

## ANNEX II SPECIFICATIONS OF PDO UTIEL - REQUENA

### 1. Name to be protected

UTIEL - REQUENA

### 2. Description of the wine

#### ANALYTICAL CHARACTERISTICS OF THE WINES PRODUCED IN THE PDO UTIEL - REQUENA

OF A GENERAL NATURE								
TYPE	TOTAL Alcoholic Strength Minimum (% Vol.)	ACTUAL Alcoholic Strength Minimum (% Vol.)	TOTAL Sugars (g / l) Minimum	TOTAL Acidity (g / l in Ac. Tartaric)	VOLATILE Acidity Maximum (Ac. Acetic in g / l)	TOTAL Sulphur Dioxide Maximum (SO <sub>2</sub> in mg / l) Wines with <5 g / l sugar	TOTAL Sulphur Dioxide Maximum (SO <sub>2</sub> in mg / l) Wines with ≥ 5 g / l sugar	Carbon Dioxide Minimum. (CO <sub>2</sub> in bars at 20 ° C)
REDS	10.5	10.5	(*)	3.5 g / l (46.6 meq / l)	Volatile acidity of the wines from the campaign (up to July 31), must not exceed 0.9 g / l. (15 meq / l). The wines from previous campaigns must not exceed 1 g / l (16.6 meq / l) plus 0.06 g / l (1 meq / l) per each degree of alcohol that exceeds 10% Vol, up to a maximum 1.08 g / l (18 meq / l) in whites and rosé and 1.2 g / l (20 meq / l) in reds	150	200	
WHITES	10	10	(*)	4 g / l (53.3 meq / l)		200	250	
ROSÉ	9	9	(*)	4 g / l (53.3 meq / l)		200	250	
QUALITY SPARKLING	11	11	Brut nature: < 3 Extra brut: 0-6 Brut: <12 Extra dry: 12-17 Dry: 17-32 Semi-dry: 32- 50 Sweet:> 50	4.5 g / l (60 meq / l)		185	185	3.5
AROMATIC QUALITY SPARKLING	10	6		4.5 g / l (60 meq / l)		185	185	3
SEMI-SPARKLING Red, White or Rosé	9	7	*	4.5 g / l (60 meq / l)		150 reds 200 whites and rosé	200 reds 250 whites and rosé	Min 1 Max 2.5
LIQUEUR WINE Red, White or Rosé	17.5	min 15 Max 22	*	3.5 g / l (46.6 meq / l) in reds 4 g / l (53.3 meq / l) in whites		150	200	
LOW-ALCOHOL WINES Red, White or Rosé	9	4.5	*	3.5 g / l (46.6 meq / l) in reds 4 g / l (53.3 meq / l) in white and rosé	150 reds 200 whites and rosé	200 reds 250 whites and rosé		

(\*): 9 g / l, when the total acidity content expressed in grams of tartaric acid per litre is not less than 2 grams per litre than the residual sugar content.

SPECIFIC ALCOHOLIC STRENGTH FOR <b>WINES WITH SPECIAL MENTIONS</b> (cited in point 8 of the Specifications)	
Type	Actual alcoholic strength. Minimum (% volume)
"Superior": whites and rosé	11
"Superior": reds	11.5
"Vendimia Inicial"	10 (Alcoh Strength Max 11.5)
"Bobal con mención específica"	Alcoholic strength (depending on the concerned mention)
"Madurado" or "Madurado en Barrica"	12
"Bobal Alta Expresión"	12.5
"Crianza"	12
"Reserva"	12
"Gran Reserva"	12

### ORGANOLEPTIC CHARACTERISTICS

The most significant organoleptic characteristics that define the main types of wine from the PDO, are the following:

#### A) WHITE WINES

Appearance: yellow colours of different intensity according to the variety of grape, sometimes with greenish rim. Tardana's whites have shades more golden intensity or rim.

Aroma: floral and white fruit aromas. Tardana's Whites may have more tropical aromas.

Taste: they show volume as well as a slightly acid touch that gives them freshness.

