

# SPECIFICATIONS

## PDO «RUEDA»

Revision	Date	Reason	Favourable Decision For Publication in the Member State	Sending date (COM) E-Bacchus file	Official Journal of the European Union
0	19/11/2011	Sending to the European Commission pursuant to article 118 vicies, Section 2 of Regulation (EC) No. 1234/2007	-	16/12/2011 PDO-ES-A0889	31/12/2011 -
1	17/01/2018	Correction of errors of Section 9b). 1 (in progress)	-	12/02/2018 PDO-ES-A0889-AM02	17/01/2018 (05/07/2019)
2	8/3/2019	<p>"Normal" modification of the Specifications in the following sections:</p> <p>1) Removal of point 2.</p> <p>2) Redefining the types of wines and updating the physical-chemical and organoleptic characteristics.</p> <p>3a) Cultivation practices: reduction of planting density, elimination of the requirement relating to vine training system</p> <p>3b.1) Winemaking conditions: rewording to clarify certain practices.</p> <p>3b.2) Ageing conditions: new wording for Dorado and Pálido wines.</p> <p>3c) Restrictions on winemaking: update.</p> <p>5. Yields: setting limits for new varieties and some clarifications.</p> <p>6) Authorized varieties: Sauvignon Blanc becomes main and Chardonnay and Viognier as secondary.</p> <p>7) Link: revision of its wording for consistency with proposed amendments.</p> <p>8.b.1) Exceptions to the application of extraction yields</p> <p>8.b.2) Packaging requirements: extended bottled at source justification (8.b.2).</p> <p>8.b.3) Labelling requirements: minor geographic units.</p> <p>9.b) Control tasks: rewording.</p>	29/10/2019	02/12/2019 PDO-ES-A0889-AM03	29/10/2019 (3.3.2020)

# **SPECIFICATIONS PDO «RUEDA»**

## **1. NAME TO PROTECT.**

The geographical name to protect is «RUEDA».

## **2. DESCRIPTION OF THE WINE.**

The wines covered by the Protected Designation of Origin « RUEDA», hereinafter, PDO "RUEDA", belong to category 1 "Wine", Category 3 "Liqueur Wine" and Category 5 "Quality Sparkling 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 wines covered by PDO "RUEDA" shall be as determined in the following table:

Type of wine	WHITE	SPARKLING (Quality sparkling wine)	DORADO/Pálido (Liqueur wine)	ROSÉ	YOUNG RED WINE	RED WINE OVER 1 YEAR (2)
Total and actual alcoholic strength (% Vol)	≥ 11°	≥ 9,5%	≥ 15°(*)	≥ 11°	≥ 12°	≥ 12°
Minimum total acidity (Tartaric)	≥ 4,7 g/l tar ac.	≥ 4,7 g/l tar ac.	≥ 4 g/l tar ac.	≥ 4,7 g/l tar ac.	≥ 4 g/l tar ac.	≥ 4 g/l tar ac.
Maximum volatile acidity (Acetic)	≤ 0,65 g/l a. ac. (≤ 1 g/l for fermented and / or barrel aged white wines)	≤ 0,65 g/l ac ac.	(1)	≤ 0,65 g/l ac ac.	≤ 0,7 g/l ac ac.	≤ 0,8 g/l a. ac. (up to 10 °+ 0,06 g/l por cada ° exc 10 °)
Total sulphur dioxide	≤ 180 mg/l	≤ 180 mg/l	≤ 150 mg/l	≤ 180 mg/l	≤ 150 mg/l	≤ 150 mg/l
Total sugar (fructose+glucose)	(1)	(1)	(1)	(1)	≤ 4 g/l	≤ 4 g/l
CO <sub>2</sub> overpressure (bar)	—	3,5 (min)	—	—	—	—

(\*) By the exception referred to in Annex VII, Part II(3b) of Regulation (EU) 1308/2013, Single CMO, the liqueur wines of the PDO Rueda (Pálido and Dorado) are listed in the list of liqueur wines with a protected designation of origin whose total alcoholic strength by volume may be less than 17.5% vol. (Annex III, Appendix 2, paragraph B of Delegated Regulation (EU) No 2019/934).

