

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

'ANTEQUERA'

EC No: ES-PDO-0105-0327-06.09.2011

PGI () PDO (X)

1. TITLE

'Antequera'

2. MEMBER STATE OR THIRD COUNTRY

Spain

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Product type

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

3.2. Description of product to which the name in point 1 applies

Extra virgin olive oil, obtained from the fruit of the olive tree (*Olea europea* L.), using exclusively physical or mechanical procedures at a temperature that does not affect the natural chemical composition of the oil, thus preserving the taste, aroma and characteristics of the fruit from which it is produced.

As regards their organoleptic properties, these oils have the fruitiness of green olives, other ripe fruits, almond, banana and green grass in intensities ranging from medium to high. They also present light to medium levels of bitterness and spiciness, perfectly complementing other, slightly sweet tastes.

The oils covered by the 'Antequera' Protected Designation of Origin must be extra virgin olive oils and have the following properties:

Physical/chemical properties:	
Acidity (%)	Maximum 0.3
	Maximum 10
Peroxide value (meq oxygen per kg of oil)	
K270 (absorbency 270 nm)	Maximum 0.15
Organoleptic characteristics	
Median for fruitiness	at least 4
Median for defects	0'

3.3. Raw materials (for processed products only)

Extra virgin olive oil, obtained from the fruit of the olive tree (*Olea europea* L.) of the Hojiblanca variety, with the possible addition of minority varieties such as Picual

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs

or Marteno, Arbequina, Picudo, Lechin de Sevilla or Zorzaleno, Picudo, Gordal de Archidona, Verdial de Velez Malaga and Verdial de Huevar.

The Hojiblanca variety is the main, majority, variety, since it accounts for 90% of the land under olives in the area. The other varieties are considered to be secondary varieties and are less widely grown in the area. The Hojiblanca and Gordal de Archidona varieties are considered to be of local origin.

3.4. Feed (for products of animal origin only)

3.5. Specific steps in production that must take place in the defined geographical area

The olives used to obtain the product are approved varieties from registered olive groves located within the production area.

The oil must be extracted in registered mills located within the production area that meet the conditions laid down.

Production is divided into the following phases: cleaning, washing and weighing the olives, beating the pomace, separating solids and liquids by continuous centrifugation, separating liquids by continuous centrifugation, decanting and storing.

3.6. Specific rules concerning slicing, grating, packaging, etc.

The oil is packaged in dark glass containers, metal containers lined with a food-grade material or ceramic food-grade containers, which maintain the physical/chemical and organoleptic properties of the oil for longer, being inert materials that protect the product from light, which would increase the rate of oxidation of the oil.

3.7. Specific rules concerning labelling

The commercial labels of each registered company must be checked by the Regulatory Board as regards the use of the Designation logo. Labels must bear the following wording: 'Denominacion de Origen Protegida Antequera' or the logo of the Designation of Origin, and the Union symbol.

All packing in which the protected oil is shipped for consumption must bear a seal of warranty, lithograph, labels or secondary labels, which must be numbered and issued or checked by the Regulatory Board as regards the use of the Designation logo. These secondary labels must be affixed exclusively in the registered bottling plant in such a way that they cannot be reused.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area comprises the territories of the following municipalities in the Province of Malaga: Alameda, Almargen, Antequera, Archidona, Campillos, Canete La Real, Cuevas Bajas, Cuevas de San Marcos, Fuente de Piedra, Humilladero, Mollina, Sierra de Yeguas, Teba, Villanueva de Algaidas, Villanueva del Rosario, Villanueva del Trabuco and Villanueva de Tapia, and the Municipality of Palenciana in the Province of Cordoba.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The oils are produced in the natural area formed by the Antequera Depression, on the western edge of the Andalusian Intrabaetic depressions. In the north it borders the Provinces of Cordoba and Seville, in the west the Provinces of Seville and Cadiz and in the east that of Granada. Its southern limit is bounded by parts of the Subbaetic mountain range, which separate it from the Montes de Malaga, Hoyas in Valledel Guadalhorce and Serrania de Ronda, all districts of the Province of Malaga.

This area has particular geomorphological and climatic characteristics. It covers an area of depressions with smooth topography at an altitude of 400-600 m, surrounded by a series of mountain ranges to the north (the Subbaetic System) and south (the Penibaetic System) which give the area a micro-climate and soil conditions suitable for olive cultivation.

The olives are grown between 450 and 600 metres above sea level, on medium- depth, very limy soil (20-70 % carbonate of lime). What is more, because the surrounding area drains into the Antequera Depression, various levels of river terrace have developed, all bearing large quantities of tertiary deposits, including Middle Pliocene red clay, which provide the olive trees with plentiful amounts of potassium and have high levels of moisture retention, promoting vegetation in the olive trees, which is important given that more than 90 % of the plantation land is not irrigated. The Antequera area has a temperate to warm Mediterranean climate, with some continental characteristics due to its location in the Andalusian Intrabaetic depressions. This situation produces great contrasts in temperature between summer and winter and between night and day. Average temperatures during the coldest month (January or December) range from 6^oC to 9 ^oC. The hottest months are July and August, when average temperatures are between 22 °C and 27 °C.

5.2. Specificity of the product

As regards its organoleptic properties, 'Antequera' PDO extra virgin olive oil presents medium to high intensities of green olive fruitiness, with a median of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass. The oils present light to medium levels of bitterness and spiciness, perfectly complementing other, slightly sweet tastes. As regard its physical/chemical properties, the product has low acidity (less than 0.3 %), a low peroxide content (less than 10) and low ultraviolet absorbency (K270) (less than 0.15).

It has a well-balanced fatty acid composition. Its oleic acid content is high at 78 to 81% and it has medium levels of linoleic acid at 5 to 8%. The ratio of mono- unsaturated to saturated fatty acids is high (between 11 and 15) and it has a medium value for the ratio of oleic to linoleic fatty acids (15 and 12), which gives the oil a lightness on the palate.

They are moderately stable oils thanks to their high concentrations of tocopherols. This makes Antequera oils rich in vitamin E.

The fraction of unsaponifiable matter of Antequera oils is notable for high levels of methyl sterols, more than 30 mg per 100 g of oil.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDo) or a specific quality, the reputation or other characteristic of the product (for PGI)

The tolerance of the Hojiblanca indigenous variety to the limy soils of the geographical area, because of the tree's need to extract calcium from the soil, together with the area's Mediterranean climate, presenting continental characteristics due to its location in the Andalusian depression, with its cold, dry winters, means that this variety, harvested in the area's olive groves during the months of low temperatures, produces oils with the fruitiness of green olives, with a median of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass and light to medium levels of bitterness and spiciness. As regards their physical/chemical properties, the oils have low acidity (less than 0.3), a peroxide value of less than 10 and ultraviolet absorbency of less than 0.15.

The low temperatures in winter characteristic of the geographical area delay the ripening period of the Hojiblanca indigenous variety, altering the acid profile of the oils produced to give higher levels of oleic acid (between 78 and 81%) and lower levels of saturated and unsaturated fatty acids.

Reference to the publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006*)

The full text of the Product Specification is available at:

<http://www.iuntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeriaDescargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/PliegoAntequeramodificado.pdf>

or via the homepage of the Government of Andalusia Ministry of Agriculture, Fisheries and the Environment (<http://www.iuntadeandalucia.es/agriculturaypesca/portal>), by following the navigation pathway: 'Industrias Agroalimentarias'/'Calidad y Promocion'/'Denominaciones de Calidad'/'Aceite de oliva virgen extra', the specifications are located under the name of the Quality Designation.

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