

Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(98/C 405/07)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x) PGI ()

National application No:

1. Responsible department in the Member State:

Name: Subdireccion General de Denominaciones de Calidad, Direction General de Alimentation, Secretarfa General de Agricultura y Alimentation del Ministerio de Agricultura, Pesca y Alimentation, Espana

Address: Paseo Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. Applicant group:

2.1. Name: Consejo Regulador de la Denomination de Origen Priego de Córdoba

2.2. Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

2.3. Composition: producer/processor (x) other ()

3. Type of product: Extra virgin olive oil. Category 1.5 — Oils and fats

4. Specification:

(Summary of requirements under Article 4(2))

4.1. Name: Priego de Córdoba

4.2. Description: Extra virgin olive oil obtained from olives of the Picuda, Elojiblanca and Picual varieties.

The characteristics of the oil are: acidity up to maximum 1,0°; peroxide value maximum 15; K_{270} maximum 0,15; moisture and impurities less than 0,1 %.

The protected types of extra virgin olive oil are:

Picudo: Prepared using olives more than 50 % of which are of the Picuda variety. Maximum acidity: 0,5°. Yellow colour. Odour and flavour: fruity, aromatic, pleasant, sweet.

Hojiblanco: Prepared using olives more than 50% of which are of the Hojiblanca variety. Maximum acidity: 0,5°. Golden yellow colour. Odour and flavour: fruity, fresh, pleasant and sweet.

Picual: Prepared using olives more than 50 % of which are of the Picual variety. Maximum acidity: 1,0°. Greenish yellow colour. Odour and flavour: fruity, aromatic and slightly bitter.

4.3. *Geographical area:* The production area is a natural region, located in the south eastern part of the province of Córdoba, in the heart of the Sierra Subbética natural park. It comprises the townships of Almedinilla, Carcabuey, Fuente Tojar and Priego de Córdoba and has olive groves covering an area of 28 628 ha.

4.4. *Proof of origin:* The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered label issued by the Regulating Council and protected by the Designation of Origin.

4.5. *Method of production:* Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground and those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Regulating Council.

4.6. *Link:* A rugged and mountainous area crossed by several mountain ranges with peaks rising to 1 000 metres above sea level. Soils of different origins made up of lime marls, dolomitic limestone, clay and sand with limestone and gypsum rocks. The olive groves are cultivated on soils ranging from loam, clay, sand to clay soils with a high calcium carbonate content and an average organic matter, phosphorus, potassium, magnesium, iron and boron content. Continental climate with sharp fluctuations in temperature depending on altitude and orientation. Variable rainfall ranging from 400 litres annually in the eastern area to 700 litres in the highlands of Priego, Carcabuey and Almedinilla. Appropriate cultivation, tilling, fertiliser application, pruning and pest and disease control techniques provide an appropriate environment for the development of olive trees from which healthy olives are obtained that provide oil with distinctive characteristics that are closely linked with the geographical surroundings.

4.7. *Inspection body:*

Name: Consejo Regulador (Regulating Council) for the Designation of Origin
Priego de Córdoba

Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

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- 4.8. *Labelling:* The words 'Priego de Córdoba' must be shown. Labels are authorised by the Consejo Regulador. Second labels are numbered and issued by the Council.
- 4.9. *National requirements:* Law No 25/1970 of 2 December. Order of 14 February 1997 ratifying the Regulation on the Designation of Origin 'Priego de Córdoba' and its Regulating Council. Order of the Ministry of Agriculture and Fisheries of the Regional Government of Andalusia of 22 July 1998 amending the Regulation on the Designation of Origin 'Priego de Córdoba'.

EC No: G/E/00053/97.11.14.

Date of receipt of the full application: 10 September 1998.