

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

**NAME OF THE GEOGRAPHICAL INDICATION**

Priorat

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Spain

**APPLICANT**

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**PROTECTION IN THE COUNTRY OF ORIGIN**

*Fecha de protección en la Unión Europea:* 13.6.1986

*Fecha de protección en el Estado miembro:* 8/9/1932

**PRODUCT DESCRIPTION**

Wine, liquor wine

- Raw Material**

<i>Whites</i>	<i>Reds</i>
Garnacha Blanca	Garnacha Tinta
Macabeo	Garnacha Peluda
Pedro Ximénez	Mazuela or samsó
Chenin	Cabernet Sauvignon
Moscatel de Alejandría	Cabernet Franc
Moscatel de grano menudo	Tempranillo
Pansal	Pinot Noir
Picapoll blanco	Merlot
	Syrah
	Picapoll negro

- Alcohol content :**

	<i>Alcohol content</i>
White	mín.13 % vol.
Rosé	mín.13 % vol.
Red	mín.13,50 % vol.
<i>Liquor wine:</i> Mistela blanca:	13 – 22 % vol.

Mistela tinta:	15 – 22 % vol.
Dulce natural:	mín.15 % vol.
Vino rancio:	mín.15 % . Vol.

- **Physical Appearance**

White wines, red, rosé and liquor wine.

## **DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of this DOP is located in the province of Tarragona, in the following municipalities:

Bellmunt del Priorat, Gratallops, El Lloar, La Morera de Montsant y su agregado Escaladei, Poboleda, Porrera, Torroja del Priorat, La Vilella Alta, La Vilella Baixa, the nrthern part of the municipality of Falset and the eastern part of the municipality of Molar.

## **LINK WITH THE GEOGRAPHICAL AREA**

The DOP Priorat wines are the product of the wise combination of climate, soil and grape varieties , the result of hundreds of years of experience in the cultivation of the vine.

- **Details of the geographical area**

The Priorat production area is geologically characterised as having soils made up predominantly of carboniferous shale rock, called “licorellas”, with outcrops of hypogenous rock, in sharply inclined strata that make up a set of mountains with strong gradients, rocky, without alternating valleys or plains, thus making the cultivation of vineyards difficult and expensive, with low production, but perfectly adapted to these conditions, resulting in wines of excellent quality and with a high alcoholic content, giving them unmistakable fine and delicate aromas.

- **Natural factors**

### a) The terrain and soil

The Priorat PDO is a mountainous region located in the centre of the province of Tarragona, 25 km from the sea, in the pre-coastal mountain range. It is bordered to the north by the Sierra de Montsant, to the west by the Crestas del Lloar and La Figuera, to the east by the Sierra del Molló and to the south by the foothills of the Montaña de Pizarra. In fact, the Siurana river crosses this grape-growing area from north-east to the south-west, marking a winding depression completely surrounded by mountains. The Priorat PDO has a surface area of 176 km<sup>2</sup>, equivalent to 17 629 ha, of which 2 429.20 ha cannot be used for vineyard cultivation.

The difficult terrain of the Priorat PDO has traditionally resulted in the cultivation of vines on very steep plots, making mechanisation difficult, which is why cultivation continues to be practised using more traditional methods. The landscape where vines are grown on these slopes has features characteristic to the Priorat DOQ, giving it a marked personality. This territory, including several hills, is made up of material from the Paleozoic era, mainly shale from the

Devonic and Carboniferous periods (formed between 416 and 318 million years ago), which is therefore among the oldest to be found in Catalonia. The soil is not very deep, normally a horizontal top layer with the mother rock a short distance from the surface (around 10-15 cm). It is low in organic matter and is largely formed as a result of the disintegration of slate rock, which is known as “licorella” – brittle, sheet-like rocks of a dark copper colour, into which the roots

of the vines grow in search of moisture, water and nutrients. The vine suffers and, as a result, provides very low harvests, with very low grape yields, around 1 kilogram per plant on average. It is precisely this type of soil that is regarded as one of the great virtues of Priorat wines.

## **b) Climatology**

The relative isolation of the Priorat PDO in relation to the sea's influence, and at the same time, the protection offered by the Sierra de Montserrat from the cold northerly winds, give it highly unique climatic conditions, marked by notable temperature differences between day and night. The average annual temperature is between 14 and 15 degrees. The average annual rainfall is between 400 and 500 litres per square metre. These climatic conditions, with the presence of the north-westerly winds, which result in the rapid evaporation of surface moisture, together with the geological composition of the land and the special structure of the soil, allow the plant roots to enter between the different sheets that form the licorella soil. These conditions favour the complete ripening of the fruit, allowing for their collection at the right time and giving the wines unmistakable characteristics when compared to other similar varieties, resulting in high quality wines.

On the other hand, this hard land and the dry climate hinder the vine's growth, which results in a low incidence of disease.

### **• Human Factors**

The landscape of the Priorat PDO is one of the keys to understanding the territory, its wines and the culture of its people; this is in fact its most direct reflection, as anyone can see the landscape and understand what the result of human interaction with it is. The landscape constitutes a value of cultural expression of the territory, since it is the most important means of managing to assimilate the essence of the character and the means of understanding the life of the people who live and work in that space. In this sense, and in order to protect this value, certain cultivation practices in managing the land are regulated by the Priorat PDO by means of the internal rules concerning the landscape.

Without a doubt, the Priorat PDO is the visual expression of the strong relationship between human activity and its surroundings, of its cultural influence on the space, becoming a profound mark of identity of its wines and the method of producing them.

### **• History and culture**

The introduction of vines, as well as their expansion, is largely a result of the foundation, in the 12th century, of the Carthusian monastery of Scala Dei. The king Alfons I El Casto requested that the Carthusian monks of the Sant Bru Order set up a monastery in the re-conquered district in the Valí de Xíbrana (now Siurana). The foundation of the Carthusian monastery of Scala Dei in the foothills of the Montserrat gave rise to seven villages, which today are part of the Priorat DOQ, and were under the rule of the Prior of the monastery, whose properties came to be known as "Priorato".

The monks selected this place because it had the necessary conditions for planting vines, and with the passage of centuries, the expansion and improvement in vine cultivation, especially in the 18th and 19th centuries, together with their intense character, the wines produced in this territory came to be known as very special wines that could not be grown in any other area.

In the 20th century, the Wine Statute, issued in 1932 by the Ministry of Agriculture, recognised Priorat as a grape-growing region to be protected. The application and execution of this Law could not be carried out due to the socio-political conditions experienced in the country as a result of the civil war and the Second World War. Finally, on 23 July 1954, the first regulation of the Priorat PDO was approved and published in the B.O.E. [Official Journal of the State] of 11 August 1954. In those years, the existence of the designation of origin created certain expectations in the area, which had been greatly affected by depopulation and the crisis prevailing in rural areas. These expectations have been consolidated to the extent that the link between the territory and vine cultivation has been reinforced, resulting in the last two decades in a flowering that would have been unthinkable until very recently, in relation to vines being planted once again

and people getting involved in viticulture, all of this while improving cultivation techniques and perfecting a product that today enjoys recognition from experts on a global scale.

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

[...]

#### **CONTROL BODY**

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