

SPECIFICATIONS FOR THE PROTECTED DESIGNATION OF ORIGIN
"ARABAKO TXAKOLINA/TXAKOLI DE ÁLAVA/CHACOLI DE ÁLAVA".
ALAVA"

1. Denomination to be protected

Arabako Txakolina/Txakoli de Álava/Chacolí de Álava

2. Wine description

Category 1 - Wine (white, rosé, red, berezia white, berezia rosé and berezia red).

(a) Analytical characteristics

- White txakolis

Acquired alcoholic strength > 9.5% vol. Total alcoholic strength < 15% vol.

Total sugars <4g/l or <9g/l, when the total acidity content expressed in grams of tartaric acid per liter is no more than 2 grams per liter lower than the residual sugar content. Semi-dry, semi-sweet and sweet white wines are excepted. These wines may be obtained either by stopping fermentation before its completion or from dry wines by sweetening under the conditions provided for in Annex I Part D of Commission Delegated Regulation (EU) 2019/934.

Total acidity (tartaric) >3.5g/l >46.6meq/l.

Volatile acidity <0.8 g/l, except in the case of sweet and semi-sweet white wines, for which a limit of 1.08 g/l (18 milliequivalents per liter) is set.

Total SO₂ <180mg/l in wines with less than 5 grams/liter of sugar. <240mg/l in wines with 5 or more grams/liter of sugar.

- Rosé Txakolis

Acquired alcoholic strength > 9.5% vol.; Total alcoholic strength < 15% vol.

Total sugars <4g/l or <9g/l, when the total acidity content expressed in grams of tartaric acid per liter is not more than 2 grams per liter lower than the residual sugar content. Semi-dry, semi-sweet and sweet rosé wines are excepted. These wines may be obtained either by stopping fermentation before its completion or from dry wines by sweetening under the conditions provided for in Annex I Part D of Commission Delegated Regulation (EU) 2019/934.

Total acidity (tartaric) >3.5g/l >46.6meq/l.

Volatile acidity <0.8 g/l, except for sweet and semi-sweet rosé wines, for which a limit of 1.08 g/l (18 milliequivalents per liter) is set.

Total SO₂ <180mg/l. in wines with less than 5 grams/liter of sugar. <240mg/l in wines with 5 or more grams/liter of sugar.

- Red Txakolis

Acquired alcoholic strength > 9.5% vol.; Total alcoholic strength < 15% vol.

Total sugars <4g/l or <9g/l, when the total acidity content expressed in grams of tartaric acid per liter is not more than 2 grams per liter lower than the residual sugar content. Semi-dry, semi-sweet and sweet red wines are excepted. These wines may be obtained either by stopping fermentation before its completion or from dry wines by sweetening under the conditions provided for in Annex I Part D of Commission Delegated Regulation (EU) 2019/934.

Total acidity (tartaric) >3.5g/l >46.6meq/l.

Volatile acidity <0.8 g/l, except in the case of sweet and semi-sweet red wines, for which a limit of 1.2 g/l (20 milliequivalents per liter) is set.

Total SO₂ <140mg/l in wines with less than 5 grams/liter of sugar. <180mg/l in wines with 5 or more grams/liter of sugar.

- Txakoli "Berezia":

These are aged txakolis, with a minimum aging period of 5 months. Their qualification will begin on May 1 of the year following the year of harvest.

- White Berezia

Minimum alcoholic strength (minimum)
11.5%Vol.
Total alcoholic content (minimum) 11.5%Vol.
Total sulfur dioxide (maximum) 180 mg/l.
Real acetic volatile acidity (maximum) 0.8 g/l. Total
tartaric acidity (minimum) 6.0 g/l.

- Rose Berezia

Minimum alcoholic strength (minimum)
11.5%Vol.
Total alcoholic content (minimum) 11.5%Vol.
Total sulfur dioxide (maximum) 180 mg/l.
Real acetic volatile acidity (maximum) 0.8 g/l. Total
tartaric acidity (minimum) 5.0 g/l.

