



C/2025/6770

22.12.2025

**Publication of the communication of an approved standard amendment to a product specification of  
a geographical indication in accordance with Article 5(4) of Commission Delegated  
Regulation (EU) 2025/27 <sup>(1)</sup>**

(C/2025/6770)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

**‘Cariñena’**

**EU reference number: PDO-ES-A0043-AM04 – 7.10.2025**

**1. Name of product**

‘Cariñena’

**2. Geographical indication type**

- ☒ PDO  
☐ PGI  
☐ GI

**3. Industrial**

- ☐ Agricultural products  
☒ Wines  
☐ Spirit drinks

**4. Country to which the geographical area belongs**

Spain

**5. Member State authority communicating the standard amendment**

*Name*

Ministry of Agriculture, Fisheries and Food. Directorate-General for Food. Subdirectorates-General for Food Quality Control and Agri-Food Laboratories

**6. Qualification as standard amendment**

The changes are considered standard amendments under Article 24 of Regulation (EU) 2024/1143 of the European Parliament and of the Council because they do not include a change in the name or in the use of the name of the protected designation of origin; they do not entail a change, a deletion or an addition of a category of grapevine product; they do not risk voiding the link to the geographical area or entail further restrictions on the marketing of the product.

<sup>(1)</sup> Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: [http://data.europa.eu/eli/reg\\_del/2025/27/oj](http://data.europa.eu/eli/reg_del/2025/27/oj)).

## 7. Description of the approved standard amendment(s)

### *Heading*

Inclusion of partially dealcoholised wines

### *Description*

Partially de-alcoholised wines (whites, rosés and reds) have been added to category 1. The following criteria apply to the production of these wines:

- They must have the same organoleptic characteristics as the base wine.
- The dealcoholisation operations must not result in organoleptic faults.
- Dealcoholisation practices on the PDO product may be carried out only at facilities located in the defined geographical area.

The amendment concerns point 2 'Description of the wine. Analytical and organoleptic characteristics of the product' and point 3(b) 'Specific oenological practices' of the product specification; and point 6 'Description of wine' and point 7.1 'Specific oenological practices' of the single document.

- ☒ The amendment affects the single document.

### *Heading*

Change to wording on organoleptic faults in all wine categories

### *Description*

In the description of the aroma and taste, the words 'no faults' have been deleted for all of the grapevine products covered by the PDO. The reason for this change is that the organoleptic descriptions provided for the aroma and taste in the product specification already stipulate that the product must not have any faults. Therefore, it is not necessary, or might even be redundant, for this to be expressly stated when describing the aroma and taste.

This amendment concerns point 2(b) 'Organoleptic characteristics' of the product specification and point 6 'Description of the wine(s)' of the single document.

- ☒ The amendment affects the single document.

### *Heading*

Insertion of obligation to use pheromone-based treatments on vines

### *Description*

The mandatory use of pheromone-based treatments, instead of conventional plant protection methods, has been inserted as part of the agri-environmental growing practices aimed at grapevine moth control.

Consequently, the paragraph referring to the Regulatory Board approving on an annual basis sustainable agri-environmental growing practices in accordance with climatic conditions or international technical criteria has been deleted.

This amendment concerns point 8(b)(i) 'Additional requirements. Growing practices' of the specification. It does not affect the single document.

- ☐ This amendment affects the single document.

## SINGLE DOCUMENT

## Designations of origin and geographical indications of wine

‘Cariñena’

EU reference number: PDO-ES-A0043-AM04 – 7.10.2025

## 1. Name(s)

‘Cariñena’

## 2. Geographical indication type

☒ PDO☐ PGI☐ GI

## 3. Country to which the defined geographical area belongs

Spain

## 4. Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

## 5. Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013

1. Wine

3. Liqueur wine

5. Quality sparkling wine

8. Semi-sparkling wine

16. Wine from overripe grapes

## 6. Description of the wine or wines

*Wine product*

White and rosé wines

Organoleptic characteristics:

Visual appearance:

Clear.

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

Aroma:

Fruity, with an aroma of wood if the wine has been in contact with it.

‘Carbonic maceration’ white wine, ‘New’ white wine and ‘New’ rosé wine: high fruitiness. No aromas from ageing in wood.

Taste:

Medium acidity, low sweetness.

Additional information regarding organoleptic characteristics:

Partially dealcoholised white and rosé wines must have the same organoleptic characteristics as the base wine. The dealcoholisation operations used must not result in organoleptic faults.

