



## SPECIFICATIONS OF THE PROTECTED DESIGNATION OF ORIGIN

### “VALENCIA”

#### 1- Name to be protected:

Valencia

#### 2.- Description of the wine:

The wines covered by the Protected Designation of Origin Valencia are the following:

- White wine
- Red wine
- Rosé wine
- Liqueur wine
- Quality aromatic sparkling wine
- Semi-sparkling wine

#### a) Analytical characteristics

Type	Minimum actual alcoholic strength (% volume)	Minimum total alcoholic strength (% volume)
White wine	9	9
Rosé and red wine	9.5	9.5
White, rosé and red wine labelled with the traditional term Crianza, Reserva and Gran Reserva)	12	12
Liqueur wine (white, rosé and red)	15	17.5

Quality aromatic sparkling wine (white, rosé and reds)	6	10
White, rosé and red wine labelled with the mention "Petit Valencia"	4.5	9
Semi-sparkling wine (white, rosé and red)	7	9

Parameter	Range
Total acidity (Tartaric acid)	White, rosé, red wine, quality aromatic sparkling and semi-sparkling wine: 3.5 g / l minimum
	Liqueur wines: 1.5 g / l minimum
Volatile Acidity (Acetic Acid)	White, rosé, red wine, quality aromatic sparkling and semi-sparkling wine: Less than 0.80 g / l
	Wines with actual alcoholic strength by volume higher than 12.5 and liqueur wine: Less than 1.2 g / l

Sulphur dioxide	Wine sugar content (glucose + fructose) <5 g / l	White and white semi-sparkling wines: maximum 200 mg / l
		Rosé and rosé semi-sparkling wines: maximum 200 mg / l
		Red and red semi-sparkling wines: maximum 150 mg / l
	Wine sugar content (glucose + fructose) ≥ 5 g / l	White wines: maximum 300 mg / l
		Rosé and sparkling wines white and rosé: maximum 250 mg / l
		Red and red semi-sparkling wines: maximum 200 mg / l
	Liqueur wine, sugar content <5 g / l	Maximum 150 mg / l
Liqueur wine, sugar content ≥ 5 g / l	Maximum 200 mg / l	
Quality sparkling wine	Maximum 185 mg / l	

Total sugars expressed in terms of fructose and glucose	Quality aromatic sparkling wine (white, rosé and reds)	Bruto Natural: <3 g / l
		Extra Bruto: 3-6 g / l
		Bruto: <12 g / l
		Extra dry: 12-17 g / l
		Dry: 17-32 g / l
		Semi-dry: 32-50 g / l
		Sweet: > 50 g / l
	Wines other than sparkling (white, rosé, red, liqueur)	Dry: If its sugar content is not higher than: • 4 g / l or • 9 g / l, when the content in total acidity expressed in grams of tartaric acid per litre is not lower by more than 2 g / l to sugar residual content
		Semi-dry: If its sugar content exceeds the maximum previously established but does not exceed: • 12 g / l or • 18 g / l when the content of total acidity expressed in grams of tartaric acid per litre is not lower by more than 10 grams per litre to sugar residual content
		Semi-sweet: If its sugar content is higher than the maximum previously stated but is not higher than 45 g / l
Carbon dioxide	Semi-sparkling wine	1-2.5 bars at 20°C
	Quality aromatic sparkling wine	≥ 3 bars at 20°C

## b) Organoleptic characteristics

### WHITES

- Colour: Yellow tones predominate, which can range from pale to golden yellow, passing through straw and may also have greenish rims. In the case of having aged in wood, the characteristic tones that the elaboration and / or ageing process are to appear.
- Nose: Clear and of good intensity, the fruit sensations dominate. In the case of having aged in wood, the classic notes that this brings to the whole of the wine are to appear.
- Mouth: Good acidity, fresh and fruity. Good persistence.

### ROSÉ

- Colour: They will have pink tones, being able to have raspberry, strawberry, currant or salmon hues.
- Nose: Clear and intense where fruity aromas predominate
- Mouth: Good acidity, frank and balanced. Fruity and with good persistence.

