

«RIBERA DEL DUERO»

PDO SPECIFICATIONS

Revision	Date	Reason	Favorable Decision For Publication in the Member State	Sending date (COM) E-Bacchus file	Official Journal of the European Union
0	11/10/2011	Sending to the European Commission pursuant to article 118 vic, Section 2 of Regulation (EC) No. 1234/2007	-	12/14/2011 PDO-ES-A0626	12/21/2011
1	01/24/2014	Deletion of paragraph 1 of section 8 b) 3	-	12/15/2014 PDO-ES-A0626-AM02	12/31/2014
2	12/14/2015	Correction of errors: in section 2 of section b.3) of the point 8, regarding the minimum ageing periods for the use of the mentions "CRIANZA", "RESERVA" and "GRAN RESERVA".	-	01/21/2016 PDO-ES-A0626-AM03	07/05/2019
3	04/24/2019	<p>Normal modification of the Specification in the following sections:</p> <ul style="list-style-type: none"> · Updating the description of the physical-chemical and organoleptic characteristics of the wines. · Inclusion of the term "clarete" for rosé wines. · Incorporation of white wines. · Review of the conditions of the cultivation practices and the conditions of elaboration and ageing of the wines. · Updating of winemaking restrictions. · Review of the defined geographical area and introduction of the concept of population unit. · Establishment of the maximum yield per ha for the Albillo Mayor variety. · Inclusion of the exception of historical minority varieties. · Updating the wording of the link to collect the proposed modifications to the Specification. · Expanded justification of bottling at source. · Updating of the labelling provisions. Mention of population units as minor geographic units. · Updating of the provisions related to the control for accreditation in UNE-EN-ISO / IEC 17065. 	05/11/2019	11/20/2019 PDO-ES-A0626-AM04	03/06/2020

«RIBERA DEL DUERO» PDO SPECIFICATIONS

1. NAME TO PROTECT.

1.- The geographical name to protect is «RIBERA DEL DUERO».

2. DESCRIPTION OF THE WINE.

The wines covered by the Protected Designation of Origin "RIBERA DEL DUERO", hereinafter, PDO "RIBERA DEL DUERO", belong to category 1 "Wine", in accordance with the provisions of Annex VII, part II of the Regulation (EU) n° 1308/2013.

a) Analytical characteristics.

The physical-chemical characteristics of the wines covered by the PDO "RIBERA DEL DUERO" are the following:

• Red wines:

- Minimum total alcoholic strength in% Vol: 11.5
- Minimum actual alcoholic strength in% Vol: 11.5
- Max total sugars expressed in g / l of glucose + fructose: 4.0
- Minimum total acidity in g / l of tartaric acid: 4.0
- Maximum volatile acidity in g / l of acetic acid: 0.05 (0.833 milliequivalents per litre) for each degree of alcohol (*).

(*) 0.833 milliequivalents per litre for each degree of alcohol for the wines aged up to one year. Wines aged more than one year shall not exceed the ceiling calculated as follows: 1 g / l up to 10% alcohol, increasing by 0.06 g / l for each degree of alcoholic strength in excess of 10%.

- Maximum total sulphur dioxide expressed in mg / l: 180

- Rosé / Clarete wines:

- Minimum total alcoholic strength in% Vol: 11,0
- Minimum actual alcoholic strength in% Vol: 11,0
- Max total sugars expressed in g / l of glucose + fructose: 4.0
- Minimum total acidity in g / l of tartaric acid: 4.3
- Maximum volatile acidity in g / l of acetic acid: 0.05 (0.833 milliequivalents per litre) for each degree of alcohol for wines aged up to one year (*).

(*) 0.833 milliequivalents per litre for each degree of alcohol purchased for the wines aged up to one year. Wines older than one year may not exceed the limit calculated as follows: 1 g / l to 10% alcohol, plus 0.06 g / l for each degree of alcohol that exceeds 10%.

- Maximum total sulphur dioxide expressed in mg / l: 180

- White wines:

- Minimum total alcoholic strength in% Vol: 11,0
- Minimum actual alcoholic strength in% Vol: 11,0
- Max total sugars expressed in g / l of glucose + fructose: 4.0
- Minimum total acidity in g / l of tartaric acid: 4.5
- Maximum volatile acidity in g / l of acetic acid:
 - 0.65 g / l for wines not fermented or aged in barrels.
 - 0.80 g / l for fermented or barrel-aged wines ⁽¹⁾.
- Maximum total sulphur dioxide expressed in mg / l: 180

(1) For the purposes of calculating volatile acidity, ageing in barrels shall be understood as that carried out in oak wood containers with a maximum capacity of 600 litres.

(*) In any case, the physical-chemical parameters established in this section shall comply with the limits established in the EU regulations.

b) Organoleptic characteristics.

The wines in all the categories must be untainted, meaning that wine those without noticeable aromatic defects and with no aromas other than those owed to their for its correct winemaking.

The designation "other fruits" refers to pome fruits, stone fruits, citrus fruits and / or exotic fruits, different from those defined as red fruits and black fruits, and excluding the characteristic aromas of dried fruits from this definition.

The name wood aromas refer to aromas from the ageing of the wine in oak wood containers of legally established capacities, notably the aromas of cloves, vanilla, coconut, toasted and wood.

The wines, on the palate, in all categories must be balanced, what refers to, the relationship between alcohol, acidity, bitterness and astringency must be without excessive dominance of any of them.

The backbone of the wines is defined by the sum of the components feeling in the mouth due to the glycerine and the polyphenolic characteristics.