#### B) ROSÉ WINES

Appearance: pink colours, vibrant, which may have violet / purple rim in the case of Bobal's.

Aroma: aromas reminiscent of red fruits. In the case of Bobal's, strawberry and raspberry predominate.

Taste: with volume and freshness from the natural acidity of the variety. Its aromatic intensity of red fruits lingers in the aftertaste.

### **C) RED WINES**

Appearance: intense red colours with violet /purple rim, which sometimes evolve to cherry red depending on their maturity. The red wines of the Bobal variety have a very slow colour evolution.

Aroma: aromas of black-red fruit. Over time the aromas evolve into ripe fruit.

Taste: wines with body, good intensity and generally balanced acidity.

### **D) QUALITY SPARKLING WINES**

Whites: Yellow colours with different hues depending on the variety. Scents fruit and in the mouth are balanced in sugars and acidity.

Rosés: They offer different pink hues, with floral and red fruit aromas. Good balance of sugar-acidity in the mouth.

Reds: Red colours predominating ruby, aromas of red fruits well integrated, and in the mouth volume and some unctuousness.

### **F) SEMI-SPARKLING WINES**

Varietal aromas predominate, light and fresh in the mouth. The visual aspect adapts to the characteristics already described, depending on whether they are white, rosé or red.

### **G) AROMATIC QUALITY SPARKLING WINES**

Yellow colours; fruit aromas reminiscent of the grapes with which they have been elaborated, in the mouth a light sweet touch well integrated with the acidity.

### **H) LIQUEUR WINES**

The visual and aromatic aspect coincides with those described for white wines and reds. In the mouth they are unctuous, with acidity-sugar ratio very balanced.

### **I) LOW-ALCOHOL WINES**

The visual aspect is adapted to the characteristics already described, depending on whether they are white, rosé or red. They are fruity wines that remind us of the fresh grape that come from, in the mouth they have a well-integrated acidity that gives them freshness and harmony.

### **3. Specific oenological practices**

There is none.

### **4. Demarcation of the geographical area**

The area of production of the grapes and of elaboration of the wines protected by the Protected Designation of Origin Utiel - Requena is made up of the lands located in the municipal terms of Camporrobles, Caudete de las Fuentes, Fuenterrobles, Requena, Siete Aguas, Sinarcas, Utiel, Venta del Moro and Villargordo del Cabriel, all from the province of Valencia.

The vinification and the ageing areas coincide with the vine production area.

### **5. Maximum yields**

The maximum production allowed, in kilos per hectare, for vines with gobelet training is 7,500 kg / ha (55.50 hl / ha) for red varieties, except for the Bobal red variety whose production for gobelet training will be 8,600 kg / ha (63.64 hl / ha) and 9,900 kg / ha (73.26 hl / ha) for white varieties, also gobelet training.

For vines with trellis training, the maximum production allowed by hectare is 9,100 kg / ha (67.34 hl / ha) for red varieties, except for the Bobal red variety whose production for trellis training will be 10,500 kg / ha (77.70 hl / ha) and 12,000 kg / ha (88.80 hl / ha) for white varieties, also trellis training.

### **6. Variety or varieties of wine grapes**

The production of protected wines will be carried out exclusively, with the following varieties:

#### **Red varieties:**

- Bobal
- Tempranillo
- Garnacha Tinta
- Garnacha Tintorera
- Cabernet Sauvignon
- Merlot
- Syrah
- Pinot Noir
- Petit Verdot
- Cabernet Franc

### **White varieties:**

- Macabeo
- Merseguera
- Tardana or Planta Nova
- Chardonnay
- Sauvignon Blanc
- Parellada
- Verdejo
- Moscatel de grano menudo (small-grain)

## **7. Link with the geographical area**

### **A) Geographical area**

#### NATURAL FACTORS

The PDO Utiel - Requena is a transition plateau between the Mediterranean coast and the Castilian Plateau, located in inland Comunitat Valenciana (Community of Valencia), forming a terrace inclined towards the Mediterranean Sea, distant from it in a straight line about 65 km. Despite its proximity to the sea, it can be considered a mountainous area because the lowest part of this terrace is located about 650 meters above sea level, its highest part at about 905 meters, and its average altitude is 720 m. This altitude, its own inclination slope towards the Mediterranean Sea and its proximity to it are features of its own geographical that contribute to the variety of our PDO and its differential characteristics of wines from Utiel - Requena.

