressure (at 20°C): Above 3.5 atmospheres.
- Total sulphur dioxide will be less than 160 mg/l.

2.1.7. Tolerances: The maximum admissible tolerances in the analytical determination of the La Mancha Protected Designation of Origin wines shall be as follows:

- Total alcoholic strength: $\pm 0.2\%$ vol.
- Actual alcoholic strength: $\pm 0.2\%$ vol.
- Total acidity: ± 0.3 g/l. expressed as tartaric acid.
- Volatile acidity expressed as acetic acid: ± 3 meq/l.
- Sulphur dioxide: ± 15 mg/l.
- Colour intensity ± 0.5 u.a.
- Total sugar (expressed as glucose + fructose): ± 0.5 g/l.
- Sugar-free extract: ± 1 g/l.
- Overpressure: ± 0.5 atmospheres.

2.2. Characteristics to be determined by organoleptic analysis:

2.2.1. Young or New Wine:

i) Dry White Wines:

- Visual phase: from pale yellow to yellow stopping short of golden.
- Olfactory phase: straightforward, fruity and with primary aromas.
- Tasting phase: slightly acidic and balanced.

ii) White Wines fully or partially fermented in barrel:

- Visual phase: they range in colour from pale yellow to golden.
- Olfactory phase: clean fruit aromas together with woody and/or toasted aromas.
- Tasting phase: balanced with woody and/or toasted aftertaste

iii) Medium Dry, Medium Sweet and Sweet White Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

iv) Dry Rosé Wines:

- Visual phase: from pink to pale red.
- Olfactory phase: straightforward, fruity and/or floral.
- Tasting phase: slightly acidic and balanced.

v) Medium Dry, Medium Sweet and Sweet Rosé Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

vi) Dry Red Wines:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: straightforward, fruity and with primary aromas.
- Tasting phase: tannic with balanced alcohol/acidity, persistent and fruity.

vii) Red Wines fully or partially fermented in barrel:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: clean fruit aromas together with woody and/or toasted aromas.
- Tasting phase: balanced with woody and/or toasted aftertaste.

viii) Medium Dry, Medium Sweet and Sweet Red Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

ix) Carbonic Maceration Red Wines:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: straightforward, fruity and with primary aromas.
- Tasting phase: tannic with balanced alcohol/acidity, persistent and fruity.

2.2.2. Traditional Wine:

i) Dry White Wines:

- Visual phase: all the different tones of yellow.
- Olfactory phase: straightforward and clean.
- Tasting phase: slightly acidic and persistent.

ii) White Wines fully or partially fermented in barrel:

- Visual phase: from yellow to golden.
- Olfactory phase: clean fruit aromas together with woody and/or toasted aromas.
- Tasting phase: balanced with woody and/or toasted aftertaste

iii) Medium Dry, Medium Sweet and Sweet White Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

iv) Traditional naturally sweet wine:

- Visual phase: matches dry wines in the white wines and garnet to brown in the red wines.

- Olfactory phase: intensely aromatic, reminiscent of fruit and/or jams.
- Tasting phase: balanced and structured. Reminiscent of jams.

v) Dry Rosé Wines:

- Visual phase: from pink to pale red.
- Olfactory phase: straightforward, with primary aromas.
- Tasting phase: slightly acidic and balanced.

vi) Medium Dry, Medium Sweet and Sweet Rosé Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

vii) Dry Red Wines:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: straightforward, fruity and with primary aromas.
- Tasting phase: tannic with balanced alcohol/acidity and persistent.

viii) Red Wines fully or partially fermented in barrel:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: clean fruit aromas together with woody and/or toasted aromas.
- Tasting phase: balanced with woody and/or toasted aftertaste

ix) Medium Dry, Medium Sweet and Sweet Red Wines:

- Visual and olfactory phase: will match the dry wines.
- Tasting phase: balanced in relation to their alcoholic strength, acidity and residual sugar content.

x) Carbonic Maceration Red Wines:

- Visual phase: from purplish red to cherry red.
- Olfactory phase: straightforward, fruity and with primary aromas.
- Tasting phase: tannic with balanced alcohol/acidity, persistent and fruity.

