

SPECIFICATIONS.
PROTECTED DESIGNATION OF ORIGIN NAVARRA

1. NAME TO BE PROTECTED

Navarra.

2. DESCRIPTION OF THE WINES.

2. a. Analytical characteristics.

a). White wines.

The wines shall comply with the following requirements:

- Minimum actual alcoholic strength by volume: 10.50% vol.
- Minimum total alcoholic strength by volume: 10.60% vol.
- Total sugars: the analytical requirements are in accordance with the wine CMO indications.
- Total acidity: the analytical requirements are in accordance with the wine CMO indications.
- Volatile acidity: not more than 12,50 meq/l (0,75 g/l, expressed as acetic acid) or not more than 15 meq /l (0,9 g/l, expressed as acetic acid) in wines which have undergone some ageing process. In the case of sweet white wines made from botrytized late-harvest grapes the contents of volatile acidity must be not more than 13 meq/l (0,78 g/l, also expressed as acetic acid), plus 1 meq/l (0,06 g/l in acetic acid) for each natural actual alcoholic degree that exceeds 10% in volume.
- Total sulphur dioxide: not more than 190 mg/l when the residual sugars are less than 5 g/l or not more than 300 g/l when the residual sugars are greater than 5 g/l.

b) Rosé wines

They will be dry wines that will meet the following analytical requirements:

- Minimum actual alcoholic strength by volume: 11% vol.
- Minimum total alcoholic strength by volume: 11.10% vol.
- Total sugars: the analytical requirements are in accordance with the wine CMO indications.

- Total acidity: the analytical requirements are in accordance with the wine CMO indications.
 - Volatile acidity: not more than 12,50 meq/l (0,75 g/l, expressed as acid acetic acid), or not more than 15 meq/l (0,9 g/l, expressed as acetic acid) in wines which have undergone some ageing process.
 - Total sulphur dioxide: not more than 190 mg/l.

c) Red wines

They will be dry wines that will meet the following analytical requirements:

- Minimum actual alcoholic strength by volume: 11.50% vol.
- Minimum total alcoholic strength by volume: 11.55% vol.
- Total sugars: the analytical requirements are in accordance with the wine CMO indications.
- Total acidity: the analytical requirements are in accordance with the wine CMO indications.
 - Volatile acidity: not more than 12,50 meq/l (0,75 g/l, expressed as acetic acid), or not more than 16,67 meq/l (1 g/l, expressed as acetic acid) in wines which have undergone some ageing process.
 - Total sulphur dioxide: not more than 140 mg/l.
 - Colour intensity: sum of DO420 + DO520 + DO620 greater or equal to 5 un.Abs/cm, if there was no malolactic fermentation, or greater or equal to 4.5 un.Abs/cm if there was malolactic fermentation (if malic acid content is less than or equal to 0,5 g/l).

d) Liqueur wine

These will be wines that, made from at least 85% of the Moscatel de Grano Menudo or Garnacha, Red or White varieties, they will meet the following requirements:

- Actual alcoholic strength by volume: minimum 15% vol. and maximum 18% vol.
- Minimum total alcoholic strength by volume: shall be higher than the actual alcoholic strength in at least 4% vol.
- Total sugars: content of 67 g/l or more.
- Total sulphur dioxide: not more than 190 mg/l.
- Total acidity: the analytical requirements are in accordance with the wine CMO indications.

2.b. Organoleptic characteristics

The wines covered by the Protected Designation of Origin (hereinafter referred to as "PDO") must have the following organoleptic characteristics:

White wine

- Appearance: Pale yellow to golden yellow, clean and bright.
- Aroma: Medium or high intensity aroma, with fruity, floral and/or plants hints.
- Taste: With good balance, well integrated acidity, fruity aftertaste and medium to high persistence.

Woody white wine (fermented in barrels, Crianza, Reserva or Gran Reserva)

- Appearance: Straw yellow to golden yellow, clean and bright.
- Aroma: Aroma with medium or high intensity, without defects and with wood and/or spices and/or smoked nuances.
- Taste: Balanced, well integrated acidity, with wood aftertaste and medium or high persistence.

White wine from botrytized grapes

- Appearance: Pale yellow to golden yellow colour with amber reflections, clean and bright.
- Aroma: Medium or high intensity aroma, without defects and with fruit and/or floral and/or vegetables nuances.
- Taste: Balanced, well integrated acidity, with fruity aftertaste and medium or high persistence.

