

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

NAME OF THE GEOGRAPHICAL INDICATION

Cataluña

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen Cataluña
4-6, 1º, (edificio Estación Enológica) Paseo
Sunyer
43202 Reus
España

Tel. + 34 977 32 81 03 / Fax. + 34 977 32 13 57
info@do-catalunya.com

PROTECTION IN THE COUNTRY OF ORIGIN

Fecha de protección en la Unión Europea: 14.4.2004

Fecha de protección en el Estado miembro: ORDER of February 19, 2001, published in Official Gazette no. 52, March 1, 2001.

PRODUCT DESCRIPTION

Wine, liqueur wine, semi-sparkling wine.

• **Raw Material**

O.D. CATALUÑA has authorized the following varieties of grapes for their wines:

Cabernet Franc, T.
Cabernet Sauvignon, T.
Chardonnay, B.
Garnacha Blanca, Garnatxa Blanca, Lladoner Blanco, B.
Garnacha Peluda, T.
Garnacha Tinta, Garnatxa Tinta, Lladoner Tinto, T.
Macabeo, Viura, B.
Mazuela, Samso, T.
Merlot, T.
Monastrell, T.
Moscatel de Alejandria, B.
Parellada, Montonec, Montonega, B.
Picapoll Blanco, B.
Pinot Noir, T.
Riesling, B.
Sauvignon Blanc, B.
Syrah, T.
Tempranillo, Ull de Llebre, T.
Trepat, T.

Xarello, Cartoixa, Pansal, Pansa Blanca, B.
 Albarino, B.
 Chenin, B.
 Gewurztraminer, B.
 Garnacha Roja, Garnacha Gris, T.
 Garnacha Tintorera, T.
 Malvasia, Subirat Parent B.
 Malvasia de Sitges, B.
 Moscatel de Grano Menudo, B.
 Pedro Ximenez, B.
 Petit Verdot, T.
 Picapoll Negro, T.
 Sumoll Blanco, B.
 Sumoll Tinto, T.
 Vinyater, B.
 Viognier, B.
 B: varieties of white grape / T: varieties of red grape

- Alcohol content :**

White wine:	at least 10% vol, up 15%.
Rosé wine:	minimum 10.5% vol, up 15%.
Red wine:	minimum 11.5%, maximum 15%.
Sparkling wine:	at least 10% vol, up 12.5% vol.
Liqueur wine:	at least 15% vol, up 22% vol.

- Physical Appearance**

CATALUÑA DO covers white, rosé and red wines..

DESCRIPTION OF THE GEOGRAPHICAL AREA

The following municipalities and / or plots:

Abrera	Argentera, l'	Bellprat
Agramunt, l'antic agregat de Montclar	Argentona	Benissanet
Agullana	Arnes	Bisbal del Penedès, la
Aiguamúrcia	Artés	Bisbal de Falset, la
Albi, l'	Artesa de Segre	Biure
Aleixar, l'	Ascó	Blancafost
Alfarràs	Avinyó	Boadella i les Escaules
Albinyana	Avinyonet de Penedès	Bonastre
Alcover	Avinyonet de Puigventós	Borges del Camp, les
Alella	Barcelona, la parcel·la núm. 1 del polígon cadastral núm. 1	Bot
Alforja	Balaguer	Botarell
Algerri	Balsareny	Bràfim
Alió	Barberà de la Conca	Cabanes
Almenar	Batea	Cabanyes, les
Almoster	Begues	Cabassers
Alòs de Balaguer	Begur	Cabra del Camp
Alpicat	Belianes	Cabrera d'Igualada
Altafulla	Bellaguarda	Cabril
Ametlla de Mar, l'	Bellvei	Cadaqués
Ametlla de Segarra, l'	Bellmunt del Priorat	Calafell
Arbeca		Calders
Arboç, l'		Caldes de Montbui, la parcel·la núm. 57 del