- Red Berezia

Minimum alcoholic strength (minimum)
11.5%Vol.
Total alcoholic content (minimum) 11.5%Vol.
Total sulfur dioxide (maximum) 140 mg/l.
Real acetic volatile acidity (maximum) 0.8 g/l. Total
tartaric acidity (minimum) 4.0 g/l.

However, for the red Berezia type with an alcohol content of over 13°, the maximum limit of volatile acidity expressed as acetic acid is 1.20 g/l.

(b) Organoleptic characteristics

- White Txakolis

Visual

appearance:

Pale yellow, greenish to straw yellow in colour, clean and bright, with a slight presence of natural carbonation.

Aroma:

Medium intensity of aroma with a predominance of fruity notes (green apple, tropical fruits and citrus) and faint floral and herbaceous notes.

Taste:

Fresh entry on the palate, slightly acidic in its passage through the mouth, with slight spiciness on the tip of the tongue. The retro olfaction is dominated by fruity aromas. The finish is moderately persistent, with the possibility of a very slight bitter aftertaste.

- Rosé Txakolis

Visual

appearance:

Pale tile pink to salmon colour, clean and bright, with a slight presence of natural carbonation. Aroma:

Medium intensity of aroma with a predominance of fruity notes (green apple, tropical and citrus fruits), red fruit (wild fruits and cherry) and faint floral and herbaceous notes.

Taste:

Fresh entry on the palate, slightly acidic in its passage through the mouth, with slight spiciness on the tip of the tongue. The retro olfaction is dominated by fruity aromas. The finish is moderately persistent, with the possibility of appearing

a very slight bitter aftertaste.

- Red Txakolis

Visual

appearance:

Black cherry colour with intense purplish and purplish reflections and a slight presence natural carbon dioxide.

Aroma:

Intense aroma and fruitiness with a predominance of hints of orchard (green bell pepper and small berries) and faint floral and herbaceous notes.

Taste:

Fresh entry on the palate, slightly acidic in its passage through the mouth, with slight spiciness on the tip of the tongue. The retro olfaction is dominated by fruity aromas. The finish is moderately persistent, with the possibility of a very slight bitter aftertaste.

- Txakoli "Berezia".

- White Berezia:

Visual Appearance: The colour may appear more golden tones derived from the greater ripening of the grapes or the aging in different containers.

Aroma: Clear perception of primary aromas described in the young white type, assembled with different tertiary aromas derived from the different ageing processes used in the appellation: spicy or balsamic or dried fruits or smoked or pastries or bakery or dairy or toasted or mineral.

Taste: Slightly acidic, well integrated with the tertiaries of the aging.

- Rose Berezia:

Visual Appearance: Salmon tinges may appear with age.

Aroma: Primary aromas described in young wines, assembled with tertiary aromas from aging (spicy or balsamic or dried fruits, smoked, pastries, bakery, dairy, toasted or mineral).

Taste: Slightly acidic, well integrated with the tertiaries of the aging.

- Red Berezia:

Visual Appearance: Garnet, cherry with the possibility of tile tones appearing with age.

Aroma: Harmony between primary aromas described in the young txakoli, and tertiary aromas from aging (spicy, balsamic, nuts, smoked, pastries, bakery, dairy, toasted or mineral).

Taste: Tasty tannins and moderate structure.

3. Specific oenological practices

3.1. Cultivation practices

The Control Board will encourage the planting of recommended varieties. The authorized varieties Izkiriota/Gros Manseng, Izkiriota Ttipia/Petit Manseng, Sauvignon blanc, Riesling, Chardonnay, Pinot noir and Cabernet franc will have a limited surface area, not exceeding 20% of the total vineyard area processed by each registered winery for the production of protected wine.

Rosé wines shall be made with a minimum of 30% of the red variety recommended in these specifications.

On occasions when, due to an excessive lack of rainfall, it is agronomically necessary for the adequate maintenance of the leaf mass of the vineyard, the Control Board may authorize the irrigation of the vines, establishing conditions and recommendations for the same, as well as deadlines for the execution of the same.

