SPECIFICATIONS OF "CARIÑENA" PROTECTED DESIGNATION OF ORIGIN

1) NAME THAT MUST BE PROTECTED

"Cariñena"

2) WINE DESCRIPTION

The Wines bearing the Protected Designation of Origin of Cariñena are red, rosé and white wines, from the following categories of wine products:

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Sparkling wine
16. Wine of overripe grapes

a) Analytical characteristics of the product.

The analytical characteristics of Cariñena PDO wines are presented below according to the category and type of wine:

TYPE OF WINE	Minimum degree of alcohol acquired (% vol)	Minimum total acidity (tartaric acid)		Max. Volatile acidity (acetic acid)		Max. Sulphur Anhydride. (mg/l)		Total alcoholic degree (% vol)	CO_2 total minimum (bar)
		meq/l	g/l	meq/l	g/l	< 5 g/l sugar	≥ 5 g/l sugar		
Wine									
White	9	60	4.5	13.3	0.8	180	240	≥ 9	-
Rosé	9	60	4.5	13.3	0.8	180	240	≥ 9	-
Red	9	60	4.5	13.3	0.8	140	180	≥ 9	-
Liqueur wine									
Liqueur wine	≥ 15 and ≤ 22	46.6	3.5	15	0.9	150	200	≥ 17.5	-
Quality sparkling wine									
Quality Sparkling wine	10	60	4.5	10.83	0.65	160		≥ 10	3.5 3 (for < 25 cl bottle)
Sparkling wine									
Sparkling wine	7	60	4.5	13.3	0.8	BL: 180 RS: 180 TT: 140	BL: 240 RS: 240 TT: 180	≥ 9	≥ 1 ≤ 2.5
Wine of overripe grapes									
Late harvest	13	60	4.5	15	0.9	BL:180 RS:180 TT:140	BL: 240 RS: 240 TT: 180	≥ 15	-
Naturally sweet	13	60	4.5	15	0.9		BL: 240 RS: 240 TT: 180	≥ 15	-

The maximum content of residual sugars in the wine productsincluded in the PDO will be as follows:

- "Carbonic maceration" wine: its sugar content is not higher than 4 grams per litre or 9 grams per litre, when the content of total acidity expressed in grams of tartaric acid by litreis not lower in more than 2 grams per litre to the content in residual sugar.
- "Naturally sweetened" wine: its sugar content is equal to or higher than 45 grams per litre.
- Remaining wine products: their sugar content shall be subject to the established limits of the current legislation.

b) Organoleptic characteristics

The organoleptic characteristics of "Cariñena" PDO wines are describedbelow according to the product category and type of wine:

WINE

White wine and rosé wine:

- Appearance: clean.
  - White wine: greenish straw colour, pale yellow, straw yellow or yellow.
  - Rosé wine: onion skin colour, salmonpink, pink or strawberry pinkor purple pink.
- Smelling phase: fruity, wood aroma if the wine had contact with it, without defects.
- Tasting phase: medium acidity, low sweetness, without defects.

Red wine:

- Appearance: clean of purplish red colour, purple red, garnet red or cherry red.
- Smelling phase: fruity, red fruits, wood aroma if the wine had contact with it, without defects.
- Tasting phase: medium acidity, low sweetness, sensation of medium astringency, without defects.

"Carbonic maceration" white wine, "New" white wine and "New" rosé wine:

- Appearance: clean.
  - "Carbonic maceration" white wine: straw greenish colour, yellow pale, straw yellow or yellow.
  - "New" white wine: straw greenish colour, yellow pale, straw yellow or yellow.
  - "New" rosé wine: onion skin colour, salmon pink, pink, strawberry pink or purplish pink.
- Smelling phase: high fruity, without defects. No aging aroma in wood.
- Tasting phase: medium acidity, low sweetness, without defects.

“Young” red wine and “Carbonic maceration” red wine:

- Appearance: clean of purplish read colour, red purple, garnet red or cherry red.
- Smelling phase: highfruity, high red fruits, without defects. No aging aroma in wood.
- Tasting Phase: medium acidity, low sweetness, sensation of medium astringency, without defects.

“Young” white wine, “Young” rosé wine and “Young”red wine:

- Appearance: clean.
  - “Young” white wine: straw greenish colour, pale yellow, straw yellow or yellow.
  - “Young” rosé wine: onion skin colour, pink salmon, pink, strawberry pink or purple pink.
  - “Young” red wine: purplish-red colour, purple red, garnet red, cherry red or ruby red.
- Smelling phase: medium fruity, without defects. Slight wood aroma if the wine had contact with wood.
- Tasting phase: without defects.
  - “Young”white wine and “Young” rosé wine: medium acidity and low sweetness.
  - “Young” red wine: medium acidity, low sweetness and feeling of medium astringency.

