

# Specifications of the Penedès Protected Designation of Origin

The object of this document is to regulate the use of the Penedès Protected Designation of Origin by operators in production, elaboration, bottling, commercialisation, publicity and any related activities.

## 1. Protected Designation

### 1.1 Protected name

“PENEDÈS”, “Penedès”

## 2. Description of the products

### 2.1 Physical and chemical characteristics of the wines

Wines covered by the PDO Penedès will adhere to the types and the natural alcoholic content by volume established in the current European Community regulations, both for still and sparkling wines.

Quality still wines, traditional fortified wines, semi-sparkling wines, those produced from late-harvested grapes and sparkling wines, produced and bottled under the auspices of the PDO Penedès, must adhere to the following physical and chemical characteristics:

**2.1.1 Wine:** production of the different protected wine styles must use the varieties of *Vitis vinifera* listed in section 6

Whites: Alcohol content by volume: minimum 9.5%

Rosés: Alcohol content by volume: minimum 9.5%

Reds: Alcohol content by volume: minimum 11.5%

Wines produced by cryoextraction. Wine made from Chardonnay, Gewürtzraminer, Malvasía de Sitges, Muscat Blanc à Petits Grains, Muscat d’Alexandria, Riesling, Sauvignon Blanc, Merlot or Viognier varieties, produced with ripe grapes with a minimum natural sugar content of 240 grammes per litre, partial fermentation of the must, with fermentation stopped by refrigeration (alone or combined with other techniques) without addition or sweetening.

Alcoholic content by volume of minimum 9.5% and maximum 13.5%.

Wine produced by this method must have between 70 g/l and 150 g/l of reducing sugars.

**2.1.2 Quality Sparkling Wine:** sparkling wines produced from qualified wines that have undergone a natural secondary fermentation using the traditional method, with a pressure of at least 3.5 bar due to dissolved CO<sub>2</sub>.

Quality sparkling wines in the PDO Penedès must be produced from wines and grapes sourced from organic agriculture, appropriately certified as such according to the applicable regulations governing organic agriculture.

The following grape varieties may be used in the production of quality sparkling wines: Macabeo, Xarel·lo, Parellada, Subirat Parent, Garnacha blanca, Muscat of Alexandria, Muscat de Frontignan, Malvasia de Sitges, Chardonnay, Sauvignon blanc, Riesling, Gewurztraminer, Garnacha negra, Monastrell, Sumoi, Merlot, Pinot noir, Syrah and Xarel·lo Rosat.

The entire process of sparkling wine production from the *tirage* to disgorgement, must take place in the bottle and in registered cellars. The secondary fermentation cannot increase the alcoholic content of the wine by more than 1.5% vol.

The entire process from *tirage* to disgorgement must have a duration of at least fifteen months.

During disgorgement the bottles may be refilled with *dosage*. Dosage cannot increase the alcoholic content of the wine by more than 0.5% vol.

After completing the winemaking process, wines may be decanted to smaller 20cl or 37.5cl bottles, or to 3 litre or larger bottles.

The use of CO<sub>2</sub>, or its storage on premises where sparkling wine is produced is forbidden.

Quality sparkling wines must have the following characteristics:

Alcohol content by volume: minimum 11% vol.

Total acidity (measured in tartaric acid) between 3.5 and 6 g/l.

Volatile acidity (measured in acetic acid) below 0.8 g/l

Total sulphites below 185g/l

Pressure: minimum 3.5bar at 20°C

For bottles of less than 250ml, minimum pressure will be 3 bar at 20°C

According to their sugar content sparkling wines will be described as follows:

Brut natural: less than 3g/L (with no sugar added at disgorgement)

Extra brut: between 0g/L and 6g/L

Brut: less than 15g/L

Extra seco: between 12g/L and 20g/L

Seco: between 17g/L and 35g/L

Semi-seco: between 33g/L and 50g/L

Dulce: above 50g/L

Quality sparkling wines produce in the PDO Penedès must adhere to current applicable regulations.

**2.1.3 Semi-sparkling wine:** wines made from qualified wines with a minimum alcohol content of 9.5% vol, or that defined by the current European regulations, and a maximum of 12.5% vol, that have undergone a natural secondary alcoholic fermentation.

The wine must have a pressure of between 1.0 and 2.5 bar due to dissolved CO<sub>2</sub>, measured at 20°C.

#### **2.1.4 Fortified wines:**

Sweet wines: traditional fortified wines made from late-harvested grapes with a minimum natural sugar content of 240g/L, fortified with 96° rectified alcohol or distilled from wine products with an alcohol content of between 52% vol and 86% vol.

Alcohol content of the wines: between 15% vol and 22% vol.

**2.1.5 Sweet wines from late-harvested grapes:** wines produced from late-harvested grapes of one of the varieties specified in section 4 of these regulations, without artificially increasing the alcoholic content of the wines. Wines with a natural alcohol content by volume above 15% vol., a total alcohol content by volume of not less than 16% vol. and an acquired alcohol content by volume of no less than 12%.

