Ref. Ares (2014)2125370 – 27/06/2014
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Application for a new amendment

I. SINGLE DOCUMENT

1. NAME AND TYPE

a. Name(s) to be registered

Castilla (es)

b. Geographical indication type:

PGI - Protected Geographical Indication

2. CATEGORIES OF GRAPEVINE PRODUCT

1. Wine

3. Liqueur wine

4. Sparkling wine

8. Semi-sparkling wine

16. Wine of overripe grapes

3. DESCRIPTION OF THE WINE(S)

White and rosé wine, semi-sparkling wine and sparkling wine

Concise textual description

The white and rosé wines are generally low in alcoholic strength. They are notable for their distinct aromatic intensity with fruity and floral notes.

The white wines are elegant and light with medium acidity. The rosé wines have great clarity and liveliness and are deep pink in colour with qualities of longevity. In the mouth they are delicate with great freshness and very reminiscent of fruit.

The semi-sparkling wines are fresher and more aromatic in character. The sparkling wines are known for their elegance and lightness.

* The maximum volatility increases with each year of age of the wine, up to a maximum of

18 milliequivalents per litre for wines more than four years old.

* Maximum sulphur dioxide content: 250 milligrams per litre where sugar content is more than 5 grams per litre (not in sparkling wines)

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	11
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	180

Red wine, semi-sparkling wine and sparkling wine

Concise textual description

The wines are aromatic, balanced and structured, with powerful tannins. The phenolic structure produces red wines that are intensely coloured, full-bodied and very complex.

The semi-sparkling wines are fresher and more aromatic in character. The sparkling wines are known for their elegance and lightness.

* The maximum volatility increases with each year of age of the wine, up to a maximum of 18 milliequivalents per litre for wines more than four years old.

* Maximum sulphur dioxide content: 200 milligrams per litre where sugar content is more than 5 grams per litre (not in sparkling wines)

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	12
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	150

Liqueur wine

Concise textual description

Wines of greater subtlety with a high alcohol content.

* The maximum volatility increases with each year of age of the wine, up to a maximum of 18 milliequivalents per litre for wines more than four years old.

* Maximum sulphur dioxide content: 200 milligrams per litre where sugar content is more than 5 grams per litre (not in sparkling wines)

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	17.5
Minimum actual alcoholic strength (in % volume):	15
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	150

Wine of overripe grapes

Concise textual description

The production area's unique climate is characterised by increased daylight and warm temperatures in autumn, and plentiful sunshine as the grapes ripen, together with relatively low humidity levels and low rainfall. These conditions facilitate over-ripening of the grapes, producing wines with a higher residual sugar content and pronounced aromatic intensity.

* The maximum volatility increases with each year of age of the wine, up to a maximum of 18 milliequivalents per litre for wines more than four years old.

* Sulphur dioxide levels are the same as for the white, red and rosé wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	

4. WINE-MAKING PRACTICES

a. Essential oenological practices

Type of oenological practice:	Specific oenological practice
Description of practice:	
Natural or legal persons, or associations of natural or legal persons, possessing wines originating from Castile-La Mancha, for professional reasons or commercial purposes, may use the phrase 'Vino de la Tierra de Castilla' as part of the name of those wines. This is on condition that the grapes used to make such wines originate exclusively from the geographical area and are of the varieties stated in the product specification, and that they comply with the requirements of the product specification. The liqueur wines and sparkling wines must comply with Commission Regulation (EC) No 606/2009, Annex III(A) and Annex II(C) respectively.	

b. Maximum yields

Gobelet-trained vines

Maximum yield:

10 000 kilograms of grapes per hectare

Gobelet-trained vines

Maximum yield:

70 hectolitres per hectare

Trellised vines

Maximum yield:

16 000 kilograms of grapes per hectare

Trellised vines

Maximum yield:

112 hectolitres per hectare

5. DEMARCATED AREA

Covers the parcels and sub-parcels located within the municipalities of the territory of

Castile-La Mancha.

6. MAIN WINE GRAPES

CABERNET SAUVIGNON

BOBAL

AIREN

VERDEJO

TEMPRANILLO, CENCIBEL, TINTO DE TORO

SYRAH

MACABEO, VIURA

GARNACHA TINTORERA

GARNACHA TINTA

7. DESCRIPTION OF THE LINK(S)

Wine

label.newWineName.singleDocument.linkWithArea.conciseDetails

The dry climate and plentiful sunshine, over 3 500 hours per year, enable the grapes to ripen as required. The result is wines with a powerful expression of aromatic intensity, with fruity and floral notes. The soil characteristics allow production of white wines that are elegant and light, and rosé wines of great clarity and liveliness, deep pink in colour with qualities of longevity. The red wines are aromatic, balanced, structured and have powerful tannins, between 11 and 14 per cent, even higher in some years, and a phenolic structure giving the red wines their intense colour, full body and great complexity.

