TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Jerez / Xérès / Sherry

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen Jerez-Xérès-Sherry 2 Avenida Alcalde Álvaro Domecq 11402 Jerez de la Frontera (Cádiz) España

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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 13.6.1986 *Date of Protection in the Member State:* 8.9.1932

PRODUCT DESCRIPTION

Liquor wine

• Raw Material

Grape varieties: white, Palomino, Pedro Ximénez, Moscatel

• Alcohol content :

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Vino generoso:	
– Fino	15 - 17% vol.
– Amontillado	16 - 22% vol.
– Oloroso	17 - 22% vol.
 Palo Cortado 	17 - 22% vol.
Vino Generoso de Licor: Dry,	15 2204 vol
Médium	15 - 2270 vol.
Pale Cream, Cream	15,5 - 22% vol.

Natural Sweet Wine: Pedro Ximénez, Moscatel (monovarietales of these varieties)

DESCRIPTION OF THE GEOGRAPHICAL AREA

The defined geographical area of this DOP is located in the provinces of Cadiz and Seville. 1. Growing Area.

The area of production protected by the Designation of Origin ' Jerez- Xeres -Sherry ' wines consists of land located in the towns of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera, Lebrija within

the defined area located to the east by the meridian of Greenwich 5 $^\circ$ 49 - west and north by latitude 36 $^\circ$ 58 - North.

Two . Production Zone .

The wines protected by the Designation of Origin ' Jerez- Xeres -Sherry ' should be made in locked warehouses in the towns of Jerez de la Frontera , El Puerto de Santa María and Sanlúcar de Barrameda , located within the area bounded on the east by the meridian Greenwich 5° 45 - west , north by latitude 36° 49 - North and South , on the right bank of the river Guadalete . The wines protected by the Designation of Origin ' Jerez- Xeres -Sherry " Muscat variety may also be raised in locked warehouses in the towns of Chipiona and Chiclana de la Frontera.

LINK WITH THE GEOGRAPHICAL AREA

Human Factors

It can be said that the cultivation of vines and the production of wines has been one of the pillars of the region of Jerez throughout its millenary history, dating from Phoenician times. The climatic conditions, the predominant composition of the soils and several historical circumstances, linked to the special geo-strategic situation of Jerez, have led to the development of a genuine wineproducing culture, universally recognised, and that has been subject to more or less successful imitations around the world. It is precisely this that has inspired a historical concern among the grape growers and winemakers of the so-called 'Sherry Triangle' for the preservation of the distinguishing characteristics of our wine-producing culture and for the protection of the common, cultural and economic heritage, built over centuries: from the Ordinances of the Winery Guild of Jerez in the 16th century, up to the constitution of the first Governing Council in our country, in January 1935.

The Sherry Triangle's geographical location, close to important trading ports such as those of Cadiz and Seville, with great historical significance, resulted in local wines being frequently loaded onto ships leaving for the Americas as well as for the North European markets. These were long journeys that required the 'protection' of the wines with alcohol to prevent their deterioration. This practice of fortification – originally with the sole purpose of stabilising wines for long journeys – undoubtedly had a deciding role in the appearance through natural selection of the flor yeast membranes in this geographical area. Later, the wine makers developed the necessary knowhow, by using different levels of fortification, to encourage or inhibit, as required, the growth of the flor membrane.

Also, the Criaderas and Solera system, a genuine component of Jerez wine-making culture, has a clear historical origin that dates back to the 18th century and the need for satisfying the market demand for wines with a consistent quality, without depending on the vicissitudes of each different harvest. Such a demand and the solution given by the criaderas and solera system would also lead to the birth of biologically-aged wines, whose ageing is only possible through the periodic addition of nutrients that led to the periodic applications of 'sacas' or withdrawals and 'rocíos' or additions. Ultimately, the protected wines have a personality that, to a large extent, is the result of historical circumstances, combined with highly significant environmental factors. Throughout the centuries, the producers of the Sherry Triangle have known how to take advantage of the natural conditions of the soil and climate, maximising their beneficial effects for the production of the wines and minimising those aspects that could be harmful. Thus, starting from the phylloxera invasion at the end of the 19th century, the grape growers have selected vine varieties that have shown a greater adaptation to the area's specific natural characteristics. Similarly, the Sherry Triangle also has several typical cultivation practices, of which the maximum exponent is the genuine and traditional

pruning system called 'vara y pulgar'' (rod and thumb), used in a majority of the Sherry Triangle's vineyards. In the winery as well, unique practices have been developed, which are aimed at the better use of environmental conditions: thus, the type of wooden cask used in the ageing of wines – the 'bota' or barrel – and the vacuum maintained inside it, result in a surface/volume ratio that ensures that the natural yeast membrane making up the 'flor' exercises

its influence on all of the wine contained in the cask. Similarly the building techniques of the typical wineries of the Sherry Triangle (many of them erected in the 19th century and even in the 18th century) serve to make the most of the external climatic conditions and provide the wines with the ideal microclimate for their ageing.

Natural factors

a) Terrain and Soil.

With regard to terrain, the Production Area is characterised by open horizons, dominated by flat or gently rolling lands, with hills with a variable gradient normally between 10 and 15%. The predominant vineyard soils are made up of a parent rock called 'albariza', a soft marl, white in colour, which on emerging from the surface, creates the traditional landscape of the vineyards of Jerez. This land is easy to work with, with sufficient moisture retention capacity, allowing for an excellent growth of the root system. Its composition is made up of, in addition to Calcium Carbonate (normally in concentrations of less than 25% and up to 40%), clay and silica, originating from diatom shells and radiolarians that existed in the sea that occupied the area in the Oligocene epoch.

Vines are also cultivated in lands called 'barros' and 'arenas'. In addition to limestone, the composition of the former is made up of a significant proportion of clay and sand, and a greater organic matter content, which gives it a darker colour and more fertility. The arenas, on their part, are lands that predominate in the coastal vineyards, with less than 20% of limestone and predominated by sand and clay.

b) Climate.

The climate of the production area of Jerez wines is warm in nature. The average temperatures vary between winter lows that hover around 5° C and summer highs that fluctuate around 35° C. The risk of frost is minimal. Naturally, the sea's regulating effect makes the vineyards in the - 10 interior reach more extreme values. The Production Area enjoys more than 300 days of sun a year, open and of intense brightness, with more than 1 000 hours of bright sun in summer. The average annual rainfall in the Production Area is approximately 600 litres per square metre, with the rainfall mostly experienced in November, December and March. In any case, this factor must be considered together with the capacity of the area's typical 'albariza' soil for moisture retention and avoiding evapotranspiration. Additionally, the proximity of the vineyards to the coastal region results in intense dew-fall, with the resulting reduction of transpiration and a regulating effect of the high temperatures to which they are subjected.

Finally, the significant climatic influence of the two prevailing winds of the region is worth mentioning: the easterly wind, coming from the interior, dry and warm, and the westerly wind, which comes from the ocean and carries a high degree of humidity, acting as an important buffering factor, especially in the summer.

These climatic conditions have a special influence when it comes to ageing wines. As has been mentioned before; the location, orientation and special architecture of the wineries within the ageing area are specially aimed at ensuring ideal conditions of temperature, humidity and ventilation for ageing the wine, maintaining these microclimatic conditions as stable as possible throughout the year.

SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

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CONTROL BODY

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