#### **2.1.6 Physical, chemical and sensory analysis**

Organoleptic, physical and chemical analyses must be in accordance with current EU regulations and are compulsory for wines to be classified. These analyses will be undertaken on homogenous batches prior to bottling.

Current vintage wines must have a real volatile acidity level expressed in acetic acid of below 0.5g/L for white and rosé wines, and below 0.7g/L for red wines. Wines that have been aged for more than a year, or wines of the current vintage made in wooden barrels (during fermentation and/or ageing) cannot exceed 1.2g/L real volatile acidity.

Sweet wines and sweet wines made from late-harvested grapes may exceed volatile acidity levels up to 2g/L.

Wines produced with cryoextraction may have volatile acidity levels of up to 2g/L.

Total alcohol content in the case of White, Rosé and Red wines will be the acquired alcohol content. In the case of wines with residual sugar, this must be taken into account.

Total acidity and sulphur dioxide must adhere to European regulations.

## 2.2 Organoleptic characteristics of the wines

2.2.1 The wines must display the analytical and sensory qualities outlined in Table one of these regulations, particularly with relation to colour, aroma and taste.

Wines sanctioned by the PDO Penedès must be characterised by their quality, as confirmed by the different tasting committees.

	Visual	Aroma	Taste
<b>White</b>	Between pale and dark yellow colour. Clean and clear it must not be cloudy. Sweet Wines made by the icewine method may be golden, amber, or terracotta colours.	Primary aromas of white or tropical fruit. Ripe fruit and tertiary aromas may be present in barrel aged wines. Wines made by the icewine method show preserved fruits appropriate to the variety. Ageing and barrel-related aromas. Free of defects or bad aromas.	Fruity. Lightly acidic, smooth and fresh. Free of defects.
<b>Rosé</b>	Red colour between pale rose and cherry. Not cloudy, clear and brilliant.	Fruity aromas of red fruits. Free of defects or bad aromas.	Fruity. Lightly acidic, smooth and fresh. Free of defects.
<b>Red</b>	Bright garnet for unoaked wines though to brick tones for aged wines. Not cloudy, clear and brilliant.	Aromas of red fruits. Free of defects or bad aromas.	Fruity. Lightly acidic, smooth and fresh. Notes of ageing if appropriate. Free of defects.
<b>Sparkling</b>	Yellow or pale pink colour without reaching amber or cherry red. Continuous but not excessive bubbles. Not cloudy, clear and brilliant.	Primary aromas of white or tropical fruit. Free of defects or bad aromas.	Fruity. Lightly acidic, smooth and fresh. Notes of ageing if appropriate. Free of defects.
<b>Semi-sparkling</b>	Pale yellow with continuous but not excessive bubbles. Not cloudy, clear and brilliant.	Primary aromas of white or tropical fruit. Free of defects or bad aromas.	Fruity. Lightly acidic, smooth and fresh. Notes of ageing if appropriate. Free of defects.

<b>Wines from late-harvest grapes</b>	Yellow, amber, golden, red or terracotta. Not cloudy, clear and brilliant.	Ripe fruits and preserves appropriate to the variety. Free of defects or bad aromas.	Fruity, lightly acidic. Unctuous and smooth. Free of defects.
<b>Fortified wines</b>	Yellow, amber, golden, red or terracotta. Not cloudy, clear and brilliant.	Aromas of fruit preserves appropriate to the variety. Notes of ageing and barrel aromas if appropriate. Free of defects or bad aromas.	

### 3. Production practices

#### 3.1 Farming practices

Farming practices will be traditional grape farming practices that tend to produce the highest quality. All work will respect the physiological balance of the plant, the environment and will apply the agricultural techniques that will produce grapes in optimal condition for vinification.

Vine formation and training must be that considered optimal to obtain the maximum quality and aromatic intensity of the wines protected by the D.O. Penedès, with a maximum plant density of 4500 vines per hectare and a minimum density of 1800 vines per hectare.

Irrigation, which must be authorised in advance, may be permitted only for the purpose of improving grape quality under circumstances where the vineyard's water regime and ecological condition are not conducive to optimal grape quality. Production and yields produced in these circumstances must adhere to the limits specified in these regulations. The managing organs of this DO may prohibit the practice in a given vineyard if it considers that irrigation will prejudice the quality of the grapes, or lead to breaches of the rules concerning alcoholic content and acidity.

The water balance of a vineyard may be corrected according to the humidity conditions of the soil and the ecological condition of the vines.

Under no circumstances will irrigation be authorised after the beginning of *véraison*.

#### 3.2 Harvest

Grapes will be picked with the utmost care, and only healthy grapes with the necessary degree of ripeness will be used for producing protected wines.

Techniques used during the harvest, transport and manipulation of the grapes, control of fermentation and oenological practices throughout the winemaking and ageing process will be aimed towards producing the maximum quality and typicality, maintaining the characteristics required of a wine type protected by the PDO Penedès.

