

E-Bacchus record file number: PDO-ES-A0117
 European Commission receipt date: 11/11/2011
 Modification date (removal of trademark use restriction): 26/11/2014
 E-Bacchus record modification file number: PDO-ES-A0117-AM03
 Modification date (error correction): 29/02/2016
 E-Bacchus record modification file number: PDO-ES-A0117-AM04
 Modification date (use varieties in whites and rosés and ageing times): 14/7/2017
 E-Bacchus record modification file number: PDO-ES-A0117-AM05
 Modification date (*viñedos singulares*, sparkling wine, zone, municipality, rosé colour intensity): 15/02/2018
 E-Bacchus record modification file number: PDO-ES-A0117-AM06
 Modification date (start of ageing for calculations): 24/09/2018

RIOJA PROTECTED DESIGNATION OF ORIGIN (*Denominación de Origen Calificada*) SPECIFICATIONS

1. NAME TO BE PROTECTED

Denominación de Origen Calificada Rioja

2. DESCRIPTION OF THE WINES

The wines protected by the Designation of Origin belong to category 1 'Wine', and category 5 'Quality sparkling wine', according to part II of Annex VII of Regulation (EU) 1308/2013, of the European Parliament and the Council, of 17 December 2013.

a) ANALYTIC CHARACTERISTICS

a.1) Alcoholic strength

The wines protected are: reds, rosés and whites with a minimum actual alcoholic strength of 11,5% for reds and 10,5% for whites and rosés.

Once the first fermentation is over, the actual alcoholic strength of the wine to be used for quality sparkling wine must be between 9.5% vol. and 11.5% vol.

Ready-to-drink protected quality sparkling wines must be either white or rosé, with a minimum actual alcoholic strength of 11% vol. and a maximum of 13% vol.

For protected wines to have the right to bear the name of the geographical units that are smaller than the region or the zones 'Rioja Alta', 'Rioja Oriental' and 'Rioja Alavesa', or that of a minor geographical entity included in one of these zones, such as municipalities, in addition to having been made in their entirety with grapes collected in the territorial area of the relevant zone or minor geographical entity, must also meet the following analytical requirements:

Zones and types of wines	Minimum actual alcoholic strength (% vol.)
Rioja Alta and Rioja Alavesa.	
Red	11.5
White	11.0
Rosé	10.5
Rioja Oriental	
Red	12.0
White	11.5
Rosé	11.0

Exceptionally, a wine may be considered to come from the area or from the municipality if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering the area or municipality where the operator is located and provided that it is accredited by legally valid title, that such operator has had that 15% of grapes at its disposal for no less than 10 years.

The wines with the right to Reserva and Gran Reserva indications must have a minimum actual alcoholic strength of 12% vol., in the case of red wines, and 11% vol., in the case of whites and rosés.

a.2) Volatile acidity

The volatile acidity of the harvest wines, expressed in acetic acid, may not exceed 0.05 grams/litre (0.833 milliequivalents per litre), for each actual degree of alcohol and may not in any case exceed 0.8 g/l, save for sweet and medium sweet whites and rosés, for which a limit is set of 1.5 g/l (25 milliequivalents per litre). Dry wines older than one year may not exceed 1 gram per litre up to 10% vol. and 0.06 grams per litre for each degree of alcohol that exceeds 10% vol.

Once the first fermentation is over, the volatile acidity of the wine to be used for quality sparkling wine may not exceed 0.60 g/l expressed in acetic acid.

The volatile acidity of ready-to-drink quality sparkling wines expressed in acetic acid may not exceed 0.65 g/l.

a.3) Colour intensity

The minimum colour intensity for red wines ($A_{420} + A_{520} + A_{620}$) is 3.5 if there was malolactic fermentation (maximum 0.5 g/l malic acid) and of 4 if there was no malolactic fermentation, and minimum total polyphenol index 30.

Protected rosé wines must have a colour intensity between 0.2 and 1.8 AU/cm resulting from the sum of parameters $A_{420} + A_{520} + A_{620}$ (Plenary decision of 9 April 2010)

a.4) Sulphur dioxide content

Wines protected by Designation of Origin that are ready to drink may not exceed maximum limits of total sulphur dioxide (expressed in milligrams per litre), as listed below:

White and rosé wines, with less than 5 grams of sugar per litre: 180.

Red wines, with less than 5 grams of sugar per litre: 140.

White and rosé wines, with 5 or more grams of sugar per litre: 240.

Red wines, with 5 or more grams of sugar per litre: 180.

The maximum total amount of sulphur dioxide in the classification phase, once the fermentation process is over, is:

Dry red wines: 100 mg/l.

Dry rosé wines: 150 mg/l.

Dry white wines: 150 mg/l.

Medium dry red wines, with 5 or more grams of sugar per litre: 180 mg/l

Medium dry rosé wines, with 5 or more grams of sugar per litre: 240 mg/l

Medium dry white wines, with 5 or more grams of sugar per litre: 240 mg/l

Medium sweet rosé wines: 240 mg/l.

Medium sweet white wines: 240 mg/l.

Sweet rosé wines: 240 mg/l.

Sweet white wines: 240 mg/l.

Once the first fermentation is over, the total sulphur dioxide content of the wine to be used for quality sparkling wine may not exceed 100 mg/l.

Ready-to-drink quality sparkling wines may not exceed the maximum sulphur dioxide limit of 140 mg/l.

Analytical requirements that are not covered will conform to the indications set out in the wine CMO.

a.5) Reducing sugars

Residual reducing sugars must not exceed 4 g/l. The exceptions are medium dry red, white and rosé wines and sweet and medium sweet white and rosé wines. These wines may be obtained either by stopping the fermentation, before its conclusion or by starting from dry wines and sweetening under the conditions provided for in Annex I D of Regulation (EC) No. 606/2009.

The use of the following terms is authorised for quality sparkling wine depending on the sugar content:

- Brut Nature: Less than 3 g/l without added sugar after the second fermentation
- Extra brut: between 0 and 6 g/l
- Brut: less than 12 g/l

a.6) Total acidity

The total acidity of wine protected by the *Denominación de Origen Calificada Rioja* may not be less than 3.5 g/l (46.6 milliequivalents per litre) of tartaric acid.

Once the first fermentation is over, the total acidity of the wine to be used for quality sparkling wine may not be less than 5.5 g/l expressed in tartaric acid. Likewise, the total acidity of ready-to-drink protected quality sparkling wines may not be less than 5.5 g/l expressed in tartaric acid.

a.7) pH

The pH of protected quality sparkling wines may not be less than 2.8 nor more than 3.3.

Once the first fermentation is over, the total pH of the wine to be used for quality sparkling wine may not be less than 2.8 nor more than 3.3. The pH of ready-to-drink protected quality sparkling wines may not be less than 2.8 nor more than 3.3.

a.8) Overpressure

The overpressure of protected quality sparkling wines will be at least 3.5 bar at 20 °C. In the

case of bottles whose capacity is less than 0.25 litres, the minimum overpressure will be 3 bar at 20 ° C.

b) SENSORY CHARACTERISTICS

Organoleptic certification mainly refers to the typicity, colour, limpidity, smell, taste and quality of the wine, taking into account the moment of the production process at which the sample is taken.

YOUNG WHITE WINE

Eye: Straw-yellow with a lemon green rim; clean and bright.

