

PROTECTED DESIGNATION OF ORIGIN

"RÍAS BAIXAS"

SPECIFICATIONS

In accordance with the provisions of article 73 of Regulation No. (EC) 607/2009, modified by the Regulation (EC) nº 670/2011, and in the article 118 vicies of the Regulation (EC) nº 1234/2007, on the technical files to present for the designations of origin and existing protected geographical indications of wine.

SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN RÍAS BAIXAS

1. Designation to be protected.

Rías Baixas.

2. Description of the wine or wines.

The wines produced under the protected designation of origin Rías Baixas are white still wines and, to a much lesser extent red, which comply with category 1 of Annex XI ter of Regulation (EC) No. 1234/2007, Single CMO Regulation. Quality sparkling wines can also be made, according to category 5 of the said annex.

The Albariño white grape variety comprises the majority in this territory and a large part of the wines are made exclusively with it, being marketed as Rías Baixas Albariño.

When white wines undergo an ageing process in wooden barrels, they are marketed as RíasBaixasBarrica.

In accordance with the above, the analytical and organoleptic characteristics of the different types of wines are as follows:

2.1 Analytical characteristics:

White wine Rías Baixas Albariño

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	≥ 11.30
Total alcoholic strength	% Vol	≥ 11.36
Sugars	g / l	(1)*
Total acidity	g / l tartaric ac.	≥ 3.50
Volatile acidity	meq / l	≤ 18
	g / l acetic ac.	≤ 1.08
Total sulphur dioxide	mg / l	≤ 200

Rest of Rías Baixas white wines

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	≥ 11.00
Total alcoholic strength	% Vol	≥ 11.06
Sugars	g / l	(1)*
Total acidity	g / l tartaric ac.	≥ 3.50
Volatile acidity	meq / l	≤ 18
	g / l acetic ac.	≤ 1.08
Total sulphur dioxide	mg / l	≤ 200

Rias Baixas barrel

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	≥ 11.50
Total alcoholic strength	% Vol	≥ 11.56
Sugars	g / l	(1)*
Total acidity	g / l tartaric ac.	≥ 3.50
Volatile acidity	meq / l	≤ 18
	g / l acetic ac.	≤ 1.08
Total sulphur dioxide	mg / l	≤ 200

Rias Baixas red wine

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	≥ 10.00
Total alcoholic strength	% Vol	≥ 10.06
Sugars	g / l	(1)*
Total acidity	g / l tartaric ac.	≥ 3.50
Volatile acidity	meq / l	≤ 20
	g / l acetic ac.	≤ 1.20
Total sulphur dioxide	mg / l	≤ 150

Rias Baixas sparkling wine

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	≥ 10.00
Total alcoholic strength	% Vol	(2)*
Sugars	g / l	(2)*
Total acidity	g / l tartaric ac.	≥ 3.50
Volatile acidity	meq / l	≤ 18
	g / l acetic ac.	≤ 1.08
Total sulphur dioxide	mg / l	≤ 185
Carbon dioxide at 20°C	bar	≥ 3.5

(1) * Regarding the sugar content, only those wines that are considered dry and semi-dry must be accepted, in accordance with the requirements set forth in Annex XIV part B of Commission Regulation (EC) No. 607/2009, July 14. Wines with sugar contents equal to or greater than 5 g / l must have levels of total sulphur dioxide ≤ 250 mg / l for white wines and ≤ 200 for red wines.

(2) * Quality sparkling wines must be named according to their content in total sugars such as: Brut Nature (0 to 3 g / l), this mention may only be used for sparkling wine to which no sugar is added after the secondary fermentation; Extra Brut (0 to 6 g / l); Brut (<12 g / l); Extra dry (≥ 12 and <17 g / l); Dry (≥ 17 and <32 g / l); Semi dry (≥ 32 and <50 g / l) and Sweet (≥ 50 g / l). Total alcoholic strengths must correspond to these sugar concentrations.

