

**SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN (PDO)
"SOMONTANO"**

1) NAME TO BE PROTECTED.

Somontano.

2) DESCRIPTION OF THE WINE.

a) Analytical characteristics of the product.

The analytical characteristics of the PDO Somontano wines are hereby introduced below according to the type of wine:

a.1. White, rosé and red wines:

a.1.1. Minimum actual alcoholic strength:

white: 10% vol.
rosé: 11% vol.
red: 11.5% vol
naturally sweet: 13% vol
late harvest: 13% vol.

a.1.2. Minimum acidity (tartaric acid): 60 meq / l or 4.5 g / l.

a.1.3. Maximum volatile acidity (acetic acid):

white and rosé: 17.95 meq / l or 1.08 g / l
red: 19.95 meq / l or 1.20 g / l
naturally sweet wines: 19.95 meq / l or 1.20 g / l
late harvest: 25 meq / l or 1.5 g / l

a.1.4. Maximum sulphur dioxide:

- when the sugar concentration is less than 5 g / l
white and rosé: 180 mg / l
red: 140 mg / l
- when the concentration in sugars is greater than or equal to 5 g / l
white and rosé: 240 mg / l
red: 180 mg / l.

a.1.5. Total alcoholic strength:

naturally sweet: greater than 15% vol
late harvest: greater than 15% vol

a.1.6. Maximum content of reducing sugars:

- For dry wines: their sugar content is not more than 4 grams per liter, or 9 grams per liter when the total acidity content expressed in grams of tartaric acid per liter is not more than 2 grams per liter lower than the content in residual sugar.
- For semi-dry wines: their sugar content exceeds the maximum expected for dry wines but does not exceed 12 grams per liter, or 18 grams per liter, when the total acidity content expressed in grams of tartaric acid per liter is not less in more than 10 grams per liter to the residual sugar content.
- For semi-sweet wines: their sugar content is higher than the maximum expected for semi-dry wines but is not higher than 45 grams per liter.
- For sweet and naturally sweet wines: their sugar content is equal to or greater than 45 grams per liter.

a.2. Quality sparkling wines

- Minimum actual alcoholic strength of 10% vol.
- Minimum acidity (tartaric acid) of 60 meq / l or 4.5 g / l.
- Maximum volatile acidity (acetic acid) of 10.83 meq / l or 0.65 g / l.
- Maximum sulphur dioxide: 160 mg / l.
- Total minimum CO₂ of 3.5 bar, or 3 bar in case of bottles of less than 25 cl.

a.3. Liqueur wines

- Actual alcoholic strength greater than or equal to 15% vol and less than or equal to 22% vol.
- Minimum acidity (tartaric acid) of 60 meq / l or 4.5 g / l.
- Maximum volatile acidity (acetic acid) of 25 meq / l or 1.5 g / l.
- Maximum sulphur dioxide:
 - 150 mg / l, when the sugar content is less than 5 g / l.
 - 200 mg / l, when the sugar content is greater than or equal to 5 g / l.
- Total alcoholic degree greater than or equal to 17.5% vol.

b) Organoleptic characteristics.

The organoleptic characteristics of Somontano wines are described below according to the type of wine:

b.1. White, rosé and red wines:

White wine:

Appearance: straw yellow to golden yellow.

Aroma: medium or high intensity and fruity and / or floral aroma.

Palate: balanced in acidity and medium or long persistence.

Rosé wine:

Appearance: from purplish rosé to strawberry rosé.

Aroma: medium or high intensity and fruity aroma.

Palate: balanced in acidity and medium or long persistence.

Red wine (young):

Appearance: from purplish red to cherry red and medium intensity of colour.

Aroma: medium or high intensity and fresh, fruity and / or lactic aroma.

Palate: balanced in acidity and medium or long persistence.

Wines subject to ageing (Crianza, Reserva, Gran Reserva, Roble, Noble, Añejo):

Appearance: they present more intense colours and with higher layer.

Aroma: aroma of medium or high intensity, of greater complexity, with own scents oak ageing as smoked, toasted, balsamic and spicy notes.

Palate: intense, integrated tannins and long persistence.

White wine subject to carbonic maceration:

Appearance: from straw yellow to golden yellow.

Aroma: fruity and / or floral.

Palate: balanced in acidity and medium persistence.

Red wine subject to carbonic maceration:

Appearance: from purplish red to cherry red and medium intensity of colour.