The orographic system of the PDO belongs to the decline of the Iberian mountain range in its eastern section, its natural limits are different mountain ranges that characterize it:

- To the north, the Sierra del Negrete and its foothills that constitute the water divide between this basin and the Turia river.
- To the east, a series of mountain ranges losing altitude, which are the Sierra del Tejo, Sierra de la Malacara and Sierra de las Cabrillas.
- To the south the Sierra de Martes first and the great curve of the Cabriel River.
- To the west the Cabriel river and the Sierra de Mira

Its topographic relief is peculiar for constant slopes, with the so-called "vallejos" and the presence of "cerritos" of scarce elevation. This profile of the land provides many vineyards of singularity, the soils being unlikely floodable, with a very low water retention capacity, thus increasing the potential to produce quality grapes.

These vineyards are also holding the soil and prevent its erosion. The PDO area is bathed by 2 rivers, the Cabriel and Magro rivers, both tributaries of the Júcar river.

The soils are mostly loamy in texture, where there are frequently slopes of medium gradient, with pebbles and gravels, and with a good balance of sand, silt and clay. In general, they are alkaline with high total and active limestone, they are poor in organic matter, phosphorus and magnesium. These characteristics are of great influence on the subsequent aromatic qualities of the wines.

In general, Utiel-Requena's climate is classified as Mediterranean, although it presents strong continental features because of the altitude. In this sense, strong thermal oscillations both in the warmer season as in the coldest and between day and night from the "veraison" (grapes colour change), provides the wines an important acidity that gives freshness and liveliness to the whites and rosés, more longevity to the rosés and reds, and a higher polyphenol concentration to the reds.

In addition, the area has scarce and irregular rainfall, with minimum of 150 mm / year in the driest annuities. The average rainfall is 400 mm / year.

The annual average hours' sunshine is 2,700 h / year. The scarcity of rains during the ripening of the grapes allows the vineyard to have many hours of sun and very little risk of fungal diseases, so the viticulture of the area due to its natural factors, does not usually require treatments, and is environmentally friendly.

#### HUMAN FACTORS.

The vineyard is the predominant crop of the Utiel - Requena PDO, which has more than 6,500 vine growers. This crop is ancestral within the geographic demarcation. As recent discoveries of archaeological remains found in the area show, the cultivation of Vine and wine go back for the 5<sup>th</sup> -4<sup>th</sup> centuries BC, being a clear example of this the finding of the first grape seeds in Los Villares Iberian site in Caudete de las Fuentes, (known as the Iberian city of Kelin).

There are data from the medieval period, in whose Justice codes there are some first written documentary references on the cultivation of vine and wine, at the Fuero de Requena, granted by Alfonso X the Wise in 1265, and the appointment of "Binaderos" or the guardians of the vines.

At the end of the 19<sup>th</sup> century, the largest increase in vineyard area occurred in the PDO due to the arrival of the railways and the strong demand mainly from France for our wines.

The discovery and study of several archaeological sites within the territory of the PDO, among the most outstanding Las Pilillas de Requena (structures excavated in the rocks for the production of wine) **consolidated the candidacy at UNESCO for the category of "Landscape of the Vine and Wine "at the territory of the PDO Utiel-Requena.**

Vine growers have made the indigenous variety of the PDO Utiel - Requena, the Bobal variety, the main one, occupying most of the territory. In fact, 75% of the vineyard area inscribed, is of the Bobal variety. The Bobal plantations are very well adapted to the territory of Utiel - Requena. In fact, when grown in areas of lower altitude and not that near to the sea, its production is deficient, the fruits are worse quality and the resulting wine totally different from the typical Utiel - Requena.