The maximum allowable variation (“tolerance”) in the analytical determinations must be the following:

Parameter	Unit	Threshold
Actual alcoholic strength	% Vol.	± 0.2
Total alcoholic strength	% Vol	± 0.2
Total acidity	g / l tartaric ac.	± 0.4
Volatile acidity	g / l aceticac.	± 0.1
Total sulphur dioxide	mg / l	± 15
Sugars	g / l	± 0.5

2.2 Organoleptic characteristics:

Rías Baixas Albariño white wine

Phase	Description
Appearance	Straw yellow colour with golden or greenish tones. Clean and bright
Aroma	Medium-high intensity. Wine of great aromatic complexity, dominating the primary aromas from citrus, floral and fruit series, where apple aroma stands out.
Taste	Balance in the mouth, with slight acidity. Good structure, with medium unctuously-texture and persistence. Floral and fruity aftertaste.

Other Rías Baixas white wines

Phase	Description
Appearance	Straw yellow colour with golden or greenish tones. Clean and bright
Aroma	Medium intensity and with clear perception of primary aromas (floral and / or fruit).
Taste	Light acidity, fresh and balanced. Fruity aftertaste

Rías Baixas Barrica white wine

Phase	Description
Appearance	Golden yellow colour. Clean and bright
Aroma	Medium intensity. Well integrated primary and tertiary aromas. The floral and fruit series are kept as primary together with tertiary aromas provided by the wood and highlighting the toasted, smoked, vanilla and nuts aromas.
Taste	Good structure, glyceric and with a fruity aftertaste with hints of vanilla.

Rías Baixas red wine

Phase	Description
Appearance	Cherry red colour with violet tones. Medium deep. Clean and bright
Aroma	Wines with medium intensity. With a nose of basic aromas of red fruits (strawberry, blackberry, etc.) and vegetal aromas.

Taste	Rounded in the mouth, moderately tannic. Medium persistence with fruity nuances.
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Rías Baixas white sparkling wine

Phase	Description
Appearance	Pale yellow colour with golden hues. Clean and bright. Fine and persistent bubble.
Aroma	With a nose of basic aromas (floral and fruit) and secondary (bakery and toasted) aromas
Taste	Balance in the mouth. Fresh and slightly sour, with well-integrated carbon dioxide (bubble) and fruity aftertaste.

Rías Baixas red sparkling wine

Phase	Description
Appearance	Red colour with violet hues. Clean and bright. Fine and persistent bubble.
Aroma	With a nose of basic aromas (floral and fruit) and secondary (bakery and toasted) aromas
Taste	Balance in the mouth. Fresh and slightly sour, with well-integrated carbon dioxide (bubble) and fruity aftertaste.

3. Specific oenological practices.

3.1 Cultivation practices.

The grapes must be collected in vintage boxes or other containers authorized by the Regulatory Council.

3.2 Probable minimum alcoholic strength of the must:

The minimum probable alcoholic strength of the musts before the start of the alcoholic fermentation for each of the elaborations must be 11° for those from the Albariño variety, 10° for the rest of the white varieties; 9.5° for those of the red varieties and 10° for the musts destined for quality sparkling wines.

3.3 Processing methods

The preparation and storage must be carried out exclusively in wineries located in the defined geographical area and registered in the corresponding registers of the Regulatory Council.

The elaboration processes are as follows:

Rías Baixas white wines

The must obtained by crushing and pressing of the white grape, with or without destemming, is debourbaged and its controlled fermentation is carried out until the reducing sugars are exhausted.

¹ It was requested, as a minor modification in accordance with article 73.1.d) of R (EC) No. 607/2009, of the Commission, of July 14, 2009, to vary this requirement, so that the probable minimum alcoholic strength is referred to the must instead of the grape consignments.

The white wines must have a specific designation, in accordance with the restrictions regarding the variety used and the area where the grapes are produced and the wine made (table I).

