

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

NAME OF THE GEOGRAPHICAL INDICATION

Rueda

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen «RUEDA»
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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, sparkling wine

• **Raw Material**

The main grape variety is the GI Rueda Verdejo variety, indigenous white grape variety in our area. Are also authorized the following white varieties: Sauvignon Blanc, Viura and Palomino Fino and red varieties: Tempranillo, Cabernet Sauvignon, Merlot and Garnacha.

• **Alcohol content :**

Legally:

White wines Rueda Verdejo: min 11,5 % Vol.
White wines Rueda y Rueda Sauvignon: min 11%
White wines Rueda Espumoso: min 11,5 % Vol.
White wines tipo Rueda Dorado: min 15 % Vol.
White wines with aging in wood: mínimo 12,5 %
Rosé wines: mínimo 11 % Vol
Rosé wines Rueda Espumoso: mínimo 11,5 % Vol
Red wines of the year: min 12 % Vol.
Red wines more than a year: min 12 % Vol

• **Physical Appearance**

White: different types according to Regulation: quiet (young), aged, barrel-fermented, sparkling and fortified wines.

Still and sparkling: Rosé wines.

Red wines: young or aged, dry, still wines.

DESCRIPTION OF THE GEOGRAPHICAL AREA

Rueda is located in the central sector of the depression formed by the Duero river, forming a plateau of gentle terrain and slopes beneath Atlantic winds. There are extensive alluvial and diluvial terraces on the banks of the Duero River and its tributaries Trabancos, Zapardiel and Adaja. DO Rueda

DO Rueda covers 72 municipalities in the provinces of Valladolid, Segovia and Avila.

For more information please consult our website: www.dorueda.com

MUNICIPALITIES INTEGRATING THE P. D.O. RUEDA

Province of Valladolid: Aguasal, Alaejos, Alcazarén, Almenara de Adaja, Ataquines, Bobadilla del Campo, Bocigas, Brahojos de Medina, Carpio del Campo, Castrejón, Castronuño, Cervillejo de la Cruz, El Campillo, Fresno el Viejo, Fuente el Sol, Fuente Olmedo, Gomeznarro, Hornillos, La Seca, La Zarza, Lomoviejo, Llano de Olmedo, Matapozuelos, Medina del Campo, Mojados, Moraleja de las Panaderas, Muriel, Nava del Rey, Nueva Villa de las Torres, Olmedo, Pollos, Pozal de Gallinas, Pozaldez, Puras, Ramiro, Rodilana, Rubí de Bracamonte, Rueda, Salvador de Zapardiel, San Pablo de la Moraleja, San Vicente del Palacio, Serrada, Sieteiglesias de Trabancos, Tordesillas, Torrecilla de la Abadesa, Torrecilla de la Orden, Torrecilla del Valle, Valdestillas, Velascálvaro, Ventosa de la Cuesta, Villafranca del Duero, Villanueva del Duero y Villaverde de Medina.

Province of Ávila: Blasconuño de Matacabras y Madrigal de las Altas Torres. Y polígonos de Órbita y Palacios de Goda.

Province of Segovia: Aldeanueva del Codonal, Aldehuela del Codonal, Bernuy de Coca, Codorniz, Coca (polígono 7, correspondiente a la pedanía de Villagonzalo de Coca) Donhierro, Fuentes de Santa Cruz, Juarros de Voltoya, Montejo de Arévalo, Montuenga, Moraleja de Coca, Nava de la Asunción, Nieva, Rapariegos, San Cristóbal de la Vega, Santiuste de San Juan Bautista y Tolocirio.

LINK WITH THE GEOGRAPHICAL AREA

1 - . The land and the weather are the key, along with the local variety, to get the personality that characterizes the wines from this region. The human factor is also important in shaping the characteristics of the wines of the area until today. From the generous and aged wines, processed and fermented in underground cellars, dug under the houses or on the outskirts of the towns in large barrels and vats, and aged to get the color, aroma and flavor of the internationally recognized wines of Tierra Medina, to the current wines Appellation: young , cheerful , fresh and fruity , symbol of great change in the white wines of Spain .

. 2 - The typically " gravelly " or stony soils are due to deposits consisting of rounded quartzites, which are typical of this region and are a key factor in the quality of the grapes, avoiding evaporation in the summer period and reflecting sunlight on the plant, so that the maturation is favored and a suitable analytical balance musts is allowed. Add to this the differences in temperatures between day and night in the ripening period (sometimes more than 20 ° C) , which gives the exceptional balance between sugar and acidity, resulting in very well structured wines, with good acidity and freshness, as well as adequate aromatic intensity.

. 3 - Participation of the Verdejo grape variety gives them the distinguishing characteristics compared to white wines from other areas. In particular, freshness, aromatic strength and presence in the mouth.

. 4 - Also, integration of soil and climate (referred to above in 2.) allows for excellent ripening of red varieties and, therefore, aromatic, balanced and well structured red wines.

5 - . Oxidative wines farms are the last vestige of the traditional form of development and for their uniqueness and quality should be preserved .

SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

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