Currently, most of the PDO wineries have among the range of products that they offer to the market, single-varietal wines of Bobal of different Special mentions, as a distinctive benchmark of quality for Utiel - Requena.

Aware of the natural factors already described, people made the viticulture become deeply rooted as a means of life in Utiel - Requena.

In the oenology sphere, the typical production of rosés has conditioned the use of the solids that remain after the first must drained with which these wines are obtained, adding another new load of crushed grapes, this one without draining on the first one and obtaining this way a wine of high colouring intensity (which is not available in other regions) and of a high total acidity that gives it freshness, and protects it throughout its subsequent storage.

Traditionally, the vinification of red varieties has been carried out from long macerations that allow a greater extraction of the components of the skin in the must.

The concern of winemakers, year in year out, to achieve a better quality of wines, has boosted the application of new oenological techniques and the equipment of the wineries with the most modern technology. This has contributed greatly to the current quality characteristics of the Utiel - Requena wines.

The embeddedness of the Bobal variety, in turn, has led to a way of producing and understanding viticulture. Although originally the entire crop was performed with gobelet shape-pruning, oenological innovations and winemakers' concerns have transformed the vine training and trellis training was introduced in search of greater vine leaf area, to take advantage of the sunshine hours at this PDO area.

In recent years, vine growers have restructured part of their vineyards, applying new techniques on water stress, increase and exposure of the leaf area, ecological and biodynamic criteria, thinning of clusters technique and cultivation of other varieties with good viticultural and oenological aptitudes in Utiel-Requena, so that in addition to the Bobal variety, the PDO has plantations in production of Tempranillo, Garnacha Tinta, Garnacha Tintorera, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Pinot Noir and Petit Verdot, adapted to the ground and environment of the PDO, with identifying notes specific to the PDO area, which diversify and complement the identity of the PDO that, even so and, of course it could be otherwise, it is undoubtedly marked by the Bobal variety, grown traditionally and mostly throughout the territory and which singles out the wines of the Utiel-Requena PDO.

In the case of white varieties, they represent a minority percentage compared to the reds. The native white variety of Utiel - Requena is the Tardana, also called Planta Nova. It is a variety that gives rise to unique wines.

Despite the white variety with more presence in the PDO is Macabeo variety, which gives rise to very frank-palate and quality wines, it is also true that with the rest of the white varieties that have been planted during the different restructuring plans (Merseguera, Chardonnay, Sauvignon Blanc, Parellada, Verdejo, Moscatel de grano menudo (small grain)) white wines have been obtained, more complex in aromas and flavours.

#### **b) Product quality and characteristics due fundamentally or exclusively to the geographical environment**

Regarding white wines, achieving a naturally-obtained high total acidity, minimizes the need for oenological acid correction. They are wines with intense fruit and white fruit aromas that are fresh in the mouth.

Regarding the rosés, the way of producing them, already explained, guarantees a balanced acidity and pinkish tones, vivid, generally with violet / purple rim. Natural acidity minimizes the need for oenological acid corrections. These wines are characterized by their red fruits aroma, which when it comes to the Bobal variety shows a predominance of strawberry and raspberry aromas.



Regarding reds, their balance between acidity and alcohol content has already been described. These wines do have a high polyphenol index, of quality. Currently, studies in Development phase have shown, in the wines of the Bobal variety from this area, the presence of a large amount of resveratrol, higher than in that of other varieties and other areas (and similar to that of varieties Merlot and Pinot Noir). That is attributed, according to the conclusions obtained in the first four years of studies, to the climatic stress typical of this PDO, due to the strong thermal oscillations throughout the vegetative cycle of the variety, together with water stress. The wines are characterized by intense red colours and, in some cases, with violet / purple rim. It is noteworthy that, thanks to the aforementioned natural acidity, the red colours remain in the wines obtained in this area, more than in others. For their part, they have a red-black fruit aroma.