Table I

Specific designation	Varieties used	Area of production and processing
RíasBaixas	No variety restriction	The entire geographical area of the PDO
RíasBaixasAlbariño	100%Albariño	The entire geographical area of the PDO
Rías Baixas Condado do Tea	≥ 70% Albariño and Treixadura	"Condado do Tea" Subzone
Rías Baixas Rosal	≥ 70% Albariño and Loureira	"O Rosal" Subzone
Rías Baixas Salnés	≥ 70% Albariño, Loureira, Treixadura and Caiño blanco.	"Val do Salnés" Subzone
Rías Baixas Ribeira do Ulla		"Ribeira do Ulla" Subzone

RíasBaixas barrelwhite wine

These are wines made in the geographical area from any authorized white variety. A production process similar to that of white wines is followed, with the difference that a stay occurs in wooden containers of a size not exceeding 600 liters, in any case indicating on the labeling the time, in months or years, that the wine has remained in these containers.

Red wines

Exclusively obtained from grapes of red varieties. The destemmed and crushed grapes undergo fermentation - maceration with the pomace, at a controlled temperature and until an adequate content of polyphenols is obtained in the must - wine. Subsequently, the devatting, pressing and, if necessary, the continuation of the alcoholic fermentation until the exhaustion of reducing sugars are carried out. The wine is considered biologically stable when malolactic fermentation is complete.

Quality sparkling wines

Sparkling wines, white or red, must come respectively and exclusively from each of the types of varieties mentioned in point 6 of these Specifications, and must be produced exclusively by second fermentation in the bottle. The base wines must be produced following the criteria set out above for white and red wines and must have physical-chemical and sensorial characteristics that must correspond to their respective requirements. In any case, in the production of sparkling wines, the provisions of point C of annex II of Regulation (EC) 606/2009 must be followed.

For any type of elaboration, the yield must not exceed 70 liters of wine for every 100 kg of harvest in the case of white wines; and 72 liters of wine per 100 kg for red wines.

4. Demarcated geographical area.

The production and elaboration area are constituted by the following municipal terms and parishes, grouped into the five sub-zones into which the designation of origin is divided:

Subzone	Municipal terms	Parishes
"Val do Salnés"	Cambados, Meaño, Sanxenxo, Ribadumia, Meis, Vilanova de Arousa, Portas, Caldas de Reis, Vilagarcía de Arousa, Barro, O Grove and A Illa de Arousa	All
"Condado do Tea"	Arbo, Crecente, Salceda de Caselas, Pontearreas.	All
	A Cañiza	Valeixe
	Tui	Guillarei, Paramos, Balráns, Caldelas de Tui
	Mos	Louredo
"O Rosal"	O Rosal, Tomiño, A Garda	All
	Tui	Pexegueiro, Areas, Malvás, Ribadelouro, Rebordáns, Pazos de Reis, Randufe, Tui
	Gondomar	Mañufe, Vilaza
"Soutomaior"	Soutomaior	All
"Ribeira do Ulla"	Vedra	All
	Census	Carcacía, Iria Flavia, Herbón
	Teo	Oza, Teo, Lampai, Bamonde, Rarís, Vilariño, Reis
	Boqueixon	Codeso, Pousada, Oural, Ledesma, Donas, Sucira
	Touro	Bendaña
	A Estrada	Arnois, Couso, Cora, Oca, Santeles, Paradela, Berres, S. Miguel de Castro, S. Xurxo de Veá, Ribeira, Riobó, Santa Cristina de Veá, Balóira, Santa Mariña de Barcala
	Silleda	Cira
	Vila de Cruces	Camanzo, Gres, Añobre

The vineyards destined for the production of wine in this PDO, must be located in these municipalities, the vineyard must be included in the register of the autonomous community and in the vineyard register of the Regulatory Council.

Annex I of these Specifications shows the territory of the PDO Rías Baixas and its location in Europe.

5. Maximum yield.

The maximum production allowed per hectare is to be: 12,000 kg of grapes for the Albariño variety, 10,000 kg for the Caiño red² variety and 12,500 kg for the other varieties.

Considering a maximum yield of 70 liters of wine per 100 Kg of white grape varieties and 72 liters per 100 Kg for red varieties, the maximum yields in liters per hectare would be:

- 84.00 hl / ha for the Albariño variety.
- 87.50 hl / ha for the other white varieties.
- 72.00 hl / ha for the Caiño red variety.
- 90.00 hl / ha for the other red varieties.

6. Variety or varieties of vine.

The production of protected wines must be carried out exclusively with grapes of the following varieties:

White: Albariño, Treixadura, Loureira (white Loureiro or Marqués), Caiño white, Torrontés and Godello.