### **3.3 Grape juice (must) production methods**

Must will be produced following the traditional methods applied with modern technology aimed at improving the quality of the wines.

Must fractions obtained through excessive pressure will under no circumstances be used for the production of protected wines.

### **3.4 Oenological practices**

Oenological practices permitted for PDO Penedès wines are those allowed under the European regulations (CE) No. 606/2009 and under current applicable legislation.

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

The production area is made up of the following municipal districts in the provinces of Barcelona and Tarragona:

Abrera (1)  
Aiguamúrcia (2)  
Albinyana (2)  
L'Arboç (2)  
Avinyonet del Penedès (1)  
Banyeres del Penedès (2)  
Begues (1)  
Bellvei (2)  
La Bisbal del Penedès (2) Bonastre (2)  
Les Cabanyes (1)  
Calafell (2)  
Canyelles (1)  
Cabrera d'Igualada (1)  
Castellet i la Gornal (1)  
Castellví de la Marca (1)  
Castellví de Rosanes (1)  
Cervelló (1)  
Corbera de Llobregat (1)  
Cubelles (1)  
Cunit (2)  
Font-rubí (1)  
Gelida (1)  
La Granada (1)  
Els Hostalets de Pierola (1)  
La Llacuna (1)  
Llorenç del Penedès (2)  
Martorell (1)  
Masquefa (1)

Mediona (1)  
Montmell (2)  
Olèrdola (1)  
Olesa de Bonesvalls (1)  
Olivella (1)  
Pacs del Penedès (1)  
Piera (1)  
El Pla del Penedès (1)  
Pontons (1)  
Puigdàlber (1)  
Sant Cugat Sesgarrigues (1)  
Sant Esteve Sesrovires (1)  
Sant Jaume dels Domenys (2)  
Sant Llorenç d'Hortons (1)  
Sant Martí Sarroca (1)  
Sant Pere de Ribes (1)  
Sant Pere de Riudebitlles (1)  
Sant Quintí de Mediona (1)  
Sant Sadurní d'Anoia (1)  
Santa Fe del Penedès (1)  
Santa Margarida i els Monjos (1)  
Santa Maria de Miralles (1)  
Santa Oliva (2)  
Sitges (1)  
Subirats (1)  
Torrelavit (1)  
Torrelles de Foix (1)  
Vallirana (1)  
El Vendrell (2)  
Vilafranca del Penedès (1)  
Vilanova i la Geltrú (1)  
Vilobí del Penedès (1)

(1) Barcelona Province

(2) Tarragona Province

## **5. Maximum yields**

### **5.1 In grape production**

The maximum production allowed per hectare is 12.000kg or 79.2 hl/ha for white varieties and quality sparkling wines and 9000kg or 63 hl/ha for red varieties.

### **5.2 In wine production**

Appropriate pressures will be used to extract the must from the skins and stalks such that total yields are not superior to 66 litres of wine per 100kg of grapes in white varieties, and 70 litres of wine per 100kg in red varieties.

## **6. Vitis vinifera varieties**

Wines may be produced exclusively with grapes of the authorised and recommended Vitis Vinifera varieties listed below:

a) Authorised and recommended white varieties:

Macabeu, Xarel·lo, Parellada, Subirat Parent, Garnacha Blanca, Muscat of Alexandria, Muscat de Frontignan, Malvasía de Sitges, Chardonnay, Sauvignon Blanc, Riesling, Gewürztraminer, Chenin, Sumoi Blanc, Viognier and Xarel·lo rosat.

b) Authorised and recommended red varieties:

Ull de llebre, Garnacha Negra, Samsó, Monastrell, Sumoi, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah, Cabernet Franc, Xarel·lo Rosado and Petit Verdot.

## **7. Ties to the geographical region**

The viticultural history and tradition, geomorphology and soils, the climate, the different autochthonous and other improved varieties, give the wines produced and bottled under the protection of the PDO Penedès a recognised prestige, a confirmed quality that can only be produced in the Penedès region.

### **7.1 History and culture**

The two most important exhibits of the Wine Museum in Vilafranca del Penedès demonstrate the existence of vines in the Penedès region prior to the 4th century BC, introduced by the Phoenicians. These two pieces of great archaeological value are press plates discovered in excavations of two different Iberian villages in the Penedès.

The Roman influence in the Penedès led to a number of red varieties being cultivated, imported from Egypt and the Middle East by the Phoenicians and the Greeks.

In addition to the documentary evidence and the large number of pieces of the time - Punic-Roman and Greco-Roman amphoras - the beam press of the Wine Museum has a special significance, of great value. This type of press was invented by Cato the Elder in the 2nd century BC.

However, the true evolution of viticulture and winemaking in the Penedès took place in the 6th century BC, when the axis of the Mediterranean wine culture had the Penedès at its centre. The Via Augusta, which crossed the Penedès from the Pont del Diablo to the Arc de Barà, was the central nucleus of the wine trade.