Dry, semi-dry, semi-sweet and sweet wine:

- Appearance: yellow colour, pinkish and fresh red with greenish nuances, purplish depending on white wine, rosé or red wine, respectively.
- Smelling phase: clean aroma, frank, intense, wood aroma if the wine had contact with it, without defects.
- Tasting phase: without defects.
  - Dry wine: medium acidity, low sweetness.
  - Semi-dry, semi-sweet and sweet wine: intense taste, pleasant passage through mouth with certain sweetness and wide persistence.

Aged wine “Barrel aged,” “Barrel,” “Oak,” “Barrel-Aged red wine” (Crianza), “Reserva,” “Gran Reserva,” “Noble,” “Mature wine” (Añejo), “Rancio” and “Old” wine.

- Appearance: according to the type of wine (white, rosé or red) the range of coloursis due to the time spent in oak. The nuances they have, denote the degree of ripeness:
  - White wine: between pale yellow and dark yellow.

- Rosé wine: between salmonpink and purple pink.
- Red wine: between garnet red and red dark brown.

- Smelling phase: fruity and mature fruit. The lower number of aging months, the higher intensity is felt, without defects.
  - "Barrel aged,""Barrel,""Oak," "Barrel-Aged red wine" (Crianza), "Reserva,""Gran Reserva," spices and wood.
  - "Noble,""Mature wine" (Añejo): fruity and imperceptible ripe fruit, wood aroma if the wine has had contact with it.
  - "Rancio,""Old": fruity and imperceptible ripe fruit, wood aroma if the wine has had contact with it and medium-light oxidative character.
- Tasting phase: sensation of astringency. The fewer number of months aging, the greater sensation of astringency. It is imperceptible in "Gran Reserva," "Noble," "Mature wine" (Añejo), "Rancio" and "Old" without defects.

LIQUEUR WINE

- Appearance: clean.
  - Liqueur white wine: yellow colour, amber yellow or golden yellow.
  - Liqueur red wine: purple red wine, purple red, garnet red and cherry red.
- Smelling phase: ripe fruit, wood aroma if the wine has had contact with it, without defects.
- Tasting phase: alcohol sensation (warmth) and sweetness, without defects.

QUALITY SPARKLING WINE and SEMI SPARKLING WINE

- Appearance: clean, bubbles of carbonic anhydrase.
  - White wine: straw greenish colour, pale yellow, straw yellow or yellow.
  - Rosé wine: onion skin colour, salmonpink, pink, strawberry pink or purple pink.
  - Red wine: purplish red colour, purple red, garnet red or red cherry or ruby red.
- Smelling phase: fruity, without defects.
- Tasting phase: feeling of carbonic in mouth (refreshing itchy), light acid taste (freshness).

OVERRIPE GRAPES WINE

"Late harvest"

- Appearance: clean
  - White wine: greenish straw colour, pale yellow, straw yellow, yellow.
  - Rosé wine: onion skin colour, salmon pink, pink, strawberry pink or purple pink.
  - Red wine: purplish colour, purple red, garnet red or ruby red.

- Smelling taste: ripe fruit, wood aroma if the wine has had contact with it, without defects.
- Tasting phase: sensation of alcohol (warmth), sweetness depending on the sugar content, without defects.

"Naturally sweet"

- Appearance: clean.
    - White wine: straw greenish colour, pale colour, straw yellow or yellow.
    - Rosé wine: onion skin colour, salmonpink, pink, strawberry pink or purple pink.
    - Red wine: purplish red colour, purple red, garnet red, cherry red or ruby red.

3) SPECIFIC OENOLOGICAL PRACTICES

a) Cultivation practices.

The minimum planting density will be 1500 vines per hectare, spread uniformly over the whole planting area.

These will be the pruning methods:

a) The traditional goblet pruning system.

b) On trellises.

Vineyard irrigation is allowed. Nevertheless, whenever necessary and in order to keep the balance of the vegetative plant potential with the climate- soil ecosystem, the Regulating Council may limit the vineyard irrigation by establishing the form and conditions as well as the implementation modalities.

B)Oenological specific practices

Harvesting is carried out, exclusively dedicated to the production of protected wines, the batch of healthy grapes, with the necessary degree of maturity, and having an equal toor higher than 9% of likely alcohol content.