Red: Caiño red, Espadeiro, Loureiro red, Sousón, Mencía, Brancellao, Pedral and Castañal³.

² As a minor modification, in accordance with article 73.1.d) of Commission R (EC) No. 607/2009, of July 14, 2009, it has been requested to modify the maximum yield of red varieties other than the Caiño variety, making it equal to that of the different white varieties of the Albariño variety, recovering the wording that appeared in the regulations of this designation of origin in 1996, and which due to a transcription error was modified in the regulations approved in 2009.

³ Also, as a minor modification, the inclusion of the Castañal variety was requested. It is a traditional red variety of the area, although sparsely cultivated, which was recognized as a commercial variety through the Order of the Ministry of the Environment and Rural and Marine Affairs of March 18, 2011 (BOE 03/24/2011) .

7. Link with the geographical area.

7.1 Specifications on the geographical area.

a) Natural factors:

The Rías Baixas designation of origin is located at 42° North latitude and 8° West longitude, and includes territories in the provinces of Pontevedra and A Coruña. It extends over land at an altitude that rarely exceeds 300 meters, close to the sea and associated with the lower reaches of the Ulla, Umia, Oitavén, Xabrina and Miño rivers and their tributaries Tea and Louro.

It is a wine-growing area with Atlantic climatic conditions, with mild temperatures (between 10 °C and 25 °C), with four perfectly differentiated seasons, short thermal fluctuations and a wide rainfall throughout the year (1,300 mm), which drops significantly in summer. The geoclimatic variables: topography, exposure, orientation and proximity to the sea or rivers, can qualify the general characteristics of the climate, and provide differences between the five sub-areas recognized in the said PDO: Condado do Tea, O Rosal, Ribeira do Ulla, Soutomaior and Val do Salnés. The temperature and humidity conditions of spring and summer determine a great vegetative expression of the vine.

The PDO includes a territory associated with Hercynian orogeny, where soils on granitic materials stand out, but where there is room for soils on metamorphic materials (schists) and those generated on sedimentary materials (continental alluviums of quaternary origin). Most of these are soils poor in changeable minerals, with a sandy to sandy loam texture, with an intense wash of Mg, Ca and K, acidic, poor in nutrients and of relatively low thickness. The soil texture characteristics cause low water-holding capacity, a high tendency to dry out in summer, and vine root development only limited by depth. The above-mentioned soil factors have traditionally forced human intervention aimed both at limiting soil erosion and degradation, and at balancing their use conditions through the use of rational fertilization, to which these soils respond in a very effective way.

The ripening season presents not long hours of sunshine, medium temperatures, a decrease in rainfall and a slight water stress. These circumstances cause a balance of components of the grapes that gives rise to wines more recognized for the concentration and variety of their acid fraction, as well as for their aroma, than for their alcohol strength.

b) Human factor:

In the existence and specific characteristics of the Rías Baixas wine as we know it today, the actions of the winegrowers in the region have been decisive, selecting over the centuries the varieties that best adapted to the climatic and soil conditions of the territory, and on which they developed the cultivation practices that gave the best results in these conditions. Among these varieties, Albariño is the main protagonist, with an overwhelmingly majority presence.

Although there is controversy regarding the origin of this variety, what can be stated with certainty is that it has been cultivated in the Rías Baixas territory for more than a thousand years and, given its characteristics, it is perfectly adapted to the weather and sunshine

conditions of this territory. On the other hand, it also seems that there is unanimity in the belief that the Cistercian monks, arrived in Galicia through the Camino de Santiago, or accompanying the Burgundy dynasty, who came to Galicia in the 12th century, on the occasion of the wedding of Raymond of Burgundy with Queen Urraca, they were in charge of teaching local winegrowers how to care for the vine varieties used in this land, and extract from them their finest.

Thus, after centuries of evolution, the viticulture of this area presents characteristics that make it unique, among which the highly atomized and smallholding production structure stands out. It suffices to say, in relation to this, that the more than 3,900 hectares that the designation of origin currently has, are divided into 22,400 plots, which are operated by some 6,600 winegrowers. Therefore, an average winegrower would grow a little more than half a hectare, divided into 3 or 4 plots.