The wines must mainly present the characteristics indicated below, in the appearance, aroma and taste phases, as well as a good harmony as a whole. Those who do not meet these characteristics will not be covered by the PDO «RIBERA DEL DUERO». They must not present defects in the sense defined as per the Resolution of the Competent Authority.

All the definitions of the following parameters refer to each specific related category.

1. RED WINES

1.1 “JOVEN” (YOUNG RED WINES) (no ageing or with ageing and / or cask fermentation of less than three months)

1.1.1 Appearance

Limpid, with at least medium colour intensity and tones ranging from purple- red to violet-red.

1.1.2 Aroma

Presence of fresh red and / or black fruits aromas to a medium degree.

1.1.3 Taste

Balanced and fresh as a result of the acid component and light or medium-bodied. Persistence, a short finish as a minimum.

1.2 “JOVEN ROBLE” (YOUNG RED OAK) (with ageing and / or barrel fermentation of a period of more than three months)

1.2.1 Appearance

Clear, with at least medium colour intensity and tones ranging from purple- red to violet-red.

1.2.2 Aroma

Presence of fresh red and / or black fruit aromas together with aromas from ageing in oak wood.

1.2.3 Taste

Balanced and fresh as a result of the acid component, and at least medium-bodied. A short finish as a minimum.

1.3 “CRIANZA” RED WINES

1.3.1 Appearance

Clear, with at least a medium colour intensity and tones ranging from garnet-red to violet-red. No carbon dioxide.

1.3.2 Aroma

Presence of fresh and / or jammy red and / or black fruits aromas, together with aromas from ageing in oak wood, these to at least a medium degree.

1.3.3 Taste

Balanced, with sufficient acid freshness and medium to full body and finish.

1.4 "RESERVA" AND "GRAN RESERVA" RED WINES

1.4.1 Appearance

Clean or slightly cloudy, with at least medium colour intensity and tones ranging from red brick to violet red. No carbon dioxide.

1.4.2 Aroma

Aromas from ageing in oak wood to a medium degree, with the possible presence of jammy fruits but no fresh fruits.

1.4.3 Taste

Balanced, with sufficient acidity and a medium to full body and medium to long finish.

1.5 OTHER RED WINES AGED ABOVE 2 YEARS (with ageing and / or cask fermentation of more than three months)

1..5.1 Appearance

Clean or slightly cloudy, with at least a medium colour intensity and tones ranging from red brick to violet red.

1.5.2 Aroma

Presence of aromas from oak wood ageing.

1.5.3 Taste

Balanced, with body and a short finish as a minimum.

2. ROSÉ WINES / “CLARETES”

2.1 ROSÉ WINES / CLARETES, NO AGEING NO CASK FERMENTATION

2.1.1 Appearance

Limpid, with a tone from onion skin to raspberry pink, with the possibility of some grey tones in the bottom of the bottle.

2.1.2 Aroma

Presence of aromas of fresh red fruits and / or "other fruits".

2.1.3 Taste

Balanced and fresh with medium or high acidity and light or medium body.

2.2 ROSÉ WINES / CLARETES, WITH FERMENTATION AND / OR CASK AGEING

2.2.1 Appearance

Limpid, with a tone from onion skin to raspberry pink, with the possibility of some grey tones in the bottom of the bottle.

2.2.2 Aroma

Presence of aromas of fresh or compote red fruits and / or "other fruits", together with the presence of aromas from oak wood ageing. In the case of "Reserva" and "Gran Reserva" the presence of fruit is optional.

2.2.3 Taste

Balanced and fresh with medium or high acidity and light to medium body.

3. WHITE WINES

3.1 WHITE WINES, NO AGEING, OR CASK FERMENTATION

3.1.1 Appearance

Limpid and straw yellow colour of varying intensity.

3.1.2 Aroma

Presence of aromas of "other fruits". Plant notes may be apparent

3.1.3 Taste

Balanced and fresh with medium or high acidity and light or medium body.

3.2 WHITE WINES WITH FERMENTATION AND / OR CASK AGEING

3.2.1 Appearance

Clean, with a tone from straw yellow to golden yellow. In wines with the traditional mentions "Crianza", "Reserva" or "Gran Reserva", an old gold yellow tone is permitted.

3.2.2 Aroma

Presence of aromas of "other fruits", fresh or compote, together with aromas from oak wood. In the case of "Reserva" and "Gran Reserva" the presence of fruit is optional.

3.2.3 Taste

Balanced and fresh with medium or high acidity and light or medium body.

3. OENOLOGICAL PRACTICES.

a) Cultivation practices.

a.1) General.

Vineyard plots in grape production in the PDO «RIBERA DEL DUERO» are considered to be those that, at least, are in their third growing cycle since planting. By planting is meant the final placement of the vine plants, grafted with the authorized wine variety, with a view to grape production.

In each campaign the Regulatory Council shall determine the deadline for carrying out the practice of crop thinning.

a.2) Plantation density.

The minimum limit of the plantation density shall be two thousand (2,000) vines per hectare for new plantations from the entry into force of this Specification (PDO-ES-A0626-AM04).

b) Specific oenological practices.

b.1) Wine making conditions

1.- Exclusively the healthy grape consignments, with a minimum natural alcohol content of 19.1 °Brix (11 °Beaumé) for the red varieties, and 17.9 °Brix (10.5 °Beaumé) for the white varieties, shall be dedicated to the production of protected wines.

2.- In the production of protected wines, adequate pressures will be applied for the extraction of the must or wine, so that the yield does not exceed 72 litres for every 100 kilograms of harvested grapes.

b.2) Ageing conditions of the wines.