Adequate pressures for the wine or must extraction will be appliedand the separation of grape marc, so the extraction (total of bleed and pressed) ratio is not higher than 74 litres of wine per 100 kg. of grapes.

c) Production of different types of wines

WINE

a) "Carbonic Maceration" white wine:vatting of whole grapes without crushing or destemming them, keeping a rich CO2 environment while the intracellular fermentation takes place, until reaching a density (20/20) not higher than 1,080 at a controlled temperature not higher than 25ºC. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.

b) "Carbonic Maceration" red wine:vatting of whole grapes without crushing or destemming them, keeping a rich CO2 environment, while the intracellular

fermentation takes place, until reaching a density (20/20) not higher than 1,060 at a controlled temperature not higher than 25ºC. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.

c) Semi-dry, "Semi-sweet and "Sweet wine: they will be manufactured with the same wine production systems, being able to interrupt the fermentation, containing residual sugars. Or from dry wines, by means of sweetening the grape must, concentrated grape must or rectified concentrated grape must, obtained in the covered geographical area and previously authorized by the administration.

d) "Oak" and "Barrel"

The ageing process will take place in oak barrels during the following minimum periods:

-White and rosé: ≥30 days.

-Red wine: ≥60 days.

LIQUEUR WINE

e) Liqueur wine: can be produced using all the authorized varieties. Moreover, the word "mistela" may be used for wines made from grape must or mixture of grape musts with wine.

QUALITY SPARKLING WINE

f)Quality sparkling wine: a production and crianza process will take place, from the second fermentation until the disposal of the lees, in the same bottle where the tirage is made and must meet the following requirements:

-The tirage is made between January 1 and April 30 the year after the vintage.

-The base wine used must be a wine covered by the PDO. Furthermore, the maximum concentration of total sulphurous anhydride must be 140 mg/l.

-This type of wine will only be allowed to be used for the filling of bottles at the time of disgorgement.

-The self-rating will take place after the disgorgement and before placing the wine on the market.

-**SPARKLING WINE**

g) Sparkling wine: has an excess pressure, due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20ºC in closed containers.

WINE OF OVERRIPE GRAPES

h) "Late harvest" wine and "Naturally sweet": they must have a natural alcoholic strength higher than 15 vol. and an acquired alcoholic strength (minimum) of 13% vol and a real volatile acidity of 0.9 g/l or 15 meq/l.

4)DEMARCATION OF THE GEOGRAPHICAL AREA

The geographical area of “Cariñena” PDO is made up of territories located in the Autonomous Region of Aragón, province of Zaragoza, that comprises the following municipalities: Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Fuendetodos, Longares, Mezalocha, Muel, Paniza, Tosos, Villanueva de Huerva and Vistabella de Huerva.

5)MAXIMUM YIELD

The maximum production allowed by hectare will be 8,500 grape kg. for the red varieties and 9,000 kg. for the white varieties.

The maximum wine yield by hectare will be 62.9 hectolitres, for red wine varieties and 66.6 hectolitres for white grape wines.

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

The production of protected wines by “Cariñena” PDO will be carried out only with grapes from these authorized varieties:

a)Red:

- Main: Cabernet Sauvignon, Garnacha Tinta, Cariñena (Mazuela), Merlot, Syrah and Tempranillo.

-Secondary: Juan Ibáñez, Monastrell and Vidadillo.

b) White:

-Main: Chardonnay, Garnacha Blanca and Macabeo.

Secondary: Moscatel de Alejandría, Parellada, Sauvignon Blanc, Verdejo and Cariñena White.

7) LINK WITH THE GEOGRAPHICAL AREA

a) Geographical area

HUMAN FACTORS

The origin of vineyards in Aragon is foundin a region called Celtiberian, where the Roman villa of Carae (today, Cariñena)was located.It is known that the inhabitants used to drink wine mixed with honey, already in the 3rd Century BC.

In 1415, Cariñena wines were on the list of favourite provisions that Fernando I of Aragon had planned to take with him on a trip to Nice, which finally never happened, in order to talk to the Emperor about the Schism of the Catholic Church. According to Esteban Sarasa Sanchez, Lecturer of Medieval History at the University of Zaragoza, the king pointed out his preference for the wines of Cariñena and Longares, the cheese from Peñafiel, the cured hams of the Pyrenees, and the wheat from Zaragoza.