Nose: Green fruit, floral and vegetable aromas, typical of the variety.

Mouth: Moderate acidity with a sensation of freshness.

OAK-AGED WHITE WINE

Eye: Straw-yellow with a greenish-golden rim; clean and bright.

Nose: Floral and fruity notes blending with the oak (vanilla, toasty and smoky notes).

Mouth: Slightly acidic wines, well integrated with the oak-derived toasty notes.

YOUNG ROSÉ WINE

Eye: Strawberry-pink with a raspberry rim; clean and bright.

Nose: Red fruit and floral notes.

Mouth: Balanced acidity/fruit with a sensation of freshness.

OAK-AGED ROSÉ WINE

Eye: Pink with a salmon rim.

Nose: Red fruit blending with the oak (vanilla, toasty and smoky notes).

Mouth: Slightly acidic wines, well integrated with the oak-derived toasty notes.

YOUNG RED WINE

Eye: Purple with bluish hues.

Nose: Intense varietal fruit with floral sensations.

Mouth: Flavour-packed with balanced acidity, alcohol and tannins.

CRIANZA RED WINE

Eye: Garnet and cherry red.

Nose: Harmony between fruit and toasty notes from the oak.

Mouth: Good body with smooth, tasty tannins.

RESERVA RED WINE

Eye: Dark-cherry red with a ruby trim.

Nose: Complex, with well-integrated ripe fruit and spicy aromas (vanilla, roasted coffee, tobacco).

Mouth: Good structure and flavours in harmony. Smooth and velvety.

GRAN RESERVA RED WINE

Eye: Ruby-red with brick hues.

Nose: Very complex, intense aromas, with spicy notes (tobacco, roasted coffee, nuts, cloves, walnuts, cedar).

Mouth: Smooth, fine and elegant, with high persistence.

QUALITY SPARKLING WINE

A wine with a continuous release of carbon dioxide visually expressed in the formation of fine bubbles when served.

Both quality sparkling wine and 1st fermentation wine must be clean without suspended particulate matter. It should have different yellow or pink hues, with intense, primary or complex aromas, depending on the vinification process.

There should be no kind of negative organoleptic alteration that could be considered a lack of quality.

3. SPECIFIC VINIFICATION PRACTICES AND IMPOSED RESTRICTIONS

a) GROWING PRACTICES

a.1) General

Vineyards are considered to be producing Rioja grapes provided three or more years have elapsed since planting and the vines have attained their fourth growth cycle. *Planting* means the final placement of vine plants, grafted with an authorised grape variety, with a view to produce grapes.

a.2) Density

Minimum planting density is 2850 vines per hectare, maximum planting density is 10 000 vines per hectare.

a.3) Pruning/Training Systems

Permitted vine training and pruning systems are as follows:

- Traditional bush or *gobelet* and its variants.
- Double cordon.
- Rod and spur.
- Single or unilateral cordon
- Double Guyot, exclusively for the white varieties: Chardonnay, Sauvignon Blanc, Verdejo, White Maturana Blanca, Tempranillo Blanco and Turruntés.

For the white varieties Chardonnay, Sauvignon Blanc, Verdejo, Maturana Blanca, Tempranillo Blanco and Turruntés, the maximum load is 16 buds per vine. Garnacha is allowed 14 buds. All the other varieties are pruned to a maximum 12 buds per vine.

Exceptionally, the limits described in the conditions set forth in the specific rules and regulations and in applicable laws, may be exceeded.

b). VINIFICATION PRACTICES

b.1) Proportion of varieties by type of wine.

RED

For red wines made with destemmed grapes, a minimum 95 per cent of grapes should be Tempranillo, Garnacha Tinta, Graciano, Mazuelo or Maturana Tinta. For red wines made with whole grapes, this figure should be no less than 85 per cent.

WHITE

In the vinification of white wines, only Viura, Garnacha Blanca, Malvasía, Maturana Blanca, Tempranillo Blanco, Turruntés, Chardonnay, Sauvignon Blanc and Verdejo grapes may be used.

ROSÉ

A minimum 25 per cent of grapes must be Tempranillo, Garnacha Tinta, Graciano, Mazuelo and Maturana Tinta. The optional mixture for rosé wines should take place after the grapes have been delivered and weighed in.

QUALITY SPARKLING WINE

The wine must be made with grapes of the white and/or red varieties listed in section 6.

In the vinification of rosé quality sparkling wines, a minimum 25% of the grapes have to be of the red varieties listed in section 6.

b.2) Grape characteristics.

Only grapes in good condition can be employed in the vinification of protected wines having a minimum natural potential alcoholic strength of 11% vol. for red grapes and 10.5%

white grapes. Red and white grapes should be delivered separately for each partial delivery or weighing.

Only grapes in good condition can be employed in the vinification of quality sparkling wines, having a minimum natural alcoholic strength of 9.5% vol. for both red grapes and white grapes. Red and white grapes should be delivered separately for each partial delivery or weighing.

b.3) Grape-to-wine ratio.

In the production of must the following traditional practices shall be applied, employing a modern technology, focusing on optimising wine quality. Appropriate pressures should be applied to extract the must or the wine and separate it from the pomace, so that grape-to-wine ratio does not exceed 70 litres of wine per 100 kilograms of harvest.

In the case of quality sparkling wines, the grape-to-wine ratio should not exceed 62 litres of wine per 100 kilograms of harvest.

In the case of *viñedo singular* wines, the grape-to-wine ratio should not exceed 65 litres of wine per 100 kilograms of harvest. This yield cannot be modified under any circumstances. Any excess above the aforementioned grape-to-wine ratios cannot be protected by the Designation of Origin and must be identified until it leaves the winery, either as non-Rioja wine or for distilling.

b.4) Practices, description and restrictions.

- The fractions of must or wine obtained through unsuitable pressure levels cannot, under any circumstances, be used to produce protected wines. In particular, the use of so-called continuous presses, which use a rotating auger and counterweight, is prohibited in the production of wines protected by this Designation of Origin. The use of centrifugal crushers with a vertical shaft is also prohibited. In the vinification of protected wines, practices such as grape preheating or the heating of must or wine when in contact with pomace in order to extract colouring matter are not allowed.

- Pieces of oak wood cannot be used in the production and ageing of wines, either during the fermentation of fresh grapes and grape must or during the storage of wines protected by the designation of origin.

- Barrel fermented only for white and rosé wines on condition of a minimum stay of one month in a barrel, always requiring prior notice to the Control Board of this type of vinification. Wines with these characteristics cannot be released to the market before January 1 of the year following their transformation. In these wines the tannins and aromas from the barrel combine with varietal aromas, resulting in fresher wines with less oxidation than in the ageing process.

- Carbonic maceration: The maximum percentage of white grapes in the vinification of red wines is 5% in the case destemmed grapes and 15% in the case of whole clusters. It consists of a vinification process using whole grapes in airtight tanks saturated with CO₂, in which intracellular fermentation takes place (without O₂) in each berry, followed the usual process of destemming, crushing and maceration or direct pressing. This produces smoother red wines, with greater extraction of colouring matter, an intense presence of varietal aromas with a marked fruity character and a red colour with intense purplish hues.

- Mixing any type of wine mentioned in Section 2 to produce a type of wine which is different from any the mixed wines is expressly prohibited.

