

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

**NAME OF THE GEOGRAPHICAL INDICATION**

Navarra

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Spain

**APPLICANT**

Consejo Regulador Denominación de Origen Navarra  
s/n Rua Romana  
31390 Olite Navarra  
España

Tel. +34 948 74 18 12 / +34 948 74 17 76  
info@navarrawine.com

**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union: 13.6.1986*

*Date of Protection in the Member State: 08.9.1933*

**PRODUCT DESCRIPTION**

Wine, liquor wine

- **Raw Material**

Grape Varieties: Merlot, Tempranillo, Garnacha Tinta, Cabernet Sauvignon, Graciano, Mazuelo, Syrah, Pinot Noir. Chardonnay, Viura, Moscatel de Grano Menudo, Malvasía, Sauvignon Blanc y Garnacha blanca

- **Alcohol content :**

Reds: Minimum alcoholic strength: 11.5% will be expressed in volume.

Pink: minimum actual alcoholic strength: 11% will be expressed in volume

White: minimum alcoholic strength by volume: 10.5% will be expressed in volume

Liquor muscat wine: alcoholic: You will have a minimum alcohol content, expressed in volume of 15% and maximum 18%. The minimum total alcohol content, also expressed in volume, shall exceed the acquired no less than 4%.

- **Physical Appearance**

White wine, rosé and red.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Locations of Navarra , grouped into five production areas :

- Ribera Baja : Ablitas , Arguedas , Barillas, Cascante, Castejón, Cintruénigo , Corella, Fitero , Monteagudo , Murchante , Tudela, and Tulebras Valtierra.

- Ribera Alta : Artajona , Beire , Berbinzana , Cadreita , Caparroso Cárcar , Carcastillo , Fakes, Funes, Larraga , Lerin, Muddy , Marcilla , Mélida Miracle Miranda de Arga , the Cuende Murillo , Murillo el Fruto , Olite Peralta Pitillas , Sansoáin , Santacara , Sesma , Tafalla and Villafranca .
- Estella : Aberin , Allo , Arellano, Armañanzas , Arróniz , Ayegui, Barbarin, Dicastillo , Desojo , El Busto, Espronceda , Estella, Igúzquiza , Lazagurría , Los Arcos, Luquin , Mendaza , Morentin , Murieta, Oteiza de la Solana , Sansol Torralba del Río Torres del Río, Yerri Valley , Villamayor and Villatuerta Monjardín and cadastral polygon Piedramillera number 3 and number 30, 31 and 32 facerías .
- Valdizarbe : Goodbye, Añorbe , Artazu , Barasoain , Biurrun Cirauqui , Enériz , Garinoain, Guirguillano , Legarda , Leoz , Mañeru , Mendigorria Muruzábal , Obanos Oloriz , Orisoain , Pueyo , Puente la Reina, Tiebas - Muruarte Reta , Tirapu , Úcar , Unzué Uterga .
- Lower Mountain : Aibar, Cáseda , Eslava, Ezprogui , Gallipienzo , Javier , Leache , Lerga , Liédena , Lumbier, Sada, Sangüesa , San Martin de Unx , Ujue and Arboniés Councils and Domeño Valley of Rípodas Romanzado and , Saint Vincent and Tabar Urraul Valley Low.

As the town of Etxauri and cadastral polygon number 13 in the municipality of Cizur .

Also integrate the production area , while still existing , the vineyards of the townships of Allín , Azuelo , Guesálaz , Lapoblación , Metauten , Mirafuentes , Mues , Nazar , Oco and Sorlada of subarea Tierra Estella , of Lónguida and Yesa of subarea low Mountain and Vidaurreta and Zabala , that the entry into force of this Regulation is entered on the Register of Viñas Regulatory Council .

## **LINK WITH THE GEOGRAPHICAL AREA**

### **• Category 1: Wines .**

The geo-climatic diversity of the DOP attached to its historical past have allowed the coexistence of different grape varieties , both peninsular ( Garnacha , Tempranillo , Muscat ) and continental ( Chardonnay , Cabernet Sauvignon, Merlot ) , perfectly acclimatised to the geographical units , which together with the expertise of growers and winemakers have led to a wide range of wines with distinct personalities .

In Lower Mountain we have mostly rosé and red wines of average alcohol content and medium to high acidity , based on the climatic conditions of the area and water availability. They are of an intense rosé color, very fruity and offer a 'gourmand' taste sensation. The red is medium-bodied and fruity , and is suitable for drinking young or with with some aging .

Valdizarbe results in white, rosé and red medium grade , medium-high body and medium to high acidity thanks to the Atlantic influence. The whites and rosés are aromatic and fresh. The reds are intense and balanced, suitable for aging in barrels and consumption in the medium term .

In Tierra Estella white, rosé and red medium grade , medium-high and high body acidity , especially linked to the Atlantic climatic influence, aging and fitness are developed . The wines are very aromatic with a marked mineral character and present fresh and balanced taste, being suitable for consumption in the medium and long term.

La Ribera Alta, with higher average temperatures than in previous zones , lower rainfall and an earlier start to the harvest, is noted for producing wines of medium to high graduation and average total acidity . The pink color is intense and fruity . The reds are suitable for both rapid consumption and conservation. In general , they adapt very well to oak aging always showing good taste intensity and overall harmony that extends their high persistence .

In the Ribera Baja , more heat overall, lower rainfall and a greater advancement in vintage wines have a higher alcohol content and body and somewhat lower acidity than the rest. The white wines are suitable for rapid consumption and red fitted volume and intensity, have good aptitude for aging. It is in this area where traditional liqueur wines originate, so characteristic for their aromas of raisin and tight balance between sweetness and acidity.

• **Category 3: liquor wines:**

From time immemorial liqueur wines have been developed in the DOP primarily from Moscatel de Grano Menudo , a native variety of Navarre and which is perfectly adapted to the more arid areas of the DOP .

- A higher density and flavor structure induced by specific climatic conditions of the areas where the DOP is grown mainly characterized by very arid climate with high temperatures during the growing period of the vine and low rainfall , with a permanent deficit water .

- The specific climatic conditions of the areas where the DOP is grown are mainly characterized by very arid climate with high temperatures during the growing period of the vine and low rainfall , with a permanent water shortage determine the formation of liqueur wines with structure and higher density of taste , aroma and remarkable high sugar content .

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[...]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente  
Dirección General de la Industria Alimentaria  
Subdirección General de Calidad Diferenciada y Agricultura Ecológica  
1 Paseo de la Infanta Isabel  
28071 MADRID  
España

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10  
sgcdae@magrama.es