The good geographical situation of the Penedès made it a great production area, increasing its prestige with time both in the production of white and red wines. Although red wines were more valued than whites, as they were throughout the Mediterranean, white wines were considered the best offering to Baccus.

The production of quality wines was maintained until the Middle Ages. The Islamic invasion did not benefit the cultivation of wine in certain areas of Penedès, but the period of domination was not too long and vineyards continued to be planted in the Penedès.

## **7.2 Geomorphology and soils**

The PDO Penedès is the fruit of a long geological history that begins in the Paleozoic and continues to the present. The relief shows three physiographic geological units: the Garraf Massif, the pre-coastal Depression of the Penedès, and the inland mountain range between Montserrat and the Montmell.

It is in the mountain ranges that surround the depression where the oldest lands are located. The Penedès depression is of very recent origin in the geological history of the region. Before the Miocene (in the upper Tertiary period) the coastal hills (the Garraf) and the inland range formed a single geological unit (the hypothetical Catalan Massif) that had followed a more or less homogeneous evolution throughout the Mesozoic and Paleozoic periods.

After the collapse of the current Depression, the relief of the Penedès began to acquire its current appearance. The recent erosion caused by the network of rivers and torrents has accentuated the relief of the edges of the Depression and has carved deep ravines in the northern end of the region.

In the production area of the D.O.P. Penedès the soil map determines which are the most suitable plots for each variety. This map of soils and its vitivinicultural interpretation enables us to obtain the best wines of the varieties of appellation with the soils of the Penedès.

Regarding the parameters determined by the PDO Penedès soil map, we must highlight the active limestone content between 5 and 10%, the depth of the soils or root depth that goes from 40 cm. up to 120 cm or more, but most are between 80 and 120 cm.

The soils of the Penedès in general have good drainage.

Its texture is silt and loamy on the surface and at rooting depth we find between 1% and up to 5% of large elements.

## **7.3. Climatology**

The PDO Penedès is in the Mediterranean climate area, but these data must be taken into account:

In these table below we can see the adaptation of the varieties to the different climatic zones of the PDO Penedès.

Classification of the most appropriate varieties for each zone (Fregoni & Minguez)

	Region I	Region II	Region III	Region IV	Region V
<b>Xarel·lo</b>		x	x	x	
<b>Macabeu</b>		(x)	x		
<b>Parellada</b>	x	x	x		
<b>Chardonnay</b>	x	x	(x)		
<b>Riesling</b>	x	x	x		
<b>Gewürtzraminer</b>	x				
<b>Chenin Blanc</b>		x	x	(x)	
<b>Muscat d’Alexandria</b>			x	x	
<b>Subirat (Malvasia)</b>				x	x
<b>Garnatxa</b>		x	x	x	x
<b>Merlot</b>		x	x		
<b>Carinyena</b>			x	x	
<b>Ull de llebre</b>		x	x	x	
<b>Pinot Noir</b>	(x)	x			
<b>Cabernet Sauvignon</b>	x	x	x	x	
<b>Syrah</b>		x	x	x	
<b>Monastrell</b>			x	x	x

(X) Only some authors recommend these varieties for these zones.