2.2.3. Oaked Wine:

i) White Wines:

- Visual phase: from yellow to golden.
- Olfactory phase: fruit aromas together with woody and/or toasted aromas.
- Tasting phase: balanced with woody and/or toasted aromas.

ii) Red Wines:

- Visual phase: from purple red to cherry red.
- Olfactory phase: Clean woody and/or toasted aromas.
- Tasting phase: persistent and balanced with woody and/or toasted notes

2.2.4. Crianza wines:

i) White Wines:

- Visual phase: straw yellow colour with golden reflections.
- Olfactory phase: woody and/or toasted aromas.
- Tasting phase: balanced.

ii) Red Wines:

- Visual phase: with garnet, cherry red or ruby tones, may have slight russet hints.
- Olfactory phase: aromas with fruity, woody and/or toasted notes.
- Tasting phase: balanced and structured.

2.2.5. Reserva Wine:

i) White Wines:

- Visual phase: different golden yellow tones.

- Olfactory phase: woody and/or toasted aromas.
- Tasting phase: balanced and structured.

ii) Red Wines:

- Visual phase: varying between garnet to russet hues
- Olfactory phase: woody and/or toasted aromas.
- Tasting phase: balanced and structured.

2.2.6. Gran Reserva Wine:

i) White Wines:

- Visual phase: different golden yellow tones.
- Olfactory phase: woody and/or toasted aromas.
- Tasting phase: balanced and structured.

ii) Red Wines:

- Visual phase: the range of colours varies from a slightly evolved cherry red to russet-orange
- Olfactory phase: woody and/or toasted aromas.
- Tasting phase: round, smooth, balanced and structured.

2.2.7. Semi-sparkling wine:

- Visual phase: with bubbles; different tones of yellow for the whites, pink for the rosés and purplish red for the reds.
- Olfactory phase: with fruity aromas.
- Tasting phase: full-bodied and balanced, with fruity aftertaste and noticeable carbonation.

2.2.8. Quality sparkling wine:

- Visual phase: for whites, pale to golden and silvery highlights and pale pink tones for the rosé wines. Fine, persistent bubbles.
- Olfactory phase: Clean fruity aromas.
- Tasting phase: full-bodied and balanced.

3. Specific wine-making practices

3.1. The white, rosé and red wines under this PDO shall be made exclusively from the authorised varieties. Blending red and white varieties is not permitted.

The Maximum Conversion Rate is 74 litres of wine for every 100 kilograms of grapes harvested.

3.2. The following types of wine can be produced:

3.2.1. Young or New Wine

i) The white wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated beforehand for the extraction of aromas. Maximum fermentation temperature will be 22°C.

ii) To make totally or partially barrel-fermented white wines, a minimum of 15% must be barrel-fermented using the same process as above, except that the fermentation must be done in oak casks with a maximum capacity of 600 litres.

iii) The rosé wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated beforehand for the extraction of aromas and colour, the must being fermented at a maximum temperature of 22°C.

iv) Red wines are made by crushing and destemming of grapes, fermenting the musts with the skins for the time required to obtain the colour required for this type of wines, with a minimum time of 3 days and a maximum fermentation temperature of 28°C.

Alcohol fermentation ends by exhausting the reducing sugars, without loss of the fruity aromas.

v) To produce totally or partially barrel-fermented red wines, a minimum of 15% must be barrel-fermented, using the same process as above, except that the fermentation will be done in oak cases with a maximum capacity of 600 litres.

vi) To produce carbonic maceration red wines whole grapes are placed in a vat, and remain in an atmosphere rich in CO₂ while intracellular fermentation takes place. Subsequently, either by destemming, crushing and macerating or by direct pressing, alcohol fermentation continues at a maximum temperature of 24°C.

vii) Medium Dry, Medium Sweet and Sweet wines will be produced in the same way as the dry wines. Their fermentation may be interrupted containing total sugars or starting with dry wines by sweetening with rectified concentrated musts. This practice will be recorded in the Wine-making Practices Log Book and shall be notified to the competent Authority, as appropriate.

