

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

NAME OF THE GEOGRAPHICAL INDICATION

Utiel-Requena

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN “UTIEL REQUENA”

12 Sevilla

46300 UTIEL

España

Tel. +34 962171062 / Fax. +34 962172185

info@utielrequena.org

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, liqueur wine, sparkling wine quality wine quality aromatic sparkling, semi-sparkling wine

• **Raw Material**

Varieties:

<i>Whites</i>	<i>Reds</i>
Macabeo	Bobal
Merseguera	Tempranillo
Planta Nova	Garnacha Tinta
Chardonnay	Cabernet-Sauvignon
Sauvignon Blanc	Merlot
Parellada	Garnacha Tintorera
Verdejo	Syrah
Moscatel de Graqno Menudo	Pinot Noir
	Petit Verdot
	Cabernet Franc

• **Alcohol content :**

	<i>Alcohol content</i>
White	mín. 10% vol.
Rosé	mín. 9 % vol.
Red	mín. 10,5 % vol.
Tinto doble pasta	mín. 10% vol.
Sparkling (traditional method)	mín. 11% vol.

De aguja	mín. 7 % vol.
Sparkling aromatic	mín. 6 % vol.

- **Physical Appearance**

White, Rosé, Red Wine.

DESCRIPTION OF THE GEOGRAPHICAL AREA

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

The production area of the grapes and making wines under the Protected Designation of Origin Utiel-Requena consists of land located in the municipalities of Camporrobles, Caudete de las Fuentes, Fuenterrubles, Requena, Siete Aguas, Sinarcas, Utiel, Venta del Moro y Villargordo del Cabriel, todos de la provincia de Valencia.

LINK WITH THE GEOGRAPHICAL AREA

No doubt the quintessential relevant factor is formed by the inclination of the accused to the Mediterranean terrace that despite its small geographical distance in a straight line , the vineyards are found at high altitude and climate features of major continental states with strong temperature fluctuations , all as described and that affects the wines in the following terms :

Oenological the need for corrections is minimized because the wines have a high total acidity obtained naturally, allowing better preservation and longevity in wines, reinforces and complements the other taste qualities , increasing the sense of youth in white and rosé wines and gives a complex polyphenolic structure and quality, allowing mature slowly in red .

Because the maturation occurs during the maturation period of slower and balanced in other warmer areas or less height , a higher concentration of polyphenol in the skin of grapes , as well as an alcoholic maturation is achieved and phenolic appropriate at the time of the vintage.

For white wines, the widespread nature of the limestone soil gives the wines floral aromas and intense enough to be possible adequate phenolic ripeness white fruits . Highlights its freshness in the mouth from its natural acidity.

In pink, the vividness and longevity of your own is pink and identification of the wines produced in the DOP and especially the Bobal variety . The red fruit aromas are characteristic. In the case of the Bobal variety , varietal aromas of strawberry and raspberry, self-expression of the terroir assortment Utiel -Requena are predominant.

Regarding the red , the polyphenolic load obtained in the area and in particular the local variety Bobal, in combination with high total acidity, are the factors responsible for the reds have intense reds and in some cases, with reflections violet . Aromatic notes of red - black fruit with the balsamic brings in the particular field already indicated.

Overall the vineyards of this area produce wines with body due to the aforementioned polyphenol concentration , combining flavors that remain in the aftertaste , with good volume , persistence and minerality on the palate.

For categories such as sparkling wine , needle , low alcohol , largely due to the significant number of hours of sunlight can get technical maturation stages , an aromatic potential and sugar-acid balance of interesting and suitable for this type of wine .

Along with these natural factors is necessary to emphasize the human factor that allows for the coexistence of traditional farming systems with gradual restructuring and modernization of the vineyards , which may have an important crop landraces (Bobal and Tardana) that customize wines Utiel -Requena , along with a wide range of varieties and planted white ink then able to assemble and diversify the types of wine from this DOP.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

Ministerio de Agricultura, Alimentación y Medio Ambiente

Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10
sgcdae@magrama.es