### RED

- Colour: Covered in layer are to dominate, with red shades predominating with violet, purple, garnet, cherry or ruby hues, except for long-aged that are to have tile red shades.
- Nose: Of good intensity and load of fruit, except in those that have been aged in wood, where a balance between fruit and wood is to be. Clear and pleasant.
- Mouth: excellent concentration, with good balance and structure. Long aftertaste. In the case of ageing in wood, they are to be well structured and with good after-taste.

#### LIQUEUR WINE

- Colour: In the diversity of white liqueur wines, yellow tones are to predominate from pale to golden yellow. In the case of rosé liqueur wines, pink tones are to be found, which may present raspberry, strawberry, currant or salmon hues. In the case of red liqueur wines, red tones with violet purple, garnet or ruby hues are to be found.
- Nose: Of good intensity, being very intense and characteristic when it comes from the Moscatel grape.
- Mouth: Sweet, balanced and with a powerful aftertaste.

#### QUALITY AROMATIC SPARKLING WINE

- Colour: In the case that the base wine is white, the yellow tones are to predominate, which can range from pale to golden yellow. In the case that the base wine is rosé, pink tones are to be found, which may present raspberry, strawberry, currant or salmon hues. In red base wines, red tones with violet, purple, garnet, cherry or ruby hues are to be found.
- Nose: Clear and intense with typical aromas of the variety
- Mouth: With good acidity and intensity. Fresh and with good integration of carbonic.

#### SEMI-SPARKLING WINE

- Colour: In the case that the base wine is white, the yellow tones are to predominate, which may range from the palest to the most golden yellow. In the case that the base wine is rosé, there are to be found pink tones that may present raspberry, strawberry, currant or salmon hues. If the base wine is red, red tones with violet, purple, garnet, cherry or ruby hues are to be found.
- Nose: Clear and intense with typical aromas of the variety.
- Mouth: Fresh, fruity and intense and with good integration of carbonic.

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

Elaboration and yield

Adequate pressures are to be applied for the extraction of the wine and its separation from the pomace, so that the yield does not exceed 82 litres of must or 76 litres of wine per 100 kg of grapes. The fractions of wine obtained by inadequate pressure may in no case be used for the production of protected wines. The wooden containers used in the ageing processes must be made of oak and with a capacity that complies with the volume limits established by current regulations for the use of certain traditional mentions.

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

The production area covered by the Protected Designation of Origin Valencia is made up of the lands located in the province of Valencia included in the smaller geographical units of the area covered by the PDO, called sub-areas, and formed by the municipal terms that are mentioned below:

a) ALTO TURIA sub-area: Alpuente, Aras de los Olmos, Benagéber, Calles, Chelva, La Yesa, Titaguas and Tuéjar.

b) VALENTINO Sub-area: Alborache, Alcublas, Andilla, Bétera, Bugarra, Buñol, Casinos, Cheste, Chiva, Chulilla, Domeño, Estivella, Gestalgar, Godella, Godelleta, Higuieruelas, Llíria, Losa del Obispo, Macastre, Montserrat, Montroy, Náquera, Paterna, Pedralba, Picaña, Real, Riba-roja de Túria, Torrent, Turís, Vilamarxant, Villar del Arzobispo and Yátova.

c) MOSCATEL DE VALENCIA Sub-area: Catadau, Cheste, Chiva, Godelleta, Llombai, Montroy, Montserrat, Real, Torrent, Turís and Yátova.

d) CLARIANO Sub-area: Atzeneta d'Albaida, Agullent, Albaida, Alfarrasí, Anna, Aiolo de Malferit, Aiolo de Rugat, Ayora, Barx, Belgida, Bellreguard, Bellús, Beniatjar, Benicolet, Benigànim, Benissoda, Benisuera, Bicorp, Bocairent, Bolbaite, Bufalí, Castelló de Rugat, Carrícola, Chella, Enguera, Fontanars dels Alforins, Guardamar de la Safor, La Font de la Figuera, Guadassequies, La Llosa de Ranes, Llutxent, Mogente, Montaverner, Montesa, Montichelvo, L'Olleria, Ontinyent, Otos, El Palomar, Pinet, La Pobla del Duc, Quatretonda, Ráfol de Salem, Rugat, Salem, Sempere, Terrateig, Vallada and Xàtiva.