(1) In those parameters or limitations in which it has not been established value, those laid down by the Community legislation in force in this area shall be followed.

(2) "Reds over one year" means red wines, with or without ageing, which are checked after 31 October of the year following the harvest.

## **2.2.- Organoleptic characteristics**

The organoleptic characteristics of wines covered by the PDO "RUEDA" shall be as follows:

### **WINE- White Wine:**

- Appearance: pale yellow to straw yellow with golden or greenish rim. Clean.
- Aroma: Clear. Medium intensity where primary aromas of fruit and /or floral and / or herbaceous predominate.
- Taste: Direct on the palate, frank bouquet, with medium to high intensity body.

In fermented in barrels or aged white wines the organoleptic characteristics will be adapted to the type of production. Appearance: the colours may be more intense (medium to high intensity); aroma: aromas typical of their time in barrel; taste: the flavour will be intense, with good tannic expression and aftertaste with memories of the tertiary aromas.

### **WINE- Rosé Wine:**

- Appearance: Strawberry pink to onion skin colour. Clean.
- Aroma: Medium intensity where primary aromas of red fruit predominate.
- Taste: Balance in the mouth and fresh. Direct on the palate, frank bouquet; mild to high intensity.

### **WINE- Young Red Wine:**

- Appearance: Ruby red to cherry red colour with violet rim. Clean.
- Aroma: Medium intensity where primary aromas of black and/or red fruit predominate.
- Taste: Direct to the palate, frank bouquet; mild to high intensity.

### **WINE- Oak barrel aged red wine:**

- Appearance: Ruby red to cherry red colour. Clean.
- Aroma: Medium to high intensity. Primary aromas, secondary aromas (yeasts and/or bakery) and tertiary aromas typical of oak ageing can appear in these wines.
- Taste: Direct to the palate, frank bouquet, aftertaste with memories of oak ageing.

**LIQUEUR WINE-Dorado:**

- Appearance: Golden yellow or golden colour. Clean.
- Aroma: High intensity. Secondary aromas (bakery, yeasts) are maintained along with tertiary aromas provided by the wood, such as toasted and/or, smoked and/or spicy and/or nuts.
- Taste: Balance in the mouth, glyceric, (medium to high intensity) and aftertaste with hints of tertiary aromas (nuts and / or toasted and / or spicy).

**LIQUEUR WINE-Pálido:**

- Appearance: Straw yellow to pale gold colour. Clean.
- Aroma: High intensity. Secondary and tertiary aromas are maintained, provided by the biological ageing phase (almonds and/ or yeast of bread and / or spices).
- Taste: Balance in the mouth, glyceric and aftertaste with memories of aromas typical of biological ageing.

**QUALITY SPARKLING WINE-White and Rosé:**

- Appearance: Clean. Fine bubble with medium to high persistence.
- Aroma: Prevailing primary (floral and/or fruity) and secondary aromas (bakery and/or yeasts). Direct, and medium-to-high intensity.
- Taste: Balance in the mouth. Fresh, with well-integrated carbonic gas (bubble), with slight hints of secondary aromas (bakery and toasted). Direct to the palate, frank bouquet. Mild to high intensity.

**3. OENOLOGICAL PRACTICES.****a) Cultivation practices.**

Vineyards intended for the production of grapes for the elaboration of wine covered by the PDO "RUEDA" planted from 2019 should have a minimum planting density of 1,100 vines per hectare.

## **b) Specific oenological practices.**

### **b.1) Winemaking conditions.**

1.- The harvest shall be carried out when the grapes achieve the appropriate ripening degree, dedicating exclusively to the production of protected wines batches of healthy grapes. The minimum potential volumetric alcoholic strength of the harvest batches or single items shall be 12% Vol. for red varieties and 10.5% Vol. for white varieties.

2.- In the case of grape consignments intended for the production of quality sparkling wines, a minimum potential volumetric alcoholic strength of 9.5% Vol. Such grape consignments may not be used for the production of other types of wines

3.- The harvest will be carried out by collecting separately by variety.