Liqueur wine

label.newWineName.singleDocumentlinkWithArea.conciseDetails

In the geographical area, the upper soil horizons have a high limestone content. This produces wines of greater subtlety with a high alcohol content.

Sparkling wine

label.newWineName.singleDocument.linkWithArea.conciseDetails

The climate is characterised by cool nights, autumn sunshine, moderate temperatures and low rainfall, which produce light, aromatic and drinkable sparkling wines.

Semi-sparkling wine

label.newWineName.singleDocument.linkWithArea.conciseDetails

The soils are low in organic content and rich in limestone. These characteristics produce semi-sparkling wines with intense aromas, generous, balanced and with a fruity aftertaste.

Wine of overripe grapes

label.newWineName.singleDocument.linkWithArea.conciseDetails

The production area's unique climate is characterised by increased daylight and warm temperatures in autumn, relatively low humidity levels, plentiful sunshine as the grapes ripen and low rainfall. These conditions facilitate over-ripening of the grapes, producing wines with a higher residual sugar content, with pronounced aromatic intensity and hints of dried fruit.

8. ESSENTIAL FURTHER CONDITIONS

Legal framework:	In national legislation
Type of further condition:	Additional provisions relating to labelling
Description of the condition:	
Labels must clearly state the name or corporate name of any of the natural or legal persons, or association of persons, legally based in Castile-La Mancha that are involved in distributing the protected wine. The name of the municipality in which the head office is located must also appear, together with the relevant province. - The image of the outline of Castile-La Mancha must appear on the back label.	

II. OTHER INFORMATION

1. GENERAL INFORMATION

Equivalent term(s):	
Traditionally used name:	No
Application language:	Spanish
Legal basis for the transmission:	Bring into compliance with EU rules (Article 73(2) of R.(EC) No 607/2009)
The present technical file includes modification(s) adopted according to:	
Type of amendment:	Bring into compliance with EU rules (Article 73(2) of R.(EC) No 607/2009)

Reasons for amendment

Title:	
Reasons	To adapt the Single Document to its new simplified format.

2. CONTACT DETAILS

a. Applicant details

Applicant name and title:	Instituto de la Vid y el Vino de Castilla-La Mancha (IVICAM) [Institute of Vine and Wine of Castile-La Mancha]
Legal status, size and composition (in the case of legal persons):	Autonomous body attached to the Regional Ministry of Agriculture and the Environment of Castile-La Mancha, an independent entity under public law, with its own capital and cash resources, and independent management. IVICAM's boards and committees - Board of Directors support body for the President. Composed of the Regional Minister of Agriculture and the Environment, its Directors-General, the Technical Secretary-General, the Director of IVICAM and the provincial delegates. - Advisory Board: Advisory body to IVICAM. Composed of the president, vice-president and director of IVICAM; a director general and a provincial delegate of the Regional Ministry of Agriculture and the Environment, a maximum of 15 members representing the regional organisations bringing together agricultural professionals and companies in the must, wines and spirits sector of Castile-La Mancha. - Management Committee for quality wines produced in specific regions: support body for quality wines produced in specific regions. Composed of the director of IVICAM; five members from the organisations represented on the Advisory Board; five members from

	the associations of producers of quality wines produced in specific regions; a representative of the University of Castile-La Mancha; a representative of the Regional Association of Oenologists; and a member from the authorised bodies responsible for inspection, physical and chemical testing and organoleptic testing. - Monitoring Committee for vine products with geographical indications: support body regarding vine products with geographical indications. Composed of the director of IVICAM; five members from the organisations represented on the Advisory Board; five members from the associations of producers of must, wines and spirits with recognised geographical indications; a representative of the University of Castile-La Mancha; a representative of the Regional Association of Oenologists; and a member from the authorised bodies responsible for inspection, physical and chemical testing and organoleptic testing. - Evaluation Committee for quality wines produced in specific regions.
Nationality:	Spain
Address:	s/n Carretera Toledo - Albacete 13700 Tomelloso (Ciudad Real) Spain
Telephone:	+34 926508060
Fax:	+34 926512610
E-mail(s):	ivvtomelloso@jccm.es

b. Intermediary details

Name of intermediary:	Ministry of Agriculture, Food and Environment Directorate-General for Food Industries Subdirectorate-General for Quality Schemes and Organic Farming
Address:	Paseo Infanta Isabel, 1 28071 Madrid Spain
Telephone:	+34 91 3475397
Fax:	+34 91 3475410
E-mail(s):	sgcdae@magrama.es

c. Interested parties details

d. Competent control authorities details

Name of the competent control authority:	Regional Ministry of Agriculture of Castile-La Mancha Directorate-General for Infrastructure and Rural Development
Address:	4 C/ Pintor Matías Moreno 45071 Toledo