- Quality sparkling wine is the product obtained by a second alcoholic fermentation in bottle, according to the traditional method, of a white or rosé wine certified for quality sparkling wine.

The wine must remain uninterruptedly for at least 15 months in the same bottle from tirage to disgorging. During this time the second fermentation takes place, and the wine remains in contact with its lees.

In the production of quality sparkling wines, the harvest must be manual, and mechanical harvesting is prohibited.

The whole process of making quality sparkling wine up to and including labelling must be carried out in the same winery.

In the process of making quality sparkling wine includes the following stages:

1. 1st Fermentation Wine
2. Tirage
 - a. The operation of filling the bottles with the first fermentation wine adding the tirage liqueur and capping the bottles.
3. Latte
 - a. The bottles are arranged horizontally while the 2nd fermentation takes place and after, as the wine remains in contact with its lees.
4. Riddling
 - a. Once the latte phase is finished, the bottles are subjected to a process by which the sediments from fermentation accumulate in the neck of the bottle and the bottle is placed tip down.
5. Disgorging
 - a. An operation consisting of the removal of the sediments from the bottles, with the aim of having a clean product without residue.
 - b. At this stage, the alcoholic strength of the wine should not be more than 1.5% vol. higher than the wine used at tirage.
6. Filling
 - a. This is the refilling of each bottle up to the initial volume level. This operation can be done with the same quality sparkling wine and/or expedition liqueur. The bottle is stoppered with the final market closure.
 - b. The expedition liqueur may not increase the actual alcoholic strength by more than 0.5% vol.

Racking after disgorging is authorised to glass bottles with a capacity of less than 0.75 litres and equal to or greater than 3 litres.

No filtering, acidification or decolourisation operations are permitted during such racking in the production of quality sparkling wines.

The use of carbon dioxide as a counter pressure gas in racking facilities, bottle fillers, levellers and expedition liqueur dose meters shall be notified to the control structure, prior to its use.

Similarly, transfer facilities must be notified and verified by the said control structure.

c) WINE AGEING

Requirements for the use of the traditional terms *Crianza*, *Reserva* and *Gran Reserva*:

- For the traditional term *Crianza*:

Ageing is to take place for at least two calendar years in a winery included in the Register of Ageing Wineries. The wines will be subjected to the traditional mixed ageing system in oak barrels of approximately 225 litres capacity, continuously and without interruption for no less than one year for red wines and for no less than six months for white wines and rosés, followed and complemented with ageing in the bottle. The Control Board may adopt decisions regarding the start of the ageing period of wines for calculations.

- For the traditional term *Reserva*:

Red wines: Ageing in oak barrels and in the bottle for a total period of at least thirty-six months, with a minimum twelve months' barrel ageing, followed and complemented by a minimum six months in the bottle.

Quality sparkling wine: The winemaking process, from the moment of tirage until disgorging, no less than 24 months.

Whites and rosés: Ageing in oak barrels and in the bottle for a total period of at least twenty-four months, with a minimum six months' ageing in oak barrels.

- For the traditional term *Gran Reserva*:

Red wines:

Ageing in oak barrels and in the bottle for a total period of at least sixty months, with a minimum twenty-four months' barrel ageing, followed and complemented by a minimum twenty-four months in the bottle.

Whites and rosés: Ageing in oak barrels and in the bottle for a total period of at least forty-eight months, with a minimum six months' ageing in oak barrels.

Requirements for the use of the *Gran Añada* term:

- For the term *Gran Añada*:

Quality sparkling wine: The winemaking process, from the moment of tirage until disgorging, no less than 36 months. The term must be accompanied by the vintage year.

4. DEMARCATION OF THE GEOGRAPHICAL AREA.

The production and ageing area is comprised of the lands located in the municipalities mentioned below, which constitute the zones designated as *Rioja Alta*, *Rioja Oriental* and *Rioja Alavesa*

The Control Board will determine the extension of the geographical area based on reports that provide evidence of the suitability of the land for growing grape varieties with the necessary quality to produce wines with the specific characteristics of those protected by the Designation of Origin.

RIOJA ALTA				
Autonomous Community of La Rioja				
Ábalos	Camprovín	Foncia	Matute	Tirgo
Alesanco	Canillas	Fonzaleche	Medrano	Tormantos
Alesón	Cañas	Fuenmayor	Nájera	Torrecilla sobre Alesanco
Anguciana	Cárdenas	Galbárruli	Navarrete	Torremontalbo
Arenzana de Abajo	Casalarreina	Gimileo	Ochánduri	Treviana
Arenzana de Arriba	Castañares de Rioja	Haro	Ollauri	Tricio
Azofra	Cellórigo	Hervías	Rodezno	Uruñuela
Badarán	Cenicero	Herramélluri	Sajazarra	Ventosa
Bañares	Cidamón	Hormilla	San Asensio	Villalba de Rioja
Baños de Río Tobía	Cihuri	Hormilleja	San Millán de Yécora	Villar de Torre
Baños de Rioja	Cirueña	Hornos de Moncalvillo	San Torcuato	Villarejo
Berceo	Cordovín	Huércanos	San Vicente de la Sonsierra	Zarratón
Bezares	Cuzcurrita de Río Tirón	Ladero	Santa Coloma	
Bobadilla	Daroqa de Rioja	Leiva	Sojuela	
Briñas	Entrena	Logroño	Sorzano	
Briones	Estollo	Manjarrés	Sotés	
Province of Burgos (Miranda de Ebro)				
El Ternerero (enclave)				

RIOJA ORIENTAL				
Autonomous Community of La Rioja				
Agoncillo Aguilar del Río Alhama Albelda Alberite Alcanadre Aldeanueva de Ebro Alfaro Arnedillo Arnedo	Arrúbal Ausejo Autol Bergasa Bergasilla Calahorra Cervera del Río Alhama Clavijo Corera	Cornago El Redal El Villar de Arnedo Galilea Grávalos Herce Igea Lagunilla de Jubera Leza del Río Leza	Molinos de Ocón Murillo de Río Leza Muro de Aguas Nalda Ocón (La Villa) Pradejón Préjano Quel Ribafrecha	Rincón de Soto Santa Engracia de Jubera (zona Norte) Santa Eulalia Bajera Tudelilla Villamediana de Iregua Villarroya
Autonomous Community of Navarre				
Andosilla Aras Azagra	Bargota	Mendavia	San Adrián Sartaguda	Viana

RIOJA ALAVESA				
Province of Álava				
Baños de Ebro Barriobusto Cripán Elciego	Elvillar de Álava Labastida Labraza Laguardia	Lanciego Lapuebla de Labarca Leza Moreda de Álava	Navaridas Oyón Salinillas de Buradón Samaniego	Villabuena de Álava Yécora

The vineyards in the municipality of Lodosa, located on the right bank of the Ebro, which were included in the Register of Vineyards on 29 April 1991, will continue to be registered while they subsist.

Any modification to the borders of the municipalities included in the production area will not entail the removal of any affected vineyards from the Register of Vineyards.

Minor geographical entities, identified as '*Viñedo Singular*', are included within the production area.