4.- For the extraction of the must, only mechanical systems that do not damage or dilacerate the solid components of the cluster may be used.

5.- Appropriate pressures shall be applied for the extraction of musts for their separation from pomace, so that the overall yield is not more than 72 litres of wine per 100 kilograms of grapes.

Excess that occurs above that yield shall be considered not covered by the designation, and must be identified until its exit from the winery as wine without the right to the Rueda Designation of Origin or for distillation.

6.- In certain campaigns, the Regulatory Council may modify the above-stated yield as set out in point 8(b)1. Exceptions to the application of yields, of these Specifications.

## **b.2) Ageing conditions.**

1.- In the case of wines with the mention "BARREL FERMENTED" oak barrels will be used, both for fermentation and for ageing with lees.

2.- The *Dorado* Wine will undergo an ageing process and oxidative ageing with a minimum duration of four years; the wine must remain in oak container for at least the last two years before its marketing.

3.- The *Pálido* Wine will be obtained by biological ageing; the wine must remain in oak barrels for at least the last three years before its marketing.

## **c) Restrictions on winemaking.**

The following shall be taken into account in the production of wines covered by the PDO "RUEDA":

- *White Wine*: made with a minimum of 50% of the white varieties considered as main
- *Quality sparkling wine*: made with a minimum of 75% of the varieties considered as main.
- *Dorado Wine*: liqueur wine, obtained from Palomino Fino and/or Verdejo varieties
- *Pálido Wine*: liqueur wine, dry, obtained from Palomino Fino and /or Verdejo varieties.
- *Rosé Wine*: it will be made from a minimum of 50% of authorised red varieties.
- *Red Wine*: it will be made exclusively from authorised red varieties.

## **4. DELIMITATION OF THE GEOGRAPHICAL AREA.**

1.- The production area of the PDO «RUEDA» is located to the south of the province of Valladolid, reaches west of Segovia province and north of Avila province. The municipal terms that make up the production area are as follows:

#### Province of Valladolid:

Aguasal, Alaejos, Alcazarén, Almenara de Adaja, Ataquines, Bobadilla del Campo, Bocigas, Brahojos de Medina, Carpio del Campo, Castrejón, Castronuño, Cervillego de la Cruz, El Campillo, Fresno el Viejo, Fuente el Sol, Fuente Olmedo, Gomeznarro, Hornillos, La Seca, La Zarza, Lomoviejo, Llano de Olmedo, Matapozuelos, Medina del Campo, Mojados, Moraleja de las Panaderas, Muriel, Nava del Rey, Nueva Villa de las Torres, Olmedo, Pollos, Pozal de Gallinas, Pozaldez, Puras, Ramiro, Rodilana, Rubí de Bracamonte, Rueda, Salvador de Zapardiel, San Pablo de la Moraleja, San Vicente del Palacio, Serrada, Sieteiglesias de Trabancos, Tordesillas, Torrecilla de la Abadesa, Torrecilla de la Orden, Torrecilla del Valle, Valdestillas, Velascálvaro, Ventosa de la Cuesta, Villafranca del Duero, Villanueva del Duero and Villaverde de Medina.

#### Province of Ávila:

Blasconuño de Matababras, Madrigal de las Altas Torres, Órbita (cadastral polygons 1, 2, 4 and 5) and Palacios de Goda (cadastral polygons 14, 17, 18, 19 and 22).

#### Province of Segovia:

Aldeanueva del Codonal, Aldehuela del Codonal, Bernuy de Coca, Codorniz, Coca (polygon 7, corresponding to the village of Villagonzalo de Coca) Donhierro, Fuentes de Santa Cruz, Juarros de Voltoya, Montejo de Arévalo, Montuenga, Moraleja de Coca, Nava de la Asunción, Nieva, Rapariegos, San Cristóbal de la Vega, Santiuste de San Juan Bautista and Tolocirio.

2.- The ageing area of the wines covered by the PDO "RUEDA" exactly coincides with the production area.