Rosé wine

- Appearance: Pink colour, clean and bright.
- Aroma: Medium or high intensity aroma, without defects and red and black fruit and /or floral nuances.
- Taste: Balanced, well integrated acidity, with red and black fruit and / or sweet aftertaste, and medium or high persistence.

Woody rosé wine (barrel-fermented, Reserva)

- Appearance: Pink colour, clean and bright.
- Aroma: Aroma with medium or high intensity, without defects and with red and black fruit and wood nuances.
- Taste: Balanced, well integrated acidity, with wood aftertaste and medium or high persistence.

Red wine.

- Appearance: Purple to ruby red colour, clean and bright.
- Aroma: Medium to high intensity, without defects, and with fruity and / or wood notes.
- Taste: Balanced, medium intensity and body, well integrated acidity, with fruity and/ or wood aftertaste and medium to high persistence.

Woody red wine (Roble (oak), Crianza, Reserva or Gran Reserva).

- Appearance: Purple red to red colour with tile rim, clean and bright.
- Aroma: Medium to high intensity, without defects, with fruity and / or wood and / or spices and / or smoked notes.
- Taste: Balanced, medium or high intensity and body, with wood, fruit and / or spices aftertaste and medium to high persistence.

Liqueur wine.

- Appearance: in white wines, pale yellow to mahogany brown colour, clean and bright. In reds, purple red to red with tile rims, clean and bright.
- Aroma: High intensity, without defects and ripe grapes or raisins notes.
- Taste: Balanced, medium to high body, with ripe fruit or raisin aftertaste and medium or high persistence.

3. SPECIFIC CULTIVATION AND ENOLOGICAL PRACTICES.

3. a. Cultivation practices

The plantation density will not be less than 2,400 vines per hectare.

Irrigation in the vineyard is authorized, with drip systems, in quantity and time necessary for the correct balance of the plant, throughout its vegetative cycle and the adequate ripening of the grape.

Other irrigation systems different from drip irrigation (flood irrigation, sprinkler irrigation) are authorized until on August 8 of each year.

3. b. Processing practices and restrictions

The elaboration of the different protected wines will be carried out following this methodology:

a) Whites.

Fermentation of white grape musts, in the absence of skins. The cold maceration practices are allowed.

b) Rosés.

Fermentation, in the absence of skins, of exclusively red grape musts, obtained by bleeding, that is, by separating the solids by gravity, without intervention of any mechanical means that

favours their extraction, and previous maceration with the grape skins up to the achievement of the characteristic organoleptic profile (colour intensity and aromatic). The maximum allowed volume of bleeding must be 40 litres per 100 kilograms of grapes.

c) Reds.

Full or partial fermentation, in the presence of skins, of exclusively red grapes, previously destemmed or not. Rosé wine from the previous vintage may be blended with or added to the red wine of the year, provided that the proportion of rosé does not exceed 15% of the resulting total volume.

d) Liqueur wine.

Addition of wine alcohol with an alcoholic strength equal to or greater than 96% vol., or mixing of this with must, fermenting must, or wine, coming only from grapes of the Moscatel de grano menudo (small grain) or Garnacha, Red or White varieties, of natural alcoholic strength not less than 12% vol. In the case of undergoing an ageing process, concentrated must to the direct heat, from the Moscatel de grano menudo (small grain) and / or Garnacha, Red or White, may be added.

The use of so-called continuous presses, which use a rotating auger and counterweight to exert the pressure on the mass of skin and liquid, is expressly prohibited in the production of wines covered by the PDO.

3. c. Ageing of the wines.

The beginning of the ageing processes cannot be counted, in any case, before the 1st of October of the same year of harvest.

4. DELIMITATION OF THE GEOGRAPHICAL AREA.

The wine production area covered by the PDO is made up of land located in the municipalities mentioned below and are considered suitable for grape production, of the varieties indicated in section 6.

The municipal terms are grouped into five geographic units smaller than the delimited region of the PDO, namely: "Ribera Baja", "Ribera Alta", "Tierra Estella", "Valdizarbe" and "Baja Montaña".

Ribera Baja:

Ablitas, Arguedas, Barillas, Cascante, Castejón, Cintruénigo, Corella, Fitero, Monteagudo, Murchante, Tudela, Tulebras and Valtierra.

Ribera Alta:

Artajona, Beire, Berbinzana, Cadreita, Caparroso, Cárcar, Carcastillo, Falces, Funes, Larraga, Lerín, Lodosa, Marcilla, Mérida, Milagro, Miranda de Arga, Murillo el Cuende, Murillo el Fruto, Olite, Peralta, Pitillas, Sansoain, Santacara, Sesma, Tafalla and Villafranca.