Aroma: fruity and / or lactic aromas.

Palate: balanced in acidity and medium persistence.

Semi-dry, semi-sweet and sweet (white) wines:

Appearance: from straw yellow to golden yellow.

Aroma: fruity notes, candied or dried fruit, balsamic and / or spicy.

Palate: full-bodied and sweet in taste balanced with acidity.

Semi-dry, semi-sweet and sweet (red) wines:

Appearance: cherry red, medium to very high intensity and abundant tears.

Aroma: fruity notes and / or secondary fermentation aromas.

Palate: with body and sweet taste balanced with acidity.

Naturally sweet wine (white):

Appearance: from straw yellow to golden yellow.

Aroma: fruity notes, candied or dried fruit.

Palate: medium persistence and sweet taste balanced with acidity.

Naturally sweet wine (red):

Appearance: from purplish red to cherry red and medium intensity of colour.

Aroma: fresh notes, aromas of carbonic and / or fresh fruit.

Palate: long persistence, with volume, sweet and balanced at the same time with acidity.

Late harvest (white):

Appearance: from straw yellow to golden yellow.

Aroma: fruity, integrated lactic and ageing aromas (toasted, vanilla, ...).

Palate: balanced in acidity, fleshy and long-lasting.

Late harvest (red):

Appearance: they present more intense colors and with a greater layer.

Aroma: candied fruits, dried apricots, raisins, compote.

Palate: absence of bitter sensations, balanced in acidity and long persistence.

b.2. Quality sparkling wines:

Appearance: from straw yellow to golden yellow in the case of white wine and purplish pink to strawberry rosé in the case of rosé wine.

Aroma: fruity.

Palate: balanced in acidity, medium persistence and carbonic integrated.

b.3. Liqueur wines**b.3.1. Liqueur wines (sweet white):**

Appearance: from straw yellow to golden yellow, even with more evolved tones.

Aroma: fruity notes, aromas of candied fruit and / or fermentative aromas.

Palate: full-bodied and sweet in taste balanced with acidity.

b.3.2 Liqueur wines (sweet red):

Appearance: cherry red, medium to very high intensity and abundant tears.

Aroma: fruity notes, candied or dried fruit, balsamic and / or spicy.

Palate: full-bodied and sweet in taste balanced with acidity.

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

- The density of the plantation must be 1,500 vines per hectare, at the very least.
- The pruning systems must be the following:
 - o the traditional goblet-pruning (cup shape) system.
 - o espalier pruning.

b) Specific oenological practices.

- The harvest is carried out, dedicating exclusively to the production of protected wines the batches of healthy grapes, with the necessary degree of maturity, a sugar content equal to or greater than 170 grams / liter of must, and separating all these that are not in perfect conditions.
- Adequate pressures must be applied for the extraction of the must or wine and their separation from the pomace so that the yield does not exceed 70 liters of wine per 100 kilograms of grape.

Elaboration of the different wine subtypes.

a) Liqueur wines: they must be made exclusively with the authorized varieties, whose grapes at the time of the harvest must have a natural alcoholic strength by volume of not less than 12% Vol. If it undergoes an ageing process, the period must last a minimum of twenty-four months, of which eighteen, at least, must be in oak container.

b) "Naturally sweet" wine: it must be made from overripe grapes, without artificial increase of its alcohol content and with the alcohol coming in its entirety from the fermentation, with a natural alcoholic degree greater than 15% vol.

c) Quality sparkling wines: they must have a production and ageing process, from the second fermentation until the elimination of the lees inclusive, in the same bottle in which the tirage has been made, and must meet the following requirements:

- The duration of the period from the tirage to the disgorging must be of at least nine months.
- The tirage liqueur must comply with the provisions of Annex II, letter C, section 4 of Commission Regulation (EC) No. 606/2009, of July 10, 2009, laying down certain detailed rules for implementing Council Regulation (EC) No. 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- This type of wine may be used to fill the bottles only at the time of disgorging.

d) The wines with the mention "vendimia tardía" (late harvest) must have a natural alcoholic strength greater than 15% vol.

e) The wines with the mention "roble" (oak):

- White: minimum ageing period: more than 45 days in 600 l maximum capacity oak barrels.
- Red: minimum ageing period: more than 90 days in 600 l maximum capacity oak barrels.

4) DEMARCATED GEOGRAPHICAL AREA.