1.- To make use of the traditional term «CRIANZA», the red wines protected by the PDO «RIBERA DEL DUERO» must undergo a minimum ageing period of twenty-four months, of which at least twelve shall be spent in oak barrels. Rosé / “clarete” and white wines must undergo a minimum ageing period of eighteen months, of which at least six shall be spent in oak barrels.

2.- To make use of the traditional term «RESERVE», the red wines protected by the PDO «RIBERA DEL DUERO» must undergo a minimum ageing period of thirty-six months, of which at least twelve shall be spent in oak barrels, with the rest of the period spent in the bottle. Rosé / “clarete” and white wines must undergo a minimum ageing period of twenty-four months, of which at least six shall be spent in oak barrels, with the rest of the period spent in the bottle.

3.- To make use of the traditional term "GRAN RESERVA", the red wines protected by the PDO "RIBERA DEL DUERO" must undergo a minimum ageing period of sixty months, of which at least twenty-four shall be spent in oak barrels, with the rest of the period spent in the bottle. Rosé / “clarete” and white wines must undergo a minimum ageing period of forty-eight months, of which at least six shall be spent in oak barrels, with the rest of the period spent in the bottle.

4.- Likewise, the red, rosé / clarete and white wines of the PDO «RIBERA DEL DUERO» that make use of the mention «ROBLE / BARRICA» shall undergo a period of ageing in barrels whose duration shall not be less than three months, having or not been fermented in it.

5.- The ageing of the wines that use the traditional terms «CRIANZA», «RESERVA» and «GRAN RESERVA» shall be carried out in oak barrels with a maximum 330 litres capacity, and for the mention «ROBLE / BARRICA» (Oak / Barrel), the maximum capacity of such containers must be 600 litres.

6.- The beginning of the calculation of the ageing periods established in this section may not be counted, in any case, before October 1 of the year of the harvest. In addition, the calculation of the minimum ageing period necessary to qualify for the use of the traditional terms "RESERVA" and "GRAN RESERVA" shall begin when the batch of wine is placed in the oak barrels.

c) Restrictions on winemaking.

1.- For the elaboration of the wines covered by the PDO "RIBERA DEL DUERO" the relevant restrictions for proportions of vine varieties per wine type are as follows:

- Red wines shall contain a minimum of 95 percent grapes of red grape varieties authorised under these Specifications. The portion of the varieties Tempranillo or Tinto Fino or Tinta del País in these wines may not be less than 75 %.
- Rosé / Clarete wines must be made with at least 50% of the red varieties authorized in these Specifications.
- White wines are to be made with at least 75% of the Albillo Mayor variety.

2.- The use of presses known as "continuous" is prohibited in the production of wines protected by this PDO.

3.- For the extraction of the must, only mechanical systems that do not damage or dissolve the solid components of the bunch can be used, especially the use of high-speed centrifugal crushing machines.

4. DEMARCATED GEOGRAPHICAL AREA.

The production area covered by the PDO «RIBERA DEL DUERO» is constituted by terrains located in the population units of the municipalities belonging to the provinces of Burgos, Soria, Segovia and Valladolid that are mentioned below, suitable for the production of grapes of the authorized varieties, with the quality necessary to produce wines with the specific characteristics of those protected for this PDO. These population units are considered as minor geographic units.

PRODUCTION AREA COVERED BY THE RIBERA DEL DUERO PDO

Municipalities with their minor districts / local entities

Municipal districts / minor local entities of the previous municipalities

Municipalities that do not have districts / minor local entities

Only the smallest local entity that is named

TOTAL of population units

BURGOS	SEGOVIA	SORIA	VALLADOLID	TOTAL
6	1	3	3	13
47	3	2	16	68
11	1	19	5	36
0	0	1	0	1
64	5	25	24	118

BURGOS

Province	Municipality	Population Unit
09 Burgos	003 Adrada de Haza	000000 ADRADA DE HAZA
09 Burgos	017 Anguix	000000 ANGUIX
09 Burgos	018 Aranda de Duero	000000 ARANDA DE DUERO
09 Burgos	018 Aranda de Duero	000100 AGUILERA (LA)
09 Burgos	018 Aranda de Duero	000300 SINOVAS
09 Burgos	035 Baños de Valdearados	000000 BAÑOS DE VALDEARADOS
09 Burgos	051 Berlangas de Roa	000000 BERLANGAS DE ROA
09 Burgos	064 Caleruega	000101 CALERUEGA
09 Burgos	065 Campillo de Aranda	000000 CAMPILLO DE ARANDA
09 Burgos	085 Castriello de la Vega	000000 CASTRILLO DE LA VEGA
09 Burgos	117 Cueva de Roa (La)	000000 CUEVA DE ROA (LA)
09 Burgos	131 Fresnillo de las Dueñas	000000 FRESNILLO DE LAS DUEÑAS
09 Burgos	136 Fuentecén	000000 FUENTECEN
09 Burgos	137 Fuentelcésped	000000 FUENTELCESPED
09 Burgos	138 Fuentelisendo	000101 FUENTELISENDO
09 Burgos	139 Fuentemolinos	000000 FUENTEMOLINOS