Tierra Estella:

Aberin, Allo, Arellano, Armañanzas, Arróniz, Ayegui, Barbarin, Dicastillo, Desojo, El Busto, Espronceda, Estella, Igúzquiza, Lazagurría, Los Arcos, Luquin, Mendaza, Morentin, Murieta,

Oteiza de la Solana, Sansol, Torralba del Río, Torres del Río, Valle de Yerri, Villamayor de Monjardín y Villatuerta, and also cadastral polygon No. 3 of Piedramillera and *facerías* numbers 30, 31 y 32.

Valdizarbe:

Adiós, Añorbe, Artazu, Barásoain, Biurrun, Cirauqui, Enériz, Garínoain, Guirguillano, Legarda, Leoz, Mañeru, Mendigorriá, Muruzábal, Obanos, Olóriz, Orisoain, Pueyo, Puente la Reina, Tiebas-Muruarte de Reta, Tirapu, Úcar, Unzué, Uterga.

Baja Montaña:

Aibar, Cáseda, Eslava, Ezprogui, Gallipienzo, Javier, Leache, Lerga, Liédena, Lumbier, Sada, Sangüesa, San Martín de Unx, Ujué and the *Concejos* of Arboniés and Domeño del valle de Romanzado and those of Rípodas, San Vicente and Tabar del Valle de Urraul Bajo.

As well as the municipal term of Etxauri and cadastral polygon number 13 of the municipal term of Cizur.

They also make up the production area, as long as they exist, the vineyards at the municipal terms of Allín, Azuelo, Guesálaz, Lapoblación, Metauten, Mirafuentes, Mues, Nazar, Oco y Sorlada of the sub-area Tierra Estella, Lónguida and Yesa, of the sub-area Baja Montaña, and Vidaurreta and Zabalza, which at the entry into force of these Specifications are registered in the Registry of Vineyards of the Regulatory Council.

5. MAXIMUM YIELD.

In general, the yield will not exceed 70 litres of must or wine for each 100 kilograms of vintage. The maximum production of grapes accepted for the registered vineyards will be 8,000 kilograms per hectare for red varieties, which is equivalent to 56 hectolitres per hectare, and 9,200 kilograms per hectare for white varieties, which is equivalent to 64.40 hectolitres per hectare. However, the maximum yield of rosé wine admitted will be 32 hectolitres per hectare.

These limits may be modified by the Regulatory Council, on its own initiative, in those campaigns and varieties in which exceptional circumstances of general character so advises. The modification in no case may exceed 10% in red and white varieties.

6. VARIETIES OF VINE.

The production of the wines covered by the PDO will be carried out exclusively with grapes of the *Vitis vinifera* species of the following varieties:

Reds: Garnacha tinta, Tempranillo, Graciano, Mazuelo, Merlot, Cabernet Sauvignon, Syrah, Pinot Noir and Garnacha Roja-Garnacha Roya.

Whites: Chardonnay, Garnacha blanca, Viura, Malvasía, Moscatel de grano menudo (small-grain), Sauvignon Blanc and Oneca.

7. LINK WITH THE GEOGRAPHICAL AREA.

The PDO is located in a geographical area at the north of the Iberian Peninsula, in which the climate and soil are ideal for growing grapes.

Two factors stand out as determining elements of the identity of the wines of this Designation:

- The soil and climatic conditions of the area characterized by the presence of the typical soils of the Mediterranean area around the Ebro river and its tributaries (basic, calcareous, permeable soils, of low nutrient content, of loamy texture, wavy relief, orientation to the sun of the inclination of its slopes) and the Mediterranean climate condition (high hours of sunlight, rainfall medium to scarce, high temperatures in summer and autumn), nuanced by a northern location and some northern Atlantic influence, the persistence of dry and cool wind from the northwest (“cierzo”). All these circumstances make possible the perfect ripening of grapes and the production of high-quality musts.

- The ancient tradition of vine cultivation and winemaking, with practices of cultivation and the processes of winemaking, genuine and artisanal, which have been transmitted from generation to generation.

7. a. Data of the geographical area

1) Natural factors

Soils.