For the production of wines marketed under the name of a single variety, only grapes of the varieties qualified as recommended may be used, and a minimum of 85% of one of these varieties must be used.

The production of wines with the right to use the Designation of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" will be made entirely from grapes from the vineyard registered in the Designation of Origin.

3.2. Oenological practices

Txakolis marketed with the "Berezia" indication must have undergone fermentation and must-wine transformation in containers or tanks made of different materials such as fine wood, ceramic, cement, etc.

The Control Board will keep a register of the containers and tanks where "Berezia" type wines can be produced.

4. Delimitation of the geographical area

The production area of the wines protected by the Denomination of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" is made up of the land located in the municipalities of; Amurrio, Artziniega, Ayala/Aiara, Laudio/Llodio and Okondo, the Regulatory Council and the corresponding administration consider suitable for the production of grapes of the varieties indicated in article 6, with the necessary quality to produce wines with the specific characteristics of those protected by the Designation, and are thus registered.

5. Maximum yield

The maximum production allowed per hectare is 13,000 kg of grapes.

At the end of the winemaking process, the yield will not exceed 70 liters of wine per 100 kg of grapes.

6. Grape varieties

The production of protected wines will be made with grapes of the following varieties: Hondarrabi Zuri and Hondarrabi Beltza and Hondarrabi Zuri Zerratia/Petit Courbu, which are considered as recommended or principal, and Izkiriota/Gros Manseng, Izkiriota Ttipia/Petit Manseng, Sauvignon blanc, Riesling and Chardonnay, Pinot noir and Cabernet franc considered as authorized.

7. Link to the geographical area

(a) Geographical area data

- **Natural factors**

The Denomination of Origin Arabako Txakolina/Txakoli de Álava/Chacolí de Álava protects the txakoli produced in the Ayala Valley, which includes the municipalities of Artziniega, Ayala, Llodio, Amurrio and Okondo.

This region is located in the northern part of Alava, to whose Atlantic climate the selected autochthonous vine varieties such as "**Hondarribi Zuri**" and "**Hondarribi Beltza**", which are the main varieties, are perfectly adapted. Sufficient sunshine and an average annual rainfall of 899 liters,

with an average luminosity during the vegetative process (April-October) of 12.11 hours, an average of 170 days of south wind and an average maximum temperature of 18.7° and an average minimum temperature of 7.5°. This microclimate means that the grapes are harvested with an average alcohol content of around 12°.

Due to the fact that the average value of the soil affected by the vineyards is a PH between 5.2 and 8.2 with an active limestone between 6.2 and 9.2, we will find the characteristic acidity that gives a peculiar taste to this wine as light bitter tones appear in the aftertaste.

- **Human factors**

The production of txakoli has meant an important recovery of the crops that disappeared at the end of the 19th century and has alleviated the consequences of the abandonment of livestock farming in the valley, favoring its reconversion to the wine-growing universe and bringing wealth to a valley that has maintained its natural physiognomy of improvement with the growth of vineyard plantations, are in all cases close to the wineries or within a radius of no more than 3 km. A wine-growing cultural practice that was on the verge of disappearing in the 80's of the last century and that has grape varieties extraordinarily adapted to this microclimate, with small, tight bunches and thick skins that produce wines of marked character.

The Ayala Valley has recovered a very ancient wine-growing activity, since in the 9th century the production of txakoli in Alava was a common and widespread practice among farmers in the Ayala Valley, particularly in Amurrio, Llodio and Ayala. In the cartulary of Valpuedra there is a reference in the year 864 to vineyards in Retes de Tudela (Artziniega) under the reign of the Asturian King Ordoño I, also in the cartulary of San Millán de la Cogolla, there are written references that in the year 964 vines were cultivated in the Land of Ayala for the production of wine, and specifically there is a dated donation of vineyards to the now disappeared monastery of San Víctor in the district of Gardea in Llodio. In short, it is a socially recognized wine with a great reputation thanks to the quality acquired over so many years of work.