With these data, it is obvious that most of the winegrowers practice this activity part-time. The vine is one of the crops among others in the territory, integrated into the landscape, being frequently found on the edge of plots where corn, potatoes, or other horticultural products are grown.

Many times, horticultural products are cultivated under the vine itself, taking advantage of the fact that the traditional vine vigour control system, the trellis, allows tillage under the vineyard, which is an expression of the high use that the farmers of the area made of the scarce dimensions of their agricultural holdings. To maintain the fertility of soils, intensively exploited and not very rich in nutrients due to the intense leaching due to the rainfall, farmers in the Rías Baixas regions carry out a thorough soil fertilization.

As mentioned, another characteristic of viticulture in the area is the vine vigour control system in the vineyard. The vine training, in addition to allowing - as has been indicated - the use of the soil for other crops, finds its main reason in the need to prevent the attacks of fungal diseases - very important in the area due to the high environmental humidity - by keeping vine vegetation away from soil. Furthermore, the vine training system allows a better use of solar radiation and an effective management of the vigour of the vine, which is highly favoured by the temperature and humidity conditions of the area in spring and summer.

Over recent decades, as new plantations were made, winegrowers introduced other vine vigour control systems, always high height, that respond to the particular conditions of the climate in the area and to the demands of Albariño and other varieties of the area, and that facilitate the necessary cultivation practices.

7.2 Product data.

Although white and red varieties have traditionally coexisted in the Rías Baixas PDO, they were the first, and among them mainly Albariño, which provide a specific character to this wine-growing area. Some white varieties accompany the Albariño in percentages not exceeding 30%, and provide particularities from the different sub-areas; these are Loureira, Treixadura and Caiño Blanco varieties. Among the very minority red varieties, Sousón, Mencía and Caiñored stand out. However, the varietal diversity of this wine region is very rich, with a large number of varieties of limited presence that contribute to enriching the sensory nuances of the wines produced.

As stated, the Albariño variety is the true protagonist of this designation of origin, to the point that, according to the data from the 2011 vintage, it accounted for almost 96% of the total harvested grape. The following varieties in importance, Loureira and Treixadura barely exceed 2.3% each, leaving for the other white varieties slightly less than 1.8%. Regarding the red varieties, these did not reach 1% of the total.

Therefore, this designation of origin, although it is based on a dozen of Galicia's own indigenous varieties, is strongly associated with this variety, to the point that the term "Albariño" is frequently used to designate in the market wines from the regions of "Rías Baixas".

The success of the "Rías Baixas" wines has made this variety spread to other territories, sometimes very far away. However, the Albariño variety reaches its maximum qualitative expression in this climate and in this soil. Linked to its genetic code, this variety has a great capacity for sugar production, which in good years can exceed 13% alcohol volume. In addition, and simultaneously, which is exceptional, it maintains a high content in acids, what very few varieties get anywhere in the world, together with the aromatic and sapid components that makes these wines very identifiable.

7.3 Interaction

The characteristics of the different soils of the geographical area, together with the existing climatic conditions, make up an area with favourable characteristics for the cultivation of the vineyard, obtaining a specific and unique final product perfectly adapted to the environment.

The existing varieties are indigenous varieties, selected over the years by the winegrowers of the area, who avoided to look to the importation of foreign varieties, more popular for the consumer. For this reason, the varieties used, among which the Albariño variety stands out for its absolute dominance, are adapted and tolerate the existing edaphic-climatic conditions, which originates specific wines, from the physical-chemical and sensorial point of view. The Albariño variety, which, as said, gives its best in this territory, is the main protagonist of the wines produced here. The wines that are made with this variety are complex wines at aroma level due to the large number of descriptors that characterize them, among which are apple, citrus, floral (rose), ripe fruit and herbaceous.

