

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

1. Denomination to be protected

Arabako Txakolina/Txakoli de Alava/Chacolí de Alava

2. Wine description

(a) Analytical characteristics

- White txakolis

Alcoholic strength > 9.5% vol.; Total alcoholic strength < 15% vol.¹;

Total sugars <4g/l or <9g/l, when the total acidity content expressed in grams of tartaric acid per liter is not lower by more than 2 grams per liter than the residual sugar content²;

Total acidity (tartaric) >3.5g/l >46.6meq/l³;

Volatile acidity <0.8g/l;

Total SO₂ <180mg/l .

- Rosé Txakolis

Alcoholic strength > 9.5% vol.; Total alcoholic strength < 15% vol.¹;

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 content²;

Total acidity (tartaric) >3.5g/l >46.6meq/l³;

Volatile acidity <0.8g/l

Total SO₂ <180mg/l .

- Red Txakolis

Alcoholic strength > 9.5% vol.; Total alcoholic strength < 15% vol.¹;

Total sugars <4g/l or <9g/l, when the total acidity content expressed in grams of tartaric acid per liter is not lower by more than 2 grams per liter than the residual sugar content²;

Total acidity (tartaric) >3.5g/l >46.6meq/l³;

Volatile acidity <0.8g/l;

Total SO₂ <140mg/l .

¹ It has been requested to introduce the total alcoholic strength, although it coincides with what is generally established in Community regulations, as a minor modification, in accordance with Article 73.1.d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

² It has been requested to modify the total sugars, although it coincides with what is generally established in Community legislation, as a minor modification in accordance with Article 73.1.d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

³ It has been requested to introduce the total acidity, although it coincides with that established in general terms in the Community regulations, as a minor modification in accordance with Article 73.1.d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

- Barrel-fermented white Txakolis

Acquired alcohol content > 11% vol.; Total

alcohol content < 15% vol.¹;

Total sugars < 4g/l or < 9g/l, when the total acidity content expressed in grams of tartaric acid per liter is not lower by more than 2 grams per liter than the residual sugar content²;

Total acidity (tartaric) > 3.5g/l > 46.6meq/l³;

Volatile acidity < 0.8g/l;

Total SO₂ < 180mg/l .

(b) Organoleptic characteristics

- White txakolis

Visual

appearance:

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

Aroma:

Medium aroma intensity 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, 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 color, 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, 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.

- Red Txakolis

Visual

appearance⁴:

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

Aroma⁵:

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

⁴The visual aspect has been requested to be introduced as a minor modification in accordance with Article 73.1.d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

⁵Flavoring has been requested as a minor amendment pursuant to Article 73(1)(d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

⁶Flavor has been requested as minor amendment pursuant to Article 73(1)(d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

Taste:

Fresh entry on the palate, slightly acidic in its passage through the , 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.

- Barrel-fermented white Txakolis

Visual appearance:

Color between yellow evolved to straw, clear and bright, with absence of sediment.

Aroma:

Intensity of aroma that integrates barrel toast with the varietal character of citrus fruit.

Taste :

Structured, the aromas of wood integrated with the acidic fruits stand out, and a very slight bitter aftertaste may appear.

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 and Chardonnay will have their surface area limited, and may not exceed 20% of the total vineyard area processed by each registered winery for the production of protected wine.

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.

3.2. Oenological practices

For the production wines to be 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 same.

Rosé wines must be made with a minimum of 50% of the red variety recommended in these Regulations.

Txakolis marketed with the indication "Fermented in Barrel" must have fermentation and must-wine transformation in oak barrels with a maximum capacity of 350 liters.

4. Delimitation of the geographical area

The production area of the wines protected by the Designation of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de Álava" is made up of 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 will be 13,000 kg of grapes

At the end of the winemaking process, the yield will not exceed 70 hectoliters of wine per hectare.

6. Grape varieties

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

7. Link to the geographical area

(a) Geographical area data

• Natural factors

The Arabako Txakolina/Txakoli de Álava/Chacolí de Álava Designation of Origin 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 "**Hondarrabi Zuri**" and "**Hondarrabi 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, and an average of 170 days of south wind and an average maximum temperature of 18.7° and average minimum temperature of 7.5°. This microclimate means that the grapes are harvested with an average alcohol content of around 12°.