Regarding quality sparkling wines, semi-sparkling wines, aromatic quality sparkling wines and low-alcohol wines, their analytical qualities result from a technical maturation, and even without having excessive alcoholic strength, a balanced acidity and advanced maturation of the skin components are achieved, necessary parameters to obtain these wines. They share the colours of the variety used, and the balance sugar-acidity makes them pleasant on the palate while giving them a certain freshness reminiscent of the fruit from which the wine comes. The natural acidity of these wines gives them good capacity for their conservation and ageing.

The analytical conditions of liqueur wines are achieved due to the low risk of fungal diseases in the PDO area, being possible for this type of wine to carry out very late harvests with ripening of healthy grapes that reach very high sugar concentrations while maintaining total natural acidity very high. Their organoleptic qualities are seen influenced by the different times when grapes are harvested, and sugars and acidity are inter-assembled, and, ultimately, by the degree of ripening of the grape, without forgetting that the ground and the climatic conditions of this area are key features that allow these wines to be singled out.

### **C) Causal link between the geographical area and the characteristics of the product**

No doubt the quintessential relevant factor is formed by the steeply sloping terraced land to the Mediterranean Sea, and at the same time, despite the small straight-line geographical distance to the sea, the vineyards are found at high altitude and climate features of major continental features, and strong temperature fluctuations, all as described and that affects the wines in the following terms:

Oenological need for acidity corrections is minimized, due to that the wines have a high total acidity obtained naturally, thus allowing a better wine preservation and longevity, reinforcing and complementing the other taste qualities, increasing the sense of youthfulness in white and rosé wines, giving a complex polyphenolic structure and quality, and allowing slow maturation in red ones.

Due to that the ripening from the “veraison” (grapes colour change) occurs in a slower and balanced manner than in other warmer or lower altitude areas, a higher concentration of polyphenol in the skin of grapes, as well as adequate alcoholic and phenolic maturation are achieved, at the time of the vintage.

For white wines, the widespread nature of the limestone soil gives the wines quite intense floral and white fruit aromas, since it is possible an adequate phenolic maturation. On the palate it is emphasized the freshness of these wines, coming from their natural acidity.

In the rosés, the liveliness and longevity of their pink colour are characteristic and identifying of these wines obtained in the PDO, and especially from the Bobal variety. Red fruit aromas are characteristic. In the case of the Bobal variety, the varietal aromas of strawberry and raspberry are predominant, the variety's own expression in the Utiel-Requena terroir.

The red fruit aromas are characteristic. In the case of the Bobal variety, varietal aromas of strawberry and raspberry, self-expression of the terroir assortment Utiel-Requena are predominant.

Regarding the reds, the polyphenolic characteristics obtained in the area and in particular from the local variety Bobal, in combination with the high total acidity, are the factors responsible for the reds to have intense red colours and, in some cases, with violet / purple rim. Aromatic notes of red-black fruit with balsamic nuances are provided by the ground, due to the features already indicated.

Overall, the vineyards of this area produce wines with body due to the aforementioned polyphenol characteristics, combining flavours that remain in the aftertaste, with good volume, persistence and mineral flavours on the palate.

For categories such as sparkling and semi-sparkling wine, and low-alcohol, largely due to the significant number of hours of sunlight, it can be achieved at technical maturation stages, an aroma potential and sugar-acid balance of interest, and suitable for this type of wines. Along with these natural factors is necessary to emphasize the human factor that allows for the coexistence of traditional farming systems with the gradual restructuring and modernization of the vineyards. Therefore, there is a significant cultivation of indigenous varieties (Bobal and Tardana) that individualise the Utiel-Requena wines, along with a wide range of white and red varieties planted subsequently, able to restructure and diversify the types of wine from this PDO.

## **8.- APPLICABLE REQUIREMENTS. -**

### **A) Legal framework.**

- Order 4/2011 of the Ministry of Agriculture, Fisheries, Food and Water, which modifies Order 2/2011, of the Ministry of Agriculture, Fishing, Food and Water, which approves the regulation and the specification of the Protected Designation of Origin Utiel-Requena and its regulatory council.

### **B) Circulation of protected wines.**

Any wine covered by the Protected Designation of Origin Utiel - Requena, which circulates between wineries, must be accompanied by the corresponding documentation established in the current legislation, indicating the number of qualification item to which corresponds.