'*Viñedo Singular*' is a geographical entity identified by a name which is smaller than a municipality and is located within the protected territory of the *Denominación de Origen Calificada Rioja*. It consists of a rural plot of land with agrogeological and climatic characteristics that set it apart from surrounding areas which produces wines with unique traits and qualities. Its uniformity and characteristics are to be set out in a technical report to be completed in accordance with the *Guía de descripción de las características climatológicas, agro-geológicas y vitícolas* (Guide describing climatological, agrogeological and viticultural characteristics) approved by decision of the Control Board Plenary on 7 June 2017, and submitted to the Control Board of the *Denominación de Origen Calificada Rioja*.

This smaller geographical unit may comprise a single cadastral plot or several different ones, and the vines should have a minimum age of 35 years.

5. MAXIMUM YIELDS.

The maximum permitted production per hectare will be 6500 kg of grapes, equivalent to 45.5 hl for red varieties, and 9000 kg, equivalent to 63 hl for white varieties.

Grape production yields will be calculated separately and independently for red

varieties and for white varieties, no colour compensation being allowed.

Maximum permitted production per hectare for a '*viñedo singular*' minor geographical entity are 5000 kg of grapes, equivalent to 32.50 hl for red varieties, and 6922 kg, equivalent to 44.99 hl for white varieties. This yield cannot be modified under any circumstances.

6. GRAPE VARIETIES

The vinification of the protected wines will be exclusively made with the following grape varieties:

RED	WHITE
Tempranillo Garnacha tinta Graciano Mazuelo Maturana tinta	Viura Sauvignon blanc Malvasía Verdejo Garnacha Blanca Maturana blanca Chardonnay Tempranillo blanco Turruntés

Grapes from vineyard plantations carried out prior to 1 January 1956 with grape varieties different from those appearing in the Control Board Regulations may be used to produce protected wines, as long as such plantations survive. In the case of the Calagraño variety, plantations must be prior to 27 October 1970.

7. LINK WITH THE GEOGRAPHICAL ZONE.

a) GEOGRAPHICAL AREA

NATURAL FACTORS

A privileged region for growing grapes and making high quality wines with a unique personality and great aptitude for ageing, the production area of the *Denominación de Origen Calificada Rioja* is located in the North of Spain, on both banks of the River Ebro. The Region's production history is not limited to still wines, its best-known product. Sparkling wines have been made following the traditional method since the mid-nineteenth century, particularly in the northern part of the Region. Its geographical features have helped to form a perfectly delimited and natural region distinct from those around it although, administratively, the 63 593 hectares of vineyards currently protected by the Designation are distributed on the territory of the three riverside provinces of the upper Ebro: La Rioja (43 885 ha), Álava (12 934 ha) and Navarre (6774 ha).

A hundred kilometres separate the westernmost town, Haro (480 m above sea level) from the easternmost, Alfaro (303 m). The maximum width of the valley area where grapes are grown is about 40 km. The vineyards are planted on successive terraces and some grow as high as 700 metres above sea level. With few modifications in the last thirty years, the region has 144 municipalities (118 in La Rioja, 18 in Álava and 8 in Navarre) where the Control Board deems that there is land suitable for growing grapes of the required quality.

The whole area benefits from the confluence of two widely opposing climates (Atlantic and Mediterranean) with an annual rainfall of a little above 400 l/m² and mild

temperatures, ideal conditions for grape growing. There are three recognised zones with marked differences: in Rioja Alavesa an Atlantic climate dominates, with mainly clay-limestone soils and vines planted in small, terraced plots; Rioja Alta also has an Atlantic climate, while the soils are clay-limestone, ferrous clay and alluvial; and Rioja Oriental has a dry, warm climate influenced by the Mediterranean, with mainly ferrous clay and alluvial soils.

	CLAY-LIMESTONE	CLAY-FERROUS	ALLUVIAL
Areas they cover	Rioja Alavesa, Sonsierra and lands of Rioja Alta	Lands throughout the territory of the Designation of Origin	Lands near rivers throughout the territory of the Designation of Origin
Percentage of total area	25%	25%	50%
Characteristics of the terrain	Small plots in terraced structures	Rolling hills, reddish soils, with deep, hard rock	Flat, with sufficiently deep soils and boulders. Large plots

The most typical soil in Rioja is also highly suitable for quality viticulture, as it has a balanced structure (sand, silt and clays), is slightly alkaline, poor in organic content and has moderate water availability during the summer. The Wine Region has clay-limestone, clay-ferrous and alluvial soils, and microclimates that vary in terms of vineyard layout and exposure levels, protection from wind, etc. that give the wines unique traits. This, coupled with the use of different grape varieties and growing techniques, allows for wines which vary in personality yet remain within the framework of a perfectly recognisable common identity.

The types of soil described, the different microclimates and the versatility of the authorised varieties of the *Denominación de Origen Calificada Rioja* are also ideal factors for growing grapes for producing quality sparkling wines. Limitation of grape-to-wine ratios, double qualitative assessments consisting of physical-chemical and organoleptic evaluations prior to the release to the market, as well as the requirement of a minimum period of 15 months for the second fermentation, which is 36 months in the highest range, are proof of a determination to offer a new product of outstanding quality.

HUMAN FACTORS

The certification of product as coming from the region dates back to 1925, making Rioja, together with Jerez, the oldest Designation of Origin in Spain.

The first documents on protecting and guaranteeing the quality of Rioja wines date back to 1650; although by 1102, King Sancho de Navarre had already legally recognised our prestigious wines.

In 1787, the *Real Sociedad Económica de Cosecheros de Rioja* was created with the goal of supporting grape growing and the production and sale of wine.

In the twentieth century, in 1902, a Royal Order defined the term 'origin' in its application to Rioja wines. The creation of the Control Board was decreed in 1926. Its mission was to define the area of Rioja, control the issue of *guarantee seals* and recommend the legal measures to be taken against usurpers and falsifiers of the *Rioja* name. However, it was not given a legal structure until 1945.

The Control Board proper was finally constituted in 1953, and quickly began to lay the

foundations for a modern and effective action.

One of the milestones in the evolution of Rioja wine is the approval, in 1970, of the Regulations governing the Designation of Origin and its Control Board. This is the date when this body acquired a perfectly defined structure and functions: “The defence of the Designation of Origin and the application, control and promotion of the quality of protected wines are entrusted, first and foremost, to the Control Board.”

After several modifications of the Regulations governing the Control Board to adapt to needs as they have arisen in recent years, quality control systems have been improved and promotion efforts enhanced.

After a long process in which the Rioja Designation of Origin always opted for quality and control at source, its effort finally earned recognition.

On 3 April 3, 1991, a Ministerial Order granted the *Calificada* category to the Rioja Designation of Origin, the first in Spain to earn it, placing it at a higher quality level than other regulated quality designations.

The Control Board has a Register of Vineyards and Wineries, which can be Winemaking, Winekeeping, Ageing or Bottling Wineries. All the vineyards and facilities that meet the requirements set forth in this document and in the regulations and decisions that implement it, where applicable, are listed in the said Registers, so that, having voluntarily submitted to all of the above, they are permitted to use the Rioja designations for the wines originating in the region. The whole production process, from controlled sourcing of the grapes to certified product labelling, takes place within the production and barrel ageing and bottle ageing area. The characterisation of the viticultural aptitude of the said area derives in the final production of a product that, in accordance with regulated techniques and processes, has the characteristic typicity of the wines of Rioja, consisting of a set of analytical and organoleptic characteristics. The Region's leadership among Spanish quality wines, both domestically, with a market share close to 40% of bottled still wines, and in export markets, with a similar market share of Rioja wines among Spanish wine exports. This is proof of consumer appreciation of the specificity of Rioja wines, largely due to its link with the area, as well as tradition, cultural heritage and the good work of its people.