Province	Municipality	Population unit
09 Burgos	140 Fuentenebro	000101 FUENTENE BRO
09 Burgos	141 Fuentespina	000000 FUENTESPINA
09 Burgos	151 Gumiel de Izán	000000 GUMIEL DE IZÁN
09 Burgos	152 Gumiel de Mercado	000000 GUMIEL DE MERCADO
09 Burgos	155 Haza	000101 HAZA
09 Burgos	160 Hontangas	000000 HONTANGAS
09 Burgos	164 Hontoria de Valdearados	000000 HONTORIA DE VALDEARADOS
09 Burgos	168 Horra (La)	000000 HORRA (LA)
09 Burgos	170 Hoyales de Roa	000101 HOYALES DE ROA
09 Burgos	199 Mambrilla de Castrejón	000000 MAMBRILLA DE CASTREJÓN
09 Burgos	218 Milagros	000101 MILAGROS
09 Burgos	228 Moradillo de Roa	000000 MORADILLO DE ROA
09 Burgos	229 Nava de Roa	000101 NAVA DE ROA
09 Burgos	235 Olmedillo de Roa	000000 OLMEDILLO DE ROA
09 Burgos	253 Pardilla	000000 PARDILLA
09 Burgos	256 Pedrosa de Duero	000000 PEDROSA DE DUERO
09 Burgos	256 Pedrosa de Duero	000100 BOADA DE ROA
09 Burgos	256 Pedrosa de Duero	000201 GUZMÁN
09 Burgos	256 Pedrosa de Duero	000401 QUINTANAMANVIRGO
09 Burgos	256 Pedrosa de Duero	000500 VALCABADO DE ROA
09 Burgos	261 Peñaranda de Duero	000000 PEÑARANDA DE DUERO
09 Burgos	261 Peñaranda de Duero	000101 CASANOVA
09 Burgos	279 Quemada	000000 QUEMADA
09 Burgos	281 Quintana del Pidio	000101 QUINTANA DEL PIDIO
09 Burgos	321 Roa	000101 ROA
09 Burgos	337 San Juan del Monte	000000 SAN JUAN DEL MONTE
09 Burgos	339 San Martín de Rubiales	000101 SAN MARTÍN DE RUBIALES
09 Burgos	345 Santa Cruz de la Salceda	000101 SANTA CRUZ DE LA SALCEDA
09 Burgos	365 Sequera de Haza (La)	000000 SEQUERA DE HAZA (LA)
09 Burgos	369 Sotillo de la Ribera	000000 SOTILLO DE LA RIBERA
09 Burgos	369 Sotillo de la Ribera	000100 PINILLOS DE ESGUEVA
09 Burgos	380 Terradillos de Esgueva	000000 TERRADILLOS DE ESGUEVA
09 Burgos	387 Torregalindo	000000 TORREGALINDO
09 Burgos	391 Tórtolos de Esgueva	000101 TÓRTOLES DE ESGUEVA
09 Burgos	391 Tórtolos de Esgueva	000201 VILLOVELA DE ESGUEVA
09 Burgos	396 Tubilla del Lago	000000 TUBILLA DEL LAGO
09 Burgos	400 Vadocondes	000000 VADOCONDES
09 Burgos	403 Valdeande	000000 VALDEANDE
09 Burgos	405 Valdezate	000000 VALDEZATE
09 Burgos	421 Vid y Barrios (La)	000000 VID Y BARRIOS (LA)
09 Burgos	421 Vid y Barrios (La)	000100 GUMA
09 Burgos	421 Vid y Barrios (La)	000301 ZUZONES
09 Burgos	428 Villaescusa de Roa	000000 VILLAESCUSA DE ROA
09 Burgos	438 Villalba de Duero	000101 VILLALBA DE DUERO
09 Burgos	440 Villalbilla de Gumiel	000101 VILLALBILLA DE GUMIEL

BURGOS

Province	Municipality	Population Unit
09 Burgos	451 Villanueva de Gumiel	000000 VILLANUEVA DE GUMIEL
09 Burgos	464 Villatuelda	000000 VILLATUELDA
09 Burgos	483 Zazuar	000000 ZAZUAR

SEGOVIA

Province	Municipality	Population Unit
40 Segovia	014 Aldehorno	000000 ALDEHORNO
40 Segovia	099 Honrubia de la Cuesta	000000 HONRUBIA DE LA CUESTA
40 Segovia	130 Montejo de la Vega de la Serrezuela	000000 MONTEJO DE LA VEGA DE LA SERREZUELA
40 Segovia	229 Villaverde de Montejo	000000 VILLAVERDE DE MONTEJO
40 Segovia	229 Villaverde de Montejo	000100 VILLALVILLA DE MONTEJO

SORIA

Province	Municipality	Population Unit
42 Soria	007 Alcubilla de Avellaneda	000000 ALCUBILLA DE AVELLANEDA
42 Soria	007 Alcubilla de Avellaneda	000100 ALCOBA DE LA TORRE
42 Soria	007 Alcubilla de Avellaneda	000301 ZAYAS DE BÁSCONES
42 Soria	043 Burgo de Osma-Ciudad de Osma	000100 ALCUBILLA DEL MARQUÉS
42 Soria	058 Castillejo de Robledo	000100 CASTILLEJO DE ROBLEDO
42 Soria	103 Langa de Duero	000000 LANGA DE DUERO
42 Soria	103 Langa de Duero	000100 ALCOZAR
42 Soria	103 Langa de Duero	000201 BOCIGAS DE PERALES
42 Soria	103 Langa de Duero	000401 VALDANZO
42 Soria	103 Langa de Duero	000501 VALDANZUELO
42 Soria	103 Langa de Duero	000600 ZAYAS DE TORRE
42 Soria	116 Miño de San Esteban	000101 MIÑO DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	000000 SAN ESTEBAN DE GORMAZ
42 Soria	162 San Esteban de Gormaz	000100 ALDEA DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	000200 ATAUTA
42 Soria	162 San Esteban de Gormaz	000300 INES
42 Soria	162 San Esteban de Gormaz	000400 MATANZA DE SORIA
42 Soria	162 San Esteban de Gormaz	000600 OLMILLOS
42 Soria	162 San Esteban de Gormaz	000700 PEDRAJA DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	000800 PEÑALBA DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	001200 QUINTANILLA DE TRES BARRIOS
42 Soria	162 San Esteban de Gormaz	001300 REJAS DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	001500 SOTO DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	001800 VELLILLA DE SAN ESTEBAN
42 Soria	162 San Esteban de Gormaz	001901 VILLÁLVARO