### **5. MAXIMUM YIELDS**

1.- The maximum yields allowed per hectare in vineyards in full production, including as such the ones from the fifth year of planting, shall be as follows:



a) White varieties on trellises:

- Verdejo: 10,000 kilograms per hectare.
- Viura: 12,000 kilograms per hectare.
- Sauvignon Blanc: 10,000 kilograms per hectare.
- Chardonnay: 10,000 kilograms per hectare.
- Viognier: 10,000 kilograms per hectare.

b) White varieties on low (gobelet pruned):

- Verdejo: 8,000 kilograms per hectare.
- Viura: 10,000 kilograms per hectare.
- Sauvignon Blanc: 8,000 kilograms per hectare.
- Palomino fino: 10,000 kilograms per hectare.
- Chardonnay: 8,000 kilograms per hectare.
- Viognier: 8,000 kilograms per hectare.

c) Red varieties: 7,000 kilograms per hectare.

Not being allowed to obtain more than:

a) White varieties on trellises:

- Verdejo: 72.00 hectolitres per hectare.
- Viura: 86.40 hectolitres per hectare.
- Sauvignon Blanc: 72.00 hectolitres per hectare.
- Chardonnay: 72.00 hectolitres per hectare.
- Viognier: 72.00 hectolitres per hectare.

b) White varieties on low (gobelet pruning):

- Verdejo: 57.60 hectolitres per hectare.
- Viura: 72.00 hectolitres per hectare.
- Sauvignon Blanc: 57.60 hectolitres per hectare.
- Palomino fino: 72.00 hectolitres per hectare.
- Chardonnay: 57.60 hectolitres per hectare.
- Viognier: 57.60 hectolitres per hectare.

c) Red varieties: 50.40 hectolitres per hectare.

For the purpose of calculating the yield, a vine training system forming a vertical structure of poles and clamping wires, arranged these on at least three rows of wires and with a minimum height of 150 cm. from the ground to the end of the pole, is considered to be "trellis".

2.- In the first years of the formation of the vineyard, the maximum authorized production shall be as follows:

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- Year 1: 0% of the maximum authorized (year of planting).
- Year 2: 0% of the maximum authorized.
- Year 3: 50% of the maximum authorized.
- Year 4: 75% of the maximum authorized.
- Year 5, and following: 100% of the maximum authorized.

3.- The maximum yields allowed per hectare referred to in paragraph 1 shall be increased by 20% for specific vineyards whose production is intended exclusively for the production of quality sparkling wines.

4.- Grapes from plots whose maximum yields per hectare exceed the above-mentioned maximum limits may not be used for the production of protected wine from the PDO "RUEDA".

5.- In certain campaigns the Regulatory Council may modify the above-indicated yields as set out in point 8.b.1, Exceptions to the application of yields, of these Specifications.

## **6. GRAPE VARIETY OR VARIETIES.**

1.- The production of the wines covered by the PDO "RUEDA" shall be carried out exclusively with grapes of the following varieties:

- a) Authorized white grape varieties: Verdejo, Sauvignon Blanc, Viura, Palomino Fino, Chardonnay and Viognier.

In the case of the Palomino Fino variety, the registration of new plantations made with this variety will not be allowed.

b) Authorized red grape varieties: Tempranillo, Cabernet Sauvignon, Merlot, Garnacha Tinta, Syrah.

2.- They have the status of main varieties, among the white varieties: Verdejo and Sauvignon Blanc and, among the red varieties, Tempranillo.

## **7. LINK TO GEOGRAPHICAL AREA.**

### **a) Geographical area details**

#### **a.1) Natural factors.**

### **CLIMATE**

1.- The D.O. Rueda stands 700 to 870 metres above sea-level, and consists of flat highlands, with very long and cold winters, short springs with late frosts and hot, dry summers, only altered by untimely storms. This factor forces vines to look for their water resources deep underground, rather than in other areas of Europe.

In other times, at the end of winter an "excava" was made around the vine to concentrate the spring water. In early summer, a "cobijo" was made by accumulating again the soil around the vine and burying the vine up to half, to protect it from summer evaporation. Today, the improvement of the crop and the incorporation of drip irrigation compensates for these tasks that are impossible to implement today.

2.- On the other hand, the difference in temperatures between day and night, is the secret of the balance between the sugar that the grapes gain with the sun and the acidity that they do not lose during the fresh night.