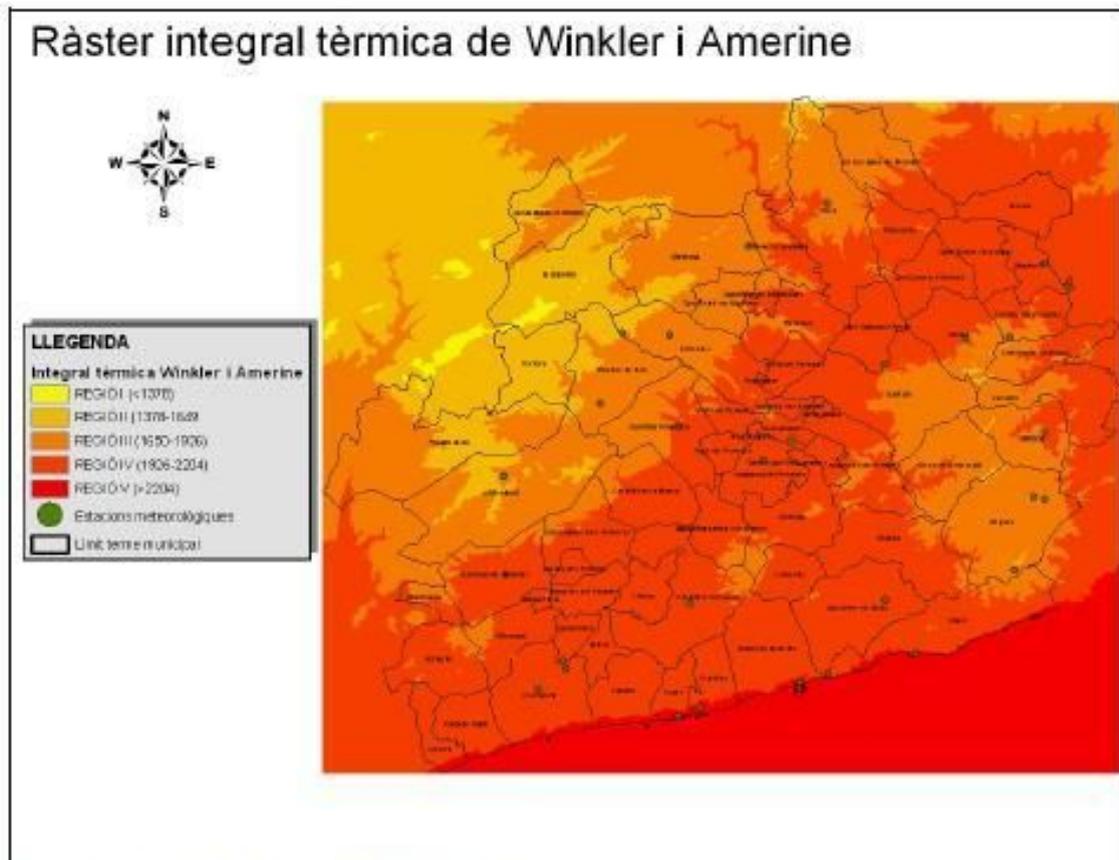


Figura 4: Ràster integral tèrmica Winkler i Amerine.

With the soil, climate and above all the specific human factors of the Penedès, the wines specified in section 4.2 of these regulations are elaborated. For each of these types of wines the specificity with respect to the Penedès is described below.

#### **Type of wine: White wine**

The white wines of the Penedès are renowned for their freshness, acidity and fruit due to the type of soil and unique climate, as well as the human factor of the people who work the vineyards making the production of the same wines with the same varieties in other areas impossible. The white grape varieties of the Penedès can only achieve their optimal ripeness for the production of these wines in the Penedès area. The conjunction of soil, climate and work only occur in the Penedès.

#### **Type of wine: Rosé**

In the case of the Penedès rosé wines, their recognition is due to the colour, aroma and fruit of the varieties that can produce these wines due to the soil and the climate. The human work both in the vineyards and in the cellars make these unique characteristics of the rosé wines of Penedès possible.

### **Type of wine: Red wine**

The red wines of the Penedès are characterized by their structure and body, anthocyanins, soft tannins and above all their intense aroma, taste and long aftertaste. The combination of the climate and the soil of the Penedès; along with the temperature differential between night and day in July and August, makes the red grapes in the Penedès ripen with many anthocyanins and tannins, rich with aromas of red fruits. Penedès red wines can not be replicated in other areas.

### **Type of wine: Quality sparkling wine**

The quality sparkling wines of the Penedès controlled appellation are unique and very different from those that can be produced in other areas. This difference is given by the varieties, but above all by the climate, sun and winemaking methods in both the first and second fermentation. It is not possible to make these sparkling in other areas.

### **Type of wine: Semi-sparkling wine**

Semi-sparkling wines have traditionally been made in the PDO Penedès. These wines are well adapted to the Penedès varieties, as well as to the climate and soil of the area.

### **Type of wine: Wines from late-harvest grapes**

The climate of the Penedès, combined with the type of soil and the grape varieties, enables the human ingenuity to let the grapes overripen and give unique wines, with exclusive characteristics.

### **Type of wine: Fortified wines**

The climate of the Penedès, combined with the type of soil and the grape varieties, enables the production of fortified wines from mature must. Appropriate ageing methods and the cellar's micro-climate produce sweet and smooth aged wines, maintaining the ripe fruit characteristics together with aromatics derived from the ageing process.

## **8. Applicable provisions**

### **8.1 Scope of protection of the PDO**

The protection of the Penedès PDO is reserved for wines that meet the requirements and conditions set forth in these specifications, and as a result, natural or legal persons who request it and comply with the content of the aforementioned specifications, may use it unless the temporary or definitive loss of its use is imposed as a sanction.

The name of the Penedès PDO is a public property, and can not be subject to alienation or encumbrance.

The use in other wines of the names, trademarks, terms, expressions and signs that, due to their phonetic or graphic similarity with those covered, may lead to confusion with those that are the subject of these terms of reference are prohibited, even if preceded by the terms "types", "style", "vine", "bottled in", "with a cellar in" or other similar expressions.

The protection granted to the Penedès PDO extends to all the names of the municipalities included in the production area and listed in section 4 of these Specifications.