Due the fact that the average value of the soil affected by 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 flavor to this wine as slight 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 by promoting its reconversion to the wine-growing universe, bringing wealth to valley that has maintained its natural physiognomy of improvement with the growth of vineyard plantations, which 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 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 Valpueda 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 Martín de la Cañada.

⁷An amendment to the maximum allowable production has been requested as a minor modification in accordance with Article 73.1.d) of Commission Regulation (EC) 607/2009 of July 14, 2009.

Victor from the Gardea neighborhood 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 situations for downy 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 wines.
- **I_{ta}**=3 .702.09° Active Thermal Integral Index, which indicates that this is an optimal area for the cultivation of the vid.

(b) Product data

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

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

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

8. Applicable requirements

(a) Legal framework

- Order of June 17, 2008, of the Minister of Agriculture, Fisheries and Food, which amends the Regulations of the Designation of Origin "Arabako Txakolina/Txakoli de Álava/Chacolí de ", and approves its revised text (BOPV No. 148 of August 6, 2008).
- Correction of errors of the same Order published in the BOPV No. 164 of August 29, 2008.
- Correction of errors of the same Order published in the BOPV No. 206 of October 28, 2008.
- Resolution of the Directorate General for Industry and Food Markets of November 302009 publishing the Order of June 17 (BOE No. 2 of 25 December 2009).

(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. Bottling in the area of origin

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

The obligation of bottling in the wineries of origin located within the production area where only "Arabako Txakolina / Txakoli de Álava / Chacolí de " PDO wine is produced and bottled 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 control procedure from production to marketing of the quantity and quality of the protected wines bottled and labeled in the area.

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

There are no shipments of wine in bulk from the production zone of origin where the producers who are interested in its maintenance are located, which requires vigilance, knowledge, specialized experience, effort, control of the bottling process. 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 cellars, which must clearly be separate from those where other non-protected wines are produced and stored.

The transport and bottling of wine outside the wine production area entails risks for 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 endanger the quality of the wine and modify its characteristics.

Likewise, if the transport conditions are not adequate, the wine may be exposed to oxidoreduction, 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 the registered winegrowers and winemakers located in the production area. The location of 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 bottled outside the production area could negatively affect the reputation of all the wine of the group of enorigen producers.

8 .c .3. Packaging

The 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. For these purposes, the containers must be made of glass, with capacities authorized by the European Union, and The Control Board may authorize, for special uses and in order to marketing, other types of containers 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 protected wines marketed will be shipped bottled.

8 .c .4. Records

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

- a) Vineyard Registry.
- b) Wineries Registry.

8 .c .5. Additional labeling provisions

The protection of the name of the Denomination extends to its different combinations, and to the names of the regions, localities or places that form production, elaboration, aging and bottling area, linked to the spellings "Txakoli", "Chacoli", "Chacolin", "Txakolin" and Txakolina", in accordance with the provisions of the applicable legislation.

The name of the Denomination 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 prominently displayed.

Before the labels are put into circulation, they must be authorized by the Regulatory Council for the purposes listed in these Regulations. 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.

Whatever the type of container in which the wines are dispatched for, they shall be provided with numbered labels or back labels, issued by the Control Board, which must be placed in the winery itself and in accordance with the agreements adopted by the Control Board and always in a way that does not allow a second use.

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 this Regulation, with a natural alcoholic strength of more 15% Vol.

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.

8 .c .6. Terms

For the protected designation of origin "Arabako Txakolina / Txakoli de Álava / Chacolí de Álava" the traditional terms referred to in Article 118u.1a) of Council Regulation (EC) No 1234/2007, Single CMO Regulation, are: "Denominación de Origen" which may replace on the label the expression "Denominación de Origen Protegida" as established in Article 118.sixvicies.3a) of the aforementioned Regulation.

The traditional terms listed in Annex XII of RCE 607/2009 (currently in the E-Bacchus database) referred to in Article 118 duovicies . 1b) of Council Regulation (EC) No 1234/2007, which may be used in wines protected by the protected designation of origin "Arabako Txakolina / Txakoli de Álava / Chacolí de Álava" are "Chacolí-Txakolina", "Chacolí-Txakolina", "Chacolí-Txakolina", "Txakoli de Álava" and "Chacolí-Txakolina".