VALLADOLID		
Province	Municipality	Population Unit
47 Valladolid	022 Bocos de Duero	000000 BOCOS DE DUERO
47 Valladolid	033 Canalejas de Peñafiel	000000 CANALEJAS DE PEÑAFIEL
47 Valladolid	038 Castrillo de Duero	000000 CASTRILLO DE DUERO
47 Valladolid	059 Curiel de Duero	000000 CURIEL DE DUERO
47 Valladolid	063 Fompedraza	000000 FOMPEDRAZA
47 Valladolid	080 Manzanillo	000000 MANZANILLO
47 Valladolid	103 Olivares de Duero	000000 OLIVARES DE DUERO
47 Valladolid	106 Olmos de Peñafiel	000000 OLMOS DE PEÑAFIEL
47 Valladolid	114 Peñafiel	000000 PEÑAFIEL
47 Valladolid	114 Peñafiel	000100 ALDEAYUSO
47 Valladolid	114 Peñafiel	000200 MÉLIDA
47 Valladolid	114 Peñafiel	000300 PADILLA DE DUERO
47 Valladolid	116 Pesquera de Duero	000000 PESQUERA DE DUERO
47 Valladolid	118 Piñel de Abajo	000000 PIÑEL DE ABAJO
47 Valladolid	119 Piñel de Arriba	000000 PIÑEL DE ARRIBA
47 Valladolid	127 Quintanilla de Arriba	000000 QUINTANILLA DE ARRIBA
47 Valladolid	129 Quintanilla de Onésimo	000000 QUINTANILLA DE ONÉSIMO
47 Valladolid	131 Rábano	000000 RÁBANO
47 Valladolid	137 Roturas	000000 ROTURAS
47 Valladolid	170 Torre de Peñafiel	000000 TORRE DE PEÑAFIEL
47 Valladolid	170 Torre de Peñafiel	000100 MOLPECERES
47 Valladolid	179 Valbuena de Duero	000000 VALBUENA DE DUERO
47 Valladolid	179 Valbuena de Duero	000200 SAN BERNARDO
47 Valladolid	180 Valdearcos de la Vega	000000 VALDEARCOS DE LA VEGA

Any modification that occurs in the limits of the population units of the municipal terms included in the production area, shall not entail the withdrawal from the Vineyard Registry of the affected vineyards that were registered at the entry into force of the Specifications of Product Conditions (PDO-ES-A0626-AM04).

The geographical delimitation of the production area shall not be modified as a consequence of annexations or other variations in the territorial delimitation of the population units of the municipal terms included in the Designation of Origin Ribera del Duero.

5. MAXIMUM YIELD PER HECTARE.

1.- The maximum production allowed per hectare is to be 7,000 kilograms of grapes or 49 hectolitres of wine. (50.4 hectolitres per hectare), for all varieties, except for the Albillo Mayor variety, which shall be 9,500 Kg of grapes per hectare (68.4 hectolitres per hectare).

2.- The grape from plots whose yields are above the limit authorized, may not be used in the production of wines protected by this PDO.

6. GRAPE VARIETY OR VARIETIES.

1.- The production of the protected wines is to be carried out with grapes of the following varieties: Tempranillo (admitted synonyms: Tinto Fino, or Tinta del País); Cabernet Sauvignon; Garnacha Tinta; Malbec; Merlot and Albillo Mayor.

2.- Of these varieties, Tempranillo (admitted synonyms: Tinto Fino or Tinta del País), is considered the main one, for the production of red wines, and Albillo Mayor variety is considered the main variety for the production of white wines.

3.- Notwithstanding the foregoing, grapes may be used in the production of protected wines, from vineyard plots planted prior to July 21, 1982, in which authorized varieties predominate, and there are mingled vines of the following varieties: Alarije (Pirulés), Pirulé (Jaén), Valenciana (Bobal), Garnacha Tintorera, Chasselas Doré, and Monastrell.

7. LINK WITH THE GEOGRAPHICAL AREA.

a) Details of the geographical area.

a.1) Natural factors.

Climate:

The climate highlights the specific balance of the variety and allows, to a greater or lesser extent, the expression of its potentialities in the characteristics of the bouquet (Vedel, 1984) and notably influences the composition of the wine: sugar, acidity, polyphenols, etc. (Fregoni, 1985).

The climate manifests its influence through its elements (sunlight, temperature, rainfall, etc.) and the analysis that relate them to the quality of the harvest at different levels.

1.- The Ribera del Duero area, located north of the Wagner Line, has a Mediterranean continental climate and with Atlantic influence. The climate of Ribera del Duero can be defined as Mediterranean temperate, warm and dry. Regarding temperatures, annual oscillations can be considered clearly extreme (42°C of annual maximum and - 20 ° C minimum).

The extreme period of frost risk is between September 17 and June 6, affecting the vines on numerous occasions during their vegetative cycle.

2.- A characteristic of great importance are the variations in temperature that usually occur during the ripening season, registering optimal daytime temperatures for the development of that and cold nights, which triggers an outstanding growth of useful compounds during the day, and lessens the metabolic combustion of these compounds for the plant respiration at night. It is common to find thermal differences between day and night during the ripening period, from 15 to 20°C.

3.- The rainfall is moderate to low, with dry summers -in Aranda de Duero the average is 435 mm- and there is a certain increasing gradient from west to east.