3.2.2. Traditional Wine: wine from the current season or previous harvests.

i) The white wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated beforehand for the extraction of aromas, the must being fermented at a maximum temperature of 22°C.

ii) The rosé wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated with skins for the extraction of aromas and colour, the must being fermented at a maximum temperature of 22°C.

iii) Red wines are made by crushing and de-stemming of grapes, fermenting the musts with the skins for the time necessary to obtain the colour required for this type of wines, with a minimum time of 3 days and a maximum fermentation temperature of 30°C.

iv) To make totally or partially barrel-fermented white and red wines, a minimum of 15% must be barrel-fermented using the same process as above, except that the fermentation must be done in oak casks with a maximum capacity of 600 litres.

v) To produce carbonic maceration red wines whole grapes are placed in a vat, and remain in an atmosphere rich in CO₂ while intracellular fermentation takes place. Subsequently, either by destemming, crushing and macerating or by direct pressing, alcohol fermentation continues at a maximum temperature of 24°C.

vi) Medium dry, medium sweet and sweet wines will be produced using the same procedure as for the dry wines. Fermentation may be interrupted to retain residual sugars or dry wines may be used and sweetened with rectified concentrated musts. This practice will be recorded in the Wine-making Practices Log Book and shall be notified to the competent Authority, as appropriate.

vii) The production of naturally sweet wines shall comply with the following requirements:

This wine will be produced in accordance with Royal Decree 1363/2011 of 7 October developing the EU regulation on labelling, presentation and identification of certain wine products using permitted white and red grapes previously dehydrated by natural (sun-drying) or artificial (dehydration chamber) methods.

The dehydrated grapes are pressed to obtain the must, with an initial sugar content of no less than 300 g/l, and subsequent alcoholic fermentation.

Maximum fermentation temperature will be 22°C.

3.2.3. Oaked Wine.

These wines will be produced in the same way as the Young, New and Traditional wines.

Minimum time in the oak barrel will be 60 days.

The maximum capacity of the barrels will be 600 litres.

3.2.4. Crianza, Reserva and Gran Reserva

These wines will be produced in the same way as the Traditional Wines.

i) For Crianza wine the minimum ageing period for reds is 24 months, and at least six of those months must have been in oak barrels with a maximum capacity of 330 litres and for whites, a minimum ageing period of 18 months with at least six of those months in oak barrels with the same maximum capacity.

ii) For Reserve wine the minimum ageing period for reds is 36 months, and at least 12 of those months must have been in oak barrels with a maximum capacity of 330 litres and in the bottle for the rest of that period. For whites, a minimum ageing period of 24 months, with at least six of those months in oak barrels with the same maximum capacity and in the bottle for the rest of that period.

iii) For Gran Reserva wine the minimum ageing period for reds is 60 months, and at least 18 of those months must have been in oak barrels with a maximum capacity of 330 litres and in the bottle for the rest of that period. For whites, a minimum ageing period of 48 months, six months of which must have been in oak barrels of the same maximum capacity and in the bottle for the rest of that period.

3.2.5. Semi-sparkling wine:

Semi-sparkling wine with the La Mancha Protected Designation of Origin shall in any case comply with the provisions in Part II section 8 of Annex VII of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council, of 17 December 2013, establishing a common organisation of the markets in agricultural products, and they may be white, rosé or reds

3.2.6. Quality Sparkling wine.

The quality Sparkling wines produced in the La Mancha Protected Designation of Origin shall in any case comply with Annex VII Part II section 5 of Regulation (EU) No. 1308/2013 of the European Parliament and of the Council, of 17 December 2013, and shall be obtained from varieties established in section 6 in this product specification.

Productions other than the Traditional Method must indicate the method used on the labelling (Charmat or Granvas Method)

4. Demarcated geographical area.

The La Mancha Designation of Origin production area includes the plots and subplots located in the municipal districts listed below:

In the province of Albacete: Barrax, Fuensanta, La Herrera, Lezuza, Minaya, Montalvos, Munera, Ossa de Montiel, La Roda, Tarazona de La Mancha, Villalgordo del Júcar and Villarrobledo, with all the polygons and plots. It also includes El Bonillo except for polygon 95, plots 16 d, 16da, 16db and 17; polygon 97, plot 24, polygon 100, plots 2,3 and 8, polygon 115 plots 1ma, 1mb 1mc; polygon 116 plots 1aa, 1ab and 1af; polygon 119, plots 22a, 23a, 24b, 24i and 25d and polygon 120, plot 20d.