3.- By its latitude, the Area of Rueda is located in the Mediterranean environment. However, due to its altitude, it is considered continental influence, influenced by west Atlantic winds and southwest ones ("ábregos"), which are the ones that bring the rain storms in autumn.

- The average annual temperature is 11.5 °C and there are marked thermal contrasts, typical of a continental climate. The annual temperature variation is about 17°C.

- The extreme temperatures can reach 37°C the maximum, and -6°C to -10°C the minimum. Frost-free period goes from the end of April to mid-October, with about 180 days.
- Rainfall is 400 to 430 mm. The average annual number of rainy days ranges from 70 to 85. Winters are harsh, with fog in the valleys of rivers and frost on the plateau. Summers are warm and dry, with high number of sunshine hours.

## **GEOGRAPHY AND GEOLOGY**

1.- The PDO «RUEDA» is located in the central sector of the Douro Depression, is part of the Northern Sub plateau. The production area spreads out over the Southwest of the province of Valladolid. It also includes some surrounding municipalities on the western edge of Segovia, as well as a small part of the surrounding northern of the province of Avila.

2.- The Douro River constitutes the northern boundary of the area, with the exception of the municipalities of Tordesillas and Torrecilla de la Abadesa that are to the north of this main waterway. In addition to the Douro, the area is over the Eresma, Adaja, Zapardiel and Trabancos rivers, tributaries of the Douro, which cross the territory from the South to the North.

The aforementioned rivers, together with others of lesser entity, usually pass superficially, with rare backdrop and gorges.

3.- The territory constitutes a plateau of considerable altitude, 700 to 870 m., with a slight slope from South to North. Its relief is simple, corresponding to series of erosion plains where some hills and gently sloped glacis rise, resulting from the old level of the original cover currently dismantled almost completely by the erosion of the river network.

4.- The Northwest area of the PDO "RUEDA" geologically corresponds to Upper Pliocene-Quaternary "rañas", intermingled with sands and clays of the lower Vindoboniense (Middle Miocene). These repositories are made up of rounded quartzite stones, with reddish fairly sandy clays and sands. Their thickness is variable, ranging from 1 to 30 m. In general, they do not constitute a single sedimentation area, with multiple terracing. By erosion of the "rañas", they look like myocennic glacis covered with similar materials.

The sediments of the lower Vindoboniense (Tortonense) are detritic material resulting from a red, grey and irised clay-sand association, in which layers of gravels and sands appear interspersed, sometimes with clay cement and sometimes with loamy clays, in different degrees of cementation

This geological substrate has evolved on the surface originating brown soils on stony allocton deposits. They occupy, as already mentioned, the Northwest of the area considered, from approximately, the municipal term of Medina del Campo, in the territory of the greatest winemaking tradition and that corresponds to the "pagos" of more intense vineyard growing. The pH of these soils ranges from 7 to 8.

5.- Occupying much of the Southeast and Southwest of the area, there are tertiary sediments consisting of thick and homogeneous formations of clays, sands, marls and limestones of the Middle Miocene (Lower Vindoboniense), with rough stratification of thick detritic materials and beds of pebbles scarcely cemented by "greda" or red clay, yellowish and, in some cases, white.

These materials have evolved on the surface originating non-calcium brown soils.

6.- Interspersed with all the above sediments, large spots of continental sands from the Cretaceous sandstones and "arcosas" of the Central System appear in the East and Southwest of the PDO area. These are deep alluvial deposits that make up wavy topography, very sandy and without development in genetic horizon soils.

### **a.2) Human factors.**

1.- The close relationship between the main grape variety, Verdejo, recognized as indigenous to the Rueda Designation of Origin and its rapport with the territory (climate and soil), leads us to affirm that it is a variety adapted to its environment and that it is meant to be the basis of the wines of the PDO «RUEDA», which are based on the exclusive adaptation of our variety to the environment, complemented with the usual cultivation practices, such as long pruning and harrow pruning, cluster thinning, ... aimed at achieving a grape of the highest quality. These cultivation practices have been transmitted from generation to generation, with the consequent adaptation to the technical advances. This variety has also shown great qualities for the production of quality sparkling wines.