The geographical area of the PDO Somontano is made up of land located in the following municipal terms: Abiego, Adahuesca, Alcalá del Obispo, Angües, Antillón, Alquézar, Argavieso, Azara, Azlor, Barbastro, Barbuñales, Berbegal, Blecua-Torres, Bierge, Capella, Casbas de Huesca, Castillazuelo, Colungo, Estada, Estadilla, Fonz, Grado (El), Graus, Hoz y Costean, Ibieca, Ilche, Laluenga, Laperdiguera, Lascellas-Ponzano, Naval, Olvena, Peralta de Alcofea, Peraltila, Perarrua, Pertusa, Pozán de Vero, Puebla de Castro (La), Salas Altas, Salas Bajas, Santa María de Dulces, Secastilla, Siétamo and Torres de Alcanadre.

5) MAXIMUM YIELD.

The maximum production allowed per hectare must be 8,000 kilograms of grapes for red varieties and 9,000 kilograms for white varieties.

The maximum wine yield per hectare must be 56 hectoliters for wines from red vine varieties and 63 hectoliters for wines from white vine varieties.

6) GRAPE VARIETY OR VARIETIES FROM WHICH THE WINE COMES.

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

- Red: Cabernet Sauvignon, Garnacha Tinta, Merlot, Moristel, Parraleta, Pinot Noir, Syrah and Tempranillo.
- White: Alcañón, Chardonnay, Garnacha Blanca, Gewürztraminer, Macabeo, Riesling and Sauvignon Blanc.

7) LINK WITH THE GEOGRAPHICAL AREA.

a) Geographic area.

HUMAN FACTORS

The history of the vineyard in the Somontano goes back to some centuries before Christ. According to documents of the time in the year 500 B.C. the vine was already cultivated in the Ebro Valley and in the 2nd century B.C. there was already a great production of wine in this area.

One factor that influenced the development of vine cultivation and trade was the settlement of italics in Somontano, who imported advanced italic winemaking techniques, also contributing to the creation of trade companies.

In the Middle Ages, the cultivation of the vineyard spread throughout the province due to difficulties in marketing. At this time monasteries were an influential factor in development of the vineyard in the area causing a strong increase of vines in the areas near them by wine being an essential product that is part of Catholic rituals.

Later, in the 19th century, the attack of the phylloxera on the French vineyard caused an increase of the wine production of the region and an increase in exports. In the Somontano this meant good sales and that during that century, the production of wine in Huesca consolidated in the territory due to the area's specialization in production and good quality.

In the 20th century, specifically in the 60s, the birth of the Regional Cooperative Somontano del Sobrarbe - which brought together a large part of the winegrowers in the area – meant the area's commitment to viticulture of quality as the engine of the economy and the first steps of the birth of the Somontano Designation of Origin that would be approved in 1984. From that moment on, and especially from the 90s on, large business projects with heavy investments placed Somontano wines among the best in the country.

Already in the 21st century Somontano lives a historical moment marked by the arrival of new wineries, capital investment, growth and recognition of the quality of the wines by the most prestigious specialized guides and consumers. Success is consequence of all this, and of the joint work by the winegrowers, the wineries and the Regulatory Council in order to offer wine lovers a unique, different product, in which the territory, in addition to being an essential element, is a top-level tourist destination.

NATURAL FACTORS

The Alcanadre river divides the region into two parts: the Somontano de Huesca to the west and the Somontano de Barbastro to the east.

The Somontano de Huesca begins on the banks of the Flumen river and develops towards the southeast, starting to the east with Barbastro, with more mountains, hills and hills separated by deep ravines.

It has three different areas: the mountains, the Somontano itself and the plains.

To the north it limits with the regions of Sobrarbe and Ribagorza, coming into contact from the west with La Hoya de Huesca, to the south with the Monegros and to the east with the region of La Litera and Central Cinca.

- Edaphology.

The production area of the Somontano Designation of Origin (D.O.) is located at a height between 350 and 1,000 m. above sea level.

The territory of the D.O. it has a banded structure of east-west direction originated by the geological (parallel to the Pyrenean Chain) and climatic structures conditioned by the altitude. It is furrowed by a series of rivers (Alcanadre, Vero, Calcón, Cinca, Ésera, Isábena ...), which flow south for most of their route.