The production area is also made up of the plots registered in the Viticultural Register and exploited by cooperative members or winery owners registered in the Regulatory Council Registers that have traditionally assigned them to the production of wines covered by the Protected Designation of Origin Valencia, located in the following places in the municipalities of Almansa and Caudete, in the province of Albacete: Campillo, Estación, Casa Pino, Casa Pina, Mojón Blanco, Moleta, Molino Balsa, Prisioneros, Canto Blanco, La Venta, Derramador, Montalbana, Casa Alberto, Escribanos, Escorredores, Capitanes, Pandos, Venta del Puerto, Torre Chica, Torre Grande, Casa Blanca, El Pleito, Herrasti and Casa Hondo, in the municipality of Almansa, and in the places of Vega de Bogarra, Derramador and El Angosto, in the municipality of Caudete.

Also, given the edaphic continuity, geographical proximity and climatic and oenological analogies and taking into account the existing historical rights, the production area is also considered to be that occupied by the lands located in the municipal terms: Alcalalí, Alfara, Algueña, Beneixama, Benissa, Biar, Camporrobes, Castalla, Caudete de las Fuentes, Elda, Fuenterrobes, Gata de Gorgos, Hondón de las Nieves, Hondón

de los Frailes, Ibi, La Romana, Llíber, Monóvar y su partida Mañán, Onil, Petrer, Pinoso, Requena, Salinas, Sax, Siete Aguas, Sinarcas, Teulada, Tibi, Utiel, Venta del Moro, Villargordo del Cabriel, Villena y Xaló.

#### **5.- Production yield, maximum per hectare:**

The maximum production allowed per hectare is to be 12,000 kg of grapes for white varieties and 9,100 kg for reds.

The maximum wine yield per hectare is to be 69.16 hl for wines from red varieties and 91.20 hl for wines from white varieties.

#### **6.- Varieties of wine grapes:**

The elaboration of the wines is to be carried out exclusively with grapes of the following authorized varieties:

a) White: Albariño, Chardonnay, Garnacha blanca, Gewürztraminer, Macabeo, Subirat Parent, Merseguera, Moscatel de Alejandría, Moscatel de Grano Menudo, Planta Fina de Pedralba, Planta Nova, Pedro Ximénez, Riesling, Sauvignon Blanc, Semillon Blanc, Tortosí, Verdejo, Verdil and Viogner.

b) Red: Bobal, Bonicaire, Cabernet Sauvignon, Cabernet Franc, Forcallat Tinta, Garnacha, Graciano, Malbec, Mandó, Marselan, Mencía, Merlot, Monastrell, Mazuelo, Petit Verdot, Pinot Noir, Syrah, Tempranillo and Tintorera.

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

a) Geographical area

##### Natural factors

The Designation of Origin Valencia is located in the inland of the province of Valencia, to the east of the Iberian Peninsula.

Dominated by the influence of the Mediterranean Sea, climate ranges from clearly continental to others, much softer and of clear marine influence. The Designation of Origin Valencia includes an orography where there are various ecosystems and cultivation conditions. Mountain, hillside, valley, plain, etc., characterize the different sub-areas that define our four production areas:

– Alto Turia, mountainous and continental climate. Annual rainfall is 475 millimetres/year and the average temperature of the sub-area is 13.5°C. The altitude of the vineyards is between 800 at 1,000 metres, which causes a considerable thermal range between day time and night time. The soil profile is brown-limestone, with little humus in the upper layers, sandy loam texture and medium or low fertility.

– Valentino, milder climate. Annual rainfall ranges from 315 mm/year in the region of La Serranía, to 450 mm/year of La Hoya de Buñol and La Ribera Alta. The sub-area average temperature is 15°C. Its very varied soils due to the very breadth of the sub-area, are generally brown-limestone with little humus in the upper layers, and textures

ranging from clays and gypsum to gravel and sands, usually with no impermeable layers. The vineyard is planted between 250 and 800 m altitude.