4.- Corrected evapotranspiration indicates greater water needs than rainfall at certain times of the year - especially during the summer-, thus, although the rains can be considered as sufficient at global level, their distribution throughout the cycle enhances the importance of role of the soil as a humidity regulator.

The typical vineyard indices for Ribera del Duero are as follows:

- Active Period Duration = 192 days 21-IV to 29 -X, which indicates fast cycle.
- Active Heat Summation = 3149.5
- Lang index = 37.86, assumes arid climate, but close in the scales to sub humid.
- Dantín Index - Revenga = 2.64, semi-arid zone, although close to humid and sub-humid areas
- Winkler and Amerine Index (Winkler Scale) = 1305.03, that is Region I, very close to Region II

Note:

Region I: the varieties for dry wine (...) of first quality, get here their best development, those of high vegetative development that bear a high load should not be planted, because they cannot compete with those planted in fertile soils of warmer areas

Region II: Valleys can produce most common good wines, less productive vineyards on the slopes cannot compete with the cultivation of grapes for common wines for their low yields, but they can nevertheless produce fine wines.

Geography and lithology:

1.- The lands that are grouped under the PDO «RIBERA DEL DUERO» are located on the northern Castilian plateau and at the confluence of four provinces integrated in the Autonomous Community of Castile and Leon: Burgos, Segovia, Soria and Valladolid.

2.- The Duero river can be considered as the axis uniting more than 100 villages spreading out along a wine-growing strip of about 115 km in length and 35 km wide.

3.- The Ribera del Duero is therefore located on the great northern plateau of the Iberian Peninsula, formed by a large smooth ended and is partly covered by tertiary sediments. The largest volume of these sediments consists of gently lenticular layers of silty or clayey sands. Of particular note are the alternating layers of limestone and marls, and even chalky concretions.

4.- The river basin, formed during the Miocene, presents horizontal levels, gently undulating, limited by differential erosion, and converted today to the state of peneplain. The relief of the area ranges from interfluvial hills, with heights of 1,014 meters, and valleys, with an average topographic height between 750 and 850 meters.

5.- From a geological point of view, the Ribera del Duero constitutes a great basin formed, already in its general features, at the end of the Mesozoic, and was filled during the Tertiary with detrital and evaporitic sediments.

This area begins to differentiate itself as a morpho structural unit at the late Cretaceous and early Palaeocene. Formerly the Ribera del Duero was part of the Meseta block, consisting of a base of igneous rocks and a Palaeozoic folded by Hercinian orogeny. In the Mesozoic this block was razed, forming an inclined surface to the East. Said block was limited by the ancient Tethys. The reliefs created began to be destroyed by filling the basin by means of dejection cones mechanism during the Palaeocene and Lower Eocene, with a humid intertropical climate.

Most of the tertiary sediments are layers of sand, silty or clayey sand, with large changes in the facies. Most soils have a basic pH reaction and have a low content of organic matter.

A traditional conception of the soil allows considering it as the result of the interaction of climate and living beings, as active factors, on the type of rock and the relief, as passive factors, during a time of determined performance.

The usual soils of the Ribera del Duero are made up of clays sandy, ochre and reddish (Tertiary) and lower and middle terraces of the Duero (Quaternary), which basically gives rise to soil types Xerofluvent typical, Xerochrept typical, Xerochrept calcixerolic and calcic Haploxeralf (USDA Classification 1994).

a.1) Human factors.

1.- The local and historical synonyms of Tempranillo, Tinto Fino or Tinta del País -among others-, give an idea of the need to name in a way different from a variety that, due to its adaptation to the territory, behaves differently than it evolves in other regions where it is cultivated.

The same happens with the Albillo Mayor, known since time immemorial in the area as Blanca del País or simply Albillo.

2.- Therefore, in the area we can talk about a Tempranillo adapted to the environment and that constitutes the backbone of the wines of the Ribera del Duero. The differentiation of Ribera del Duero wines is based on that exclusive adaptation of our variety to the environment, complemented by habitual cultural tasks, such as the bud and crop thinning, especially, aimed at achieving excellence in grapes obtained, thus finding that the average historical yields are slightly above half the maximum allowable yield.

We are therefore in an area where everything, even the natural absence of diseases in the vine, joins for the production of wines of high quality, which explains why most of our wines undergo ageing processes.

3.- For its part, the Albillo Mayor variety, historically, was always part of the local wine productions of the area, either in minimal proportions, both in red wines to provide them with freshness, as well as in rosé / “clarete” and white wines. This is attested by the centuries-old Albillo Mayor plantations in the area.

b) Product details.

1.- Ribera del Duero wines range from young white, rosé and red, to aged wines, which are among the longest-lived in Spain.

2.- Young white, rosé and red stand out for their bright colours accompanied by a strong fruity component on the nose accompanied by a high backbone structure. As for the aged wines, they can also boast of being dressed in bluish tones for a long time in the case of reds. As for their aroma, they are very complex wines that combine the primary aromas of the main variety, Tinto Fino, with the hints contributed by the oak during the ageing process in barrel; complexity that is also transferred to the taste and that in this phase it is accompanied by the combination of high power with elegance, keeping always a great balance wines.

3.- Thus, the final result, always supported by the search for excellence with the growing practices that the winegrowers apply to the vineyards, gives as resulting in high colour wines, balanced acidity and great aptitude for ageing which have been proven to be liked by consumers throughout the world for decades.

4.- Regarding to the white wines are unique and original thanks to the nuances that the autochthonous Albillo Mayor variety prints. The result is very aromatic wines with marked fruit and / or herbaceous tones, maintaining a good mid palate and a balanced acidity that gives them freshness.

c) Description of the causal link.