### **C) Irrigation**

Irrigation of the registered plots is authorized, as long as all the requirements of these Specifications are met.

### **D) Harvesting Standards**

The Regulatory Council, immediately before each campaign, may establish new quality and other improvement-related criteria, and within the limits set in these Specifications the harvest standards that are adequate, being able to determine the harvest start date; the form and harvest pace, so that this is carried out in accordance with the absorption capacity of the wineries; the measures it deems appropriate on the transport of the harvested grapes to the winery, so that it can be carried out without deterioration in quality; and how many other measures it consider convenient.

The registered wineries are to collaborate in monitoring compliance with the previous standards.

### **E) Maximum authorized yields**

The production limits per Hectare may be modified in certain campaigns by the Regulatory Council prior to advice and necessary checks, prior to harvest. In the case that such modification is agreed, it may not exceed 25% of the limit mentioned in section 5 of these Specifications.

### **F) Bottling of wines.**

To guarantee the quality of the wines and ensure the effectiveness of the control system, the bottling of Utiel-Requena wines can only be carried out by the registered wineries and located in the area delimited by the PDO, except for bottlers located outside the production area authorized by the Regulatory Council prior to the publication of these Specifications, as long as the activity for which they were authorized, and the conditions that determined the enrollment in the Register of bottlers, do exist, being subject to the control system established by the Regulatory Council.

### **G) Labelling:**

On the labels of the packaged wines it shall appear compulsorily highlighted the name of the Protected Designation of Origin Utiel - Requena, in addition to the data that are generally determined in the applicable law.

White, rosé and red wines bottled and covered by the PDO Utiel-Requena must include the year of harvest prominently printed for the good understanding of the consumer.

Before the labels are put into circulation, they must be authorized by the Regulatory Council, for the purposes related to the Regulation. Approval is to be denied for those labels which may cause any confusion to the consumer, as well as the authorization of one already granted previously, if the circumstances referred to in the label of the firm that owns the same change.

Whatever the type of packaging in which the wines are shipped for the consumption, it will be provided with guarantee seals, labels or back labels numbered, issued by the Regulatory Council, which must be placed by the winery itself and in accordance with the rules determined by the Regulatory Council, and always in a way that does not allow a second use. Under certain circumstances, the Regulatory Council may authorize the numbered back label is replaced by correlative numbering enabled for it.

All certified wineries are required to keep a control record of back labels and their traceability with respect to the qualified consignments of wine.

### **H) Special mentions and traditional terms:**

For the protected designation of origin "Utiel - Requena" the traditional term referred to in article 118 duovicies.1ª) of Regulation (EC) No. 1234/2007 of the Council, of 22 October, 2007, (Single CMO Regulation) is: "Denominación de Origen" ("Designation of origin")

The traditional terms and special mentions that can be used in wines covered by the protected designation of origin "Utiel - Requena" are:

**i) Traditional term "Vendimia Inicial"**, for protected wines covered by the Protected Designation of Origin Utiel - Requena white, rosé and reds made from grapes harvested in the first ten days of harvest, their youth being the cause of their special features, among which a slight release of carbon dioxide may be included.

**ii) Traditional term "Superior"**, for white, rosé or red, made at least, with 85% of the preferred varieties according to the RD 461/2011, of April 1, of the delimited area with or without oaking, which have "superior" organoleptic qualities that make them worthy of this mention, according to the established requirements.

**iii) "Bobal con mención específica" mention**, for wines covered by the Protected Designation of Origin Utiel -Requena, will apply to single-varietal rosés and reds from Bobal. In any of its final types it may be "crianza", "reserva", "gran reserva", "superior", "vendimia inicial", "madurado en barrica" and with the mention "Utiel - Requena" if it meets the rest of the requirements provided for these mentions in these Specifications.

**iv) Mention "madurado" or "madurado en barrica"**, for wines covered by the Protected Designation of Origin Utiel - Requena, it will be applied to those red or white wines, with oaking with a maximum capacity of 600 l, for a time not exceeding 6 months but with sufficient entity to contribute to modify their initial organoleptic characteristics, thereby transforming their primary colour, aroma and taste qualities.

