

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

NAME OF THE GEOGRAPHICAL INDICATION

Somontano

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

CONSEJO REGULADOR DE LA DOP SOMONTANO

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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: 30.4.1980

PRODUCT DESCRIPTION

Wine, liqueur wine, sparkling wine quality.

• **Raw Material**

Varieties:

<i>Whites</i>	<i>Reds</i>
Macabeo	Moristel
Granacha Blanca	Tempranillo
Alcañón	Garnacha tinta
Chardonnay	Parraleta
Gewürztraminer	Cabernet Sauvignon
Riesling	Merlot
Sauvignon Blanc	Pinot Noir
	Syrah

• **Alcohol content :**

	<i>Minimum alcohol content</i>
White	10% vol.
White made with Macabeo late harvest	13 % vol.
Rosé	11% vol.
Red	11,5% vol.
Naturally sweet wine	13 % vol.
Liqueur wine	15 % vol.

Quality Sparkling Wine	10% vol.
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- **Physical Appearance**

White, Rosé, Red Wine.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area of this DOP is located in the province of Huesca.

It consists of land located in the following municipalities: Abiego, Adahuesca, Alcalá del Obispo, Angües, Antillón, Alquézar, Argavieso, Azara, Azlor, Barbastro, Barbuñales, Berbegal, Blecua-Torres, Bierge, Capella, Casbas de Huesca, Castellazuelo, Colungo, Estada, Estadilla, Fonz, Grado (El), Graus, Hoz y Costean, Ibieca, Ilche, Laluenga, Laperdiguera, Lascellas-Ponzano, Naval, Olvena, Peralta de Alcofea, Peraltila, Perarrua, Pertusa, Pozán de Vero, Puebla de Castro (La), Salas Altas, Salas Bajas, Santa María de Dulces, Secastilla, Siétamo y Torres de Alcanadre.

LINK WITH THE GEOGRAPHICAL AREA

It is known by all the stamp that sets the "terroir" in wine. The natural conditions of the area, among which we highlight the types of soil with their physicochemical characteristics (texture, organic matter, minerals, ...), latitude, altitude, topography, orientation of the plots, and of course, its relationship with climatic conditions, Somontano make an ideal environment for growing vines.

The uniqueness of the most common soils in the area, such as Calcisol and gipsisol type, ensure the production of alcoholic wines with high acidity and fruit character, together with the significant contrast between the minimum and maximum daily temperatures (differential thermal) for the months of August and September in the area, favors the intense aroma of the wines of Somontano.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

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