	Spain
Telephone:	34 925248826
Fax:	34 925266722
E-mail(s):	dgidr@jccm.es

e. Control bodies details

Name of the control body	ECOAGROCONTROL, S. L.
Address:	41, 1° C HUMILLADERO, 13630 SOCUÉLLAMOS, CIUDAD REAL, Spain
Telephone:	+34 926-532628
Fax:	+34 926-539064
E-mail(s):	calidad@ecoagrocontrol.com

Name of the control body	LIEC AGROALIMENTARIA S. L.
Address:	PARCELA R-113 POL. INDUSTRIAL CALLE XV, 13200 MANZANARES, CIUDAD REAL, Spain
Telephone:	+34 926-647115
Fax:	
E-mail(s):	info@liec.org

Name of the control body	SERVICIO DE CERTIFICACIÓN CAAE
Address:	4 - 3° PLANTA C/ CARLOS VAZQUEZ, 13001 CIUDAD REAL Spain
Telephone:	+34 902-521555
Fax:	+34 955-024158
E-mail(s):	certi@caae.es

Name of the control body	BUREAU VERITAS CERTIFICACIÓN, S. A.
Address:	22-24 (EDIFICIO CAOBA) P. I. "LA GRANJA" VALPORTILLO PRIMERA, 28108 MADRID Spain
Telephone:	+34 91-2702200
Fax:	
E-mail(s):	begona.gamarra@es.bureauveritas.com

Name of the control body	SOHISCERT, S. A.
Address:	KM 20,8 - APDO. CORREOS 350 FINCA "LA CAÑADA" - CTRA. SEVILLA-UTRERA, 41710 UTRERA SEVILLA Spain
Telephone:	+34 955-868051
Fax:	+34 955-868137

E-mail(s):	sohiscert@sohiscert.com

Name of the control body	EMPRESA DE CONTROL E INSPECCION DE LA MANCHA, S. L. U.
Address:	73 - 1 AVDA. DE CRIPTANA, 13600 ALCÁZAR DE SAN JUAN, CIUDAD REAL Spain
Telephone:	+34 926-541592
Fax:	+34 926-588040
E-mail(s):	calidadlamancha@terra.es

Name of the control body	CERTIFOOD, S. L.
Address:	17, 4a PLANTA C/ AGUSTÍN DE BETHENCOURT, 28003 MADRID Spain
Telephone:	+34 91-7450014
Fax:	34 915792476
E-mail(s):	certifood@certifood.org

3. TRADITIONAL TERMS

a. Point a)

Vino de la tierra

b. Point b)

Viejo
Noble
Añejo

4. NUTS area

ES425	Toledo
ES424	Guadalajara
ES423	Cuenca
ES422	Ciudad Real
ES421	Albacete
ES42	Castilla-La Mancha
ES4	CENTRO (E)
ES	ESPAÑA

5. SECONDARY WINE GRAPES

ALBILLO
CABERNET FRANC
CHARDONNAY
COLORAILLO
FORCALLAT TINTA
GEWURZTRAMINER
GRACIANO
MALBEC
MALVAR
MALVASIA AROMATICA, MALVASIA DE SITGES
MAZUELA, CARIÑENA
MENCIA
MERLOT
MERSEGUERA
MONASTRELL
MORAVIA AGRIA
MORAVIA DULCE, CRUJIDERA
MOSCATEL DE ALEJANDRIA
MOSCATEL GRANO MENUDO
PARDILLO, MARISANCHO
PARELLADA, MONTONEGA
PEDRO XIMENEZ
PETIT VERDOT
PINOT NOIR
PRIETO PICUDO
RIESLING
ROJAL TINTA
SAUVIGNON BLANCO
TINTO PAMPANA BLANCA
TINTO VELASCO
TORRONTES
VERDONCHO
VIOGNIER

6. ADDITIONAL MATERIAL

a. Product specification

Status:	Attached
File name	PLIEGO CONDICIONES CC VINO TIERR A CASTILLA 20131112.doc

b. National decision of approval:

File name	IGP VINO DE LA TIERRA CASTILLA. Disposición nacional 1.pdf
Legal reference:	Law 11/1999 recognises ‘Castilla’ PGI.

File name	IGP VINO DE LA TIERRA CASTILLA. Disposición nacional 2.pdf
Legal reference:	Law 8/2003 amends Law 11/1999.
File name	IGP VINO DE LA TIERRA CASTILLA. Disposición nacional 3.pdf
Legal reference:	Decree 24/2006 amends Law 11/1999.
File name	IGP VINO DE LA TIERRA CASTILLA. Disposición nacional 4.pdf
Legal reference:	Order of 7 April 2010 on control and certification of 'Castilla' PGI.

c. Other document(s):

d. Maps of the demarcated area

e. Note for the European Commission

7. LINK TO THE PRODUCT SPECIFICATION

Link: http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/PLIEGO_IG P TIERRA CASTILLA.pdf