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| <p style="text-align: center;"><b>PRODUCT SPECIFICATION</b><br/><b>‘VINO NARANJA DEL CONDADO DE HUELVA’</b></p> |
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(Article 10.2 of Regulation (EU) No 251/2014 of the European Parliament and of the Council.)

**a) Protected name**

Geographical indication: ‘Vino Naranja del Condado de Huelva’

**b) Description of product**

The protected product is an aromatised wine as defined by Article 3(2) of Regulation (EU) No 251/2014, of the European Parliament and of the Council of 26 February 2014, on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products, and repealing Council Regulation (EEC) No 1601/91.

The aromatised wine known as ‘Vino Naranja del Condado de Huelva’ is a beverage made from ‘Condado de Huelva’ PDO wine or fresh grape must from the same area which has had fermentation arrested by the addition of alcohol. Following the production method described in this product specification, the beverage is flavoured with natural orange extracts and then aged.

**b.1. Main analytical characteristics:**

- a) Actual alcoholic strength of between 14.5 % and 17 % vol.
- b) total alcoholic strength by volume of no less than 22 % vol.
- c) Minimum reducing sugar content of 130 g/l.

**b.2. Main organoleptic characteristics:**

- a) Appearance: colour between brick-red and mahogany.
- b) Nose: clear presence of citrus aromas, with hints of ageing.
- c) In the mouth: sweet, with citrus flavours at the back of the palate.

**c) Particular production processes and specifications, and relevant restrictions**

Raw material: ‘Vino Naranja del Condado de Huelva’ is obtained exclusively from ‘Condado de Huelva’ PDO white wines with an actual alcoholic strength of 14.5 % vol. or less, or from fresh must made from white grape varieties from the same defined area which has had fermentation arrested by the addition of alcohol.

The wine products are flavoured and, where necessary, sweetened. These activities are carried out in such a way that once they have been performed, the final product contains a minimum of 3 % of the flavouring preparation (aromatised wine alcohol). The aromatised wine must also undergo an ageing process.

Flavouring: The aromatisation process consists of adding wine alcohol flavoured using a natural preparation based on orange peel, which is obtained as described below.

The product is aromatised using a wine alcohol-based natural preparation that meets the characteristics defined in EU legislation. This preparation is made by soaking a minimum of 200 grams of orange peel per litre of alcohol. The soaking of the orange peel in the alcohol must take place in containers with a capacity of less than 1000 litres and for at least six months, so as to extract the specific characteristics to be imbued in the end product. Finally, when the soaking time is complete, the orange peel is separated from the flavouring preparation, which is then clarified by decanting and filtering before being added to the base wine product.

Sweetening: The product may be sweetened using grape must or concentrated grape must from the defined geographical area.

Ageing: Finally, to qualify as ‘Vino Naranja del Condado de Huelva’, the resulting aromatised wine must be aged for at least two years from the date of addition of the flavouring preparation. Ageing must take place in oak barrels or casks with a capacity of less than 650 litres.

#### **d) Demarcation of the geographical area**

The preparation and ageing area of ‘Vino Naranja del Condado de Huelva’ is the same as the geographical area in which the ‘Condado de Huelva’ PDO wine products from which it is obtained are produced and aged. This area comprises the municipal districts of Almonte, Bollullos Par del Condado, Chucena, Gibraleón, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto and Villalba del Alcor.

#### **e) Details bearing out the link with the geographical area**

The reputation of ‘Vino Naranja del Condado de Huelva’ stems primarily from its geographical origins through the strong link between the raw material, the grapevine products derived from the PDO ‘Condado de Huelva’, recognised in the Wine Statute of 1932, and natural and human factors of the wine-growing region in question. These are manifested in the know-how passed on from generation to generation, culminating in the preparation and ageing method that characterises this aromatised wine, which is traditional in the defined geographical area.

This is what makes ‘Vino Naranja del Condado de Huelva’ a unique and specific product, with a long history in the Condado de Huelva geographical area and a popularity dating back to the 19th century. The area boasts renowned wineries such as Moguer’s Bodegas del Diezmo Nuevo, founded in 1770, which launched this type of aromatised wine in 1870, achieving great popularity locally and beyond. In the early 20th century, other — mostly family-run — wineries in the area began to select the best grapes from their wine presses to make ‘Vino Naranja’ (orange wine), ageing the wine for several years in their best oak barrels before putting it on the market.

The reputation of the ‘Vino Naranja’ produced in the Condado de Huelva area is also reflected in *Platero and I (Elegías, 1908)* by Juan Ramón Jiménez, the Nobel-prize-winning poet from Moguer, whose parents were prominent in the local wine trade: ‘...when September came, if the Devil didn’t spoil everything, the glass was filled to the brim with orange wine, so that it almost always overflowed, like a generous heart’. And in the words of another of Moguer’s poets, Francisco Garfias, winner of Spain’s

National Literature Award in 1971, ‘few things in this world evoke the taste of Moguer as much as its orange wine...’.

Starting at the end of the 20th century, the development of rules on aromatised wines at national and European level has meant that ‘Vino Naranja del Condado de Huelva’ needs its own quality specifications, so as to prevent imitations and to protect the rights of both producers and consumers. This official recognition in Spain as a distinct product is the result of Law 24/2003 on Vine and Wine, governing aromatised wines, by means of an Order dated 6 July 2011, published in the Official State Gazette on 12 September 2011.

‘Vino Naranja del Condado de Huelva’ is thus a product closely linked to the tradition and culture of Spanish wine, whose reputation persists today. Evidence of this is the fact that in June 2015 it was chosen to feature on the menu at the Royal Palace for an official dinner hosted by their Majesties the King and Queen of Spain to mark the visit of the President of the Republic of Paraguay to Spain.

#### **f) Applicable requirements**

The words Designation of Origin ‘Vino Naranja del Condado de Huelva’ must appear prominently on product labels. They must also contain any other mandatory requirements set down in applicable legislation.

Before labels can be used, they must be submitted to the Regulatory Board for approval, to ensure that they comply with the specific regulations for the Denomination, and in particular with these product specifications. Registration with the Register of Packagers and Bottlers of Wines and Alcoholic Beverages of Andalusia (*Registro de Envasadores y Embotelladores de Vinos y Bebidas Alcohólicas de Andalucía*) is also mandatory, as is compliance with all other applicable labelling and packaging requirements.

Irrespective of the type of packaging in which the wine is shipped for consumption, which must comply with applicable regulations, the product must carry numbered quality seals or front/back labels issued by the Regulatory Board. These seals and labels must be applied in the packaging plant in accordance with the rules laid down by the Regulatory Board. This must always be done in such a way that the seals and labels cannot be reused.

#### **g) Main raw materials from which the aromatised wine is obtained**

The following wine products must account for at least 75 % of the total volume of the aromatised wine for it to be called ‘Vino Naranja del Condado de Huelva’:

- White wine from the ‘Condado de Huelva’ Protected Designation of Origin; and/or
- Fresh grape must from the defined geographical area which has had fermentation arrested by the addition of alcohol.

#### **h) Authorities or bodies verifying compliance with the product specification**

The competent authority responsible for inspections is:

The Directorate-General of the Agri-Food Chain and Industries, part of the Regional Ministry of Agriculture, Fisheries and Rural Development of the Regional Government of Andalusia.

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Information on the body tasked with checking compliance with the requirements set out in the specifications may be found at the following address:

<http://www.juntadeandalucia.es/organismos/agriculturapescaydesarrollorural/areas/industrias-agroalimentarias/calidad-promocion/paginas/denominaciones-calidad-vinos-do.html>