Many Spanish and foreign travellers who journeyed into the country, mentioned in their chronicles the wines of Cariñena. Henrique Cock recounts how in 1585 Philip II was welcomed to Cariñena by two free-flowing fountains of wine: “one white and the other red, from which whoever drank who wished to.”

In 1696, the so-called Statute of Vine was approved in Cariñena. Its objective was to limit vine plantingaccording to the quality of the soil of the would-be vineyard. It is not surprising therefore, that the fourteen municipalities of Aragón integrated into the Designation of Origin have been pioneers in acquiring obligations and privilegesit entails.

"If this is your own wine, one has to admit that the Promised Land is very near." With these words, Voltaire, the French philosopher, thanked the Count of Aranda for sending some delicious wines from his own cellar in Almonacid de la Sierra. It was the year 1773 and not the first time that distinguished and enlightened personalities were seduced by the wines of Cariñena.

In 1786 Joseph Townsend said, "the wine produced in this region is of the best quality and I don’t have any doubt that it will be much sought in England as soon as communications by sea are established."

Afterwards, in 1809, Alexandre de Laborde commented that in Cariñena, “exquisite wine is made, particularly from the garnacha grape.” In 1862, Charles Davillier wrote in his travel journal: "Some leagues from (...) the vineyards of Cariñena, famous in Spain through the ages, stretch out. Cariñena white wine, whose name can be seen in every wine shop in Madrid, deserves to be better known outside of Spain, especially the wine obtained from the garnacha grape.”

The last great battle for Cariñena wines took place at the end of the 19th Century. Phylloxera had devastated the vineyards in France, and some important French winegrowing families decided to settle down in this area of Aragon, which from that time on, developed an increasingly important commercial and scientific activity which lead, among other things, to the construction of the narrow-gauge railway between Cariñena and Zaragoza, inaugurated in 1887 to transport the local wine production sold abroad.

Subsequently, the first National Winegrowing Congress was held in Zaragoza in 1891, where Cariñena’s pioneering spirit became apparent.

The historical trajectory and the exemplary behaviour of the winegrowers in their fight against phylloxera, earned for Cariñena the title of town, awarded by King Alfonso XIII in 1909.

In 1932, at the time when the designations of origin were created, the Oenological Station of Cariñena was founded, from which new techniques for winegrowing and winemaking were promoted. However, the Civil War and its consequences delayed the turn towards quality until the seventies, shortly after the wines started to be bottled.

It is in the eighties when the industry took a big step towards quality, with the introduction of new winegrowing systems, investment in technology and the implementation of new winemaking practices.

NATURAL FACTORS

-Edaphology

Campo de Cariñena is a plain enclosed in the southwest by the Iberian Range; the mineral materials descending from the mountains to the plain determine the land use.

In the foothills the soils are poor, with a rocky substrate, yielding poorly and posing serious difficulties for the use of machinery.

As the foothills lose altitude, the slopes descend more smoothly until they become the plain of Cariñena. The soils are composed by pebbles from the alluvial and colluvial deposits and present the necessary conditions for vine growing, since this crop does not have a high demand for water, but when obtained, it is kept for a long time. In this area, the climate becomes milder and the vines find the ideal environment for their development.

In turn, the plain which extends parallel to Algairén Mountains, where more than 80% of the Designation of Origin surface is located, is constituted by miocene clays. Four main types of soil can be found here:

1. Chipping: brownish limestone soils on top of allochthonous deposits, with reddish-brown soil patches. This is the most widespread type of soil in the area of Cariñena Designation of Origin.

2. Royal: southern brownish soils on top of slates, mainly, and quartzites, with xeroranker and lithosol patches. This is the second most widespread type of soil in the Designation of Origin.

3. Strong clay soils: terraced soils on top of brownish limestones on very damaged glacis or allochthonous lime deposits.

4. Calar. Xerorendzina soil on top of loams, sandstone and sometimes gypsum, with brownish limestone and lithosol patches.

Another type of soils, which cover a smaller area within Cariñena Designation of Origin, are the alluvial soils, originated by sediments from the rivers Jalón and Huerva, in the municipalities of Almonacid de la Sierra, Alfamén, Muel, Mezalocha and Villanueva de Huerva.

-Climatology

If there is one reason why Cariñena winegrowers can consider themselves privileged, it is because of the land and climate qualities for winegrowing. The soil, climate, altitude (between 400 and 800 meters) and the relief are combined in a way that makes the land enormously suitable for winegrowing. This combination favours the existence of several microclimates, providing the wines of “Cariñena” Designation of Origin with a wide range of possibilities.