9. Controls

(a) Competent control authorities or agencies

- Directorate of Food Quality of the Department of Environment, Territorial Planning, Agriculture and Fisheries of the Basque Government. C/ Donostia-San Sebastián 1, 01010 Vitoria-Gasteiz, Álava. Telephone: 945 .019644. Fax: 945 .019701. E-mail calimentaria@euskadi.eus
- Control Body, accredited in compliance with the UNE 45011 Standard: Fundación Hazi Fundazioa. Muntzaratz 17-A, (Muntzaratz Dorrea). 48220 Abadiño, Bizkaia. Telephone: 946030330. Fax: 946033353 hazi@hazi.eus
- The Consejo Regulador de la Denominación de Origen Arabako Txakolina/Txakoli de Álava/Chacolí de Álava will collaborate in the control activities. C/ Dionisio Aldama 7, 1ºD, 01470. Amurrio. Álava. Telephone: 656789372. Fax 945393786. E-mail merino@txakolidealava.com

(b) Tasks

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

The wines will be subjected to organoleptic and analytical examination in accordance with the procedure established by the Control Board for this purpose. For this purpose, the Control Board will take into account the results of the test reports, reports from the control body and the information on grape production, purchase and sale of grapes, musts and wines from the appellation of origin itself.

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 Wineries.

The **Control Board** is the body in charge of submitting the organoleptic and analytical examination to verify the conditions established in Chapter 2 of the Specifications, and consequently a Qualification will be applied to the wines covered with the following parameters:

- It will be systematic by controlling all lots or batches of wine that opt to be covered by the Designation of Origin.
- Sampling will be carried out by personnel hired by the Appellation with identification codes to ensure anonymity.
- Prior to the organoleptic analysis, the samples shall be subjected to a physical-chemical analysis to compliance with section 2.1 of these Specifications.
- The samples will be subjected to an organoleptic control by a Tasting Committee composed of at least 5 experts and connoisseurs of the product who carry periodic training in tasting aspects.
- The tasting sheet to be used by the tasters shall specify the presence of the key descriptors of aroma and flavor that must be present in the wines covered and which are specified in section 2 of these Specifications.
- On the basis of the scores assigned by the tasters, the items may be Qualified, Placed or Disqualified.
- When the sample is graded, the corresponding numbered back labels corresponding to the volume of the lot or batch shall be issued. corresponding to the volume of the lot or batch.
- When it is considered as placed, it will be so because it does not meet the requirements of typicality and quality demanded and a period of time will be set for it to solve these problems and submit itself to a new examination.
- When a sample is Disqualified or Not Qualified, it is considered that the wine has serious defects that have not been resolved and consequently will not be entitled to use the name of the Appellation of Origin. These consignments of wine must be placed in independent and properly labeled tanks.
- The consignments of wines that have not been Qualified must prove that they are destined for the uses determined by the Control Board and may not remain in the winery beyond July 31 of the corresponding wine year.
- The Control Board may disqualify wines at any stage prior to their definitive marketing.

The **Control Body, Fundaci3n Hazi Fundazioa**, is an accredited entity in compliance with the UNE 45011 Standard.

Hazi's certification system is based on the evaluation of the system established by the winery to demonstrate that the product labeled as txakoli complies with the requirements of the regulation. The winery will have to prove the origin of the grapes processed and the compliance with the rest of the regulation.

For this purpose, Hazi will evaluate a series of points through the completion of 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.
Verification and comparison of 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 Regulatory Board may adopt in relation to production
- Warehouse audits Verification and comparison of data:
 - Registration data: RIA / RS
 - Origin of grapes
 - Yield: Kg. grapes/liter must.
 - Traceability records of grapes entering the winery: date, origin, weight, varieties, etc.
 - % of total vineyard area of authorized varieties processed per 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 bottled consignments.
 - Records:
 - x declaration of the quantity of wine obtained, differentiating by type, origin of the grapes and destination (buyer and quantity), declaration of sales, x declaration of the quantity of wine obtained, differentiating by type, origin of the grapes and destination (buyer and quantity), declaration of sales
 - x bottlers: declaration of inputs and outputs with the origin of the wines,
 - x declaration of stocks of unused back labels and seals
 - x complaints
 - 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 Control Board may adopt in relation to winemaking, bottling, storage and marketing.

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

- Physical-chemical tests on samples taken in wineries: the quantity and frequency of these tests will be defined in the annual control plan and will depend on the number of tests carried out by each winery.