In the province of Ciudad Real: Albadalejo, Alcázar de San Juan, Alcolea de Calatrava, Aldea del Rey, Almagro, Almedina, Almodóvar del Campo, Arenales de San Gregorio, Arenas de San Juan, Argamasilla de Alba, Argamasilla de Calatrava, Ballesteros de Calatrava, Bolaños de Calatrava, Calzada de Calatrava, Campo de Criptana, Cañada de Calatrava, Carrión de Calatrava, Carrizosa, Castellar de Santiago, Ciudad Real, Los Cortijos, Cózar, Daimiel, Fernancaballero, Fuenllana, Fuente el Fresno, Herencia, Malagón, Manzanares, Membrilla, Miguelturra, Las Labores, Llanos del Caudillo, Pedro Muñoz, Picón, Piedrabuena, Poblete, Porzuna, Pozuelo de Calatrava, Puebla del Príncipe, Puerto Lápice, El Robledo, Ruidera, Santa Cruz de los Cañamos, Socuéllamos, La Solana, Terrinches, Tomelloso, Torralba de Calatrava, Valenzuela de Calatrava, Villahermosa, Villamanrique, Villamayor de Calatrava, Villanueva de la Fuente, Villanueva de los Infantes, Villar del Pozo, Villarta de San Juan and Villarrubia de los Ojos.

It also includes the following municipal districts with the following exceptions which are excluded: Alhambra, except for polygon 50 (plots 32 to 51), 52 (plots 8, 9 and 10), 53 to 90, 159 (parcela 1), 162, 163 and 164 (plots 11 to 20); Granátula de Calatrava, except for polygons 8 to 31, 51 to 60, 69 and 70; Montiel, except for polygons 62 to 76; and Torre de Juan Abad, except for polygons 1 to 9 and 61 to 63.

In the province of Cuenca: Alberca de Zancara, El Acebrón, Alcázar del Rey, Alconchel de la Estrella, La Almachá, Almendros, Almonacid del Marquesado, Atalaya del Cañavate, Barajas de Melo, Belinchón, Belmonte, Cañadajuncosa, El Cañavate, Carrasposa de Haro, Casas de Benítez, Casas de Fernando Alonso, Casas de Guijarro, Casas de Haro, Casas de los Pinos, Castillo de Garcimuñoz, Cervera del Llano, Fuente de Pedro Naharro, Fuentelespino de Haro, La Hinojosa, Los Hinojosos, El Hito, Honrubia, Hontanaya, Horcajo de Santiago, Huelves, Leganiel, Las Mesas, Monreal del Llano, Montalbanejo, Mota del Cuervo, Olivares del Júcar, Osa de la Vega, Paredes, El Pedernoso, Las Pedroñeras, Pinarejo, Pozoamargo, Pozorrubio, El Provencio, Puebla de Almenara, Rada de Haro, Rozalén del Monte, Saelices, San Clemente, Santa María del Campo Rus, Santa María de los Llanos, Sisante, Tarancón, Torrubbia del Campo, Torrubbia del Castillo, Tresjuncos, Tribaldos, Uclés, Valverde del Júcar, Vara de Rey, Villaescusa de Haro, Villalgordo del Marquesado, Villamayor de Santiago, Villar de Cañas, Villar de la Encina, Villarejo de Fuente, Villares del Saz, Villarrubio, Villaverde y Pasaconsol and Zarza de Tajo.

In the province of Toledo: Ajofrín, Almonacid, Cabañas de Yepes, Cabezamesada, Camuñas, Ciruelos, Consuegra, Corral de Almaguer, Chueca, Dos Barrios, La Guardia, Huerta de Valdecarábanos, Lillo, Madrideojos, Manzaneque, Marjaliza, Mascaraque, Miguel Esteban, Mora de Toledo, Nambroca, Noblejas, Ocaña, Ontígola con Oreja, Orgaz, Puebla de Almoradiel, Quero, Quintanar de la Orden, El Romeral, Santa Cruz de la Zarza, Sonseca, Tembleque, El Toboso, Turleque, Urda, Villacañas, Villa de Don Fadrique, Villafranca de los Caballeros, Villaminaya, Villamuelas, Villanueva de Alcardete, Villanueva de Bogas, Villarrubia de Santiago, Villasequilla, Villatobas, Los Yébenes and Yepes.

Wines under the La Mancha Designation of Origin shall be produced exclusively in wineries in the La Mancha production area entered in the Register of Wineries of the Interprofessional Association Regulatory Board for the La Mancha Designation of Origin and in the Castilla-La Mancha Agri-food Industries Register and located in its production area, which is also the processing area using grapes from plots also entered in said interprofessional association's vineyard register.