At the northern boundary there are the mountain ranges of Guara, Balcés, Salinas, etc., mountain ranges that are formed by predominantly of calcareous materials of Cretaceous and Eocene ages that moved south in the form of riding limestone. Triassic plastic materials which emerge in narrow bands along the mountain ranges facilitated the sliding of the immense rocky masses.

Immediately to the south of the mountain ranges appear the detrital materials typical of the basin border of an essentially Oligocene age. The limestone masses described above ride on these materials. As one moves south, the Miocene sediments are formed by alternating sandstones and lutites.

There is a narrow band close to Barbastro, also with an approximate east-west direction, which is an anticline structure where gypsum formation emerges. This formation is a powerful series of evaporitic materials. The aforementioned anticline structure is the surface manifestation of a thrust fault whose front is located to the south of the outer ranges.

The soils, brown in colour, are generally frank in texture although they are also found soils with a sandy loam texture in the areas with sandstone and loamy clay in the southern area are soils with alkaline pH, with a significant content of active limestone and a capacity of highly variable water retention as it ranges from moderate to very high depending on the texture and soil depth.

The geographical environment of the area presents a series of singularities that have been treated in detail in the "Estudio de los suelos de los viñedos de la D.O. Somontano" (Los suelos de los viñedos de la Denominación de Origen Somontano. BADÍA, David; CUCHÍ, José Antonio; MARTÍ, Clara; CASANOVA, José. Prensas Universitarias. Zaragoza 2006) (Study of the Soils of the Vineyards of the D.O. Somontano. The soils of the vineyards of the Somontano Designation of Origin), a study based on the World Reference Base for Soil Resources (WRB), proposed by the International Union of Soil Science (IUSS, 2006).

The result of this study allows a detailed classification, from which we can highlight the following types of soils:

Chalcisols They are soils that show an accumulation of calcium carbonate at a certain depth. They have a basic pH, a characteristic that is maintained throughout the area. The biggest part of the traditional vineyards is cultivated on this soil.

Gypsisols. They are soils developed on gypsiferous marls that present a secondary accumulation of gypsum in powdery and / or lenticular forms. They are located to the southwest from Barbastro.

- Climatology

The climate can be considered continental Mediterranean, wetter and colder to the north and more arid and warmer to the south and east. In winter, negative night-time temperatures are frequent in the northern area. Generally, the summer, in August September, there is a strong thermal contrast between day and night. The annual average temperature it is between 11 and 15 degrees Celsius.

The average rainfall gradually decreases with the altitude, registering from 800 mm / year in the mountainous area at 400 mm / year in the arid Los Monegros area located to the south. The annual average can be around 500 mm. there being a particularly pronounced water deficit in the months of July and August. The insolation is high, about 2,700 hours / year, which also benefits the grape's ripening.

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

The wines made in this particular production area have these main characteristics: their high alcohol content, a good acidity ratio and a medium-high colour coverage.

The organoleptic description made for each type of wine in point 2, section b) of these Specifications highlights the fruity aromatic character, medium-high acidity and pleasant aftertaste, properties as a whole very well integrated and contributed by the indigenous varieties of the area (Moristel, Parraleta and Alcañón) that complement their particular characteristics with the other varieties.

The oenological and ageing practices established in the wineries that make up this production area, result in balanced wines, with colour stability, acidity and ageing capacity, maintaining the aromatic fruit character that characterizes them.

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

The mark that establishes the "terroir" in wines is known to all. The natural conditions of the area, among which we can highlight the type of soil with its corresponding physical-chemical characteristics (texture, organic matter, mineral elements, ...), latitude, altitude, topography of the land, orientation of the plots, and of course, its interrelation with climatic conditions, make Somontano an ideal environment for the cultivation of the vineyard.

The singularity of the most common soils in the area, such as the chalcisol and gypsisol type, ensure the production of alcoholic wines, with a fruity character and high acidity that, together with the important contrast that exists between the minimum and maximum daily temperatures (differential heating) of the months of August and September in the area, it favours the intense aroma of Somontano wines.

8) APPLICABLE REQUIREMENTS.

a) Legal framework.

- National legislation.

- Order of May 6, 2009 approving the specific regulations for the "Somontano" Designation of Origin (BOA No. 91 of Friday, May 15, 2009).

- Designation Registries:

a) Vineyard Registry.

b) Wineries Registry (Elaboration, Ageing, Storage, Bottling sections).

c) Labels Registry.

b) Additional requirements.

i) Cultivation practices.