Finally, the varieties recognized in the regulations maintain physiological, agronomic and oenological characteristics that are perfectly adapted to the conditions of the area, as they are resistant to mildew, a very important aspect since this is an area with a high risk of this infection. The following viticultural indexes are given:

- **Is**= 6.25 Seleaninov index indicating excess water, high precipitation.
- **Ib**=5,416.47 Branas, Bernon and Levadoux Hydrothermal Index indicating high risk of mildew infection.
- **Ih**= 2.016,4° Hugling Heliothermal Index which indicates a Heliothermal Index between 2000 and 2300 optimum for the white varieties of Arabako Txakolina. It is an ideal area for the production of high-quality wines.
- **I_{ta}**=3,702.09° Active Thermal Integral Index, which indicates that it is an optimal zone for vine cultivation.

(b) Product data

The particular physical-chemical and organoleptic characteristics of these wines, are attributable to the geographical environment, are as follows:

- Physical-chemical:
 - Alcohol content
 - Total acidity.
 - Volatile acidity
 - pH
- Organoleptic:
 - Acidity.
 - Bitterness
 - Citrus and herbaceous aromas

(c) Causal interaction

The regulated varieties are perfectly adapted to the geographical environment, providing low levels of acidity that develop the best-known characteristic of this wine, with values of Total Tartaric Acidity between 9 and 12 g/l; Volatile Acetic Acidity below 1 g/l and a pH of around 3.

The contribution of the zone to the organoleptic development is unquestionable since it gives rise to a wine that develops an acidity that is not excessive but not insufficient, slight bitterness, with the possibility of a slight sweetness and a not excessive alcoholic sensation so that the aromatic memory lasts 5 seconds or more once the wine has been spat out.

The microclimate that affects the area protected by the P.D.O. Arabako Txakolina/Txakoli de Álava/Chacolí de Álava provides the necessary characteristics to develop the physicochemical and organoleptic factors suitable for the quality of this wine. Thus, there is a direct relationship between the average annual sunshine of 12.11 hours in the April-October vegetative process with the alcoholic graduation and the desired acidity point and its minimum bitterness index.

The protected area maintains an average of 170 days of south wind, providing oxygenation to the foliar vegetative process. The average temperature is 13.1°, with a maximum average 18.7° and minimum average of 7.5°, which will give us round wines, with low acidity, adequate citric and herbaceous aromas and limpid wines with green to straw-yellow hues.

8. Applicable requirements

(a) Legal framework

- Law 5/2004, of May 7, 2004, on Wine Management.
- Law 24/2003, of July 10, 2003, on Vineyards and Wine.
- Order of June 17, 2008, of the Regional Minister of Agriculture, Fisheries and Food, which amends the Regulations of the Designation of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava", and approves its rewritten text (BOPV No. 148, of August 6, 2008).
- Correction of errors of the same Order published in the BOPV nº164, of August 29, 2008.
- Correction of errors of the same Order published in the BOPV nº206, of October 28, 2008.
- Resolution of the Directorate General of Industry and Food Markets of November 30, 2009, publishing the Order of June 17 (BOE No. 2 of 25.12.09).

(b) Objective, non-discriminatory requirements compatible with EU law

All registers of processors and producers shall be open to any operator who complies with the requirements of these Specifications.

(c) Supplementary requirements

8.c.1. Qualification of plots of land

The qualification of the plots, for the purposes of their inclusion in the production area, will be carried out by the Control Board, for which it will take into consideration the reports of the technical services of the Provincial Council of Alava, and the plots must be correctly delimited and registered in the corresponding Wine Register.

8.c.2 - Packaging in the area of origin

The bottling of wines protected by the PDO "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" must be carried out exclusively in registered wineries authorized by the Control Board, located within the production area, otherwise the wine loses the right to use the Designation.

Wines protected by the "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" PDO may only be presented to the end consumer in the types of packaging and capacities authorized by the Regulatory Board.

The name of the PDO and the logo of the Control Board, as well as the obligatory and optional indications included in the Community and State legislation on labelling, must be visibly displayed on the containers intended for the commercialization of the wines protected by the PDO.

