

**ANNEX II**  
**COUNCIL REGULATION (EEC) No 2081/92**  
**‘SIURANA’**  
**(EC No: ES/0072/24.1.1994)**

**PDO (X) PGI ( )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission<sup>(1)</sup>.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE**

Name: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

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**2. APPLICANT GROUP**

2.1. Name: CONSEJO REGULADOR DE LA D.O.P. ‘SIURANA’

2.2. Address: Antoni Gaudí, 66 D-1 B (43203) Reus

Telephone: (34) 977 33 19 37

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2.3. Composition: producers/processors (X) other ( )

**3. TYPE OF PRODUCT**

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

**4. SPECIFICATION**

(summary of requirements under Article 4(2))

**4.1. Name**

‘Siurana’

**4.2. Description**

Virgin olive oil obtained from olives of the varieties 'Arbequina', 'Royal' and 'Morrut', with acidity of less than 0,5, maximum peroxide level of 12, moisture and impurities content of no more than 0,1. Greeny yellow colour with a sweet, fruity taste.

### 4.3. Geographical area

The area runs across the Province of Tarragona from Lérida to the Mediterranean coast and is made up of the following municipalities:

Region	Municipality
Alt Camp	Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp; Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat; Querol; Riba, la; Rodonyà; Rouell, el; Vallmoll; Valls; Vilabella; Vila-rodona.
Baix Camp	Albiol, l'; Aleixar, l'; Alforja; Almoster; Arbolí; Argentera l'; Borges del Camp, les; Botarell; Cambrils; Castellvell del Camp; Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp, la; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs.
Baix Penedès	Arboç, l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; Montmell, el; Sant Jaume dels Domenys; Santa Oliva; Vendrell, el.
Conca de Barberà	Barberà de la Conca; Blancafort; Esplug de Francolí, l'; Montblanc; Pira; Sarral; Senan; Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí.
Priorat	Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant; Falset; Figuera, la; Gratallops; Guiamets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar, el; Morera de Montsant, la; Poboleda; Porrera; Pradell de La Teixeta; Torre de Fontaubella, la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la.
Ribera d'Ebre	Flix (1); Garia (1); Palma D'Ebre, la; Tivissa (1); Torre de l'Espanyol, la (1); Vinebre (1).
Tarragonès	Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els; Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de Barà; Salomó; Salou; Secuita, la; Tarragone; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-Seca.

(<sup>1</sup>) ZONES: Flix, 13, 18, 19, 20 and 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 and 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21, 22 and 23 (La Serra d'Almòs district); Torre de l'Espanyol: 1 and 2; Vinebre: 8 and 9.

### 4.4. Proof of origin

Olives from groves located within the production area and registered with the Regulatory Board are pressed at registered mills to produce oil, which is then bottled at registered plants. Bottles are labelled and also bear a numbered secondary label issued by the Regulatory Board.

### 4.5. Method of production

Clean, healthy olives harvested directly from the tree are pressed using suitable methods that do not affect the characteristics of the product.

#### **4.6. Link**

A Mediterranean climate, with average annual rainfall of 380 mm to 550 mm and an average annual temperature of between 14,5 °C and 16 °C, together with the differing features of the two districts that make up the production area, one characterised by an irregular landscape and the other by a more even topography with well-constituted soils, provide a suitable environment for olive production. Suitable and controlled cultivation, harvesting and processing methods are used.

#### **4.7. Inspection body**

*Name: CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'*

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*The Regulating Board of the 'Siurana' Designation of Origin is able to fulfil the requirements laid down in standard EN-45011.*

#### **4.8. Labelling**

The words 'Denominacion de Origen "Siurana" aceite virgen' are prominent. Labels are authorised by the Regulatory Board. Numbered secondary labels are issued by the Regulatory Board.

#### **4.9. National requirements**

Law 25/1970 of 2 December 1970. Order of 19 November 1979 concerning the 'Siurana' Designation of Origin for virgin olive oils and its Regulatory Board.