1.- The terroir and the climate defined above give their own personality to the wines of this area. Thus, the synonymities present in the area for the main varieties, demonstrate that the grapes grown in the area have certain distinguishing aspects providing these very synonymities.

This distinguishing characteristic finds its expression in the balanced natural acidity of the wines, accompanied, in the case of reds, by the high phenolic content, in which bluish tones from anthocyanins and vitisins are notable, along with tannin of high polymeric quality.

2.- Particularly due to the high average elevation of the area, the climate exerts a marked influence on the grapes. Ultimately, though, it is the slow ripening described above, together with the wide thermal difference between day and night, that triggers an outstanding growth of useful compounds during the day, and lessens the metabolic combustion of these compounds at night. The long ripening also sweetens the tannins naturally.

3.- As a consequence, the production area covered by the PDO Ribera del Duero is suitable for obtaining quality wines provided that a ceiling is placed on volumes in vineyards and that late varieties are not used. The area receives a lot of sunshine – above 2,400 hours of sun per year - and has heat in the summer and during growth and ripening, which are required for good polyphenol content.

This is certainly an area that is only just suitable for producing quality wines where adaptations need to be made to planting sites, varieties, plant vigour, growing practices, etc.

4.- The natural conditions in the production area, which are linked to the terrain, climate and soil types, allow for optimal development of vineyards that have adapted specifically to Ribera del Duero over the years.

d) Informal interaction.

d.1) Historical references.

The History of the Ribera del Duero runs parallel to the union of vine and wine, the fruit of vines characterizes its landscape, the personality of its people and its culture.

- The winemaking tradition in the territory that currently defines the PDO «RIBERA DEL DUERO» goes back to a distant past from which is recorded in the Vacceo-Roman Site of Pintia, located in the Ribera del Duero in Valladolid, between the municipal terms of Padilla de Duero and Pesquera de Duero.
- From the development of the archaeological works it has been possible to know different aspects of social organization, funeral rituals, handcraft productions, ways of life, etc. Within the rituals, for example, the consumption of some luxury foods, such as wine, as early as the 4th century B.C. as pointed out by the archaeological records of Pintia.
- The analysis of the microscopic remains found in some of the vessels unearthed in Pintia tells that, already in the 4th century B.C., these containers were used for serving and consuming wine. Therefore, it is one of the oldest references of consumption of wine in the world.
- Another of the first important wine references in the area is a Roman mosaic of 66 square meters, considered to be the largest and best-preserved Bacchic allegories on the Peninsula, which was discovered in Baños de Valdearados during the vintage season of 1972. The central character of this mosaic is the god Bacchus, who extends his right hand to Ariadna and with his left arm he hugs Ampelos.
- Between the 10th and 11th centuries, in the Middle Ages, this early link is consolidated, coinciding with the foundation of the most important urban areas, such as San Esteban de Gormaz (Soria), Roa and Aranda de Duero (Burgos) or Peñafiel (Valladolid).
- The monastic orders spread throughout the territory from 10th century, spreading the culture of wine. As early as the 12th century, monks made their own wines in monasteries like Valbuena de Duero, Caleruega or La Vid.

- In the 13th century, the first wineries dugged inside of some villas are built. Wine and vineyards become a fundamental part of the cultural and the economic development of the Ribera; so much so that wine production increased, while local trade intensified and the exports were made to the rest of Castile.
- In 1295, the grape harvest began to be regulated and from the 15th century began the control of the production and quality of the wine.
- Also, in that century, the Ordinances of Castile were created to establish measures related to the control of production, trade of foreign wines and other fiscal rules.
- The continued prosperity, and sometimes decline (as during the 17th and 18th centuries), the history of the Ribera del Duero runs parallel to the fruit of these vines that have characterized the landscape, the culture, the personality of its people, their social habits and architecture.

2.- The first Regulation of the PDO «RIBERA DEL DUERO» and its Regulating Board was approved by Order of the Ministry of Agriculture, Fisheries and Food, of July 21, 1982, modified by that of March 6, 1984. The current Regulation was approved by Order of the Ministry of Agriculture, Fisheries and Food, of December 1, 1992.

d.2) Other singularities.

To the special conditions of the area previously described, one has to add the characteristics developed by the Tinto Fino variety in the area, which endows to wines with a unique personality. This adaptation of the variety, which makes it native, gives the raw material special conditions for the achievement of fine wines, especially for ageing as demonstrated for centuries, both due to consumer preference and the current marketing of protected wines.

For its part, the Albillo Mayor variety can also be considered the main indigenous white variety in the area, being historically the most widespread in the territory, and also the tradition that white wines in the area have always been made based on this variety.

8. OTHER APPLICABLE REQUIREMENTS

a) Legal framework

- Law 24/2003, of July 10, on the Vineyard and Wine.
- Law 6/2015, of 12 May, on Designations of Origin and Protected Geographical Indications of supra-autonomic territorial scope.
- Law 8/2005, of June 10, of the Vineyard and wine of Castile and León.
- Decree 50/2018, of December 20, approving the Regulations of the Geographical Designations of Food Quality of Castilla y León.
- Order of 1 December 1992, of the Ministry of Agriculture, Fisheries and Food, approving the Regulation of the Designation of Origin "Ribera del Duero" and its Regulatory Council.

b) Other additional requirements

The elaboration, storage, ageing, bottling and labelling of wines with PDO "RIBERA DEL DUERO" are to be held in facilities of wineries located within the population units of the protected production area, established in section 4 of these Specifications.

b.1) Exceptions to the application of maximum yields.