The obligation of packaging in the wineries of origin located within the production area in which the product is made

and bottles exclusively "Arabako Txakolina / Txakoli de Álava / Chacolí de Álava" PDO wine is justified by the fact that the Regulatory Council, which is made up of a majority of voting representatives of the wine sector, has established a procedure for controlling the quantity and quality of the protected wines bottled and labelled in the area from production to marketing.

In the production area, the winemaking activity, based on the aforementioned cultural and oenological practices, is carried out in wineries that exclusively make and bottle this type of wine. All the wineries have a bottler-packer registration number and bottling in the same registered wineries is an activity totally linked from the beginning of the appellation to the winemaking activity; that is, there are no separate bottling plants dedicated solely to the bottling activity of this quality wine.

There are no shipments of wine in bulk from the production area of origin where the producers who are interested in its maintenance are located, which requires vigilance, knowledge, specialized experience, effort and control of packaging. In addition, any shipment of must or grapes within the zone must be previously authorized by the Control Board and must be destined exclusively for the appellation's wineries, which must clearly be separate from those where other non-protected wines are produced and stored.

The transport and bottling of wine outside the production area poses risks to the quality of the wine, since the bottling activity is not reduced to simply filling empty containers, but normally includes, together with the transfer, a series of complex oenological interventions (filtration, clarification, cold treatment, etc.), operations which, if not carried out according to the rules of the profession, can jeopardize the quality of the wine and modify its characteristics.

Likewise, if the transport is not suitable, the wine may be exposed to oxidation, which is more serious the longer the distance travelled. It may also be subject to the risk of temperature variation.

Bottling in the production area is an essential operation for the preservation of the specific characteristics acquired by the quality wine obtained through self-imposed rules by registered winegrowers and winemakers located in the production area. The location of the bottling activities as such of wines shipped in bulk may affect the quality of the wine that could lose the appellation of origin. An impairment of the quality of wine transported in bulk and packaged outside the production area could negatively affect the reputation of all the wine of the producers' collective at origin.

8 .c .3. Packaging

Wines protected by the Denomination of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" may only circulate and be dispatched by the registered wineries in the types of packaging that do not harm their quality or prestige and are approved by the Regulatory Council. To this effect, the containers must be made of glass, with capacities authorized by the European Union. The Control Board may authorize, for special uses and in order to promote marketing, other types of packaging that do not harm the quality and prestige of the protected wines.

In order to guarantee the proper use of the name of the Denomination of Origin, all wines marketed under the protection of the Designation of Origin must be bottled.

Whatever the type of container in which the wines are dispatched for consumption, they must be provided with guarantee seals, labels or numbered back labels issued by the Control Board and must be placed in the winery itself and in accordance with the rules determined by the Control Board and in such a way as to prevent a second use.

The Regulatory Council of the Protected Designation of Origin shall keep at least the following Registers:

- a) Vineyard Registry.
- b) Winery Registration.
- c) Registration of vessels and tanks made of hardwood or other materials.

The name of the Protected Designation of Origin must appear prominently on the labels of bottled wines, in addition to the general information determined in the applicable legislation. The municipal district in which the winery is located must also appear prominently.

Before labels are put into circulation, they must be authorized by the Regulatory Council for the purposes listed in these specifications. The approval of those labels which for any reason may give rise to confusion in the consumer will be denied, as well as the authorization of a previously granted label may be revoked when the circumstances referred to in the label of the company owning the label have changed.

Late harvest.

The geographical name Álava may be used together with the term “ vendimia tardía “ (late harvest) to describe wines obtained from overripe grapes produced in vineyards registered in the Denomination of Origin of the varieties indicated in article 5 of these specifications, with a natural alcoholic strength of more than 15% Vol.

These wines, in addition to complying with the provisions established for these mentions in Community legislation, must meet the following requirements in their production:

- The Control Board will establish, according to the conditions of the harvest, the length of the aging period in barrels or authorized tanks.
- The appraisal will take place between June 30 and December 31 of the year following the vintage.