polígon cadastral núm. 1 i la parcel·la núm. 12 del polígon cadastral núm. 2	Fatarella, la	Masarac
Callús	Figuera, la	Masllorenç
Calonge	Figueres	Masnou, el
Cambrils	Figuerola del Camp	Masó, la
Canovelles	Flix	Maspujols
Cantallops	Floresta, la	Masquefa
Canyelles	Fogars de Montclús	Masroig, el
Capellades	Fonollosa	Mediona
Capçanes	Font-rubí	Menàrguens
Capmany	Foradada	Milà, el
Cardona	Forés	Miravet
Carme	Fulleda	Molar, el
Caseres	Gandesa	Mollet de Peralada
Castell-Platja d'Aro	Garcia	Montbató
Castell de Mur, els agregats de Cellers i	Garidells, els	Monistrol de Calders
Guàrdia de Tremp	Garriguella	Mont-ras
Castellbisbal	Gavet de la Conca, i els agregats de Sant	Mont-roig del Camp
Castellet i la Gornal	Cristòfol de la Vall, Sant Martí de	Montblanc
Castellfollit del Boix	Barcedana i Sant	Montbrió del Camp
Castellgalí	Miquel de la Vall	Montferri
Castellnou de Bages	Gelida	Montmell, el
Castelló de Farfanya	Gimenells	Montoliu de Segarra
Castellvell del Camp	Ginestar	Montornès de Segarra
Castellví de la Marca	Granada, la	Montornès del Vallès
Castellví de Rosanes	Granyanella	Móra d'Ebre
Catllar, el	Granyena de Segarra	Móra la Nova
Cervelló	Gratallops	Morell
Cervià de les Garrigues	Guiamets, els	Morera de Montsant, la, i l'agregat Scala-dei
Cistella	Guimerà	Nalec
Ciutadilla	Horta de Sant Joan	Navarcles
Colera	Hostalets de Pierola, els	Navàs
Collbató	Igualada	Nou de Gaià, la
Colldejou	Isona i Conca Dellà, i els agregats de	Nulles
Conesa	Conques, Figuerola d'Orcau, Orcau-Basturs	Òdena
Constantí	i Sant Romà d'Abella	Olèrdola
Copons	Jonquera, la	Olesa de Bonesvalls
Corbera de Llobregat	Jorba	Olivella
Corbera d'Ebre	Llacuna, la	Omells de na Gaia, els
Cornudella de Montsant	Llançà	Omellons, els
Creixell	Lleida, els agregats de	Orpí
Cubelles	Raimat i de Sucs	Órius
Cunit	Llers	Pacs del Penedès
Darnius	Llimiana	Palafrugell
Duesaigües	Lloar, el	Palamós
Esparreguera	Llorenç	Palau-saverdera
Espluga Calba, l'	Maldà	Pallaresos, els
Espluga de Francolí, l'	Manresa	Palma d'Ebre, la
Espolla	Margalef	Pals
Falset	Marsà	Pau
	Martorell	Pedret i Marzà
	Martorelles	Penelles
		Perafort
		Peralada
		Perelló, el

Piera	Sant Llorens d'Hortons	Puigcercós, Suterranya
Pinell de Brai, el	Sant Quintí de Mediona	i Vilamitjana.
Pira	Sant Climent Sescebes	Ulldemolins
Pla de Santa Maria, el	Sant Esteve Sesrovires	Vallbona de les
Pla del Penedès	Sant Martí de Riucorb	Monges
Pobla de Cérvoles, la	Sant Pere de Ribes	Vallbona d'Anoia
Pobla de Claramunt, la	Sant Salvador de	Vallclara
Pobla de Mafumet, la	Guardiola	Vallfogona de Riucorb
Pobla de Massaluca, la	Sant Fruitós de Bages	Vallirana
Pobla de Montornès, la	Sant Martí Sarroca	Vall-llobrega
Poboleda	Santa Cristina d'Aro	Vallromanes
Pont d'Armentera, el	Santa Margarida i els	Valls
Pont de Molins	Monjos	Vallmoll
Pontons	Santa Maria de Miralles	Vendrell, el
Porrera	Santa Maria d'Oló	Verdú
Port de la Selva, el	Santa Oliva	Vespella
Portbou	Santa Fe del Penedès	Vila-rodona
Pradell de la Teixeta, el	Santa Maria de	Vilafant
Prat de Compte	Martorelles	Vilafranca del Penedès
Preixana	Santa Margarida de	Vilajuïga
Preixens	Montbui	Vilalba dels Arcs
Premià de Dalt	Santpedor	Vilallonga del Camp
Premià de Mar	Sarral	Vilamaniscle
Puigdàlber	Secuita, la	Vilanant
Puigpelat	Selva del Camp, la	Vilanova del Camí
Querol	Selva de Mar, la	Vilanova d'Escornalbou
Rabós	Senan	Vilanova i la Geltrú
Rajadell	Sitges	Vilanova del Vallès
Renau	Solivella	Vila-seca
Reus	Subirats	Vilassar de Dalt
Riera de Gaià, la	Talamanca	Vilabella
Riudecanyes	Talarn	Vilaverd
Riudecols	Tarragona	Vilella Alta, la
Riudoms	Tàrrega	Vilella Baixa, la
Riumors	Tarrés	Vilosell, el
Roca del Vallès, la	Teià	Vilobí del Penedès
Roda de Barà	Terrades	Vimbodí
Rodonyà	Tiana	Vinaixa
Rocafort de Queralt	Tivissa	Vinebre
Roses	Torrebesses, les	Vinyols
Rourell, el	parcel·les núm. 247 i	* Plus the expansión
Sallent	283 del polígon	below:
Salomó	cadastral núm. 6	
Sant Fost de	Torre de Claramunt, la	FORALLAC
Campsentelles	Torre de Fontaubella, la	PALAU-SATOR
Sant Sadurní d'Anoia	Torre de l'Espanyol, la	REGENCÓS
Sant Jaume dels	Torredembarra	TORRENT
Domenys	Torrelavit	TORROELLA DE
Sant Pere de	Torrelles de Foix	MONTGRÍ
Riudebitlles	Torroja del Priorat	
Sant Cugat de	Tremp, l'antic terme	BANYERES DEL
Sesgarrigues	municipal, i els	PENEDÈS
Sant Joan de	agregats de Gurb, Palau	
Vilatorrada	de Noguera,	
Sant Martí de Tous		

