TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Valdepeñas

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador D.O. Valdepeñas Constitución 23. 13300 Valdepeñas (Ciudad Real).

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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: 8.9.1932

PRODUCT DESCRIPTION

Wine, sparkling wine quality.

• Raw Material

Varieties:

Whites	Reds
Airén	Cencíbel o Tempranillo
Macabeo o Viura	Garnacha
Chardonnay	Cabernet Sauvignon
Sauvignon Blanc	Merlot
Moscatel de grano menudo	Syrah
Verdejo	Petit Verdot

• Alcohol content:

	Minimum alcohol content
White:	11% vol.
- normal processing	
- totally or partially barrel fermented	
- carbonic maceration	
Rosé (>25% red varieties)	11,5% vol.
Red (>85% red varieties, except the traditional):	12,5% vol.
- normal processing	
- totally or partially barrel fermented	
- carbonic maceration	

- traditional (>50% red varieties)	12% vol.	
(*)All of the above can be dry, semi-dry, semi-sweet and sweet.		
Sparkling (whites and rosés)	11 % vol.	

• Physical Appearance

White, rosé, red and sparkling wine (white and rosé).

DESCRIPTION OF THE GEOGRAPHICAL AREA

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

Includes plots and subplots located in the municipalities that are cited below:

Valdepeñas, Santa Cruz de Mudela, Moral de Calatrava, Alcubillas, San Carlos del Valle, Torrenueva, and part of the following municipalities:

Alhambra: The land located southwest of the road from La Solana to Villanueva de los Infantes:

Granátula Calatrava: The land to the east of the village of Las Fuentes.

Montiel: The enclave north of the road Torrenueva Villanueva de los Infantes.

Torre de Juan Abad: The land north of the road Torrenueva Villanueva de los Infantes.

LINK WITH THE GEOGRAPHICAL AREA

The dry continental climate and the predominance of limestone soils poor in organic matter of the production area, causing water stress in grapevines, answering it with low yields and good maturation. The calcareous soils (high pH 7.5-8.5), offer little resistance to root penetration, reflect sunlight and heat to store their night time. These factors favor the production of complex and elegant well structured red wines.

The summer conditions with high temperatures soften the end of this season, favor a slower end of maturation, leading to further development of polyphenolic compounds and the conservation of aromas.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

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