- The Regulatory Council must dictate the necessary campaign rules that must extend its validity to successive campaigns as long as they are not modified by said body. In them it may be determined the start date of the harvest and agree on rules on the management and the transportation of the harvested grapes so that it is carried out without deterioration in quality.

- The production limits established in Point 5, may be modified annually by the Regulatory Council, on its own initiative or at the request of interested registrants, carried out prior to the harvest, prior to the necessary advice and checks. In any case, such modification cannot be made above 25% of the maximum limit set in Point 5, Maximum Performance.

This modification can only take place in the years in which the environmental conditions cause excessive fruit set.

ii) Elaboration.

The abovementioned maximum yield of must or wine may be modified, exceptionally, prior to the harvest, by the Regulatory Council, at own initiative or at the request of interested registered processors, after the appropriate checks and advice up to a maximum of 74 liters per 100 kg.

This increase may be authorized when the climatic conditions of the vintage cause overhydration of the grape berries.

iii) Ageing premises.

They must be free of trepidations, maintain a constant and cool temperature throughout the year, and an adequate hygrometric state and ventilation.

iv) Packaging.

The wines classified as "suitable" must be marketed to the consumer in the types of packaging approved by the Regulatory Council, without affecting their quality and prestige. In general, the containers must be made of glass of the capacities allowed by the corresponding legislation. Exceptionally, the Regulatory Council may authorize other types of packaging for special uses.

The packaging must take place in the defined geographical area indicated in Point No. 4 of these Specifications so that the quality of the wine is preserved and is kept in optimal conditions until it is marketed.

Bottling out of the production area requires bulk transport, which constitutes a risk as a series of alterations (oxidations, significant temperature variations, ...) can occur, which can damage the organoleptic and physical-chemical characteristics of the wines. In addition, bottling is a critical point in the production process since, if it is not carried out very carefully, the characteristics can be modified and the quality of the wine can be seriously damaged.

For all these reasons, it is necessary that the packaging be carried out in the wineries of the PDO Somontano, preserving, in this way, all the physicochemical and organoleptic characteristics of the wines.

v) Labelling.

- The commercial labels, characteristic of each registered commercial firm, must be approved by the Regulatory Council with regard to the requirements that are related in these Specifications.

- The mention must necessarily appear on them: Somontano Designation of Origin. The product intended for consumption must be provided with guarantee stamps, numbered and issued by the Regulatory Council, which must be placed in the registered winery and provided that they are not allowed to be used again.

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

- Traditional term referred to in article 118 duovicies, section 1, letter a) of Council Regulation (EC) No. 1234/2007, of October 22, 2007: Designation of Origin or "D.O".
- Traditional terms referred to in article 118 duovicies, section 1, letter b) of Council Regulation (EC) No. 1234/2007, of October 22, 2007: "Crianza", "Reserva", "Gran Reserva", "Añejo", "Noble", "Clásico", "Rancio", "Superior" and "Viejo".

- The complementary mentions that may be used in the labeling are:

According to the production method: "naturally sweet", "late harvest", "carbonic maceration", "Oak", "Barrel Fermented" and "Partially barrel fermented".

These mentions must be used in those wines that meet the requirements established in points 2 and 3.

9) VERIFICATION OF COMPLIANCE WITH THE SPECIFICATIONS.

a) Control Agency.

Verification of compliance with what is specified in this Specification corresponds to:

Regulatory Council of the Somontano Designation of Origin.

Address: Avenida de la Merced, 64. 22300 BARBASTRO (Huesca, Spain)

Telephone: (34) 974 313 031

Fax: (34) 974 315 132

Email: somontano@dosomontano.com

Website: www.somontano.es / www.dosomontano.com

b) Tasks.

i) Scope of controls.

The Regulatory Council of the PDO Somontano has identified in its structure a Control Body that acts as a Product Certification Entity, accredited in compliance with the specific reference standard (UNE-EN 45011 or standard that replaces it) and verifies, through controls on winegrowers and wineries, compliance with the requirements set out in the PDO Somontano Specifications.

The controls are completed with the taking of samples of product qualified as suitable by the operators to carry out physical-chemical and organoleptic tests.

ii) Control Methodology.

The verification is carried out by:

- annual audits of the wineries.

- taking samples of the product to carry out tests.

Sampling is carried out during the audits of the bottling warehouses of the PDO Somontano. It is carried out by sampling applying proportionality criteria depending on the type of product and volume of production available at the time of the audit.