The characteristics that identify this higher level include the compulsory nature of bottling at source, a controversial practice that was upheld by the European Court of Justice in its judgement of 16 May 2000, a decision that also highlights the virtuality of the obligation to devote facilities exclusively to the production of Rioja wines and the exhaustive qualitative controls that are carried out at source. In this regard, following are the Consideranda of the Judgement that motivate and justify this requirement:

“56. The reputation of designations of origin depends on their image in the minds of consumers. That image in turn depends essentially on particular characteristics and more generally on the quality of the product. It is on the latter, ultimately, that the product's reputation is based.

57. It must be observed that a quality wine is a very specific product, a fact not in any event contested in relation to Rioja wine. Its particular qualities and characteristics, which result from a combination of natural and human factors, are linked to its geographical area of origin, vigilance must be exercised, and efforts made in order for them to be maintained.

58. The rules governing the Denominación de Origen Calificada Rioja are designed to uphold those qualities and characteristics. By ensuring that operators in the wine growing sector of the Rioja region, at whose request the designation of origin was granted, control bottling

as well, they pursue the aim of better safeguarding the quality of the product and, consequently, the reputation of the designation, for which they now assume full and collective responsibility.

60. *The Spanish Government, supported by the Italian and Portuguese Governments, and by the Commission, submits that, without this requirement, the reputation of the Denominación de Origen Calificada Rioja might in fact be undermined.* Transport and bottling outside the region of production would, in its view, put the quality of the wine at risk. The requirement at issue contributes decisively to safeguarding the particular characteristics and the quality of the product in that its effect is to entrust the producers and the Rioja Governing Council, that is to say those who have the necessary knowledge and know-how and a fundamental interest in preserving the reputation acquired, with the implementation of, and monitoring of compliance with, all the rules concerning transport and bottling.

71. *'...the Spanish rules at issue provide that each consignment of wines permitted to bear a denominación de origen calificada must be subjected to organoleptic and analytical examinations...'*

72. *In addition, under the Rioja Rules:*

- *every bulk despatch of Rioja wine within the region must first be authorised by the Rioja Governing Council (Article 31);*

- *bottling may be undertaken only by bottling undertakings authorised by the Rioja Governing Council (Article 32);*

the facilities in such undertakings must be quite separate from those in which wines not entitled to bear the denominación de origen calificada are produced and stored (Article 24).

73. *It thus appears that, for Rioja wines transported and bottled in the region of production, the controls are far-reaching and systematic and are the responsibility of the totality of the producers themselves, who have a fundamental interest in preserving the reputation acquired, and that only consignments which have been subjected to those controls may bear the denominación de origen calificada.*

74. *It can be inferred from the foregoing that the risk to which the quality of the product finally offered to consumers is exposed is greater where it has been transported and bottled outside the region of production than when those operations have taken place within the region.*

75. *Accordingly, it must be accepted that the requirement at issue [bottling at source], whose aim is to preserve the considerable reputation of Rioja wine by strengthening control over its particular characteristics and its quality, is justified as a measure protecting the denominación de origen calificada which may be used by all the producers concerned and is of decisive importance to them.*

77. *In that regard, the denominación de origen calificada would not enjoy comparable protection if operators established outside the region of production were placed under an obligation to inform consumers by means of appropriate labelling that the wine had been bottled outside that region.* Any deterioration in the quality of a wine bottled outside the region of production, resulting from materialisation of the risks associated with transport in bulk or subsequent bottling operations, might harm the reputation of all wines marketed under the Denominación de Origen Calificada Rioja, including those bottled in the region of production under the control of the group of producers entitled to use that designation. More generally, the

very coexistence of two different bottling processes, inside or outside the region of production, with or without systematic monitoring by that group, might reduce the degree of consumer confidence in the designation based on the conviction that the production of quality wines psr must at every stage be carried out under the control and responsibility of the relevant group of producers.”

On June 7, 2017, the Control Board Plenary of the *Denominación de Origen Calificada Rioja* agreed to the inclusion of a new product category to allow the protection of the production of quality white and rosé sparkling wines made following the traditional method.

Production of sparkling wines is not new to the region. The historian Manuel Llano Gorostiza already mentioned in his book titled *Los Vinos de Rioja* (1973) that at the 1857 Madrid Agricultural Exhibition some wines from Rioja Alta and Rioja Alavesa were presented: “Red, white and sparkling wines made with the Champagne method.” This mention would place the first production of sparkling wines in Spain in Rioja in 1857.

Rioja sparkling wine production later came with the French company *Savignon Frères et Cie*, which set up business in the Haro Railway Station District in 1857. In 1890, the firm hired a Champagne master from Reims to make these wines.

b) QUALITY AND PRODUCT CHARACTERISTICS DUE FUNDAMENTALLY OR EXCLUSIVELY TO THE GEOGRAPHICAL SETTING.

The qualities of Rioja wines that are most affected by its geographical setting is alcoholic strength, acidity, body and colour.

The geographical setting has a decisive influence on the vinification of quality sparkling wines. The territory of the *Denominación de Origen Calificada Rioja* is a level III region under the Winkler index, which means its wines enjoy considerable freshness and acidity.

The confluence of the geographical setting and well-adapted authorised varieties is ideal for making a unique base wine that is perfect for quality sparkling wines.

c) CAUSAL NEXUS BETWEEN GEOGRAPHICAL ZONE AND THE PRODUCT CHARACTERISTICS.

The following tables summarise the link between *weather* and soil characteristics and those of wines, applicable to both the still and quality sparkling wines:

ZONES	CLIMATE INFLUENCE	APPROXIMATE VINEYARD AREA (ha)	WINE CHARACTERISTICS
RIOJA ALTA	Atlantic	26 786	- Medium alcoholic strength - Full body and high total acidity - Suitable for barrel ageing
RIOJA ALAVESA	Atlantic and Mediterranean	12 934	- Reds with average alcoholic strength and total acidity - Suitable both for drinking (young wines obtained by carbonic maceration), and for barrel ageing
RIOJA	Mediterranean	23 873	- Reds and rosés with greater alcoholic strength and

ORIENTAL			extract - Suitable both for drinking and barrel ageing
	CLAY-LIMESTONE	FERROUS-CLAY	ALLUVIAL
Areas they cover	Rioja Alavesa, Sonsierra and lands of Rioja Alta	Lands throughout the territory of the Designation of Origin	Lands near rivers throughout the territory of the Designation of Origin
Percentage of total area	25%	25%	50%
Characteristics of the terrain	Small plots in terraced structures	Rolling hills, reddish soils, with deep, hard rock	Flat, with sufficiently deep soils and boulders. Large plots
Characteristics of the wines	- Rich in glycerine extract - Good colour - Basis of Rioja red - Whites with a personality and light colour	- Fresh, medium-bodied reds - Rosés	- Medium-bodied whites and reds

8. APPLICABLE REQUIREMENTS

a) LEGAL FRAMEWORK

• National Laws

- Order APA/3465/2004, of 20 October 2004, whereby the Regulations of the DOCa Rioja and its Control Board are approved, and subsequent amendments.

