

UPDATED SUMMARY

COUNCIL REGULATION (EC) No 510/2006

“SIERRA MÁGINA”

EC No: ES/PDO/105/0054

PDO (X) PGI ()

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission¹.

1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:

Name: Subdirección General de Denominaciones de Sistemas de Calidad Diferenciada - Dirección General de Industria Agroalimentaria y Alimentación - Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España.
Address: Infanta Isabel 1, E-28071 Madrid
Tel.: 34-913 47 53 94
Fax: 34-913 47 54 10
e-mail: sgcapproagro@mapya.es

2. GROUP:

Name: Consejo Regulador de la Denominación de Origen “Sierra Mágina”.
Address: Ctra. Mancha Real-Cazorla, s/n, E-23537 Bedmar (Jaén)
Tel.: 34-953 77 20 90
Fax: 34-953 77 22 72
e-mail: D.O.sierra-magina@swin.net

Composition: Producers/processors (X) Other ()

3. TYPE OF PRODUCT:

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

4. SPECIFICATION (summary of requirements under Article 4(2))

4.1 Name:

“Sierra Mágina”

4.2 Description:

¹ European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

Extra virgin olive oil obtained from olives (*Olea europea*, L) of the Picual and Manzanillo de Jaén varieties.

The protected variety regarded as the principal one is the Picual.

Its characteristics are: acidity up to a maximum of 0.5°; peroxide value: maximum 18.K₂₇₀, maximum 0.20; moisture and impurities not exceeding 0.1%.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow depending on the period the olives are harvested and the location of the olive grove within the region.

The protected extra virgin olive oils are prepared from olives not less than 90% of which are of the Picual variety.

4.3 Geographical area:

- Location and delimitation of the area: The production area is surrounded by the Sierra Mágina Natural Park, which gives its name to the designation. Situated in the central part of the southern zone of the Province of Jaén, it comprises 16 municipalities and has olive groves covering a total of 64 009 ha representing 84% of the utilised agricultural area.
- Municipalities concerned: It covers sixteen municipalities in the Province of Jaén: Albánchez de Úbeda, Bedmar-Garcéz, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles (Cárcel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera and Torres.

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 Regulating 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 back label issued by the 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 from 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 Council. The oil is decanted and the quality oil run off is analysed and graded. Only extra virgin olive oil is given the protection of the designation.

4.6 Link:

The Sierra Mágina is a massif that rises above the plain in a relatively short continuous line running from north east to south west and surrounded by smaller hills. The olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m, giving it the appearance of an island in the midst of a sea of olive trees. The soils most commonly occurring are lithosols, calcareous regosols, cambrisols and chromic luvisols. The climate fluctuates between Mediterranean subtropical and Mediterranean temperate, with annual average temperatures of between 13°C and 17°C, and average annual rainfall of between 400 mm and 800 mm. Traditional tilling, semi-tilling, pruning and pest and disease control methods provide a suitable environment for the development of olive trees from which healthy olives are obtained giving the oil its distinctive characteristics that are closely linked with the geographical surroundings.

4.7 Inspection body:

Name: Consejo Regulador de la Denominación de Origen “Sierra Mágina”.
Address: Ctra. Mancha Real-Cazorla, s/n, E-25537 Bedmar
Tel.: 34-953 77 20 90
Fax: 34-953 77 22 72
e-mail: D.O.sierra-magina@swin.net

The inspection body satisfies the European Standard EN45011.

4.8 Labelling:

The words “Sierra Mágina” must be shown. Labels are authorised by the Council. Back labels are numbered and must be issued by the Council.

4.9 National requirements:

- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits.
- Order of 25 February 1997 ratifying the Regulation on the Designation of Origin “Sierra Mágina”.