The original materials, orogenic, climatic and erosion factors have given rise to soils that throughout the geographical area of the designation are characterized by the average values of the parameters that are exposed in the following table, chosen for being those that show greater influence on the behaviour of the vines and on the characteristics of the wines made from them:

Parameter	Value
Soil classification, USDA Soil Taxonomy	Majority soil types: <i>Typic Calcixerept</i> , <i>Typic Xerorthent</i> , <i>Typic Haploxerepts</i> , <i>Fluventic Haploxerepts</i> , <i>Typic Torriorthents</i>
Slope	0 to 8%. Circumstantially up to 15% in part of erosion slopes.
Permeability	High to very high
Water table	Low to very low (non-existent). No waterlogging problems nor root asphyxia.
Depth	Medium to high, except in petrocalcic
Stone content	Medium to high
Texture (Clay-silt-sand)	Loam to loam-clay
Colour	Mostly dark, frequent red, locally, light colour.
pH	7.5 to 8.5
Carbonate	Always greater than 35% and a large percentage of surface greater than 40%.
Organic matter	1% -1.5%
Salinity	No salinity problems
Natural Nutrient Availability	Low

All these parameters represent the soil ideotypes for the cultivation of the vines oriented to the types of wines that this PDO produces. They are applicable for all winegrowing areas of the Designation, presenting, however, variations with respect to the mean, and that when several of the parameters are combined, a wide range of nuances that give personality and a certain degree of specificity to the environment, within the general characters, is produced.

Climatology.

The climate of the territory occupied by the PDO is Mediterranean, with some Atlantic influence in the north-northwest zone and given its latitude, with milder average temperatures in summer, colder in winter, higher average rainfall and higher thermal contrast between day and night than in typically Mediterranean areas.

The range of values adopted by the climatic parameters selected by their highest influence on the characteristics of the wine production of the PDO are established, as mean, between the following values:

Parameter	Value
Altitude above sea level	300-550m
Annual average rainfall	350-800 mm
Annual average temperature	12-14 °C
Average temperature of the warmest month	21-25 °C
Contrast day-night temperatures	High to very high. (exceeds 20 °C)
First autumn frost date (50% probability)	November 10 to December 1
Dominant wind	3 + -2 - 6 + -3 m / s Northwest (“cierzo”)
Sunshine hours	2,100 to 2,700 hours / year
Köppen classification	Cf2b-Cfa-Csa-Csb-Bsk

Certain climatic parameters in this table vary much more clearly than the soil ones and this justifies to a greater extent the establishment of minor geographical units within the PDO itself.

On the other hand, one of the most important climatic factors that is common for all areas is the dominant wind, being for these purposes the highest representative the northwest wind called “cierzo”. It is a persistent wind, sometimes violent, that affects plants, however, it is also a cold and drying wind that makes it difficult the development of pests and diseases.

Below and schematically, it is specified for each minor geographical unit the differential parameters of the natural environment that affect the characteristics of the product. Said specification is made according to the majority location of the vine growing area without prejudice to the existence of plots in the geographical unit, registered in the PDO, that do not respond exactly to the defined typologies.

Baja Montaña

Located to the northern part of the PDO, this geographical unit has a marked relief and geologically represents the contact between the areas with materials of the Eocene marine tertiary to the north, with the continental tertiary.

The average annual rainfall varies between 470 and 760 mm. It is the area with the highest Pyrenean influence.

Valdizarbe

Geographical unit located to the centre-north of the PDO and west of the *Baja Montaña* area, it is located on materials from the continental tertiary. It is for the most part loams with levels of sandstones. As for its orography, it has a strong relief.

Although the mountains located to the north reduce the Atlantic influence, it is the wettest of all the PDO areas. Its average annual rainfall varies between 544 and 807 mm. The vineyards tend to occupy the “*solanas*” (sunny areas).

Tierra Estella

The *Tierra Estella* unit is located to the west of the previous one, and is the one with the largest average altitude of vineyard plantations. The materials are mostly loam with levels of sandstone. There are also Quaternary origin materials in terraces in Ega and Odrón rivers, and some glacia. As in both previous cases, it has a strong relief.

The average annual rainfall varies between 454 and 700 mm. The Urbasa and Andía mountains to the north filter the Atlantic influence, with vineyards preferably located in the “*solanas*”.

Ribera Alta

This unit is located to the south of the previous three and to the centre of the geographical area of the PDO. It shows a much smoother relief, dominated by remains of high terraces and some soft structural reliefs crowned by limestone or sandstone strata. The climate is drier.

Away from oceanic and Pyrenean influences, it is a warmer area than the North ones. Its average annual rainfall ranges from 349 to 507 mm and the annual water deficit for the vineyard is around 200-300 mm.

Ribera Baja

It occupies the southern end of the geographical area of the PDO, being located, for the most part, to the right bank of the Ebro.