The current Penedès PDO regulation is included in Order ARP/62/2006, of February 16, which approves the Penedès Designation of Origin Regulation (DOGC number 4585, of March 3, 2006), and in the Resolution of May 8, 2009, of the Directorate General of Industry and Food Markets, by which Order ARP/62/2006, of February 16, is published, approving the Regulation of the Denomination of Origin Penedès and Order AAR/95/2009, of March 6 (BOE number 167, of July 11, 2009), as well as the modification made by Order AAR/400/2010, of July 22, by which modifies Order ARP/62/2006, of February 16, which approves the Regulation of the Penedès Designation of Origin (DOGC number 5681, of July 29, 2010) and by the Resolution of April 28, 2011, of the Directorate General of Industry and Food Markets, through which the Order AAR/400/2010, of July 22, of the Generalitat of Catalonia, which modifies Order ARP/62/2006, of February 16, which approves the Regulation of the Designation of Origin "Penedès" (BOE number 115, of May 14, 2011).

## **8.2 Qualification**

The winery, through the quality control, must be able to provide documentary proof for each batch of protected product that it fulfils the characteristics detailed in this specification for each protected product as follows:

Physicochemical analysis, through a bulletin issued by the Catalan Institute of Vine and Wine or another approved laboratory.

Organoleptic analysis, through a report issued by a Tasting Committee.

The batch of wine that the winery submits for qualification must be homogeneous in terms of its quality, and especially in terms of: category and type of product, vintage, designation of the grape variety or varieties and any mention or indication regarding the elaboration and / or ageing.

The qualification control will be carried out prior to packaging and / or bottling, and may also be performed, for reasons of ageing or conservation, once the wine is packaged, and in any case once the process of elaboration and ageing has been completed. In the case of sparkling wines, the qualification request will be processed simultaneously to the communication of the *tirage* and will be qualified once the ageing period has ended.

Nonetheless, and subsequent to the qualification control, the winery will control the quality of qualified products in order to verify again the conformity of the same. In the case of quality

sparkling wine, this control must be able to be accredited for all the qualified batches and it will be carried out for each of the batches obtained after the disgorging and expedition.

### **8.3 Badge of guarantee**

Containers must be identified individually with the seal established by the Penedès PDO and with a single individual number per container, which will be assigned according to the batch of wine that the winery wants to bottle. For the assignment of stamps and / or numbering it will be mandatory that the winery submit the corresponding request identifying the batch of wine and the commercial brand that will be used, attaching certification of the corresponding chemical and organoleptic analysis.

Irrespective of the type of container in which the wines are dispatched for consumption, they must be marked with the guarantee badges.

### **8.4 Bottling, closures and ageing**

Bottling of the D.O. Penedès wines must be done exclusively within the production area of the D.O. Penedès, established in section 4.3. of this Specification of Conditions. This is due to the fact that bulk wines can not be transported over long distances with the guarantee of maintaining the quality and exclusive characteristics of the Penedès PDO wines. Once bottled, the wines of the Penedès PDO maintain their characteristics and quality. In order to be able to make the characteristics of the Penedès PDO wines available to the consumer, the bottling and conservation must be carried out under the appropriate conditions, and this fact can be guaranteed in the production area itself.

The closure of bottles of the wines covered by the PDO Penedès will be carried out, preferably, with a cylindrical cork stopper made of natural or agglomerated cork.

Ageing: The zone of production and ageing of the wines of the Penedès PDO must coincide with the municipalities that make up the production area specified in point 4 of this document.

Only those PDO Penedès wines suitable for ageing may be held for this purpose.

### **8.5 Area of production, storage and ageing**

The area where the production, storage and ageing of the wines of the PDO Penedès can take place must coincide with the municipalities or geographic areas that make up the production area specified in this document.

### **8.6 Processes of elaboration and / or ageing, and their description**

The ageing time will be calculated from the 1st October corresponding to each vintage. The use in the presentation of the wines of the terms *crianza*, *reserva*, and *gran reserva*, will be done in accordance with the terms of this article.

In order to use the term *crianza*, the ageing process must be as follows:

For white wines a minimum period of six months in oak containers, with further ageing in the bottle for a combined total of at least eighteen months.

For red wines a minimum period of six months in an oak container with further ageing in the bottle for a combined total of at least twenty-four months.

In order to use the term *reserva*, the ageing process must be as follows:

For white wines a minimum period of six months in oak containers, with further ageing in the bottle for a combined total of at least twenty-four months.

For red wines a minimum period of twelve months in an oak container with further ageing in the bottle for a combined total of at least thirty-six months.

In order to use the term *gran reserva*, the ageing process must be as follows:

For white wines a minimum period of six months in oak containers, with further ageing in the bottle for a combined total of at least forty-eight months.

For red wines a minimum period of twenty-four months in an oak container with further ageing in the bottle for a combined total of at least sixty months.

In all the ageing processes described in the previous sections the oak wood containers must have a capacity of 330 litres or less.

The *Reserva* description can be used for quality sparkling wines of the PDO Penedès according to the definition of the EU regulations and provided that the elaboration process is at least fifteen months, for each of the mentions.

The number of years that have passed between the *tirage* and the disgorgement may be added whenever this is 3 years or more.