EL PONT DE VILOMARA	DE I	SANT MATEU DE BAGES SÚRIA	RASQUERA RIBA-ROJA D'EBRE
ROCAFORT MURA		ALBIOL, L'	El PLA DE LA FONT

LINK WITH THE GEOGRAPHICAL AREA

The geographical area of the CATALUÑA PDO generally has a Mediterranean climate with many hours of sunshine (>2 500 h/year), with warm, dry winters and summers which are not excessively hot. Spring and autumn are usually the most unstable and rainy seasons. The annual average temperature is around 14-15 °C. Rainfall ranges from 350 mm/year in the driest areas to over 600 mm/year in the wettest ones. In coastal and pre-coastal areas, breezes moderate heating by the sun, which becomes more intense the further inland we go.

The climate on the coast is milder, with temperatures that increase from north to south, inversely with rainfall. Further from the sea, inland areas have a Mediterranean continental climate, with cold winters and very hot summers.

The active period of growth of the vines in these conditions lasts for 245-260 days, starting between 15 and 31 March and ending between 15 and 30 November.

The CATALUÑA PDO production area is classified as Region III on the Winkler/Amerine scale, with an effective thermal index of 1 854 °C. Values for Bravas, Bernon and Levadoux's heliothermal product and Huglin's heliothermal index are 6.4 and 2118, respectively. Its Hidalgo bioclimatic index is 11.1, which is within the optimum equilibrium established by the range 15±10.

These indicators all highlight the area's suitability not only for wine growing and making, but also for obtaining a product of distinctive quality.

The dividing line established by Wagner attributes a marked Mediterranean influence to the area, favouring production of smooth, mellow wines with relatively low acidity, high alcoholic content and aromas which, particularly in the case of red wines, are enhanced by ageing. These characteristics are very typical of the wines and liqueur wines protected by the CATALUÑA PDO. In the case of semi-sparkling wines, the grape harvest is usually brought forward in order to lower their alcoholic content and increase their acidity which, together with their endogenous carbon dioxide, give them their characteristic refreshing feel.

In addition, the strong sunshine also contributes to the deep colours so typical of our wines, especially the black ones.

GEOMORPHOLOGY AND SOILS

The geography of Catalonia is determined by its 580 kilometres of Mediterranean coast and the Pyrenees mountain range to the north. The Catalan topography consists broadly of three general morphostructural units:

- The Pyrenees: the mountainous formation in the north of Catalonia, connecting the Iberian peninsula with the European continental territory;
- The Catalan Mediterranean system or the Catalan Coastal Ranges: an alternation of parallel highlands and plains on the Mediterranean coast; and
- The Catalan Central Basin: a structural unit making up the eastern sector of the Ebro Valley.

The vineyards mainly extend along the latter two units, with altitudes ranging from sea level to nearly 800 m.

Agricultural soils derive mainly from calcareous sedimentary deposits dating from the Miocene that are poor in organic matter. Soils in the vicinity of river basins consist of quaternary alluvium. Vineyards generally occupy the least fertile lands, given their resistance and greater adaptability to extreme conditions compared to other crops. This circumstance, although reducing their productive potential, contributes to achieving a better quality of wine, which ends up with a greater intensity of colour, aroma and taste.

In addition, the texture of these soils tends to be dominated by clay and lime, which confers body and structure to both red and white wines, as well as more colour to the latter.