2.- The existence of other grape varieties in the area is due to and explained by their adaptation to the elaboration of the historical liqueur wines of the area, recognized at that time for their quality and special characteristics.

3.- For their part, the red varieties, although of more recent presence, have also adapted very well to the natural conditions of the area, allowing the production of high-quality red wines.

#### **b) Product characteristics.**

1.- The wines of the PDO «RUEDA» range from white wines in their different types and elaborations, to rosé and red wines. The white wines are the most significant and representative of the area: young, lively, fresh and fruity, of powerful impact on the palate.

2.- These characteristics of freshness, fruity character and impact in the mouth are also found in quality sparkling wines.

3.- Red wines have vivid colours, an aromatic range of small fruits very characteristic and in the mouth are powerful, tasty and balanced.

4.- The "dorados" wines have the characteristics of prolonged oxidative ageing: aromatic nuances of nuts and toasted, in the mouth are powerful, glyceric and complex.

5.- Finally, the "pálidos" wines have the characteristics of the biological ageing: aromatic nuances of nuts, yeasts and / or spices. In the mouth glyceric.

#### **c) Description of the causal link.**

1.- The terroir and the climatology are the key, together with the native vine variety, to achieve the personality that characterizes the wines of this region. All this, together with the human factor that has been shaping the characteristics of the wines of the area to the current ones. From liqueur and aged wines, made and fermented in large barrels and casks in underground wineries, excavated under the houses or on villages outskirts, and aged to achieve the colour, aroma and flavour of those wines internationally recognized as the wines of the Tierra de Medina, to

the current wines of the Designation of Origin: young, lively, fresh and fruity, symbol of the great change of the white wines of Spain.

2.- The typically "gravelly" or stony soils are due to deposits of "rañas" consisting of rounded quartzite stones, typical of this region, and they are a key factor in the quality of the grape, avoiding evapotranspiration in the summer period and reflecting the sun rays on the plant, so that the ripening of the grape is favoured and an adequate analytical balance of the musts is achieved. Also, the differences in temperatures between day and night in the ripening period, sometimes more than 20°C, contribute to achieve an exceptional balance between sugars and acidity, thus resulting very well-structured wines, with freshness and adequate acidity, as well as an adequate aroma intensity.

3.- The participation of the indigenous Verdejo variety gives these wines the differential characteristics with respect to white wines from other areas. In particular, freshness, aromatic intensity and impact in the mouth.

4.- In addition, the integration of soil and climate referred to in point 2 allows the excellent ripening of the red varieties and, as a result, aromatic, balanced and well-structured red wines.

5.- The wines from oxidative ageing are the last vestige of the traditional way of production and for their uniqueness and quality must be preserved.

#### **d) Informal interaction.**

##### **d.1) Historical references.**

1.- The first data that speculate on the possibility that the wine consumed in the Bilbao taverns was precedent for the current Rueda white wine date back to the end of the 14<sup>th</sup> century.

In the 15<sup>th</sup> century, the wines of the area began to become popular under the so-called "wines of Tierra de Medina".

In 1.494 the first ordinances for the protection of vineyards of the Rueda area were developed.

The Queen Isabel la Católica particularly favoured the wine of the Tierra de Medina and in 1498 she dictated clearly protectionist ordinances on the vineyard. Later, her grandson Charles V would complete them.

The 16<sup>th</sup> century was a fundamental period in the consolidation of wine from the Tierra de Medina. Thanks to the raise of the fairs of the city of Medina del Campo, the consumption area of La Tierra de Medina grew and spread, the north of Spain became its main consumer. Being wine an easy to transport item, it became a product of exchange in important commercial transactions.

In 1564 it was necessary to develop an Ordinance to combat wine fraud and to guarantee the supply, as a result of the accelerated development of wine trade and consumption on the occasion of the fairs, which led to wine adulterations and other poor practices.

In the mid-16<sup>th</sup> century, the fairs of Medina downturned and in 1626 the members of the Vineyard Corporation imposed very restrictive measures and prohibited the entry of new wine that did not belong to the members of the Corporation. As a result, a new Ordinance distinguished between the good wines of the city of Medina and the ordinary ones of the rest of La Tierra de Medina.