*The number of months is adapted to 15 since it is the minimum necessary for lysis of the yeasts to take place.*

Wines designated with the mention “new wine” (*Vino Nuevo / Vi Nou*) can only be marketed with the indication of the year of harvest on the label, and must be bottled during the months of October, November and December of the harvest year or January of the following year.

Wines designated with the mention “young wine” (*Vino Joven / Vi Jove*) may only be marketed with the indication of the year of harvest on the label, and must be bottled during the year of the campaign in which the grape has been harvested.

The expression *barrica* or *roble* may be used as long as the wines have been in oak wood containers with a maximum capacity of 600 liters. This mention must be complemented with information regarding the period, in months or years, that which the wine has been in these containers.

The indication barrel-fermented (*fermentada en barrica*) may be used provided that the fermentation process has taken place in the containers described in the previous paragraph.

In this case, the mention of the length of time the wine remains in the barrel will not be required.

The descriptions provided in this article are without prejudice to the mandatory and facultative mentions that must or may be included according to the current regulations, which in any case must adhere to the current regulations and in particular to this Specification.

### **8.7 Presentation and labelling of products**

On the labels of bottled wines, the name of the Denominació d'Origen Penedès must be included prominently in the same field of vision as the mandatory mentions. The measurement of the characters used to indicate Penedès will be a minimum of 3mm. and of a maximum of 7mm., and half that size for the mention of Denominació d'Origen, and shall be expressed in accordance with the approved measures regarding the collective trademark.

In general, when the mandatory references are on the back of the bottle, including the mention "PENEDÈS Denominació d'Origen", on what is known as the back-label, the main label where the Brand is specified must include the mention PENEDÉS with a size of between 3 and 7 mm.

In the case in which the obligatory mentions are grouped on the label, together with the Brand name and the mention "PENEDÈS Denominació de Origen", it will not be obligatory to include the mention "Penedès" on the back-label as well.

Labels must include the following information:

- The name of the grape variety if 85% or more of the wine is produced from that variety.
- The name of up to three varieties, provided that the aforementioned wine comes in its entirety from the three indicated varieties, and always in descending order of its percentage in the blend. The minority variety must represent at least of 15% of the blend.
- If there are more than three varieties, they may be mentioned outside the visual field of the obligatory mentions, always in descending order of their percentage in the blend.
- The year of the harvest if at least 85% of the grapes were picked in the year that will be recorded on the label.
- When an operator is entitled to the mention of *estate wine*, this circumstance will not replace the required mention of the Penedès Denominació d'Origen.
- The name of the municipality or the postal code of the bottler or the shipper.
- The acquired volumetric alcoholic content expressed in units or half units of its percentage by volume, followed by the abbreviation % vol.
- Indication, if applicable, of the existence of sulfites in the bottled product.
- The registration number in the Bottling and Packaging Register of the Department of Agriculture, Livestock, Fishing, Food and the Natural Environment.
- The vintage of grapes used for the production of quality sparkling wines covered by this controlled appellation.

- The date of disgorgement in quality sparkling wines covered by this controlled appellation.
- The batch number may be placed outside the field of vision of the obligatory mentions.

Before placing the labels and back labels in circulation, they must be approved by the PDO Penedès in accordance with this section and the current legislation on labelling.

Regardless of the type of container in which the wines are dispatched for consumption, they must be provided with numbered guarantee seals, labels, back-labels or control labels issued by the PDO Penedès, or any other control system that is established, along with the corresponding batch number. These must be placed when labelling protected wines in the wine cellar.

The numbered labels or seals cannot be used more than once.

The PDO Penedès may state the year and quality of the product on numbered guarantee seals, labels, back-labels or control labels in accordance with the mentions in these specifications.

### **8.8 Traditional mentions in the PDO Penedès**

In accordance with European regulations, a traditional mention is the expression traditionally used by the Member States to indicate that a product is covered by a protected designation of origin or protected geographical indication.

In addition, it is used to refer to the elaboration or ageing method or the quality, colour, geographic environment or a specific event linked to the history of a product protected by a protected designation of origin or protected geographical indication.

The function of recognising, defining and protecting the traditional mentions belongs to the European Commission.

The European regulatory framework obliges that, in the presentation and labelling of different categories of wine products with protected designation of origin or protected geographical indication, the expression <denominació d'origen protegida> or <indicació geogràfica protegida> and its name appear. Likewise, it is possible to substitute the tag <denominació d'origen protegida> or <indicació geogràfica protegida>, for the traditional reference to which it is entitled.

In the case of this PDO, it has the right to use and indicate the following traditional mentions:

- Denominació d'origen
- Criança
- Reserva
- Gran reserva
- Vi dolç natural

## 8.9 Registers

The PDO Penedès shall maintain the following registers:

### 1. Register of growers

All holders of vineyard plots located in the production area described in point 4 of this specification will be registered.