Wines entitled to the term "late harvest" must have the following physical and chemical characteristics:

Minimum alcoholic content (minimum) 12% Vol. Total sulfur dioxide

(maximum): 300 mg/l.

Actual volatile acidity in acetic acid (maximum): 1.5 g/l (25 milliequivalents per liter).

Qualified wines must maintain characteristic organoleptic qualities, especially as regards aroma, colour and aroma, in accordance with the provisions of these specifications:

Visual Appearance: Bright and crystalline, with shades ranging from pale yellow to golden yellow, due to overripening in the vineyard or possible aging, and may have greenish hues.

Aroma: Medium or high intensity of aroma. Complexity of aroma: fruity and/or floral and/or herbaceous and/or honey and/or overripe fruit and/or aromas aging in wood or in tanks of different materials. Complementary nuances derived from the vintage or the use of indigenous yeasts may appear.

Taste: Medium to high aroma intensity. Sweet and balanced. Aroma complexity: fruity and/or floral and/or herbaceous and/or honey and/or overripe fruit and/or aromas from aging in wood or in tanks of different materials. Persistent.

Wines entitled to use this mention must bear specific control back labels.

Sparkling wines.

The geographical name Álava may be used to designate sparkling wines obtained from grapes grown in registered vineyards and produced in wineries under the Designation.

These wines will be made from white, rosé or red wines obtained from grapes grown in vineyards registered in the Protected Designation of Origin.

These are the physicochemical characteristics:

- Minimum alcoholic strength (minimum): 10 % Vol.
- Pressure in containers stored at 20°C equal or higher than 3 bar.
- Minimum total acidity (g/l as tartaric acid): 4.5 g/l
- Total sulfur dioxide (maximum): 160 mg/l.
- -Real volatile acidity in acetic acid (maximum): 1.08

g/l. These will be the organoleptic characteristics of sparkling wines:

Visual appearance: Bright and crystalline, with the exception of ancestral sparkling wines. It should give off fine, persistent bubbles. Colour from pale yellow for those of shorter aging, to golden yellow for those of long aging. In the case of rosés, colour ranging from raspberry pink to onion skin.

Aroma: Medium or high intensity of aroma. Complexity of smell: fruity and/or floral and/or herbaceous and/or dried fruits and/or bakery and/or lactic and/or mineral and/or toasted.

Taste: Medium to high aroma intensity. Balanced and fresh. Aroma complexity: fruity and/or floral and/or herbaceous and/or dried fruits and/or bakery and/or lactic and/or mineral and/or toasted. Persistent.

Qualified wines must maintain characteristic organoleptic qualities, especially in terms of aroma, colour and taste, in accordance with those established in this document.

8.c.4 Terms

"Designation of Origin" with respect to Article 112a) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing the common organization of the markets in agricultural products and repealing Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and EC) No 1234/2007.

"Chacolí/Txakolina/Txakoli" with respect to Article 112b) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing the common organization of the markets in agricultural products and repealing Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007.

9. Controls

(a) Competent control authorities or agencies

Directorate of Food Quality and Promotion of the Department of Food, Rural Development, Agriculture and Fisheries of the Basque Government. C/ Donostia-San Sebastián 1, 01010. Vitoria-Gasteiz. Alava. Telephone: 945.019644. Fax: 945.019701. E-mail: calimentaria@euskadi.eus

Control Body, accredited in compliance with the UNE-EN ISO/IEC 17065 Standard: HAZI Foundation.

Foundation. Muntzaratz 17-A, (Muntzaratz Dorrea). 48220 Abadiño. Bizkaia. Telephone: 946030330. Fax: 946033353. hazi@hazi.eus.

(b) Recognized producer group

Consejo Regulador de la Denominación de Origen Protegida Arabako Txakolina/Txakoli de Álava/Chacolí de Álava. C/ Dionisio Aldama 7, 1ºD, 01470. Amurrio. Álava. Telephone: 656789372. Fax 945393786. E-mail: dop@txakolidealava.eus

(c) Tasks

The right to use the appellation will be granted by the Control Board, following a binding report from the supervisory body.