5. Maximum yields

- Gobelet-trained vines (white and red varieties): 10,000 kg/ha and 74 hl/ha.
- Trellised vines (white and red varieties): 13,000 kg/ha and 96.2 hl/ha.

If yields are above the permitted yields, the plot's total output may not be marketed as La Mancha Designation of Origin.

6. Wine grape varieties

- Authorised White Varieties: Airén, Chardonnay, Gewürztraminer, Macabeo or Viura, Moscatel de grano menudo, Parellada, Pedro Ximenez, Riesling, Sauvignon Blanc, Torrontés, Verdejo, Viognier and Moscatel de Alejandría.
- Authorised Red Varieties: Bobal, Cabernet Franc, Cabernet Sauvignon, Cencibel or Tempranillo, Garnacha tinta, Garnacha tintorera, Graciano, Malbec, Mencía, Merlot, Monastrell, Moravía dulce or Crujidera, Petit Verdot, Pinot Noir and Syrah.

7. Link with the geographical area

7.1. Detailed information on the geographical area (natural and human factors)

7.1.1. Wines

The region is highly suitable for wine production due to a set of intrinsic and natural characteristics for producing grapes and consequently wines with defined characteristics.

La Mancha is a flat land, with no great heights and a red earth resulting from Miocene limestone sediments.

Dryness is another of its most marked characteristics because, due to its micro-climate, damp winds are infrequent, and rainfall is scanty (300 to 350 mm a year). In addition, this

land enjoys over 3,000 hours of sun a year and so La Mancha Designation of Origin wines are influenced by an atmosphere of extreme dryness and high levels of sunshine, with temperatures close to [sic] 4°C.

The terrain is very flat and the land rises constantly from north to south going from 484 metres above sea level in the extreme north to 700 in central La Mancha, then descending to 645 in Manzanares. Higher elevations are reached in certain specific areas in the province of Cuenca and the area adjacent to the Montes de Toledo mountain range

Nevertheless, the average height of the majority of vineyards in La Mancha ranges between 600 and 800 metres above sea level which, together with its extreme continental climate, means that winter temperatures can be very low, reaching figures of up to minus 15°C.

There is little variation in the composition of the soil, which is predominantly reddish-brown sandy clay, low in organic matter and rich in lime and chalk. In fact, many vineyards often have a surface crust of lime which has to be broken to allow the roots of the plants to grow properly.

7.1.2. Sparkling wines

The geographical area of La Mancha DO is highly suitable for wine production and the natural conditions for growing grapes, flat land, reddish soil with limestone sediments, extreme dryness, scanty rainfall, many hours of sunlight and high temperatures, are ideal for the type of grapes used to make sparkling wines; these wines are produced with the wines indicated in the previous section as base wine, Therefore the indications in section 7.1.1 also apply to the sparkling wines.

7.1.3. Semi-sparkling wines

The characteristics of the geographical area as regards the extreme continental climate, composition of the reddish-brown soil, low in organic content and rich in lime, determine the production and processing of semi-sparkling wines. These wines are produced using the wines described in section 7.1.1. Therefore the indications in section 7.1.1 also apply to these wines.

7.2. Information on the quality or characteristics of the wine due fundamentally or exclusively to the geographical area.

7.2.1. Wines

The geographical area provides La Mancha Designation of Origin wines with balanced characteristics in terms of acidity, which is an important factor in the quality of the wines and plays a major role in such obvious qualitative aspects like their colour intensity, chemical and biological stability and organoleptic characteristics; alcoholic strength which, as the area has over 3,000 hours of sunlight a year, ensures the grapes ripen, leading to the production of white and red wines between 11 and 14%, which can be higher in some harvests; and in terms of the phenolic content, which gives the wines their characteristic colour, body and astringency.

7.2.2. Sparkling wines

La Mancha Designation of Origin sparkling wines are characterised by being full-bodied and balanced with fine, persistent bubbles. To produce the sparkling wines, the wines indicated in the previous section are used as the base wine. Therefore the indications in section 7.2.1 also apply to the sparkling wines.

7.2.3. Semi-sparkling wines.

Semi-sparkling wines are characterised by their aromas, the whites with fruity aromas, and the rosés and reds with intense aromas reminiscent of red fruits. These wines continue to be characterised by their balance. These wines are produced using the wines described in section 7.2.1. Consequently, the indications in section 7.2.1 also apply to these wines.