As an inland territory, the climate of this area is defined as temperate with a continental quality, having cold winters and very hot summers. This continental trait, with frequent winds and torrential rivers, leads to little rainfall and a semiarid landscape. The main feature of the typical wind in this area, called “cierzo”, is that it contributes to the dry climate.

However, the mountains’ proximity has a positive effect on the rainfall, providing the higher lands with higher and more persistent annual averages than the plains, where the rain episodes adopt the form of spring showers or summer storms. The rainfall near the mountains is between 350 and 540 mm.

B)Quality and product characteristics mainly due to or exclusively due to the geographical environment.

It is important to highlight the qualitative and quantitative relevance of wines, particularly red wines, these ones are wide, fleshy, rich in alcohol and acidity combined with the previous attributes. The organoleptic description performed for each type of wine in point 2, section b) of this document, highlights its very personal fruity aromatic character (ripe fruits), balanced tannic expression, medium-high acidity and pleasant aftertaste.

"Cariñena" PDO wineries achieve optimal results with moderate aging in quality oak containers and the participation of native varieties like Garnacha Tinta and Cariñena, authorized varieties such as Tempranillo, Cabernet Sauvignon, Merlot and Syrah, which provide the wines with colour stability, acidity, aging capacity and they perfectly harmonize the aromas.

C) Casual link between the geographical area and the product characteristics.

The characteristics of different soils in the geographical area, together with climate conditions at low levels of precipitation, extreme temperatures and presence of "cierzo," form a selective ecosystem that over the centuries has kept the vine cultivation, obtaining a specific final product and individualized, perfectly adapted to the environment.

The present varieties are adapted and tolerate the existing edaphoclimatic condition. They bring with some specific wines from the physicochemical and sensory point of view, entailing the hallmarks of the wines produced using the authorized varieties.

WINE

The evolution of different existing soils in the geographical area, according to the features of the territory, the climatology and different varieties, produce some wines with intense aromas, clean and fresh, balanced, with a good structure and wide persistence.

LIQUEUR WINE

The production of liqueur wines has been present in the history of this geographical area, facilitated by climate conditions, with high day-time temperatures and low rainfall. This allows forobtaining a harvest very rich in sugars, particularly with late harvests.

QUALITY SPARKLING WINE

This oenological process, applying the traditional method, is practiced in the surrounding wineries from the beginning of the 20thCentury. The extreme temperature and the soil rich in limestone, allows for cultivating varieties that transmit amplitude and balance to wines. Low rainfall and sunshine hours condition the natural alcohol degree that allows the manufacturing of quality sparkling wines with defined graduations.

SPARKLING WINE

The natural alcohol degree, slight acidity and fruity aroma's intensity obtained in sparkling wines, are due to the hours of sun exposure, producing an optimal insolation together with the significant thermal contrast derived from the climate continentality of the area as well as the reduced precipitation risk during the period of grape ripening.

OVERRIPE GRAPES WINES

The practice of delaying harvest in the geographical area comprising"Cariñena" Protected Designation of Origin to obtain grapes with greater sugar content, provides a characteristic aroma of ripped fruit as well as the prevalence of sweet taste or warm sensation, by its alcohol content, a balance as a consequence of the grape exposed to the sun, in its long ripening period.

8) APPLICABLE REQUIREMENTS

A) Legal framework

- The Order of 6 May 2009, issued by the Minister of Agriculture and Food, approves the specific regulation of the Cariñena designation of origin (BOA number 91 of

15th May of 2009), modified by the Order of the 2 August 2013 by the Minister of Agriculture, Livestock and Environment, and by Order DRS/2268/2017, of the 26th of December (BOA number 164 of 23th October 2012 and BOA number 8 of 11 January 2018, respectively).

- Registration of the designation:

a) Vineyards registration.

b) Wineries registration (manufacture sections, storage, bottling and aging).

c) Labelling registration.

b) Additional requirements

i)Cultivation practices

The Regulating Council will annually determine the application of agri-environmental farming practices more sustainable that allow to replace totally or partially the phytosanitary treatments in vineyards depending on the international technical criteria and climatologic conditions.

In section 5, production limits are established, and may be annually modified by the Regulating Council on its own initiative or as per request of the interested registrant, made prior to the harvest, once the necessary consulting and checking had been made. In any case, such amendmentcannot be made over 25% of the maximum limit fixed in section 5: Maximum yield. This amendment will only take place in years when the precipitation exceeds 10%, the annual average of the 250 l/m^2 area, or whenever in August the average temperature has not exceed 20ºC.