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,3
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l):

180 if sugar content < 5 g/l

240 if sugar content ≥ 5 g/l

Partially dealcoholised white and rosé wines:

Actual alcoholic strength (% vol.): 0,5-8,5

Minimum total acidity (in g/l): 4

Maximum volatile acidity (mEq/l): 15

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Red wines

Organoleptic characteristics:

Visual appearance:

Clear, with colour ranging between violet red, purple red, garnet and cherry red.

'Young' red wines: violet red, purple red, garnet, cherry red or ruby red.

Aroma:

Fruity, red fruits, aroma of wood if the wine has been in contact with it.

'New' red wines and 'carbonic maceration' red wines: high fruitiness, high red fruits. No aromas from ageing in wood.

'Young' red wines: medium fruitiness. Slightly woody aroma if the wine has been in contact with wood for a short time.

Taste:

Medium acidity, low sweetness, medium astringency.

Additional information regarding organoleptic characteristics:

Partially dealcoholised red wines must have the same organoleptic characteristics as the base wine. The dealcoholisation operations used must not result in organoleptic faults.

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,3
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l):

140 if sugar content < 5 g/l

180 if sugar content ≥ 5 g/l

Partially dealcoholised red wines:

Actual alcoholic strength (% vol.): 0,5-8,5

Minimum total acidity (in g/l): 4

Maximum volatile acidity (mEq/l): 15

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Liqueur wine

Organoleptic characteristics:

Visual appearance:

Clear.

— White liqueur wine: yellow, amber yellow or golden yellow in colour.

— Red liqueur wine: violet red, purple red, garnet or cherry red in colour.

Aroma:

Ripe fruit, wood if the wine has been in contact with it.

Taste:

Alcohol noticeable (warm mouthfeel) and sweetness.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	15
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l):

150 if sugar content < 5 g/l

200 if sugar content ≥ 5 g/l

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Quality sparkling wine

Organoleptic characteristics:

Visual appearance:

Clear, carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma:

Fruity.

Taste:

Feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10,83
Maximum total sulphur dioxide (in milligrams per litre):	160

Additional information regarding analytical characteristics:

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☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Semi-sparkling wine

Organoleptic characteristics:

Visual appearance:

Clear, carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma:

Fruity.

Taste:

Feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste.

Additional information regarding organoleptic characteristics:

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,3
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l):

180, white and rosé wines, 140 red wines; If sugar content < 5 g/l

240, white and rosé wines, 180 red wines; If sugar content ≥ 5 g/l

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Wine from overripe grapes (late harvest)

Organoleptic characteristics:

Visual appearance:

Clear.

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma:

Ripe fruit, wood if the wine has been in contact with it.

Taste:

Alcohol noticeable (warm mouthfeel), sweetness depending on sugar content.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	13
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l):

180, white and rosé wines, 140 red wines; If sugar content < 5 g/l

240, white and rosé wines, 180 red wines; If sugar content ≥ 5 g/l

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Wine product*

Wine from overripe grapes (naturally sweet)

Organoleptic characteristics:

Visual appearance:

Clear.

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma:

Ripe fruit, wood if the wine has been in contact with it.

Taste:

Medium-high sweetness.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	13
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Maximum sulphur dioxide (mg/l): 240 in white and rosé wines, 180 in reds

☒ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

## 7. Winemaking practices

### 7.1. Specific oenological practices used to make the wine or wines and relevant restrictions on making them

Wine-making practice

Type of oenological practice:

Specific oenological practice



## Description:

Only healthy grape bunches that have reached a suitable stage of ripeness and which are likely to have an alcohol content of at least 9 % are used to make the wines covered by the PDO.

Sufficient pressure shall be applied to extract the must or wine and separate it from the marc, so that the yield (combination of devatting and pressing operations) is not greater than 74 litres of wine for each 100 kilograms of grapes.

Dealcoholisation practices may be carried out only at facilities located in the defined geographical area.

## Wine-making practice

## Type of oenological practice:

## Relevant restriction on making the wines

## Description:

The planting density must be at least 1 500 vines per hectare distributed evenly across the plantation.

7.2. *Maximum yields*

## All wines/category/variety/type:

## Red grape varieties

## Maximum yield:

Maximum yield:	62,9
Maximum yield per unit:	hectolitres per hectare

## All wines/category/variety/type:

## Red grape varieties

## Maximum yield:

Maximum yield:	8 500
Maximum yield per unit:	kilograms of grapes per hectare

## All wines/category/variety/type:

## White grape varieties

## Maximum yield:

Maximum yield:	66,6
Maximum yield per unit:	hectolitres per hectare

## All wines/category/variety/type:

## White grape varieties

## Maximum yield:

Maximum yield:	9 000
Maximum yield per unit:	kilograms of grapes per hectare

**8. Indication of the wine grape variety or varieties from which the wine or wines are produced**

- CABERNET SAUVIGNON
- CARIÑENA BLANCA
- CHARDONNAY
- GARNACHA BLANCA
- GARNACHA TINTA
- MACABEO – VIURA
- MAZUELA – CARIÑENA
- MERLOT
- MONASTRELL
- MORISTEL – JUAN IBÁÑEZ
- MOSCATEL DE ALEJANDRÍA
- PARELLADA
- SAUVIGNON BLANC
- SYRAH
- TEMPRANILLO
- VERDEJO
- VIDADILLO