The inspection body shall verify compliance with these specifications by samples and performing the corresponding physical-chemical and organoleptic analyses. In order to carry out the analyses, the inspection body may have the support of external laboratories. Subsequently, and depending on the decision of the inspection body on whether or not to grant the right to use the PDO name, the Control Board will provide the corresponding back labels.

The **Regulatory Council** is responsible for carrying out the following tasks:

- Maintenance and updating of the data in the Registers of the Appellation of Origin.
- To provide natural or legal persons registered in the Register of Vineyards with a document or Vine Grower's Booklet, indicating the registered vineyard area, with a breakdown of varieties, as well as the maximum admissible production for each campaign, and other data deemed necessary for better control may be established.
- Register and record the production declarations made by the firms registered in the Register of Vineyards, indicating the harvest obtained in each of the registered plots, indicating the destination of the grapes, and in case of sale, the name of the buyer.
- Register and record the Processing Declarations made by the firms registered in the Register of Processing and Bottling Warehouses.

The **Control Body, Fundación HAZI Fundazioa** is an accredited entity in compliance with the UNE 17065:2012 Standard for the scope Arabako Txakolina / Chacolí de Álaba / Txakoli de Álava.

The certification system of **Fundación HAZI Fundazioa** is based on the evaluation of the system established by the winery to demonstrate that the product labelled as txakoli complies with the requirements of the specifications. The winery will have to prove the origin of the grapes processed and the fulfilment of the rest of the specifications.

The winery will have to prove the origin of the grapes processed and compliance with the rest of the specifications.

For this purpose, the HAZI Fundazioa Foundation will evaluate a series of points through the following activities:

- Inspections in the winery's own vineyards and in the vineyards from which each winery obtains grapes. These inspections may be carried out in the vineyard itself or on the basis of the data recorded in the vineyard plot registers: surface area, grape varieties, planting frame, number of plants, year of planting, etc. Checking and comparing data:
 - Registry data: plots registered in the C.R.
 - Recommended and authorized varieties.
 - Records: harvest declaration, sales declarations, claims.
 - Crop estimates, if applicable.
 - Other agreements that the Control Board may adopt in relation to production.

- Warehouse audits
 - Checking and comparison of data:
 - Registration data: RIA / RS
 - Origin of grapes
 - Yield: Kg. grapes/liter must.
 - Traceability records of grape entry into the winery: date, origin, weight, varieties, etc.
 - % of total vineyard area of authorized varieties processed by winery.
 - Physical-chemical characteristics (own analysis-qualifications)
 - If applicable, verification of single-varietal or special txakolis, etc.
 - Exclusivity for the processing of products covered by the AOC on the premises (processing, handling, storage).
 - Authorized labels.
 - Documentation of shipment of grapes, must or wine between registered firms
 - Authorized packaging
 - Quantities of wine produced in accordance with quantities of own or purchased grapes + stocks from previous years + purchase of musts or wines from other registered firms.
 - Quantities of back labels in stock, in accordance with quantities delivered - used in qualified and packaged consignments.
 - Records:
 - declaration of the quantity of wine obtained, differentiating by type, origin of the grapes and destination (buyer and quantity), declaration of sales
 - bottlers: declaration of inputs and outputs with the origin of the wines,
 - declaration of stocks of unused back labels and seals
 - claims
 - Qualification and disqualified items: storage and destination
 - Verification of the correct archiving of records for at least 4 years.
 - Verification of traceability of qualified product.
 - Other agreements that the Regulatory Board may adopt in relation to processing, packaging, storage and marketing.

The verifications will be carried out during the visit itself and will be supported ~~and/or may be~~ supported by information from databases and test reports carried out in laboratories; these must be accredited in compliance with requirements of the UNE EN 17025 standard.

- Physical-chemical and organoleptic analyses on samples taken in cellars: the quantity and frequency these analyses will be defined in the annual control plan.