– Moscatel, with vineyards cultivated from 100 to 250 m altitude, with a very mild climate and influenced by the Mediterranean Sea breezes. Annual rainfall is 535 mm/year and the average annual temperature is 16°C. Soils are loose and generally limestone with a presence, according to the different areas, of clays, sands and gypsum, also with little humus content.

– Clariano, where the valleys and mountains alternate. The vineyard is grown between 200 metres at the valleys and 700 m in the mountain areas. The average annual rainfall is 620 mm/year and the average annual temperature is 15°C. Although the thermal range between day and night is important, it is to be highlighted the presence of morning mists in the valleys of Alforins and Serra Grossa nearly year-round. The soils are very varied due to the very breadth of the sub-area, generally rich and deep with the presence of compacted clays, “albarizas” (white chalky soils), red sands and gravel, and clay loam, light sand and sandy textures.

### Human factors

The presence of wine in Valencia dates back to very ancient times, thus before the arrival of the Romans, the cultivation of the vine and the oenology in Valencian lands is evident in the numerous objects found, which refer to wine.

But it is during Romanization that viticulture and wine trade attains great importance. Frequent wine amphorae findings in waters near the city of Valencia, reveal the impressive commercial activity that went on some points along the Valencian coast, from where wine was exported to other frontiers.

Also, numerous exaltations of Muslim poets speaking of wine and its excellences, alongside objects such as glasses, jugs and ceramics found in various locations in Valencia, attest to the importance of Valencian viticulture during Arab rule.

In the following centuries, wine activity will continue to expand and gain importance. At present the cultivation of the vine in Valencia represents the main source of wealth for an important part of its agricultural population.

From the 1990s on, there has been a qualitative leap in both the systems of growing the vines as in the production of wines, due to the significant technological investments and the adoption of new oenological practices.

b) Quality and characteristics of the product due mainly or exclusively to the geographical environment

The special features of our production area and its historic legacy make our Designation of Origin very special, being the most outstanding characteristics due to the geographical environment:

White and red wines from the Valentino sub-area are characterized by more body and alcohol strength, while whites from Alto Turia are softer. Moscatel wines are aromatic. By its part, the reds of the Clariano sub-area are characterized by their intensity and fruity.

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

The mild climate of the Valentino sub-area along with rainfall give a greater alcoholic strength to white and red wines.

The continental features of Alto Turia sub-area produce a white wine more delicate.

Proximity to the Mediterranean Sea coupled with a higher rainfall are responsible for obtaining a very aromatic Moscatel wine.

The thermal range along with the varied orography of the Clariano sub-area results in very intense and fruity red wines.

## **8.- Applicable requirements**

a) Legal framework

### Autonomous legislation

Order 3/2011 of the Department of Agriculture, Fisheries, Food and Water, which modifies Order 13/2011, of the Department of Agriculture, Fisheries and Food, which approves the text of the regulation and specification of the Designation of Origin Valencia and its regulatory council.

b) Applicable requirements

### i) Harvest and campaign rules

The Regulatory Council may determine the starting date of the harvest and agree on rules on the harvest pace, as well as on the transport of the grape to the winery, and any other complementary measures it deems appropriate to improve the quality.

### ii) Production levels

The limits established in point 5 may be modified in certain campaigns by the Regulatory Council, on its own initiative or at the request of the interested winegrowers, carried out prior to the harvest, the necessary advice and checks. In the event that such modification occurs, it may not exceed 25% of the aforementioned limits.

### iii) Obligations of the winery

The batch of wine shall be considered to be wine with uniform characteristics and proven traceability whose volume does not exceed 5,000 hectolitres, unless the wine is contained in a single container and it is of a higher capacity, in which the batch can reach the volume equivalent to its capacity.

The wineries are to carry out the qualification of all the batches of the wine; to this effect, the appropriate samples are to be taken from each batch, and a physical



chemical analysis and an organoleptic examination through the tasting are to be carried out, on each of them.