7.3. Relationship between the characteristics of the geographical area and the quality of the wine

7.3.1. Wines

On the plain of La Mancha the composition of the soils, the result of Miocene sedimentation of limestones, marls and sands, gives rise to brown or reddish-brown earth. In fact, the abundance of calcareous soils in La Mancha

makes it ideal for producing full-bodied, alcoholic red wines, good for ageing, while the sandy limestone gives the wine a good alcohol content and a marked dryness.

The dryness and high levels of sunshine in this region considerably reduce the risk of cryptogamic diseases and promote appropriate ripening of the grapes, giving rise to wines with colour intensity, clearly boosting the aromatic intensity of the different varieties depending on their characteristics.

Average vineyard productions are low in relation to the regions in northern Spain, France and Italy which helps to reduce the sugar load and water in the grapes, enabling very well-balanced wines from this Designation of Origin.

7.3.2. Sparkling wines

The geographical environment means that the varieties stipulated in section 6 in this product specification can be grown and they give the wines body and balance. The dryness and hours of sunlight produce a natural alcoholic strength so the wines can be made with the defined alcohol contents. To produce the sparkling wines, the wines indicated in the previous section are used as the base wine. Therefore the indications in section 7.3.1 also apply to the sparkling wines.

7.3.3. Semi-sparkling wines

The extreme continental climate, the composition of the reddish brown soil, and the high temperatures shape the fruity aromas and tonalities of the semi-sparkling wines. These wines are produced with the wines described in section 7.1.1. Therefore the indications in section 7.1.1 also apply to these wines.

8. Applicable requirements

- Wines under the La Mancha Designation of Origin shall be bottled in wineries entered in the Wineries Register of the Interprofessional Association Regulatory Board for La Mancha Designation of Origin. The bottling process must comply with the requirements for all wines under the La Mancha Designation of Origin as regards verifiable traceability.

Although wines not bottled in wineries entered in the Register of the Interprofessional Association Regulatory Board for La Mancha Designation of Origin may be marketed, in all cases wines marketed with said Designation of Origin shall bear the back label or seal issued by said Interprofessional Association.

- The wine will be bottled in glass bottles with the nominal capacities stipulated in Royal Decree 1801/2008 of 3 November, establishing the standards for nominal quantities of packaged goods and the effective control of their content and in Bag in box (BIB) containers for capacities from 1 to 5 litres for international markets and for wines without ageing. PET is permitted for the types of wine for which the legislation does not stipulate the glass packaging obligation, only in packages of 18.7 cl and exclusively for airlines and establishments where the use of glass is prohibited.

The closure systems are: cylindrical cork (obligatory in the case of Crianza, Reserva and Gran Reserva wines and optional for Young, Traditional and Barrel-aged wines), screw top, synthetic cylindrical for all capacities and cap with poly laminate capsule for containers of 25 cl or less.

- To indicate a particular, single grape variety at least 85% of the grape must correspond to said variety and it must be reflected as such in the winery log books.

- Wines may be produced from organically-grown grapes with Designation of Origin under the Production Standards and Regulation (EU) no. 2018/848 of the European Parliament and of the Council of 30 May 2018, on organic production and labelling of organic products.

- For the La Mancha Protected Designation of Origin the traditional term referred to in Article 112 (a) of Regulation (EU) no. 1308/2013 of the European Parliament and of the Council of 17 December 2013, establishing a common organisation of markets in agricultural products, Single CMO Regulation is Designation of Origin.

- The traditional terms referred to in Article 112 (b) of Regulation (EU) no. 1308/2013 of the European Parliament and of the Council of 17 December 2013, establishing a common organisation of markets in agricultural products, which can be used for La Mancha Protected Designation of Origin wines are:

For those belonging to category 1 in Annex VII Part II of Regulation (EU) no. 1308/2013 of the European Parliament and of the Council of 17 December 2013, establishing a common organisation of markets in agricultural products: Crianza, Reserva, Gran Reserva, Añejo, Noble, and Viejo.