At the end of the 16<sup>th</sup> century, Medina del Campo and Alaejos shared wine fame, and wine trade and the "white of Medina-Alaejos" grew so large that Municipal Ordinances were implemented, to compel the merchants of the Court of Madrid to buy the wine of La Tierra de Medina in only these two municipalities.

A Royal Provision of 1634 requiring authorization to plant new vineyards, served as a main defence element for sheep herders, who clung to it to fight the vineyard and gain privileges.

The decline of the fairs and the increase of trade with the north transferred the wine activity to municipalities better located on the route to the north, so that in the 17<sup>th</sup> century, La Nava, La Seca and Rueda took over Medina in wine sector.

The wine of Old Castile enjoyed a period of new splendour in the 18<sup>th</sup> century. La Nava white wine experienced a golden age up to 1798, when the Ordinances reflected the regression of the wine of the area. Rueda's wine followed a similar fate of initial glory and progressive regression, as the century ended.



The progress of the vineyard culture in La Seca was also of such magnitude that it gave rise to a Decree to try to stop it and restore the land to its original function of common pastures. In view of the ineffectiveness of this measure, in 1763 an area of 409 hectares of vineyards in the municipality were destroyed. Nevertheless, La Seca entered the 19<sup>th</sup> century with a vine and wine-growing full bloom.

The 19<sup>th</sup> century was a fruitful period for La Nava, La Seca and Rueda wine. Traditional trade with the north continued to occupy a foreground, and export of this wine to France, England and Cuba started. The arrival of the railway greatly favoured wine trade. On the other hand, the expansion of the grapevine culture in Castilla la Nueva and Levante undermined the preponderance of the wines of La Tierra de Medina. The arrival of the phylloxera in 1884, marked the end of a long period in the history of Rueda wines.

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## **8. OTHER APPLICABLE REQUIREMENTS.**

### **a) Legal framework.**

- ORDER AYG/1405/2008 of July 21, of the Department of Agriculture and Livestock of the Junta de Castilla y León, which approves the Regulations of the Designation of Origin "Rueda" and its Regulatory Council (BOCyL of 4 August 2008).

## **b) Additional requirements**

The production, storage, ageing, bottling and labelling of PDO "RUEDA" wines shall be carried out in wineries located within the municipal terms of the production area indicated in paragraph 4 of these Specifications.

### **b.1) Exceptions to the application of yields.**

1.- Notwithstanding the provisions of the paragraph 3.b.1(5), depending on the circumstances of the designation of origin, in certain campaigns, the Regulatory Council may reduce the maximum extraction yield by up to 2 percentage points.

Excess occurring above the criterion adopted for overall yield shall be deemed not covered by the designation of origin, and must be identified, until its exit from the winery as wine without the right to use the protected designation PDO "RUEDA", or for distillation.

2.- The yield limits per hectare set out in paragraph 5(1) of these Specifications may be amended in certain campaigns by the Regulatory Council, on its own initiative or at the request of the registered operators, after the advice and checks carried out and after a favourable technical report, within the following limits:

- Increase of up to 15% of the established yields, before the start of the harvest.
- Reduction of up to 15% of the established yields, by June 30 of the current wine year.

3.- The reduction in the maximum extraction yield shall be directly linked and in proportion to the reduction in the maximum grape yield per hectare, and conversely. That is, it cannot be carried out separately and, if carried out, the reduction rates of one and the other shall be calculated proportionately.

### **b.2) Provisions concerning packaging and bottling.**

1.- The wine-making process includes the bottling and refinement operations of the wines, so that the organoleptic and physical-chemical characteristics described in these Specifications can only be guaranteed if all wine handling operations take place in the production area. Consequently, in order to safeguard quality, ensure origin and control, taking into account that bottling of wines covered by the PDO "RUEDA" is one of the crucial points for the achievement of the characteristics

defined in these Specifications, such operation will be carried out in the wineries located in the bottling facilities within the production area.