It has the driest climate in the entire PDO. The relief is smooth and the vineyard occupies mostly soils located at different levels of terraces and quaternary glacia.

Given the thermal regime and average annual rainfall ranging from 361 to 384 mm, there is a water deficit for the vineyard of more than 300 mm per year.

Climatic characterization of the minor geographical units of the Protected Designation of Origin Navarra.

Parameter	Baja Montaña	Valdizarbe	Tierra Estella	Ribera Alta	Ribera Baja
Altitude above sea level	400-550 m	400-500 m.	400-500 m.	300-400 m.	300-400 m.
Annual average rainfall	470-760 mm	540-800 mm	450 -700 mm	350-500 mm. Water deficit	360 and 385 mm. Water deficit
Annual average temperature	13 °C	13 °C	12-13 °C	13- 14 °C	14 °C
Average temperature of the warmest month	22 °C	21-22 °C	21-22 °C	22-23 °C	23-25 °C
Average temperature of the coldest month	5 °C	5 °C	5 °C	5-6 °C	6 °C
Average number of days frost / year	40-50	50	30-40	30-40	40-50
First autumn frost date (50% probability)	November10-20	November 20 – December 1	November10-20	November 10 – December 1	November 20
Dominant wind	6 + -3 m / s. Northwest (Cierzo)	4 + - 2 m / s. Northwest (Cierzo)	3 + - 2 m / s - 4 + - 2 m / s. Northwest (Cierzo)	3 + - 2 m / s - 5 + - 2 m / s. Northwest (Cierzo)	3 + - 2 m / s - 5 + - 2 m / s Northwest (Cierzo)
Sunshine hours (h / year)	2300-2500	2250-2300	2200-2300	2400-2700	2700
Köppen Classification	Cf2b-Cfa-Csa-Csb	Cf2b-Csb	Csb-Csa	Csa-Bsk	Bsk

2) Human factors

The starting point of Navarre wine must be placed in classical antiquity. There is proof that Navarre was an important wine-making centre, through the findings located in Funes, Arellano, Liédena, Falces, Cascante and Cintruénigo. These tell us that the Romans already made wine there with industrial purposes (1st to 5th centuries a.C.).

In the Middle Ages, Christianity from the Court, the monasteries and the landmarks of Pilgrims' Jacobean Route were the main drivers of Navarre wine. Especially relevant were the French dynasties (Foix, Evreux, Albret), which reigned in Navarre for more than three centuries, extending their territory beyond the Pyrenees.

Between the 12th and 15th centuries, vine cultivation ranges from the Pyrenean valleys to the banks of the Ebro river. The monasteries, especially Irache, were winegrowing centres and real agriculture schools.

The Jacobean Route, which runs diagonally through Navarre, was flanked by vineyards both sides from Pamplona to Viana. There was never a lack of wine in the hostels. At the Court, good wine was drunk and even the monarchs owned vines. The reign of Teobaldo I (1234-53), King of Navarre and Count of Champagne, changed for ever the region, not only for the introduction of varieties of Burgundy grape, such as Chardonnay or Pinot Noir, but for improving viticulture and wine techniques. The wine was red and "vermeyllo" or "clarete", an antecedent of the typical rosé wines that have been maintained throughout the centuries.

After the Renaissance and until the 18th century, Navarra experienced an extension of the vine growing and increased production, starting trade towards Castilla and to European countries from the port of San Sebastián. Pamplona was a very active wine-growing centre.

The 19th was the century of growth in quantity and of the very outset of the concern on wine marketing, from producers. In the middle of the century, the scourges of the oidium and phylloxera in France, created a great demand for wine, fostering a huge development of the sector in Navarra. The crisis began in 1885 with the mildew disease, which led to disaster in 1892 with the official recognition of the arrival of the phylloxera.

The first 20 years of the 20th century were dedicated to the reconstruction of the vineyard in Navarra. The International Viticulture Congress, held in Pamplona in 1912, had a great resonance, and evidences the great variety and diversity that had been lost in Navarra, with the disappearance of more than 80 grape varieties. It is then that the Navarra vineyard was replanted, mainly with the resistant Garnacha, which adapts to the different ecosystems of the region, and with which the traditional rosé wines are produced by the indigenous bleeding system.

From 1980 onwards, the most significant evolution of the sector occurred with the renovation of the vineyard, the birth of many private wineries, the increase in the quality of the wines and their bottling, the modernization of facilities and the professionalization of the technicians.