Also, over the centuries, the winegrowers of this region have been searching for the best areas and suitable soils for growing the plant. In addition, as far as the quality and specific characteristics of the product are concerned, it should be noted the care with which local producers work, their long experience in cultivating their vineyards, both in vine vigour control and in pruning and tying of the stalks, to achieve an adequate control of the winemaking potential, and selection of the grapes. To this it must be added the rigor in the quality controls that are applied, which made possible the prestige that the PDO Rías Baixas have both in Spain and in international markets.

8. Applicable provisions.

8.1 Legal framework.

National legislation

- Resolution of September 14, 2009, of the General Directorate of Industry and Food Markets of the Ministry of Agriculture, Rural and Maritime Affairs, on the publication of the Order of July 21, 2009, of the Department of Rural Affairs of the Junta de Galicia, by which the Regulations for the Rías Baixas Designation of Origin and its Regulatory Council are approved. It must be applied in everything that does not contradict the content of these Specifications.

8.2 Applicable requirements.

In particular, these Specifications establish the following additional requirements:

Cultivation practices

- The aforementioned grape production limits per hectare may be modified in certain wine years by the Regulatory Council up to a maximum increase of 25%. The agreement must be made prior to the harvest and by the absolute majority of the members after the assessments and verifications that are required and the favorable report of the Control Body of the Regulatory Council.

Wine making and bottling requirements

- The elaboration, storage, ageing and bottling of the PDO Rías Baixas wines must be held exclusively in wineries located in the production area, and registered in the corresponding register of the Regulatory Council.

Transport and bottling outside the production area, they constitute a risk for the quality of the wine, since this can be exposed to oxidation and reduction phenomena, temperature variations and others, all the more serious the greater the distance traveled. Bottling at origin allows preserving the characteristics and quality of the product. This fact, together with the experience and deep knowledge of the specific characteristics of the wines acquired over the years by the wineries of Rías Baixas Designation of Origin, make necessary the in-origin packaging of the wines, thus preserving all their physical-chemical and organoleptic characteristics.

- The wineries registered in the records of the Rías Baixas designation of origin, may not carry out the elaboration, storage or handling of grapes, musts or wines obtained from grapes coming from wine-growing areas located outside the production area of this designation of origin.

- The regulatory council may determine the types and size of packaging for the wine marketing, so that they do not harm its quality and prestige, making its use mandatory for the wine protected. The packaging must be of the nominal capacities established in accordance with Royal Decree 1801/2008, of November 3, which establishes the rules regarding nominal quantities for packaged products and the control of their effective content, expressly excluding one-liter bottles.

Labeling requirements

- The labeling of packaged wines must comply with the legislation in force regarding mandatory and optional indications. In addition, the name of the designation of origin, Rías Baixas, must appear on the main label.

- Likewise, in wines protected by the Rías Baixas designation of origin, except for sparkling wines⁴, the indication of the year of harvest must be mandatory.

- Before the labels or any other identifying element of the bottle are put into circulation, these must be authorized by the regulatory council, which must check the aspects related to the rules of the designation of origin.

- For the protected designation of origin Rías Baixas, the traditional term referred to in article 118 duodécies.1a) of the Council Regulation (EC) 1234/2007, of October 22, 2007, establishing a common organization of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation),

⁴ It was requested, as a minor modification in accordance with Article 73.1.d) of R (EC) No. 607/2009, of the Commission, of July 14, 2009, to vary this requirement, so that the obligation of Indicating the year of harvest does not affect sparkling wines.

is "Denominación de Origen" (designation of origin). As established in article 118 sexvicies.3.a) of the aforementioned regulation, such traditional mention may be replaced in the labeling of wines by "Denominación de Origen Protegida" (protected designation of origin, PDO).

- The term "Barrica" (barrel) may be used in the labeling of the wines of this designation of origin, provided that they comply with the provisions of Annex III of Royal Decree 1363/2011, October 7, which develops the European Union regulations on the labeling, presentation and identification of certain wine products.

- So that the labels can include the name of any of the sub-areas listed in the production area together with the name of the origin ("Rías Baixas - Val do Salnés", "RíasBaixas - Rosal", "RíasBaixas–Condado do Tea ", RíasBaixas - Soutomaior", "RíasBaxias - Ribeira do Ulla"), it will be essential that the raw material comes entirely from them, as well as that the elaboration takes place inside the mentioned sub-areas. In addition, and simultaneously, the requirements regarding varieties established by these Specifications must be met.

