

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Málaga

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen "Málaga"
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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

Wine, liqueur wine, wine of raisins, the wine of overripe grapes.

- **Raw Material**

The development of protected wines made from grapes of the varieties "Pero Ximén" (Pedro Ximenez), "Moscatel de Málaga" (Muscat of Alexandria), "Moscatel Morisco" (Moscatel de Grano Menudo) Lairén, Doradilla and Rome, considered the preferred "Pero Ximén 'and' Muscats'.

- **Alcohol content :**

Wine category	Applicable optional mentions	Alcohol content (% vol.)
Wine Liquor	Dry	15 - 22
	Sweet	15 - 22
Of overripe grapes	Sweet	≥ 12
	Naturally sweet	≥ 13
Of raisins	Sweet	≥ 10
Dry wine		≥ 15

- **Physical Appearance**

White.

DESCRIPTION OF THE GEOGRAPHICAL AREA

Area limited to the province of Málaga (SPAIN).

The production area of the wines protected by the Designation of Origin 'Malaga' consists of land located in the municipalities of :

Málaga , Alameda, Alcaucín, Alfarnate Alfarnatejo , Algarrobo , Alhaurin de la Torre, Almáchar Almargen, Almogía, Alora, Antequera, Árchez , Archidona , Arenas, flowerbed , Atajate Benadalid Benamargosa , Benamocarra, Benarrabá , El Borge, Campillos , Canillas de Aceituno , Canillas de Albaida , safflower , Casabermeja , Casares, Colmenar , Comares , Competa , Cortes de la Frontera , Cuevas Bajas, Calf Cuevas , Cuevas de San Marcos, Cútar , Estepona, Nerja , Fuentepiedra , Gaucin, Humilladero iznate , Macharaviaya , Manilva, Moclinejo Mollina , Nerja , Periana , Slate , Rincon de la Victoria, Riogordo , Ronda, salt flats , Saya - longa , Sedella , Sierra de Mares , Torremolinos, Torrox, Totalán, Vélez- Málaga, Villanueva de algaidas , - Rosa Villanueva del rio , Villanueva de Tapia, Villanueva del Trabuco and La Viñuela belonging to the province of Málaga, and the towns of Palenciana Benamejé and belonging to the province of Córdoba

Likewise within the production area the following areas are distinguished :

- " Axarquía ", they belong to the municipalities of Alcaucín Alfarnate Alfarnatejo , Algarrobo, Almáchar Árchez , Arenas, Benamargosa, Benamocarra , El Borge , Canillas de Aceituno , Canillas de Albaida, Colmenar , Comares , Competa , Cútar Frigiliana , Iznate , Macharaviaya , Moclinejo , Nerja, Periana , Rincon de la Victoria, Riogordo, salt flats , Sayalonga , Sedella , Torrox , Totalán, Vélez -Málaga and La Viñuela .
- ' Montes de Malaga ', to which belong the towns of Alhaurin de la Torre, Almogía , Alora , safflower , Casabermeja, Blackboard and Torremolinos.
- " Manilva " belonging to the towns of Manilva , Casares and Estepona.
- "North" , they belong to the municipalities in Alameda, Almargen Antequera Archidona, Benamejé , Campillos, Cuevas Bajas, Cuevas de San Marcos, Fuentepiedra , Humilladero Mollina , Sierra de Mares , Villanueva algae , Villanueva del Rosario Villanueva de Tapia and Villanueva del Trabuco .

LINK WITH THE GEOGRAPHICAL AREA

The causal relationship existing between quality and the typical characteristics of 'Málaga' PDO wines, whose fundamental factors are described below, has been officially recognised since 1932, by virtue of the Wine Statute, by means of which it was granted protection, making it one of the pioneering designations of origin in Europe.

- Human Factors.

The cultivation of vines and the production of wines are linked to the socio-economic history of the Province of Málaga since the colonisation of its coasts by the Phoenicians in the 9th century BC. Vines and wine have been the cultural and economic backbone of the different communities that have established themselves in the territory that is today the Province of Málaga. The Phoenician, Roman, Byzantine, Visigoth, Islamic and Christian cultures held on to the cultivation of vines and wine production as a strategic crop and product for their economies. The know-how of the wine growers of the 'Málaga' DO is the product of an ancient tradition that has continued to evolve up to the present day, while maintaining its identifying characteristics in the different types of protected wines. The ancestral practices of sun-drying grapes, and the mastery in vine cultivation and wine

production, coupage and ageing methods continue today.