Navarre wine therefore exists as a product linked to quality and origin from about two millennia ago. Its certification begins with the movement to create Designations of Origin in Europe in the first decades of the 20th century.

In 1933 the Designation of Origin "Navarra" was recognized on the occasion of the publication of the wine law of May 26, 1933, including it among the first designations already recognized.

In 1958, the Regulatory Council of the Designation of Origin "Navarra" was officially constituted.

Currently, it is governed by the Regulations approved by Regional Order 376/2008, of 15 July 2008, published in the Official State Gazette (BOE) of July 31, 2010, through Resolution of July 9, 2010.

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

Category 1: Wines.

All the wines of the PDO, whatever their colour and origin, have as common characteristics, which distinguish them from those made in other traditional wine areas, even with the same varieties, basically attributable to the geographical environment:

- A higher acidity, induced by climatic conditions that derive of its northern location within the Iberian Peninsula, which provides them with differentiated organoleptic sensations of freshness and a great taste balance.

- Certain mineral character, coming from a soil typology defined by high levels of limestone, medium stone content and clay-loam texture, which gives original taste sensations.

Category 3: Liqueur wines.

The liqueur wines have, as common characteristics that distinguish them, the following:

- These are wines characterized by their roundness and unctuousness, with aromas of raisins and a good balance between sweet and acidic flavours.
- A structure and high-dense sensation.
- Certain mineral character, favoured by soils with high levels of limestone, medium stone content and clay-loam texture.
- Winegrowers have managed to combine the intrinsic characteristics of this variety, good acidity, high sugar content, and resistance to diseases, with a careful elaboration and ageing process, maintaining a good balance taste of the product, with a well-differentiated personality.

7. c. Causal link between the geographical area and the characteristics of the product.

Category 1: Wines.

The geo-climatic diversity of the PDO together with its historical past have allowed the coexistence of different grape varieties, both peninsular (Garnacha, Tempranillo, Moscatel, Oneca, Garnacha Roja-Garnacha Roya) as continental (Chardonnay, Cabernet Sauvignon, Merlot), perfectly adapted to the geographical units, which together with the know-how of vine growers and winemakers have given rise to a wide range of wines with defined personalities.

In the Baja Montaña, mostly rosé and red wines are produced, of medium alcoholic strength and medium-high acidity, based on the climatic conditions of the area and water availability. The rosés are intense in colour, very fruity and sweet taste sensations. The reds are fruity and medium-bodied, being suitable to consume both young and with some ageing.

Valdizarbe produces white, rosé and red wines of medium alcohol strength, medium-high body and medium-high acidity, thanks to a certain Atlantic influence and a rain regime higher than the one in the other areas. The whites and rosés are aromatic and fresh. The reds are intense and balanced, suitable for ageing in barrels and for consumption at medium term.

Tierra Estella produces white, rosé and red wines of medium alcohol strength, medium-high body and high acidity, especially linked to the Atlantic climate influence, and suitable for ageing. The wines are very aromatic, with a marked mineral character, and they are fresh and balanced, being suitable for medium and long consumption term.

The Ribera Alta, with higher average temperatures than in the previous areas, lower rainfall and earlier start of harvest, is notable for the production of wines from medium-high alcohol strength and medium total acidity. The rosés are intense in colour and fruity. The reds are suitable for both rapid consumption and for storage. In general, they adapt very well to ageing in barrels, always showing good gustatory intensity and a general harmony that prolongs their great persistence.

In the Ribera Baja, with a greater heat summation, less rainfall and more advance at the vintage, the wines have a higher alcohol content and body and slightly lower acidity than the rest. White wines are suitable for quick consumption, and red wines endowed with volume and intensity, they have good aptitude for ageing. It is in this area where the traditional liqueur wines originate, so characteristic for their aromas of raisins and their balance between sweetness and acidity.

Category 3: liqueur wines:

Since time immemorial, liqueur wines have been produced at the PDO mainly from the Moscatel de Grano Menudo (small grain) and Garnacha, Red and White, indigenous varieties of Navarra and that has been perfectly adapted to the most arid areas of the PDO.

- A high structure and density, induced by some specific climatic conditions of the areas of the PDO where the vines are fundamentally cultivated, characterized by a very arid climate, with high temperatures during the vegetative period of the vine and low rainfall, with a permanent water deficit.

- The specific climatic conditions of the areas of the PDO where the vines are fundamentally cultivated, are characterized by a very arid climate, high temperatures during the vegetative period of the vine and low rainfall, with a permanent water deficit, which determine the formation of liqueur wines with structure and high density, notable aromas and high sugar content.