- Under second additional provision (c) in Law 6/2015, La Mancha Protected Designation of Origin quality sparkling wines can use the terms 'Premium' and 'Reserva' on the labelling

- Use of the terms referred to in Article 17 of Royal Decree 1363/2011 of 7 October developing EU regulations on labelling, presentation and identification of certain wine products regarding the way they are obtained or the production methods that can be used in La Mancha Protected Designation of Origin wines must comply with the conditions stipulated in Annex III of said Royal Decree.

9. Verifications

9.1. Control bodies

Under the Order of 19/01/2010 of the Regional Department of Agriculture and Rural Development establishing the general regime for inspecting PDO wines and certification of the designation of origin for those wines (DOCM no. 19 of 29 January 2010), the certification system for designation of origin wines shall be carried out by authorised certification bodies, pursuant to Decree 9/2007 of 6 February, authorising the control bodies for agri-foods products in the Autonomous Region of Castilla-La Mancha and creating the Registry for said bodies (DOCM No. 30 of 9 February 2007).

The information on the control bodies authorised to verify compliance with this product specification is updated on the following website:

http://pagina.jccm.es/agricul/paginas/comercial-industrial/figuras_calidad/reg_op/buscar_reg_ent.htm

9.2. Tasks for the control bodies

The Order of 19/01/2010 of the Regional Department of Agriculture and Rural Development establishing the general regime for controlling PDO wines and certifying the designation of origin of said wines establishes the tasks to be carried out by the control bodies, emphasising the following:

Making period checks on the raw material, production method, bottling and labelling with a view to obtaining guarantees on the traceability of the wine and on compliance with the specific product specifications for each wine with designation of origin, verifying the origin of the wine grapes, the varieties from which the wine is made, maximum yields per hectare, wine-making methods, the specific oenological practices, as appropriate and the other elements that appear in said product specification.

This periodic check must be carried out systematically on all operators and shall be done at least once a year pursuant to Article 90.3 in Regulation (EU) no. 1306/2013 of the European Parliament and of the Council of 17 December 2013 on the financing, management and monitoring of the common agricultural policy and repealing Council Regulations (EEC) no. 352/78, (EC) no.165/94, (EC) no. 2799/98, (EC) no. 814/2000, (EC) no. 1290/2005 and (EC) no. 485/2008.

Said checks shall be carried out in periodic inspections which accredit the correlation between the volumes of raw material, wine in the process of production and wine produced, documented and present at the facility, where presentation of the log books shall be requested together with the accompanying documents and all other relevant documentation which shall be available at all times.

The certification body shall check that in all the batches of wine identified as designated origin wine and which have been considered suitable in each case, sampling was performed and the analytical and organoleptic tests were conducted on those samples.

Similarly, it must be checked that the resources used to conduct said tests meet the necessary conditions for performing the tests.

The certification body shall sample and subject to the corresponding physical and chemical and organoleptic analyses at least 50 percent of the total volume of the wine which in each season the operator has considered suitable upon meeting the analytical and organoleptic characteristics and the rest of the elements described in the product specification for the corresponding designation of origin.

Sampling shall follow the method established by the certification body in its procedures, in which it shall detail the rules that ensure the samples are representative. Said procedures shall also show all the elements needed to identify the sampled batches, and there must be an express statement from the operator, or its representative, to show they agree the samples are representative. The samples must be anonymous, that is, it must not be possible to identify the operator and they shall be taken at any stage of the production process, including the bottling stage or at a later stage and they must be representative of the relevant wines held by the operator.

The analytical and organoleptic testing of these samples must be done in laboratories that comply with and are accredited in the General requirements for the competence of testing and calibration laboratories, Standard EN ISO/IEC 17025 and they shall show that the examined product meets the characteristics and qualities described in the product specification for the corresponding designation of origin. As a minimum, they shall determine the parameters indicated in Article 20 of Commission Implementing Regulation (EU) 2019/34 of 17 October 2018, laying down rules for the application of Regulation (EU) no. 1308/2013 of the European Parliament and of the Council as regards applications for protected designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, amendments to the product specification, register of protected names, cancellation of the protection and use of symbols; they shall also comply with Regulation (EU) no. 1306/2013 of the European Parliament and of the Council as regards an appropriate control system.

Notwithstanding the above, the Department for agriculture may designate, by granting provisional authorisation and while the accreditation process is under way, those laboratories in which said analytical and organoleptic examinations can be performed so that the accreditation entity can appropriately assess whether the laboratory's activity complies with said standard EN 17025.