- Order APM/544/2017, of 5 June 2017, whereby the Articles of the Control Board of the DOCa Rioja are approved.

- Decisions of the Control Board (circulars) published in the Official Gazettes of La Rioja, Álava and Navarre.

b) ADDITIONAL REQUIREMENTS

b.1) OTHER PROTECTED TERMS

The protection of the *Denominación de Origen Calificada Rioja* is extended to the names of the zones, districts, municipalities, estates and unique vineyards (*viñedos singulares*) that comprise the production, winemaking and ageing areas.

b.2) TYPES OF WINES

Carbonic maceration: This type of vinification requires prior notice to the Control Board indicating the volume.

b.3) GROWING PRACTICES

b.3.1) Early start of production

Without prejudice to the provisions of section 3.a.1, vineyards may exceptionally come into production earlier than allowed by regulations (i.e., less than three years from planting). This requires the submission of a written request by the grower prior to harvest and a favourable report from the Control Board Technical Service.

b.3.2) Irrigation

Irrigation of vineyards is authorised to maintain the balance in the plant throughout its growth cycle, although this practice during the period between 15 August and the harvest will be carried out exclusively with localised systems and will require notification in writing to the Control Board Inspection Service at least 24 hours in advance. Notwithstanding the above, spray irrigation may be employed during such period with prior authorisation from the Control Board Inspection Service, while all other irrigation methods are strictly forbidden during that period.

b.3.3) Pruning

Without prejudice to the provisions of section 3.a.3, exceptionally, growers may submit an affidavit by 31 January individually detailing those plots which, in their view, based on quality criteria and seeking to better distribute the load, would benefit from a higher number of buds than allowed, on a temporary basis, together with an undertaking to adjust the load to Regulations by phenological stage H. The affidavit being a sine qua non for such exception, failure to comply shall result in liability.

b.3.4) Growing and harvesting practices in the case of vineyards included in the minor geographical entity *viñedo singular*.

Growing practices should focus on sustainability and care for the environment.

The *viñedo singular* must be balanced and have limited vigour. During the grape ripening stage, canopy growth should cease completely.

As a general rule, only a single tipping operation will be allowed. If more than one tipping operation is necessary, it may be carried out under justified conditions and with prior authorisation from the Control Board Inspection Service.

The Control Board must be notified about the starting date of the grape harvest which is to be carried manually.

The techniques used to transport and handle and press the grapes and to control fermentation, and the oenological practices employed throughout the winemaking process (and ageing, as the case may be) should seek to produce wines of the highest quality.

b.4) HARVEST SEASON

b.4.1) The Grape Grower's Card

The Control Board will issue to the title holders of registered vineyards the relevant Grape Grower's Card, which is personal and non-transferable, to record grape deliveries. It will serve as a control instrument to be compulsorily used in all grape deliveries, and if applicable, sales. Its use and operation is established in the Harvest Season Standards.

The Control Board will issue owners of plots that constitute a *viñedo singular* a specific Grape Grower's Card to record grape deliveries. It will serve as a control instrument to be

compulsorily used in all grape deliveries.

b.4.2) Harvest Season Standards

The Control Board will issue the Harvest Season Standards, which will remain in effect during subsequent harvest seasons unless amended. The Harvest Season Standards may set out the start of harvest as well as decisions on: notification of the start of harvest and vinification; procedure for delivering the grapes; weighing at source and destination; obligations regarding the harvest helper; end of harvest (administrative and management requirements); transfer of musts and wine movements of wine during the harvest; and transport of harvested grapes so that quality is maintained.

The Control Board may adopt other decision that affect the growing season.

b.4.3) Specifications for vineyards included in the minor geographical entity *viñedo singular*.

Each growing season, winemakers who intend to use the *viñedo singular* indication must declare in writing their intention to make the wine resulting from the production of the *viñedo singular* by means of notice delivered to the Control Board by 30 June each year.

Prior to harvest, the plot or plots that constitute the *viñedo singular* will be subject to specific production control by the Control Board, to be carried out between 1 July and harvest, and production may not be modified after such control.

b.5) VINIFICATION PRACTICES

b.5.1) Grape-to-wine ratio variations.

Notwithstanding the provisions set out in section 3.b.3, the limit on the amount of litres of wine subject to protection per 100 kilograms of harvest may be exceptionally modified by the *Control Board*, at its own initiative or at the request of registered stakeholders, up to a maximum of 72 litres per 100 kilograms. Similarly, depending on the situation of the Region, in *certain* years the Control Board may reduce as far down as 66 litres per 100 kilograms.

Notwithstanding the foregoing, the maximum number of litres of wine that can be made with 100 kilograms of harvest is set at 74.

Notwithstanding the provisions set out in section 3.b.3, the limit on the litres of sparkling wine of comparable quality to be made with 100 kilograms of harvest may be exceptionally modified by the Control Board, at its own initiative or at the request of registered stakeholders up to a maximum of 64 litres per 100 kilograms.

Notwithstanding the foregoing, the maximum number of litres of quality sparkling wine that can be made with 100 kilograms of harvest is set at 66.

b.5.2) Qualitative stocks:

In the *terms* expressed in section 3.b.3, or where applicable in the first paragraph of section 8.b.5.1., the Control Board may constitute a production yield as expressed in section 8.b.6.1., which gives rise to a qualitative stock of wine, as well as the procedure for managing and monitoring and the requirements for the protection thereof by the Designation of Origin, all of which shall be in accordance with the provisions set forth in the specific rules and regulations, in the Harvest Season Standards and in applicable laws.

This shall not apply to the vineyards included in a *viñedo singular*.

b.5.3) Deviation due to weather conditions

The Control Board may also set a production deviation attributable to weather conditions as expressed in section 8.b.6.3., and determine the management and destination of the resulting volume of non-certified wine.

This shall not apply to the vineyards included in a *viñedo singular*.

b.5.4) Practices, description and restrictions.

Grapes from vineyards whose yields exceed the authorised limit may not be used in the production of wines protected by this Designation of Origin.

b.5.5) Traceability of wines from *viñedos singulares*.

To have the *viñedo singular* indication and include it in the label, the wines must be exclusively made with grapes from the plots that constitute the *viñedo singular*, in addition to fulfilling the rest of the requirements of the Designation Specifications, it must be made, bottled, stored and, where appropriate, aged, separately from other wines within the same winery so that the resulting wine is identifiable at any time. The grapes are to go to separate, independent tanks that have specific markings.

A specific control system will be established consisting of exclusive movement cards for the wine made from the *viñedo singular*, including the series and numbering of the guarantee documents used on the bottles.

b.6) YIELD PER HECTARE.

b.6.1) Variability of the yield subject to protection

Notwithstanding the provisions set out in section 5, the maximum permitted production per *hectare* may be modified annually by the Control Board, although they may never exceed, 8125 kg per hectare for red varieties and 11 250 kg per hectare for white varieties. Similarly, depending on the circumstances of the growing season, the Control Board may reduce the maximum permitted production per hectare to 5525 kg per hectare for red varieties and 7650 kg per hectare for white varieties.

Production controls may be carried out in accordance with the provisions of the Harvest Season Standards.

b.6.2) Qualitative stocks

Within the limits expressed in the previous section, in any growing season, the Control Board may set up a qualitative stock of grapes in addition to the amount subject to protection, as well as the procedure for managing it under the conditions set forth in the specific rules and regulations, in the Harvest Season Standards themselves and in applicable laws.