8. APPLICABLE REQUIREMENTS

Supplementary requirements

1) Harvest Standards.

The Regulating Council dictates some Standards on grape harvest that will extend their validity to successive campaigns as long as they are not modified by said body. The said Standards may include, among others, the following aspects: the communication of the beginning and end of the harvest, the delivery procedure for the grapes harvested, the issue of the winegrower card and as many aspects as necessary to organize the campaign.

2) New plantations.

The authorization of new plantations whose purpose is the production of grapes intended for the production of wines covered by the PDO will require a mandatory report of the Control Body that will determine the possibility or not of their registration in the corresponding Register.

3) Registers.

All PDO operators, producers or marketers, must be enrolled in any of the Registers, belonging to the Regulatory Council, which detailed below:

- 3a) Vineyard Registry.

- 3b) Winery Registries (Vinification, Storage, Ageing and Bottling).

4) Obligations of the holders of registered vineyards and wineries.

All operators will be required to present to the Regulatory Council, depending on the Register in which they are registered, the following statements, which will be communicated to the Control Body:

d.1) Those registered in the Vineyard Registry will present a harvest declaration obtained in each of the registered vineyards indicating the destination of the grape.

d.2) Those registered in the Winemaking Wineries Registry must declare the quantity of must and wine obtained differentiated in the different types that they elaborate

d.3) Those registered in the Registers of Storage, Ageing and Bottling will present a declaration of inputs and outputs of products on a monthly basis.

5) Circulation of protected wines

Any shipment of must, wine or any other product of the grape or by-product of the winemaking, which circulates within the production area, must be accompanied by the corresponding documentary system in force at all times, in accordance with the general and specific rules and regulations of the Regulatory Council.

The expedition of the products referred to in the previous section must be authorized by the PDO Control Agency in the way that by the Regulatory Council is determined.

6) Bottling and presentation of the product.

The wines covered by the PDO may only be presented to the final consumer in the types of packaging and capacities authorized by the Regulatory Council.

In packaging intended for the marketing of wines covered by the Designation of Origin will appear in a visible way the name of the PDO and the logo of the Regulatory Council, in addition to the mandatory and optional indications included in the Community (European Union) and state legislation on labelling.

The typographic characters used to indicate the name of the PDO may in no case be less than 3 mm or greater than 9 mm in height, and must be clear, legible, indelible and not excessively thick, not admitting that the said indication exceeds half the total width of the label.

The logo of the PDO may not have a diameter less than 8 mm, nor greater than 11 mm.

Whatever the type of packaging in which the wines are shipped for consumption, it will be provided with warranty seals, numbered labels or back labels issued by the Regulatory Council, which must be placed in the winery itself and in accordance with the rules and regulations determined by the Regulatory Council and always in a way that does not allow a second use.

The wines covered by the PDO may use the following indications regarding the ageing provided for in current rules and regulations, provided that they meet the requirements stated below:

a) Mention "fermentados en barrica" (barrel fermented):

They can be used by rosé and white wines for which the fermentation takes place in oak barrels with a maximum capacity of 500 litres.

b) Mention "Tinto roble" (Red oak):

They can be used by red wines that have remained in oak barrels of capacity maximum of 330 litres for a period of more than 90 days.

c) Traditional term "Crianza":

It can be used by red wines with a minimum ageing period of 24 months, of which at least 9 will have remained in oak barrels with a maximum capacity of 330 litres. And white wines with a

minimum ageing period of 18 months those that at least 6 will have remained in oak barrels of the same maximum capacity.

d) Traditional term "Reserva":

It can be used by red wines with a minimum ageing period of 36 months, between barrel and bottle, of which at least 12 will have remained in oak barrels with a maximum capacity of 330 litres. And white and rosé wines with a minimum period ageing 24 months, of which at least 6 will have remained in oak barrels of the same maximum capacity and in bottle the rest of said period.

e) Traditional term "Gran reserva":

It can be used by red wines with a minimum ageing period of 60 months, between barrel and bottle, of which at least 18 will have remained in oak barrels with a maximum capacity of 330 litres. And white wines with a minimum period of ageing of 48 months of which at least 6 will have remained in oak barrels of the same maximum capacity and in bottle the rest of said period.

f) Mention "envejecido en roble" (aged in oak):

They can be used by Moscatel liqueur wines subjected to an ageing period, which will have a minimum duration of twenty-four months, of which eighteen, as minimum, they will be in oak container.

7) Entitlement to bear the Designation.

