

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

'SIERRA DE CÁDIZ'

EC No: ES-PDO-0105-0219-10.03.2011

PGI () PDO (X)

1. NAME

'Sierra de Cádiz'

2. MEMBER STATE OR THIRD COUNTRY

Spain

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Product Type

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

3.2. Description of product to which the name in (1) applies

Extra-virgin olive oil from the fruit of the olive tree (*Olea Europea* L.), of the following varieties: Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina, by mechanical processes or other physical processes that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained.

Physical-chemical and organoleptic characteristics of the oil:

- Maximum acidity: 0.6°
- Peroxide value: maximum 18 mEq of active oxygen per kg.
- Ultraviolet absorbency (K270): maximum 0.20
- Moisture: maximum 0.1 per cent
- Impurities: maximum 0.1 per cent

The aroma of the oil is of green or ripe olives and a medium to strong fruitiness. It has forest fruit notes and is averagely bitter and spicy, giving a balanced taste.

3.3. Raw materials (for processed products only)

Olives of the following varieties:

Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina.

3.4. Feed (for products of animal origin only)

Not applicable.

3.5. Specific phases in production that must take place in the identified geographical area

All phases in production, including packaging, must take place within the identified geographical area.

3.6. Specific rules concerning slicing, grating, packaging, etc.

Packing at the place of origin is mandatory. This requirement has the clear objective of giving increased protection to the quality and authenticity of the product and, in so doing, safeguarding the reputation of the Protected Designation of Origin. Beneficiaries assume this responsibility fully and as a group; checks made in the area of production and under the responsibility of those benefiting from the Protected Designation of Origin are indeed detailed and systematic, and are carried out by professionals well versed in the characteristics of the product. The checks needed to guarantee the product could not effectively be carried out outside the area of production.

There are different types of packing permitted under current technical and health rules.

3.7. Specific rules concerning labelling

The Regulatory Council is responsible for authorising use of labels containing the trademark which must include the words: 'Protected Designation of Origin' or the Community symbol and the designation 'Sierra de Cádiz'.

The Regulatory Council will issue back labels in accordance with the volume of oil meeting requirements.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The area of production is situated in the north-east of the province of Cádiz and comprises eight municipalities in that province: Alcalá del Valle, Algodonales, Olvera, El Gastor, Setenil de las Bodegas, Torrealháquime, Puerto Serrano and Zahara de la Sierra, all of which are in the Sierra de Cádiz district, and the following four municipalities of the province of Seville: Algámitas, Coripe, Pruna and Villanueva de San Juan.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The area of production of the olives intended for the production of these protected olive oils lies between the Lijar and Algodonales mountain ranges, hemmed in by the Grazalema range in the south-west and the Terril range in the north-east.

The district is also close to the Sierra de Grazalema nature park. Two of the municipalities covered by this Designation of Origin, Zahara de la Sierra and El Gastor, are located in this nature park which gives a clear idea of the natural and geographical environment that is involved here. Also evident are the particular environmental characteristics of the area and particularly the rugged nature of the land already given over to olive groves.

The geographical area coincides with a natural sub-region within the Sierra de Cádiz region. The reason is the particular orography and climate found in this sub-region which, taken together with the soil types, means that the cultivation of olive groves is widespread in this area.

In fact this is the most important crop in the area and has an exceptionally strong link with the way of life of these municipalities, which is not the case in other parts of the Sierra de Cádiz, where olive groves do exist but not in significant numbers or in any specific place.

Main features:

- Slopes of above 20% are present in 38% of the area.
- 90 % of the land lies above 500 meters.
- Rainfall is in excess of 600 litres per year.
- Continental climate.

5.2. Specificity of the product

The specific nature of the olive oil produced in mills across the Sierra de Cádiz is due to the mix of varieties of olive trees present in the area. The clear leader is the Lechín variety. In order of importance in terms of tree numbers the varieties are: Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The Sierra de Cádiz is a highly traditional olive-growing area and the most typical in Cádiz province. It is located in the north-east of the province of Cádiz where it meets the province of Seville and is hemmed in by the Lijar and Algodonales mountain ranges to the south-east and also the Sierra del Terril, which is in the province of Seville. The area is marked by its altitude (1 800 meters) which influences its climate, which is much colder than that of the coast and has rainfall of around 600 mm.

The Lechín variety is typically strong and suits limestone soils which are predominant in this highland area. It produces quite a lot of early-maturing olives and is susceptible to the alternate-bearing phenomenon (alternate years of abundant and meagre crops). This variety is the basis of the olive oil protected by the designation, mixed with the other varieties. This gives these olive oils their own personality that marks them out from the rest.

From an organoleptic standpoint the oil in question has an average to intense fruity aroma of green or mature olives with forest-fruit notes and a slightly bitter, spicy taste. The result is very balanced due to the wide range of varieties that are used in production.

Reference to the publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006)

The full text of the product specification is available at:

http://www.juntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeria_Descargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/PliegoSierradeCadizmodificado.pdf

or by going directly to the start page of the website of the Region's Agriculture and Fisheries Department (<http://www.juntadeandalucia.es/agriculturaypesca/portal>), clicking on the following buttons: 'Industrias Agroalimentarias' > 'Calidad y Promoción' > 'Denominaciones de Calidad' > 'Aceite de Oliva Virgen Extra'; the specifications are located under the name of the Quality Designation.