### 2. Register of cellars, which shall contain the following sections:

- Production cellars: Cellars located in the production zone that have decided to produce grapes or grape juice uniquely from registered vineyards, whose wines can opt for inclusion in the PDO and meet the requirements of these specifications.
- Storage cellars: Cellars located in the production zone that have no wine-making equipment, that store wines protected by the PDO
- Ageing cellars: Cellars located in the production zone that are dedicated to ageing wines of the PDO. Registered cellars and establishments used for ageing wines must be free of vibrations, with a cool constant temperature throughout the year and adequate humidity and ventilation as well as other requirements stipulated under current regulations.
- Bottling and packaging cellars: Cellars located in the production zone with their own bottler registration number, are dedicated to bottling or packing activities and sell wines duly labeled and protected by the PDO.

## 9. Controls

### 9.1 Certification authority

The product certification body for the PDO Penedès is the Inspection and Control Consortium, a certification body that complies with EN 45011 and is registered by the Autonomous Community of Catalonia and accredited by the ENAC (National Accreditation Entity) with case number C-CR/201.

The Inspection and Control Consortium performs the certification in accordance with the control and certification procedures included in the documentation of the quality management system according to the EN 45011 standard or any standard that substitutes it.

Contact details:

Consorci d'Inspecció i Control

Address: Plaça Àgora 2-3, Polígon Domenys II. 08720 Vilafrance del Penedès (Barcelona)

Telephone: (34) 938 906 212

Fax: (34) 938 175 979

Email: [gerencia@consorciinspecciocontrol.cat](mailto:gerencia@consorciinspecciocontrol.cat)

Web: [www.consorciinspecciocontrol.cat](http://www.consorciinspecciocontrol.cat)

## **9.2 Tasks related to verification**

### **9.2.1 Scope of the checks**

In order to verify compliance with each of the conditions described in this document, inspections will be carried out on the operator's premises, on the premises themselves and on the products covered by the PDO Penedès, including all the steps of the process, beginning in the vineyard, winemaking, storage and ageing, bottling and finally labelling.

The operator will be required to produce documentation certifying compliance of the characteristics detailed in and required by these specifications.

### **9.2.2 Methodology**

Inspections will be carried out according to the procedure for the certification of products covered by the Penedès Protected Designation of Origin, which will be available to the operators. This certification procedure comprises the following phases:

1. Planning of the audit. This phase is initiated at the request of the operator and involves the evaluation by the certification body.
2. Conduct of the audit. At this stage the auditing team will verify compliance with the specifications, take the samples of the products and assess the compliance with each requirement. Finally, the certification body will issue an audit report, which will include, if applicable, the irregularities detected during the certification process. In the event that this occurs, a nonconformity report will be issued for each of them and the operator will be informed of the period available to communicate corrective actions for each of the non-conformities.
3. Granting of the certificate. Once the audit report and, if applicable, the proposed corrective actions for each of the non-conformities have been reviewed, the certification entity will issue and/or renew the certification, or decree a temporary or permanent suspension of said certification, depending on the document of treatment of irregularities detected during the certification process.

Following the certification period, the following inspections will be made:

- General information: Business name, contact person and premises.
  - Registration certificate of the operator and their premises in the PDO register
  - Registration certificate of the operator and their premises in the register of agricultural industries and if appropriate, in the register of bottlers and in the CAE:
- Products under the scope of certification. In a systematic way:
  - List of products detailing: the commercial brand and or registered trademark, the PDO, the product category, conditions relating to winemaking and ageing the product, the designation of grape varieties and the annual production volume.
- Qualified products. In a systematic way:

- List of the product batches that have been subject to qualification controls.
- Vineyard parcels. By sampling:
  - List of owners and vineyard parcels from which the grape production is sourced.
- Operator premises. Systematic verification of compliance with regard to winemaking, storage, ageing and/or bottling.
- Product control, checking the registers and documents that prove compliance with these specifications. By sampling:
  - List of grape delivery weighings
  - Accompanying documents supporting the movements of products
  - Compliance with specific campaign regulations determined by the competent control authority
  - Separation of processes and coexistence of products
  - Transformation yields
  - Classification of batches, including:
    - Bulletin issued by an official laboratory, preferably that of the Catalan Institute of Vine and Wine, or one accredited with the EN 17025 Standard that includes the analytical parameters described in section 2 of this document.
    - Organoleptic report issued by the Tasting Committee of the PDO Penedès, encompassing the visual aspect, aroma and taste of the product.
  - Signage and designation of the products in the cellar
  - Winemaking methods and enological practices
  - Details concerning winemaking and ageing
  - Capacity
  - Extraction of samples of bottled and labelled products
- Presentation and labelling of the products:
  - In a systematic way:
    - Authorisation of the labels by the competent control authority
    - Verification of compliance with the labeling regulations that apply to wine products
  - By sampling:
    - Bottling elements
    - Use of the numbered guarantee seals and their correspondence with the batch numbers qualified.

These periodic inspections to issue or renew certification must be undergone systematically by all operators, and will be undertaken at least once a year.