This shall not apply to the vineyards included in a *viñedo singular*.

b.6.3) Deviation due to weather conditions

Within the limits expressed in section 8.b.6.1, the Control Board may set for a given

growing season, in addition to the yield subject to protection, a of deviation attributable to weather conditions that under no circumstances will be protected, under the conditions set forth in the specific rules and regulations, in the Harvest Season Standards themselves and in applicable laws.

This shall not apply to the vineyards included in a *viñedo singular*.

b.6.4) Caveats regarding yields

When the grapes are mechanically harvested their weight will be increased by 3% and in the transfers of destemmed grapes the weight will be increased by 5%.

This shall not apply to the vineyards included in a *viñedo singular*.

b.7) QUALITATIVE CONDITIONS FOR THE USE OF THE NAME IN PROTECTED WINES. VERIFICATIONS AND TRIALS

b.7.1.) In order to make use of the Rioja name, all wines made in the production area must pass a certification process that verifies its physical-chemical and organoleptic conditions in accordance with the provisions of community regulations.

The certification process will be carried out for each homogeneous batch and must be carried out in accordance with the Control Board standards for the certification of wines entitled to the *Denominación de Origen Calificada Rioja*.

Wines that do not pass the certification process will be governed by the provisions of specific regulations.

The verification of alterations in the organoleptic quality of the certified wines or of the breach of applicable laws in its vinification or ageing will lead to its being downgraded and the loss of the right to use the name. The affected wine will be subject to the terms foreseen in the specific rules and regulations and applicable laws.

The possibility of early certification will be governed by the provisions of the specific rules and regulations, as well as applicable laws. b.7.2.) First fermentation wines to be used in quality sparkling wine must be subject, in addition to the initial verification process as an independent batch for compliance with the general characteristics foreseen for wines protected by the *Denominación de Origen Calificada Rioja* in section 2, to a statement of declaration of aptitude of each batch, consisting of physical-chemical and organoleptic tests, which must be validated by the Control Board prior to its release to the market.

Quality sparkling wine must receive, prior to its release to the market, a *Good* rating in organoleptic assessments carried according to the OIV Tasting Sheet, and in the case of *Reserva* or *Gran Añada* quality sparkling wines, the minimum rating shall be *Very Good*.

b.7.3.) Wines from *viñedos singulares*.

The wine obtained from the grapes of a *viñedo singular* must be subject, in addition to the initial certification process, as an independent batch that verifies compliance with the general characteristics foreseen for wines protected by the *Denominación de Origen Calificada Rioja* in the Designation Specifications of a declaration of aptitude for each batch, consisting of physical-chemical and organoleptic tests, which must be verified by the Control Board prior to its release to the market.

In this regard, the individuals or legal entities that make and bottle the wine with grapes from the *viñedo singular* will submit to the Control Board of the *Denominación de Origen Calificada Rioja* a declaration of aptitude for each batch of wine before its release to the market, using to the standard form.

The wine must also obtain, prior to its release to the market, an *Excellent* rating in the organoleptic tests carried out in accordance with the Technical Verification Instruction of the *viñedo singular*. The result of the verifications will have a maximum validity of 6 months from the date of issue in the case of wines without oak ageing and 1 year in the case aged wines.

When a wine made with grapes from a *viñedo singular* is not going to make use of the optional mention of ageing, but the wine has been aged in barrels, this practice must be expressly stated in the request of recognition as a wine from a *viñedo singular* protected by the *Denominación de Origen Calificada Rioja*, so this can be taken into account in the sensory evaluation.

b.8) REGISTERS

The production of grapes for making wines protected by the *Denominación de Origen Calificada Rioja*, as well as vinification or ageing, will require the vineyards and facilities to be registered.

Listing in the DO's Registers is voluntary but entails the obligation to comply with the provisions set out in specific rules and regulations and applicable laws. Similarly, it will entail the obligation to satisfy the relevant quotas.

The Registries of the Designation of Origin are defined in the specific rules and regulations and applicable laws.

b.9) DESIGNATION, LABELLING

The labels of packaged wines must contain the name of the Designation together with the mention *Denominación de Origen Calificada* just below it and the seal of the Control Board, in addition to the mandatory mentions determined in the specific rules and regulations and applicable laws. Likewise, optional mentions and minor geographical units may be included under the conditions set forth in the specific rules and regulations and applicable laws, although they may not stand out with respect to the name of 'RIOJA'.

Before a label can be circulated, it must be authorised by the *Control Board*, under the conditions set forth in specific rules and regulations and applicable laws.

The trademark is compulsory on labels of wines certified by the *Denominación de Origen Calificada Rioja*.

Labels must necessarily include the name of a registered winery. Additionally, a trade name may be used, in the manner provided in the specific rules and regulations and applicable laws.

The use of the term *maceración carbónica* (carbonic maceration) on the label must be under the terms set forth in the specific rules and regulations and applicable laws.

The use of the term *fermentado en barrica* (barrel-fermented) on the label of white and rosé wines must be under the terms set forth in the specific rules and regulations and

applicable laws.

The use of the word *barrica* (barrel) or *madera* (wood) in the sale advertising or on the label of generic wines (that have not concluded ageing processes) is strictly forbidden.

The name of a zone or municipality can only be applied to a wine when it is made exclusively with grapes from such production area or municipality, and ageing, as the case may be, and bottling take place within them.

Exceptionally, a wine may be considered to come from the area or from the municipality if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering the area or municipality where the operator is located and provided that it is accredited by legally valid title, that such operator has had that 15% of grapes at its disposal for no less than 10 years.

These wines will be subject to a control system provided for in the specific rules and regulations and applicable laws.

For quality sparkling wines, the term relative to the sugar content will be included, in addition to the term *Método Tradicional* (Traditional Method) on all the labels on the bottle, or on all the visual fields if it is a continuous label.

The term *Método Tradicional* is to appear immediately below the term related to the sugar content and with a font size equal to or smaller than that used to indicate the name *Rioja*.

On the label carrying compulsory mentions, the term *Método Tradicional* may not be smaller than 0.3 cm.

In accordance with the provisions of point two of the Fourth Additional Provision of Act 6/2015, of 12 May 2015, on Designations of Origin and Protected Geographical Indications of supra-regional territorial scope, the regulation relating to an identified grape-growing area in the First point of the said Provision, may be extended to wine *Calificada* designations of origin of supra-regional territorial scope.

For these purposes, in the case of the wines protected by the *Denominación de Origen Calificada Rioja*, operators registered in it that meet the specific requirements set forth in this document may request the use of the designation *viñedo singular* on the label, packaging and advertising thereof.

Recognition of the minor geographical entity *viñedo singular* must be obtained in advance from the Ministry of Agriculture and Fisheries, Food and the Environment, and comply with the provisions of art. 14 of Royal Decree 267/2017, of 17 March 2017 developing Act 6/2015, of 12 May 2015, on Designations of Origin and Protected Geographical Indications of supra-regional territorial scope, is and developing Act 12/2013 of 2 August 2013, on steps to improve the operation of the food chain, and the conditions set out in these Designation Specifications. In order for the name of the *viñedo singular* to be recognised, it must be registered as a brand, at least in the Spanish Patents and Trade Marks Office, by the natural or legal persons owning the plot or those with vinification facilities registered with the *Denominación de Origen Calificada Rioja* who will be in charge of vinifying the grapes.