HISTORY AND CULTURE

The wines and vineyards of Catalonia go as far back as its history. The wind and sun of that cradle of cultures, the Mediterranean sea, have together shaped grape growing and winemaking in Catalonia. Brought by the Phoenicians and the Greeks as they traded across the Mediterranean, vines were planted in Catalonia in the 4th century BC around the Greek metropolis of Emporion. During the era of the Roman Empire, between the 2nd Century BC and the 5th century AD, grapevine cultivation was consolidated in Catalonia, practised by the Romans themselves (a privilege established by Cicero in the year 125 BC).

By 100 BC there were vineyards around all the Roman settlements of Catalonia (Emporiae, Gerunda, Barcino, Tarraco), with an important level of production; wine was exported to the capital of the Roman Empire, Rome, as well as to cities in Northern Africa and to Gaul and Britannia. The wine was stored in amphorae made in kilns close to the vineyards, such as Ermedes (Cornellà de Terri) and Castell (Sant Boi de Llobregat).

The fall of the Roman Empire in the 5th century AD and the invasion first by the Barbarians and later by the Muslims led to the vineyards being abandoned in the 6th, 7th and 8th centuries AD. For the first half of the Middle Ages, Catalonia was a frontier territory between the Kingdom of the Franks and the Muslim Emirate of Córdoba (Spanish March). Continuous fighting devastated the land and left it unsuitable for cultivation.

During the 10th and 11th centuries, with the county of Barcelona strengthened (under Wilfred I the Hairy) and gaining independence from the Kingdom of the Franks (under Borrell II), the city of Barcelona was at the height of its political and economic glory and its expansionism (under the reigns of Ramón Berenguer III and IV, Alfons I, Pere I the Catholic and Jaume I the Conqueror). In the reconquered Catalan lands, Cistercian friars built major monasteries such as Santes Creus (11th century) and Santa María de Poblet (12th century), establishing vineyards around them and making wine in their cellars. The men of the Reconquest were adept at marrying the art of their cathedrals and monasteries with the fruits of the land (cereals, grapes and olives). From the land surrounding the monasteries, vineyards expanded throughout the southern region of Catalonia, becoming by 1758 the main source of income for Catalan peasants, and one of the driving forces of its economy. Catalan wines, mistelles and eau-de-vies were exported to the English markets and overseas colonies, becoming the first chapter in the history of Catalan exports.

Towards the end of the 19th century, an artistic movement which is still admired today burst onto the Catalan scene: Modernism. Architects of the stature of Gaudí (1852-1926), Cèsar Martineil (1888-1973), Domènec y Montaner (1850-1923), Domènec y Roura (1881-1962), Monte y Cadafalch (1867-1956), etc. built wineries under the auspices of the innovative spirit of the Mancomunitat of Catalonia (created in 1913). These are genuine works of art, such as the co-operative wineries of Pinell de Brai, Falset, Gandesa, Nulles, l'Espluga de Francolí, Rocafort de Queralt, Sarral, etc., to which the man of letters Àngel Guimerà gave the name "Cathedrals of Wine".

Wine culture is part of everyday and festive Catalan life and has become one of the components which characterises the region's traditional gastronomy: the highly valued Mediterranean diet.

The digestive, antioxidant and vascular properties of wine mean that its consumption in moderation is beneficial to health. Wine is a source of joy, of pleasure and, at the same time, a catalyst for communication.

Wine is an essential complement to cooking and also to the culture which surrounds it, a determining element of the history and social customs of our land. A food product incorporated in the famous Mediterranean diet, able to generate a spirituality and aesthetics all of its own, insofar as it is a product of creation which stimulates the senses. An element which, ultimately, identifies us culturally and allows us to feel part of a collective history, heirs to a landscape which is a symbol of identity.

The broad spectrum of grape varieties authorised under this protected designation of origin is further proof of the openness that has always characterised Catalans and, at the same time, the result of the extensive tradition of Catalan viniculture. Pere Gil, in 1600, said: "Wine is harvested all over Catalonia, both in the maritime and in the mediterranean part ... The wines of Catalonia are usually strong and very good. There, all kinds of wine are made..." I Jaume Ciurana (1980) describes an underlying unity to Catalan wines, a feature that is common to all of them: the dedication, the eagerness to improve and the determination to succeed of the men who make them.

With regard to liqueur wines, it should be said that they have accompanied many an after-dinner conversation among Catalans through the traditional "musician's desserts", which consist of pairing this type of wine with nuts (almonds, hazelnuts, pine nuts) and often also dried fruit (raisins, figs, apricots).

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

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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