2.- All the wines covered by the PDO that are marketed for consumption will be issued bottled. Bottles must be made of glass, of the capacities authorised by the European Union. The bottle will be closed with cylindrical natural cork stopper, cork agglomerate, synthetic stopper or screw cap. However, in particularly justified cases, other types of packaging and/or closures may be used, provided that the system ensures the maintenance of the physical-chemical and organoleptic characteristics set out in paragraph 2 of these Specifications.

### **b.3) Provisions with respect to labelling.**

1.- On the labels of bottled wines shall appear as mandatory indications and prominently, the geographical name "RUEDA", together with the mention "Protected Designation of Origin" and/or their acronyms "PDO" (DOP), or the traditional term "Denominación de Origen", replacing PDO (Protected Designation of Origin), in addition to the other mandatory mentions provided for in the specific rules and regulations, as well as in the general legislation applicable.

2.- The year of harvest indication shall be mandatory on the labelling of all protected wines, except in the types of wine: *Dorado*, *Pálido* and Quality Sparkling. Where the label containing the mandatory indications is smaller than the counter-label of the winery, the indication of the year of harvest must be shown in both. This indication shall apply to wines made from grapes harvested in the year mentioned in the indication and which have not been mixed with wine from grapes from other harvests. However, in order to correct the characteristics of the wines of a given harvest, it shall be permitted their mix (coupage) with those of others, provided that the volume of wine from the harvest referred to in the indication is to be part of the resulting product at a minimum proportion of 85%.

3.- Quality sparkling wines shall also refer in labelling to the method of production.

4.- In addition, wines covered by the PDO "RUEDA" may make use of the optional indications listed in the following paragraphs:

- Wines of the PDO "RUEDA" may use in labelling the traditional terms «CRIANZA», «RESERVA» and «GRAN RESERVA», under the conditions laid down in the specific rules and regulations, as well as in the applicable legislation.
- They may use the mentions «ROBLE» (Oak) and «FERMENTADO EN BARRICA» (barrel fermented), under the conditions laid down in the specific rules and regulations, as well as in the other applicable legislation.
- The traditional terms «DORADO» and «PÁLIDO» may also be indicated only for the types of wines defined as such, respectively, in these Specifications, and in accordance with the conditions laid down in the specific rules and regulations, as well as in the other applicable legislation.
- Finally, in application of Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council, December 17, 2013, the name of a minor geographical unit may be used as set out in paragraph 4 of these Specifications (municipal terms), together with the mention «Vino de Pueblo», provided that the protected wine has been made with 85% of grapes from plots located in that municipality.

## **9. VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS.**

### **a) Competent Authority.**

The body responsible for the annual verification of the Specifications (control body) of the wines of the PDO "RUEDA", both during the production of the wine and at the time of packaging and after this operation, shall be the competent authority:

INSTITUTO TECNOLÓGICO AGRARIO DE CASTILLA Y LEÓN  
Ctra. de Burgos Km. 119 (Finca Zamadueñas)  
47071-VALLADOLID  
Teléfono: (34) 983 410360/64  
Fax: (34) 983 317303  
Email: [controloficial@itacyl.es](mailto:controloficial@itacyl.es)

### **b) Control Tasks.**

#### **b.1) Scope of application of controls**

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

- An organoleptic and analytical examination of the wines covered by the PDO "RUEDA"
- A review of compliance with the other conditions laid down in the Specifications.

#### **b.2) Methodology of controls.**

1.- The control body shall draw up each year a control plan in which it shall establish the different control tasks aimed at verifying compliance with the provisions of these Specifications, their nature and frequency, all without prejudice to the checks arising from the existence of signs of irregularity.

The control plan shall include the following actions:

- On-site control in the operators' facilities to ensure that they are actually able to meet the conditions set out in the Specifications.
- Control of products at any stage of the production process and in the packaging phase, where appropriate, on the basis of an inspection plan covering all stages of production of the product and from which operators have been informed.

2.- For each of these activities the control body shall define in each plan the number of units to be controlled (sample size), ensuring representativeness with respect to the control universe, as well as the criteria to be applied to make the selection of the sample, which will be carried out by one or more of the following methods:

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