There are several historical references that evidence the importance of vines and wine in the Province of Málaga, known in the Islamic period as ‘xarab al malaqui’ and celebrated by many poets and writers throughout history. After the divisions effected by the Catholic Kings, the so-called lords of the vineyards organised themselves in a Fraternity of Winemakers to defend their rights before the crown. With the passage of time, the wine market gained great importance, with the export of large quantities of wine from the port of Málaga. In 1776, the Montepío de Socorro Viñeros y Cosecheros de Málaga (a fund supporting winemakers and grape harvesters) was created to protect producers against market risks. In 1792, the important work ‘Disertación en recomendación y defensa del famoso vino malagueño Pedro Ximén y modo de formarlo’ (Dissertation in praise and defence of the famous wine from Málaga, Pedro Ximén, and the means of producing it), by Cecilio García de la Leña, was published, detailing a large part of the basic requirements for production, the essence of which still applies with the present ‘Málaga’ DO.

In the 18th and larger part of the 19th century, the wines produced in Málaga suffered from two significant attacks, phylloxera, which entered Spain through Málaga in 1874, and the many imitations resulting from the prestige obtained by its wines. For the precise purpose of avoiding falsifications and safeguarding the general interests of the wine trade, in 1806, by a Royal Decree, the Casa y Compañía de Comercio de Viñeros de Málaga (Málaga Wine House and Trading Company) was created, which stipulated that ‘to prevent any possible adulteration of the Company’s produce, the containers, boxes or sacks containing such produce will bear marks that are difficult to falsify’.

On 1 July 1900, the Regulations of the Málaga Wine Exporting Producer’s Guild Association was published, issuing certificates for guaranteeing, by means of a seal of origin, the legitimacy of the wines exported. On 13 September 1932, the Wine Statute was published in the Madrid Gazette, which, in Article 34 thereof, granted protection as a Designation of Origin to wines with the geographical name ‘Málaga’, and in 1933 the Regulatory Council was set up, whose first regulation was approved in 1935, and published after the Civil War, in 1937, in the Government Gazette.

On the other hand, the problems caused by phylloxera and the inadequate response given in the area resulted in the fragmentation of the surface area dedicated to grapevines, which had occupied 110 000 ha, and which were grown in all the municipalities of the Province of Málaga. The present situation faithfully reflects this historical fact, since grape growing is dispersed into more or less extensive blocks of vineyards along the length and breadth of the Province. The varietal diversity of the vineyards was also affected.

- Natural Factors.

The Province of Málaga is made up of several differentiated areas. However, all of the

territory is in general mountainous and crossed by a number of ranges of hills that form the foothills of the mountain massif of Sierra Nevada. The grape-growing plots are located at altitudes that range from sea level up to 1 000 metres, resulting in many microclimates. The climate of the production area is classified as Mediterranean, characterised by mild winter temperatures, a dry summer period with few days of rainfall, with the many hours of sunshine specific to its position at the southern-most point of the European Mediterranean coast, which gives it high potential for quality grape ripening and overripening, together with the buffering of temperatures due to its strategic location at the entrance to the Atlantic, the mountainous topography and proximity to the sea, factors that, thanks to the know-how of the grape growers, give the wine a fineness and preserve the characteristic varietal aromas, among which the aroma of the muscatel grape of Málaga is of long-standing fame.

Axarquía and los Montes are known for their shallow, slaty soils, abrupt terrain, sharp inclines and a range of orientations. Their proximity to the Mediterranean Sea results in mild summer temperatures, with precipitation between 300 and 700 mm, which is ideal in the drier areas for the traditional practice of sun-drying grapes. In Los Montes, the temperature difference between day and night is significant during the grape-ripening period. La Serranía de Ronda has soils with a limestone substrate and average slopes, with high annual rainfall, hot, dry summers, altitudes of 600 to 1 000 metres, with greater temperature differences between day and night. The soils of the Manilva area are whitish, with a high limestone content and gentle gradients. Its proximity to the Atlantic gives it a more humid and cool climate. The Norte [North] area, located on the high plateau of Antequera, starting at an altitude of 400 metres, has brown-limey, deep soils, and low gradients in general. As it is an area located in the interior of the Province, its climate is more continental, with more extreme temperatures in summer and winter.

There has historically been a broad and complex range of Málaga wines, as a consequence of the antiquity of the Province and its export-oriented tradition, the mastery of its grape growers and wine makers, the communities that make it up, the indigenous varieties, and the nature of the production area, traditionally made up of all the municipalities that today form the Province of Málaga and some bordering municipalities, traditional suppliers of wine products to the city of Málaga, which due to its port, became a strategic centre for the international wine trade.

SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

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CONTROL BODY

Ministerio de Agricultura, Alimentación y Medio Ambiente

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