The wines that have been qualified must maintain the physical-chemical and organoleptic qualities defined in these Specifications, and in the event that any alteration of them to the detriment of their quality are found, they are to be disqualified by the winery.

Likewise, any product obtained by mixing with another previously disqualified is to be disqualified.

The production and ageing wineries must be located in the production area indicated above.

#### iv) Coexistence of wines

In the wineries registered in the different Registers, the production, storage or handling of grapes, musts and wines not covered by the Designation of Origin Valencia may be carried out, provided that these operations are carried out separately from those referring to wines with right to it, and that the control of such processes is guaranteed. To this aim, the Regulatory Council, through its Control Body, shall establish the control measures that it deems necessary.

It is to be a prerequisite for the inscription of a winery in the corresponding Registry that its established production processes allow the perfect separation of the wines coming from protected grapes from those that do not enjoy such circumstance, both being perfectly identified at all times.

#### v) Labelling mentions

Traditional terms:

For the protected designation of origin "Valencia", the traditional term referred to in article 118 duovicies 1.a) of Council Regulation (EC) No. 1234/2007, of October 22, 2007, the only regulation for the CMOs is: "Designation of origin"

As established in article 118 sexvicies.3.a) of the aforementioned Regulation, such traditional mention may substitute in the labelling of wines the expression "Protected Designation of Origin"

The traditional terms referred to in article 118 duovicies.1b) of the Council Regulation (EC) n°1234 / 2007, of October 22, 2007, which can be used in wines covered by the protected designation of origin "Valencia" are:

For those belonging to category 1 of annex XI ter of Council Regulation (EC) n° 1234/2007, of October 22, 2007: "Primero de cosecha", "Crianza", "Reserva" and "Gran Reserva".

Other labelling mentions:

(a) The traditional term "Primero de cosecha" (First harvest) may be applied to red, white and rosé wines that are harvested in the first ten harvest days and bottled within thirty days following the completion of the same. It is mandatory to indicate on label the vintage.

b) The term 'Vino petit Valencia' shall apply to wines with a minimum actual alcoholic strength by volume of 4.5% vol., which may or may not have residual sugar, naturally processed, and with a minimum total alcoholic strength of 9% vol, for use as young wine.

c) The mention "Moscatel de Valencia" or "Vino de licor moscatel de Valencia", can be applied to wines whose grape is entirely of the Moscatel de Alejandría variety and that have been produced in accordance with the fourth indent of section c) of point 3 of Annex XI ter of Regulation (EC) 1234/2007, of October 22, 2007.

d) The mention "Vino dulce" may be applied to liqueur wines that comply with the provisions of the fourth indent of section c) of point 3 of Annex XI ter to Regulation (EC) 1234/2007.

#### vi) Labelling

1. The name of the Designation of Origin "Valencia" is to appear prominently on the labels of bottled wines, in addition to the data that are generally determined in current legislation.

2. The commercialization of wines under the names of the Alto Turia, Valentino, Clariano and Moscatel sub-areas is limited exclusively to wines made from grapes produced in the corresponding sub-area. The wines produced from grapes from different sub-areas or the mixture of wines from these sub-areas may only be marketed under the name of "Valencia".

The names of one of the grape varieties covered by this Regulation may be used in wines that have been made exclusively with that variety.

### **9.- Verification of compliance with the specifications**

a) Competent authority and control body

#### Competent authority

Dirección General de Desarrollo Rural y Política Agraria Común

Conselleria de Agricultura, Medio Ambiente, Cambio Climático y Desarrollo Rural

Generalitat Valenciana

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Control body

Consejo Regulador de la DOP (PDO) Valencia

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46001 Valencia

Tel: +34 963910096

e-mail: info@vinovalencia.org

b) Tasks

i) Scope of controls

Organoleptic and analytical examination

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 for the purposes of verification of the characteristics listed in section 2 of the specifications.

ii) Control methodology

The verification is carried out by:

- Annual audits of wineries
- Sampling of product for testing.

Sampling is carried out during the winery audits. 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.