**9. Concise definition of the demarcated geographical area**

The geographical area for the 'Cariñena' PDO consists of land located in the Autonomous Community of Aragon, province of Zaragoza, in 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.

**10. Link with the geographical area***Category of grapevine product***1. Wine***Summary of the link:*

The vineyards of Aragon originate from the region known as Celtiberia, the location of the Roman town of Carae (nowadays, Cariñena), whose inhabitants are known to have drunk wine mixed with honey back in the third century BC. As early as 1696, planting was restricted on the basis of quality to the municipalities currently covered by this PDO. The characteristics of the different soils in the geographical area, combined with the low rainfall, extreme temperatures and the prevailing northerly wind known as the 'cierzo' make up a selective ecosystem where vines have been kept for centuries, resulting in an end product that is specific and uniquely adapted to the environment from which it originates. The varieties used are well-adapted to the existing soil and climate conditions, resulting in a number of wines that are specific in terms of their physico-chemical and sensorial properties, which form the hallmarks of the wines produced from the authorised varieties.

The way in which the different soils in the geographical area have evolved according to the specific characteristics of the local area, together with the climate and the different varieties, combine to produce well-balanced wines with intense, fresh aromas that have good structure and a long finish.

*Category of grapevine product*

## 3. Liqueur wine

## Summary of the link:

Liqueur wine is part of the history of winemaking in this geographical area, thanks to the climate conditions with high daytime temperatures and scarce rainfall, which result in very high sugar harvest, particularly in the case of late vintages.

*Category of grapevine product*

## 5. Quality sparkling wine

## Summary of the link:

This oenological process based on the traditional method has been practised in the wineries in the area since the early 20th century. The extreme temperatures and richness of the limestone soil allow to grow varieties that give the wines body and balance. The scarce rainfall and hours of sunshine lead to a natural alcoholic strength that allows to make quality sparkling wines with the specified alcohol content values.

*Category of grapevine product*

## 8. Semi-sparkling wine

## Summary of the link:

The natural alcoholic strength, slight acidity and the intensity of the fruity aromas obtained in semi-sparkling wines are due to the hours of sunshine enabling optimal sun exposure, combined by the stark differences in temperature due to the continental climate in the area and the low risk of rainfall while the grapes are ripening.

*Category of grapevine product*

## 16. Wine from overripe grapes

## Summary of the link:

The practice of delaying the harvest in the geographical area for the 'Cariñena' protected designation of origin to obtain grapes with a higher sugar content gives these wines their characteristic aroma of ripe fruit, as well as the prevailing sweet or warm notes, on account of the alcohol content. This balance is achieved by leaving the grapes in the sun during the long ripening period.

**11. Further applicable requirements***Description of the requirement or derogation*

## LABELLING

## Legal framework:

## In national legislation

## Type of additional requirement or derogation:

## Additional provisions relating to labelling

## Description of the requirement/derogation:

The commercial labels of each registered winery must be notified to the Regulatory Board as regards the requirements listed in this product specification for their inclusion in the labels register. One of the following expressions must be printed on the labels: 'Denominación de Origen "Cariñena"' (a traditional term within the meaning of Regulation (EU) No 1308/2013) or 'Denominación de Origen Protegida "Cariñena"'. Products intended for consumption must bear guarantee seals, which are numbered and issued by the Regulatory Board. They must be affixed at the registered winery in such a way that they cannot be reused.

*Description of the requirement or derogation*

PACKAGING

Legal framework:

In national legislation

Type of additional requirement or derogation:

Packaging within the demarcated geographical area

Description of the requirement/derogation:

Transportation and bottling outside the production area pose risks for the quality of the wine. Bottling in the area of origin allows the product's characteristics and quality to be preserved. Bottling is an important operation and strict requirements must be respected. Bottling must therefore take place in the area demarcated in the specification, in order to preserve all of the physico-chemical and organoleptic properties.

**Electronic (URL) reference to the publication of the product specification**

[https://www.aragon.es/documents/d/guest/pliego\\_condiciones\\_dop\\_carinena](https://www.aragon.es/documents/d/guest/pliego_condiciones_dop_carinena)

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