In compliance with the maximum production limits admitted by hectare established in section 5, a tolerance of 5% in kg grape/ha will be admitted, provided that the amendments had not been applied by the Regulating Council previously indicated (the maximum is 25%).

ii) Packaging

Wines classified as “Cariñena” PDO are commercialized for the consumer in the types of containers approved by the Regulating Council that do not damage its quality and prestige. In general, there must be glass containers with the authorized capacities by the corresponding regulation. Exceptionally, the Regulating council may authorize any other type of containers for special uses.

The packaging will take place in the previously mentioned geographical area indicated in section 4 of this technical specification document.

The transport and bottling processes outside of the manufacturing area, may constitute a risk for the wine quality, because it can be exposed to oxidoreduction phenomena, changes of temperature and other hazards, even more severe the greater the distance that is travelled. Wine bottling in origin allows to keep the quality and characteristics of the products.

Wine bottling is an important procedure that, if not carried out in accordance with the strict requirements, can seriously harm the quality of the product and modify its characteristics.

This, together with experience and in-depth knowledge of the specific wine characteristics, acquired over the years by the wineries of “Cariñena” PDO, make packaging in origin necessary, thus preservingall the physicochemical and organoleptic properties of these wines.

iii)Labelling

Each registered winery shall notify the commercial labels to the Regulating Council, concerning the requirements related to these specifications for including purposes in the Record of Labels.

The labelling and presentation of the products protected by the“Cariñena” PDO, commercialized in the European Union or for export purposes, shall meet the following requirements:

Mandatory indications:

One of these two sentences must be mentioned: “Cariñena” Protected Designation of Origin [traditional term that makes reference to article 112, letter a), of the EU regulation number 1308/2013] or Protected Designation of Origin “Cariñena”. The product intended for consumption must be provided with a guarantee seal, numbered and issued by the Regulating Council which will be placed in the registered winery, in a way that they cannot longer be used.

Optional indications:

Traditional terms [article 112, letter b of EU Regulation Nº1308/2013] and optional terms according to the manufacturing process:

WINE

- Traditional terms: “Superior,” “Crianza,” “Reserva”, “Gran Reserva,” “Noble,” “Añejo,” “Rancio,””Viejo”.
    - “Superior”: wine produced, with at least 85% of each of the main grape varieties of “Cariñena” PDO.
- Indications according the production method:“New,””Young,””Carbonic Maceration,” “Fermented in oak barrels,” “Barrel,”“Oak”.
    - “New”: wine without ageing, bottled in the months of October, November and December from the year before the harvest. The label must state the year of the harvest.
    - “Young”: wine without ageing, bottled one year after the harvesting. The label must state the year of the harvest.

LIQUEUR WINE

- Traditional terms: “Classic,” “Rancio.”
- Indications depending on the manufacturing method: “Naturally sweet,””Late Harvest.”

-Other optional terms depending on the vineyard characteristics:

- “Late vineyards”:wine produced from grapes coming from vineyards with more than 20 years.
- “Selected vintage” or “Selection”: wine produced from grapes of selected lands prior to the harvesting and whose production yield is less than 7,000 hectares.

9) **VERIFICATION OF THE COMPLIANCE WITH SPECIFICATIONS**

a) Regulatory board

The verification of compliance with the information contained in these specifications corresponds to:

“Cariñena” Designation of origin Regulating Council.

Address: Camino de la Platera, 7, 50400 Cariñena (Zaragoza, Spain)

Phone number: (+34) 976 79 30 31

Fax: (34) 976 621 107

E-mail: certificacion@vinodelaspiedras.es

www.elvinodelaspiedras.es

b) Functions

Scope of the controls

The "Cariñena" PDO Regulating Council, has an identified structure in the Control body, acting as an entity that certifies the product, authorized in the compliance of a specific reference regulation (UNE- EN ISO/IEC 17065:2012 or regulation that replaces it) and verifies it, by means of vineyard and wineries control, the compliance with the requirements established in the "Cariñena" PDO specifications.

Controls are completed by taking product samples, identified as PDO by operators, to conduct the physicochemical and organoleptic tests.

ii) Control methodology

The verification is carried out by means of:

- Annual control of winegrowers
- Annual audits to wineries
- Taking product samples to conduct tests

"Cariñena" PDO wineries having bottling activities that are subject to sample drawing in audits. They are carried out on a sample basis, applying criteria of proportionality depending on the type of product and the production volume.