

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

NAME OF THE GEOGRAPHICAL INDICATION

Empordà

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Spain

APPLICANT

Consejo Regulador de la Denominación de Origen Empordà
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PROTECTION IN THE COUNTRY OF ORIGIN

Fecha de protección en la Unión Europea: 1.8.2009
Fecha de protección en el Estado miembro: 10.7.1972

PRODUCT DESCRIPTION

Wine, liqueur wine, quality sparkling wine, Sparkling wine, Wine of overripe grapes

- **Raw Material**

Varieties:

<i>Whites</i>	<i>Reds</i>
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Garnacha blanca or lladoner blanco	Garnacha tinta or lladoner tinto
Macabeo or viura	Samsó
Moscatel de Alejandría	Cabernet Sauvignon
Chardonnay	Cabernet franc
Gewurztraminer	Merlot
Malvasía	Monastrell
Moscatel de grano menudo	Tempranillo
Picapoll blanco	Syrah
Sauvignon blanco	Garnacha peluda
Xarello	

- **Alcohol content :**

	<i>Alcohol content</i>
White	11 a 15 % vol.
Rose	11,5 a 15 % vol.
Red	11,5 a 15 % vol.
semi-sparkling wine	9,5 a 13 % vol.
Sparkling wine	10,5 a 12,5 % vol.
Liquor wine	15 a 20 % vol.
Naturally sweet (from overripe grapes)	15 a 22 % vol.

- **Physical Appearance**

White, rosé and red wines.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area of this DOP is located in the province of Girona:

Alt Empordà:

Agullana

Avinyonet del Puigventós

Biure

Boadella y las Escaules

Cabanes

Cadaqués

Cantallops

Capmany

Cistella

Colera

Darnius

Espolla

Figueres

Garriguella
La Jonquera
Llançà
Llers
Masarac
Mollet de Peralada
Palau-saverdera
Pau
Pedret i Marzà
Peralada
Pont de Molins
Portbou
Port de la Selva
Rabós
Roses
Sant Climent Sescebes
Selva de Mar
Terrades
Vilafant
Vilajuïga
Vilamaniscle
Vilanant

Baix Empordà:
Begur
Bellcaire d'Empordà
Calonge
Castell-Platja d'Aro
Corçà
Cruïlles, Monells y Sant Sadurní de l'Heura
Forallac
La Bisbal d'Empordà
Mont-ras
Palafrugell
Palamós
Palau-sator
Pals
Regencós
Sant Feliu de Guíxols
Santa Cristina d'Aro
Torrent
Torroella de Montgrí
Ullà
Vall-llobrega

LINK WITH THE GEOGRAPHICAL AREA

The geographical area of the Empordà protected designation of origin has a Mediterranean climate, with rainfall of approximately 600 mm per year, an average annual temperature between 14 °C and 16 °C, and certain features which give the wines a unique character.

The thermoregulatory effect of the Mediterranean Sea means that the production area nearest the coast does not suffer excessive drops in temperature in winter, and the sea breeze contributes humidity to the vines, ideal for their growth. Furthermore, temperatures do not rise sharply.

These effects are less noticeable in the production area further inland, and the contrast between day and night temperatures favours the presence and accumulation of polyphenols and volatile compounds in the grapes.

The vineyards are at the receiving end of the winds which affect Empordà, especially the northerly Tramontane. This dry wind neutralises excessive damp, which can arise in the rainiest seasons. This helps to avoid plant health problems. Thus the vines and grapes can grow and ripen without any problems, in excellent health right up to harvest.

One characteristic of the Empordà PDO is that this demarcated geographical area, despite its small size, gathers a broad topology of soils, something unusual in most other places. This heterogeneity produces a very wide range of hues in the wines which differ markedly according to where they come from. This makes for a broad spectrum of expressions and character, in which we find all categories of wine: intensely aromatic, fruity and/or flowery, and particularly in young wines, balanced acidity and excellent polyphenol content, which is also present in aged wines.

Most vineyards are situated on poor, light soils which drain well and are naturally acid or neutral. It is important to make a distinction between mountainous soils and those of the plains.

Vineyards in mountainous areas fall into three groups:

Group 1 – Soils derived from granitic rocks, with superficial sandstone in parts.

In the far north and in the south of the designated area there are important expanses of rock of igneous origin. Within these rocks there are areas of alteration (sandstone), well developed in the lowest areas. In higher parts erosion has given rise to residual land forms or overhangs.

Group 2 – Soils derived from slate and schistic rocks.

Also in the far north and far south of the designated area are a series of metamorphic rock outcrops formed during the Palaeozoic era. These basically consist of slates, phyllites and schists derived from pelitic sediments with low- to medium-grade metamorphism. There can be alterations in lower areas, consisting of clayey levels with angular fragments.

Group 3 – Gravel, sand and clay soils with pebbles.

Colluvial deposits are generated by processes of rock disintegration and movement over short distances to the bottom of slopes. Alluvial fan deposits are formed by torrential processes where there is a change in gradient. Together, the two types of deposit create a

gently sloping morphology linking the mountains and the flat areas. They are made up of detritus, sand, gravel and clay with pebbles, with a greater degree of cementation the older they are.

Quality still wines from this mountainous terrain have a high alcoholic content, are well-structured and polyphenolic. This terrain is largely used for the production of red wines which are oak-aged for a long time and have a spicy, mineral quality, long-lasting white wines that are sweet with medium alcoholic content, as well as liqueur wines from slightly overripe grapes like Garnacha and Moscatel de Empordà and liqueur wine made from overripe grapes.

The soils found on the plains can be divided into two groups of sedimentary soils with alluvial characteristics.

Group 1 – Soils derived from fine-grained sedimentary rocks, marls and lutites.

These originate from sedimentary rocks dating from the Neogene or Palaeogene period and consist of fine-grained material: marls, lutites and clays. They also make up the Empordà basin fill, and are capable of producing smooth land forms. These materials are not very consistent or tend to show levels of alteration.

Group 2 – Soils derived from large-grained sedimentary rocks, conglomerates and sandstones.

These are derived from rocks originating at the end of the tertiary (Neogene) period, but in this case consist of large-grained materials – conglomerates and sandstone – with finer layers interspersed. They constitute the Empordà basin fill, with smooth land forms and local levels of alteration.

Still wines and base wines for making quality sparkling wines or semi-sparkling wines produced on these plains are lighter. The excellent young whites, rosés and reds made here are fruity and fresh with good acidity balance.

The area's producers, familiar with the characteristics of each type of soil, have learnt to complement their wines made from grapes growing on various different soils. These wines have enriched the local gastronomy, marrying perfectly with Mediterranean cuisine. Looking back to the 70s, semi-sparkling wines made in this area have always been very popular among tourists visiting these districts. Sparkling wine made in the traditional way – previously called “champagne” – was already produced in some wineries from the first quarter of the last century.

The Empordà PDO is also characterised by its range of liqueur wines, deeply rooted in the area. Since time immemorial the garnachas and muscats of Empordà have been renowned throughout the territory. They are made with native varieties which are perfectly adapted to

the soil and climate. The most representative product are the Empordà Garnachas, mentioned in texts dating as far back as medieval times. They are made using grapes from old vines, which have a low yield; the grapes are left to ripen on the stock until they have become overripe. The wine is generally made using the *solera* blending system. There are *soleras* dating back to over a century ago, this wine being a fixture in every domestic cellar in Empordà, used as a dessert wine or an aperitif.

Mistelles are also made, expressing varietal flavours and aromas, being a widespread traditional product all along the Mediterranean.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

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CONTROL BODY

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