Only natural or legal persons who have their vineyards or facilities registered in the PDO Registers, may produce grapes for protected winemaking or elaborate or age wines that have to be protected by the PDO.

The PDO will only protect wines from wineries registered in the Registers corresponding that have been produced and elaborated according to the requirements established in these Specifications.

The right to use the PDO in advertising, publicity, documentation or labels is exclusive to natural or legal persons who have their vineyards or facilities registered in the corresponding Registry.

8) Coexistence of protected and non-protected wines.

In the wineries registered in the registers of vinification, storage, ageing, and bottling wineries of the PDO, may coexist with the wines covered or likely to be covered, those wines covered by other PDO or PGIs and wines without PDO or PGI that have been produced with grapes from vineyards registered in the Vineyard Registry of the PDO Navarra.

They can also coexist with other wines from vineyards located in the territory of the Comunidad Foral de Navarra, which are made up of varieties authorized by the Government of the Comunidad Foral de Navarra and that are not included among the authorized by the PDO Navarra, provided that they are in tanks, barrels and separate bottle racks and properly identified.

9) Use of traditional terms

The traditional terms that can be used in the wines covered by the PDO are:

- Traditional term referred to in article 118 duovicies.1a) of the Regulation (EC) No. 1234/2007 of the Council of October 22, 2007, CMO Single Regulation: "Denominación de Origen" (Designation of Origin) or "DO", for category 1 of Annex XI ter of said Regulation.

- Traditional term referred to in article 118 duovicies.1a) of the Regulation (EC) No. 1234/2007 of the Council of October 22, 2007, CMO Single Regulation, for liqueur wine: "Vino dulce natural" (Natural sweet wine);
- Traditional terms, referred to in article 118 duovicies.1b) of the Regulation (EC) No. 1234/2007 of the Council of October 22, 2007, which can be used in wines covered by this protected designation of origin are: "Añejo", "Noble", " Rancio ", "Superior", "Crianza", "Reserva", "Gran Reserva ", for category 1 of Annex XI ter of said Regulation.
- Traditional terms, referred to in article 118 duovicies.1b) of the Regulation (EC) No. 1234/2007 of the Council of October 22, 2007, which can be used in liqueur wines covered by this protected designation of origin are: "Clásico", "Rancio".

9. CONTROLS.

9.a. Competent Authority and Control Body.

Verification of compliance with the provisions of these Specifications corresponds to:

Competent Authority:

Departamento de Desarrollo Rural, Industria, Empleo y Medio Ambiente.

Dirección General de Desarrollo Rural.

C / González Tablas, 9

31005 PAMPLONA

Telephone: (34) 848 42 61 28

Fax: (34) 848 42 61 27

e-mail: jreboler@navarra.es

Control Body:

Instituto Navarro de Tecnología e Infraestructuras Agrarias S.A. (INTIA)

Avda. Serapio Huici, 22

31610 Villava - Navarra - Spain

Telephone: 948 01 30 45

Fax: 948 07 15 49

e-mail: control@icannavarra.com

9.b. Tasks.

1) Scope of controls

The controls are applied to the holders registered in the Registries of the PDO Navarra indicated in section 8.2.c, and whose inspection plan will have been informed previously:

- Winery Registration (Vinification, Storage, Ageing and Bottling),
- Vineyard Registry

Controls are based on:

i) Analytical examination:

Physical-chemical and organoleptic analysis will be carried out on samples of identified wines such as PDO Navarra, and that have already been considered "fit" by the winery and ready for consumption.

The analysis will measure and evaluate compliance with the characteristics defined in section 2.

ii) Examination of other requirements:

The control plan will be based on the inspection of:

- the facilities of the registered wineries to verify that they are sufficient and adequate to carry out the activities necessary for the production of wines covered,

- the traceability and self-control system implemented, showing that the product has been prepared in accordance with the requirements established in these Specifications, including wine trials that demonstrate their fitness.

- the registers that support the previous systems, as well as the evaluation of mandatory declarations,

- carrying out a capacity of existing wines,

- the movement of wines,

- the use of the protected name, as well as the mentions or indications in the commercialization.

2) Methodology of controls.

The inspection body carries out the conformity assessment based on initial inspections and, at least, annual follow-up at the winery facilities for the verification of compliance with these Specifications, according to the list of tasks described.

The checks on the growing conditions of the vineyards are a combination of randomized controls based on risk analysis and by sampling.

Sampling for control is carried out systematically in each winery and by random sampling of stocks of product ready for consumption.