- All the packaging destined for consumption must be provided with a numbered seal or back label that must be supplied by the Regulatory Council, which must be placed in the winery itself. The said back label shall include the logo of the designation of origin, which is included as Annex II of these Specifications.

9. Controls.

9.1 Control body.

The Regulatory Council of the Protected Designation of Origin Rías Baixas has identified in its structure a control and certification body in accordance with the provisions of article 15.1º b) of Law 2/2005, of February 18, promoting and defense of Galician food quality; and in article 65 of Decree 4/2007, of January 18, which regulates the geographical designations of quality of the food sector and its regulatory councils. In accordance with these regulations, the Regulatory Council is a legal person governed by public law supervised by the Consellería do Medio Rural (Department of Rural Environment) of the Xunta de Galicia and its auditors-inspectors are empowered by it and have the status of authority in the exercise of their control functions.

Name: Órgano de Control y Certificación del Consejo regulador de la Denominación de Origen Rías Baixas.

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9.2 Tasks.

9.2.1 Scope of controls.

- Chemical and organoleptic analysis:

The control body verifies that the producers carry out chemical and organoleptic analysis of all the consignments of wine, to verify that they meet the requirements established in section 2 of these Specifications.

The Regulatory Council delivers back labels with a specific codification for each bottle of each batch destined to be marketed with the PDO Rías Baixas that conforms to the established parameters. The batches that do not meet the analytical and organoleptic characteristics of section 2 of these Specifications must not obtain the back labels and may not be marketed under the name of the PDO.

- Operators:

The control body verifies that the operators have the capacity to fulfill the requirements of the Specifications. In particular, it verifies that the producers and processors have a self-control and traceability system that allows the Specifications to be accredited in terms of: origin of the grape, varieties used, production yields, must extraction yields, and analysis of the chemical and organoleptic parameters.

- Products:

The control body, by taking samples, verifies that the wine marketed under the designation of origin complies with the specifications established in section 2, uses the assigned back label appropriately, and the other conditions included in these Specifications are met.

9.2.2 Methodology in controls in annual verification.

- Systematic controls.

The control body carries out systematic controls of the self-control system of the operators that produce or market wine under the protection of the PDO with the following objectives:

- Verify that the grapes, the must and the wine originate from the production area.
- Control compliance with the specifications regarding grape varieties and production yield.
- Control compliance that the traceability management is carried out from grape production to packaging.

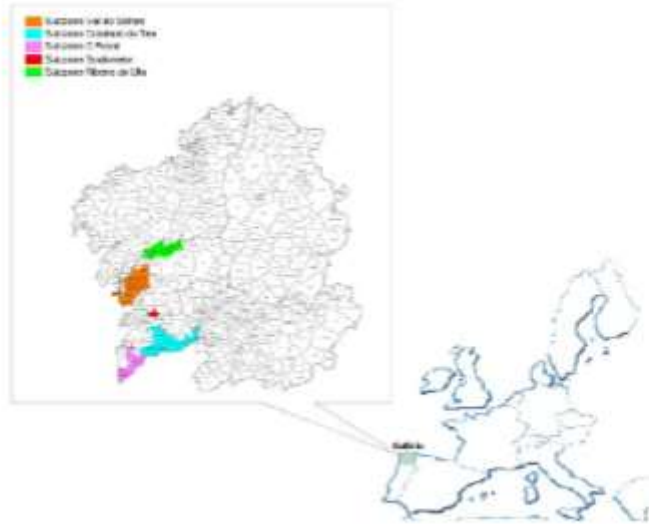
- Verify that chemical and organoleptic analysis are carried out on all consignments of wine, which allow proof of compliance with the characteristics defined in section 2 of these Specifications.

- Random controls.

The control body performs random controls to check the traceability of the batches, and compliance with the analytical parameters.

ANNEX I

SITUATION AND DELIMITATION OF THE GEOGRAPHICAL AREA



ANNEX II

LOGO IDENTIFIER OF THE DESIGNATION OF ORIGIN
RÍAS BAIXAS

