TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Manzanilla-Sanlúcar de Barrameda

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen "Manzanilla de Sanlúcar"
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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**

Varieties of white grapes: Palomino, Pedro Ximénez, Moscatel

- **Alcohol content :**

	Alcohol content
(generous wine, biologic growing) Manzanilla Fina, Manzanilla Pasada, Manzanilla Olorosa	15 - 17%vol.

- **Physical Appearance**

White liquor wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

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

The area of production protected by the Designation of Origin 'Manzanilla-Sanlúcar de Barrameda "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 ° 49 - west and north by latitude 36 º 58 - North.

Parenting Zone: The wines protected by the Designation of Origin 'Manzanilla-Sanlúcar de Barrameda "should be raised in wineries nestled in the town of Sanlucar de Barrameda

LINK WITH THE GEOGRAPHICAL AREA

- **Human Factors**

The cultivation of vines and the production of wines can be said to have been part of the backbone of the region of Sanlúcar de Barrameda for thousands of years, dating back to Phoenician times. The climatic conditions, the predominant soil composition and a number of historical circumstances linked to Sanlúcar's special geo-strategic location led to the development of a true wine-producing culture that was universally recognised and has been imitated more or less successfully around the world. It is precisely for this reason that the grape-growers and winemakers of the area known as the 'Marco de Jerez' have historically been preoccupied with preserving the distinctive characteristics of their wine-producing culture and protecting a common cultural and economic heritage that was developed over centuries, from the Ordinances of the Jerez Winery Guild in the 16th century to the creation of Spain's first Regulatory Council in January 1935.

Sanlúcar de Barrameda's geographical location, close to important trading ports such Cádiz or Seville, with great historical significance, meant that local wines were frequently loaded onto ships leaving both for the Americas and for northern European markets. The long journeys made it advisable to 'protect' the wines with alcohol to prevent their deterioration. This practice of fortification – originally with the sole purpose of stabilising wines destined for a journey – undoubtedly played a decisive part in the emergence of the 'flor' yeast film in this geographical area through natural selection. Later, the wine makers would develop the necessary know-how to use different levels of fortification to encourage or inhibit the growth of the 'flor' yeast as required.

The 'criaderas y solera' system (or classes system), an authentic aspect of wine growing in the Marco de Jerez area, also has a clear historical origin that dates back to the 18th century and the need to meet the market's demand for wines with a consistent quality, independent of the vicissitudes of each different harvest. That demand and the solution provided by the 'criaderas y solera' system would also lead to the birth of biologically matured wines, which can only be aged through the periodic addition of nutrients as a result of periodic extractions and additions.

Ultimately, the personality of the protected wines is largely the result of historical circumstances in combination with highly significant environmental factors. Over the centuries, producers in the Marco de Jerez area have managed to take advantage of the natural conditions of the soil and climate, maximising their beneficial effects on wine

production and minimising any potentially harmful aspects. Thus, after the phylloxera outbreak at the end of the 19th century, the grape growers selected vine varieties that have proven to be better adapted to the area's specific natural circumstances. This is also the case with the area's many typical methods of cultivation, the prime example of which is the authentic, traditional pruning system known as 'vara y pulgar' (rod and thumb), which predominates in the area's vineyards.

Unique practices have also been developed in the winery in order to make better use of the environmental conditions. Thus, the type of wooden cask used in the ageing of the wines (the 'bota') and the vacuum maintained inside it create a surface/volume ratio that ensures that the natural yeast film making up the 'flor' acts on all of the wine contained in the cask.

Similarly, the building techniques of the typical wineries of Sanlúcar de Barrameda (many of them erected in the 19th century or even in the 18th century) make the most of the external climatic conditions and provide the wines with the ideal microclimate for ageing.

- **Natural factors**

a) Relief and soil.

In terms of its relief, the production area is characterised by open horizons dominated by flat or gently undulating land, with hills with gradients that usually vary between 10 % and 15 %. The predominant vineyard soils are formed from a parent rock known as 'albariza', which is a soft, white marl which, when it emerges at the surface, creates the traditional landscape of the vineyards of Jerez. This land is easy to work, has sufficient moisture retention capacity and allows excellent development of the root system. In addition to calcium carbonate (usually in concentrations of from 25 % to 40 %), its main components are clay and silica, derived from the diatom and radiolarian shells present in the sea that occupied the area in the Oligocene epoch.

Vines are also cultivated in soils known as 'barro' and 'arena'. In addition to limestone, the former contains a significant proportion of clay and sand, as well as a higher organic matter content, which makes it darker in colour and more fertile. 'Arena' soils, on the other hand, predominate in the coastal vineyards and contain less than 20 % limestone and a predominance of sand and clay.

b) Climate.

The climate of the production area of the protected wines is warm. The average temperatures vary between winter lows of around 5 °C and summer highs of around 35 °C. The risk of frost is minimal. Naturally, the sea's regulating effect means that vineyards inland reach more extreme values. The production area enjoys more than 300

clear, intensely bright sunny days a year, with more than 1 000 hours of bright sunshine in summer.

The average annual rainfall in the production area is approximately 600 litres per square metre, with most rainfall occurring in November, December and March. In any case, this factor must be considered in combination with the capacity of the area's typical 'albariza' soils to retain moisture and prevent evapotranspiration. Furthermore, the proximity of the vineyards to the coastal region results in heavy dews, which have the effect of reducing transpiration and regulating the high temperatures to which the plants are subjected.

Lastly, it is worth noting the significant climatic influence of the region's two prevailing winds, namely the Levanter, which blows from inland and is hot and dry, and the Ponente, which, because it blows in from the ocean, brings a high degree of humidity and acts as an important moderating factor, especially in summer.

These climatic conditions have a special influence when it comes to maturing the wines. As already stated, the location, orientation and special architecture of the wineries within the maturing area are specifically intended to ensure the ideal temperature, humidity and ventilation for ageing the wine, while keeping 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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