1.- The maximum production limit in kilograms per hectare established in the section 5 of these Specifications may be modified during certain campaigns. The Regulatory Council may approve increases of up to fifteen per cent in all or part of the production area, after a supporting study of the quality of the grape. Also, for certain campaigns, and as indicated above, the Regulatory Council may establish the corresponding reduction rate.

2.- When the harvest is carried out mechanically, a 4% increase shall be applied to the production obtained by this method, for the purpose of calculating the yield, in terms of the weight corresponding to the rachis.

b.2) Provisions regarding packaging and bottling.

1.- The winemaking process includes the bottling and laying down operations of the wines, in such a way that the organoleptic and physical-chemical characteristics described in these Specifications can only be guaranteed if all the handling operations of the wine takes place in the production area. Consequently, in order to safeguard quality, guarantee the origin and ensure control, taking into account that the bottling of the wines covered by the PDO "RIBERA DEL DUERO" is one of the critical points for achieving the characteristics defined in these Specifications, such operation shall be carried out in the spaces warehouses located in the bottling facilities located within the production area.

2.- To guarantee the proper use of the PDO, all the wines covered shall be shipped bottled. The packaging must be made of glass of the capacities authorized by the current applicable regulations.

3.- The Regulatory Council may authorize other packaging, as well as special closures, once proved that this does not deteriorate the quality image of the protected wines.

b.3) Provisions regarding labelling.

1.- On the labels of protected wines shall appear mandatorily, highlighted, the name of the PDO, in addition to the data that in general is determined in the applicable legislation, as well as in the agreements or implementing regulations. The traditional term referred to in Article 112.a) of Regulation (EU) 1308/2013 is "DESIGNATION OF ORIGIN".

2.- In addition to the obligatory mentions, the wines of the PDO "RIBERA DEL DUERO" may use the traditional terms on the labelling: "CRIANZA", "RESERVA" and "GRAN RESERVA", in application of the provisions of the article 112.b) of Regulation (EU) 1308/2013, as long as they comply with the minimum ageing periods established in section 3.b.2) of these Product Specifications, as well as the other requirements established in the in force regulations that apply.

3.- Likewise, the wines from the PDO «RIBERA DEL DUERO» may make use of the mention «ROBLE» / «BARRICA» on the labelling, in application of the provisions of Article 58.3 of Regulation (EU) 2019/33, as long as they comply with the minimum ageing periods established in section 3.b.2) of these Product Specifications, as well as the other requirements established in the in force regulations that apply to it.

4.- In application of the provisions of article 58 of Regulation (EU) 2019/33, Rosado (rosé) / “clarete” wines covered by the PDO «RIBERA DEL DUERO» can make use of both mentions regarding colour: «rosado» or "clarete", according to the national regulations in force that apply to it.

5.- In the labelling of the wines protected by the PDO «Ribera del Duero», the geographical name of any of the smaller geographical units (population units) included in the area covered by the Designation of Origin may be used as an optional indication, established in section 4 of these Product Specifications, in accordance with article 55 of Regulation (EU) 2019/33, as long as 85% of the grapes used in winemaking come from plots located in the smaller geographic unit indicated.

b.4) Inscription in the Registers

Operators who wish to participate in the production of grapes destined for the production of wines protected by the PDO «RIBERA DEL DUERO» and / or in their production, ageing and / or bottling processes, must declare to the Regulatory Council their intention to participate in this processes and the commitment to comply with the provisions of these Specifications. This declaration shall entail the registration of the operators in the corresponding PDO Registries and shall have the same effects as the communication provided in article 15, point 5 of Regulation (EU) 2019/34.

9. VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS.

a) Control body.

The body in charge of the annual verification of the Specifications (Control body) of the wines of the PDO «RIBERA DE DUERO», both during winemaking, as at the time of packaging and after this operation, is to be the competent Authority:

INSTITUTO TECNOLÓGICO AGRARIO DE CASTILLA Y LEÓN (AGRARIAN TECHNOLOGICAL INSTITUTE OF CASTILE AND LEON)

Ctra. De Burgos Km. 119 (Finca Zamadueñas)

47071-VALLADOLID

Telephone: (+34) 983 410360 / (+34) 983 410364

Fax: (+34) 983 317303

Email: controloficial@itacyl.es

a) Control tasks.

b.1) Scope of application of the controls.

The annual verification referred to in Article 90, section 3, of Regulation (EU) 1306/2013, shall consist of the following:

- An organoleptic and analytical examination of the wines received from the PDO «RIBERA DEL DUERO».
- A control of compliance with the other conditions established in the Specifications.

b.2) Methodology of controls.

1.- The Control Body shall establish a Control Plan every year, in which the different control tasks, aimed at verifying the compliance with the provisions of these Specifications, their nature and frequency, shall be defined, all without prejudice to the controls derived from the existence of signs of irregularity.

The Control Plan shall include the following actions:

- On-site control at the operators' facilities to ensure that they are truly able to meet the conditions set out in these Specifications;
- Control of the products in any phase of the production process and in the packaging phase, when appropriate, based on an inspection plan that covers all the product production phases and of which the operators have been informed.

2.- For each of these actions, the Control Body shall define in its Plan the number of units to control (sample size), guaranteeing representativeness with respect to the control universe, as well as the criteria to be applied to make the selection of the sample, which shall be carried out by one or more of the following methods:

- a) Random controls based on a risk analysis;
- b) Sampling;
- c) Systematic controls.

3.- The annual check shall guarantee that a product can only use the PDO «RIBERA DEL DUERO» if:

- a) The results of the organoleptic and analytical examinations of the wines prove that they meet the requirements of the Specifications and have all the appropriate characteristics of the designation of origin.
- b) The controls carried out confirm compliance with the other conditions listed in the Specifications.