**v) Traditional term "Crianza"**, for wines covered by the Protected Designation of Origin Utiel - Requena, (except for sparkling and semi-sparkling wines, and liqueur wines), which in the case of reds meet a minimum ageing period of 24 months, of which at least 6 months in oak barrels with a maximum capacity of 330 l, and in the case of whites and rosés meet a minimum ageing period of 18 months, of which at least 6 months in oak barrels of the same maximum capacity.

**vi) Traditional term "Reserva"**, for wines covered by the Protected Designation of Origin Utiel-Requena (except for sparkling and semi-sparkling wines, and liqueur wines), which in the case of reds meet a minimum ageing period of 36 months, of which at least 12 months in oak barrels with a maximum capacity of 330 l, and in bottle the rest of this period, and in the case of whites and rosés meet a minimum ageing period of 24 months, of which at least 6 months in oak barrels of the same maximum capacity and in bottle the rest of this period.

**vii) Traditional term "Gran Reserva"**, for wines covered by the Protected Designation of Origin Utiel-Requena (except for sparkling and semi-sparkling wines, and liqueur wines), which in the case of red wines meet a minimum ageing period of 60 months, of which at least 18 months in oak barrels of a maximum capacity 330 l, and in bottle the rest of this period, and in the case of white and rosé wines meet a minimum ageing period of 48 months, of which at least 6 months in oak barrels of the same maximum capacity and in bottle the rest of this period.

**viii) Mention "Bobal Alta Expresión"** for the wines covered by the Protected Designation of Origin Utiel - Requena, Bobal single-varietals, with or without ageing, which guarantee the maximum expression of the territory with this variety.

The vineyards are to be more than 35 years old; they will have a yield less than 4,000 kg / ha (29.60 hl / ha) and cannot be irrigated unless prior authorisation by the Regulatory Council.

The viticulture used will focus on safeguarding the biological balance of the vineyard and will be environmentally friendly. All agricultural practices carried out will be justified through a field notebook.

The winery must at all times guarantee absolute separation in its facilities of these wines with respect to others elaborated, declaring their origin. The label will reflect the number of bottles obtained in the lot of wine qualified with this mention.

## **9. Verification of compliance with the Specifications.**

### **A) Competent authority**

Dirección General de Desarrollo Rural  
Conselleria de Agricultura, Desarrollo Rural, Emergencia Climática y Transición Ecológica  
Generalitat Valenciana  
C / Castan Tobeñas, 77, 46018 Ciutat Administrativa 9 d'Octubre VALENCIA (Spain)  
Telephone: +34 961247280  
Email: [area\\_calidad@gva.es](mailto:area_calidad@gva.es)

The Certification Service integrated in the Consejo Regulador de la DOP "Utiel-Requena" will participate in the control activities.

Address: C / Sevilla, 12

E-46300- UTIEL

Province: Valencia

Country: Spain

NIF: Q - 4621001 - I

Tel. 962171062

Email: [secretario@utielrequena.org](mailto:secretario@utielrequena.org) (Updated)

## B) Tasks

### i) Scope of controls

The verification of the compliance with the Specifications is based on the following actions:

- i) The analytical and organoleptic examination of the product. By taking samples carried out at the operators' facilities (wineries), during the audits conducting. Physical-chemical and organoleptic tests of the samples are to be carried out, according to the requirements that define the manufactured products.
- ii) For the purposes of checking the production system and elaboration, it is to be verified:
  - a) The facilities of the operators, both the vine growers and the wineries.
  - b) Products at any stage of the production process, including the packaging phase, by taking samples.

### ii) Methodology

- i) The annual check it is to be carried out through operators' systematic controls, which will consist of:
  - a) Inspection of Viticulturists, by sampling them, with a planning and frequency defined in the control procedures.
  - b) Inspection of the wineries, during the harvest, at least 25 % of wineries in each campaign.
  - c) Winery audits, with a minimum annual frequency for all of the wineries.