The owner of the brand must submit a declaration of commitment regarding the exclusive use of the same in wines protected by the *Denominación de Origen Calificada Rioja*.

The term *Viñedo Singular* will necessarily appear on all labels on the bottle, or in all

visual fields if it is a continuous label. The term *Viñedo Singular* is to appear immediately below the registered brand name and the font size, thickness and colour may not be greater than that used for the word *Rioja*.

The term *viñedo singular* and the seal that identifies it, are registered trademarks owned by the Control Board of the *Denominación de Origen Calificada Rioja*.

b.10) OTHER REQUIREMENTS

b.10.1) Exclusivity of production, vinification and storage.

Only grapes from registered vineyards and must or wine from registered wineries may be introduced in registered wineries.

Individuals or legal entities that have registered vineyards or wineries may only have their grapes, musts or wines stored on the land or premises declared in the Register and shall otherwise lose their right to the designation.

b.10.2) Separation of wineries.

It is an essential condition for registering a winery or keeping it in the register that all liquid and gas conduits be independent from those of premises (which must be separated by a public roadway) where wines that are not protected by the *Denominación de Origen Calificada Rioja* are made, handled or stored (except for bottled, labelled products in transit storage).

b.10.3) Conformance testing

All packaging in which the wines are expedited for drinking is to be provided with guarantee seals, numbered labels or back labels issued by the Control Board, and always in a form that does not allow for reuse. There must be correspondence between the back labels, labels and control elements of the Control Board.

For quality sparkling wines, the Control Board will issue specific back labels and/or seals that will include the mention *Método Tradicional*.

For wines from a *viñedo singular*, the Control Board will issue specific back labels and/or seals that will include the mention *Viñedo Singular*.

For wines from a given zone or municipality, the Control Board will issue specific numbered back labels and/or seals. If the two indications concur in the wine or if they concur with *Viñedo Singular*, the seal of the smallest geographical unit will be used.

For Crianza, Reserva and Gran Reserva wines, the Control Board will issue *specific* back labels and authorise the mention of such indications on the label.

b.10.4) Circulation of products

The shipment of must, wine or any other grape product or by-product of the winemaking process circulating within the production area will be carried out as set forth in the specific rules and regulations, as well as applicable laws.

b.10.5) Bottling at source and other bottling requirements.

The bottling of wines protected by the *Denominación de Origen Calificada Rioja* must

be carried out exclusively in registered wineries authorised by the *Control Board*. Otherwise, the wine shall lose the right to use the designation.

Compulsory bottling within the defined geographical area is also backed by the judgement of the European Court of Justice of 16 May 2000.

Protected wines can only circulate and be shipped in packaging that does not harm their quality or prestige and it must be approved by the Control Board. In general, containers must be made of glass and have the capacities authorised by the European Union with the exception of the one-litre range.

Exceptionally, the Control Board may authorise other types of packaging for special uses, which it understands will not harm the quality or prestige of the protected wines.

Bottling on request will not be allowed in the case of wines from a *viñedo singular*

b.10.6) Outbound to inbound correspondence

The wine shipped by each registered winery must agree with the quantities of grape purchased, stocks of previous vintages and purchases of wines or musts from other registered companies.

Socks of wine being aged in barrels or bottles can only be shipped when they have fulfilled the requirements set forth in the Designation Specifications.

b.10.7) Statements.

In order to control production, vinification, age and stock, as well as the qualities, types and all other aspects as may be necessary to be able to prove the origin and *quality* of the wines, the natural or legal persons title holders of vineyards and wineries are to submit such statements as may be set forth in the specific rules and regulations, as well as applicable laws.

b.10.8) Traditional terms

For the Rioja Protected Designation of Origin, the traditional term as referred to in Article 118u(1)(a) of Regulation (EC) No. 1234/2007 of the Council, of 22 October, 2007, (Single CMO Regulation), is: *Denominación de Origen Calificada*.

The traditional terms referred to in Article 118u(1)(a) of Regulation (EC) No. 1234/2007 of the Council, of 22 October, 2007, which may be used in wines protected by the *Denominación de Origen Calificada Rioja* are: *Crianza, Reserva, Gran Reserva, Añejo, Noble* and *Viejo*.

b.10.9) Holders authorised to make wine from a *viñedo singular*.

The wine made with grapes from a *viñedo singular* will be vinified and bottled by natural or legal persons with winemaking and bottling facilities registered in their name within the *Denominación de Origen Calificada Rioja*, and prove they have the exclusive right to the production of the vineyard in question for a minimum uninterrupted period of 10 years.

b.10.10) Labels and exclusive assignment of the trademarks used

The brands used in the labels that include the name of a municipality will be exclusive

for the wine with this geographical origin, for which the owner will submit an affidavit of liability regarding the exclusive use of the brand in the said wines. If such affidavit does not exist, the labels used for the municipality wine will be different from those used by the winery for the rest of its wines, in order to prevent consumer confusion.

9. VERIFICATION OF COMPLIANCE WITH SPECIFICATIONS

a) COMPETENT AUTHORITY.

General Directorate of Food Industry
 Ministry of Agriculture and Fisheries, Food and the Environment.
 Paseo de la Infanta Isabel, 1.- 28014 MADRID
 Tel.: (34) 91 347 53 61
 Fax: (34) 91 347 57 00
 Email: dgia@mapama.es, sgcdae@mapama.es

The Control Body will participate in the control activities integrated in the Control Board of the Rioja PDO (c/Estambrera, 52. 26006 Logroño, Tel .: 34 941 50 06 48, Fax: 3. 4 941 50 06 72; e-mail: advice@riojawine.com).

b) TASKS AND CONTROL METHODOLOGY.

The scope of the verification and control methods is as follows:

Tasks and scope	Control type
WINERIES	
Inspection of facilities before registration and verification of modifications - Previous registration Autonomous Communities	Systematic
VINEYARDS	
2nd year vineyard inspection.- Previous registration Autonomous Communities - Location, surface area, plantation density, variety. Production stock inspections.	Systematic - Supported with Geographic Information System (GIS) and precision instruments
Pruning	Random based on risk analysis
Irrigation	Random based on risk analysis
Expected versus allowed yield	Random based on risk analysis >10%

Delivery of grape harvest.- Quantity, colour, source, alcoholic strength, health	Systematic - Information and transmission computer system - Web access
WINES	
Annual vinification stock inspections	Systematic
Certification process	
Vinification sampling	Systematic
Chemical analysis	Systematic - Lots < 100,000 litres
Organoleptic analysis	Systematic - Lots < 100,000 litres
Sampling of finished product in warehouse	Random
Point of sale sampling	Random
Winery wine stock inspections	Random - Full rotation 2 years
Guarantee document counts	Random - Full rotation 2 years
Control of wine transfers between facilities	Random > 5%
DECLARATIONS	
Wine stocks and movements - Monthly	Systematic
Exports - Monthly	Systematic
Guarantee documents held by the firm - Quarterly	Systematic
Guarantee documents held by the firm - Series and numbers - Annual	Systematic
Stocks in finished product warehouse - Annual	Systematic
OTHER	
Labelling prior to use	Systematic

