

REQUEST FOR A NEW MODIFICATION

**SINGLE DOCUMENT**

**1. NAME**

**Name(s) to be registered**

Arabako Txakolina

Txakoli from Alava

Chacolí de Álava

**2. TYPE OF GEOGRAPHICAL INDICATION**

DOP - Denominación de Origen Protegida (Protected Designation of Origin)

**3. THIRD COUNTRY TO WHICH THE GEOGRAPHICAL AREA BELONGS**

Not applicable

**4. CLASSIFICATION OF WINE - COMBINED NOMENCLATURE CODE**

22042138 - 22042178

**5. CATEGORIES OF WINE PRODUCTS**

Wine (category 1)

**6. DESCRIPTION OF THE WINE(S)**

**White Txakolis**

***Brief textual description***

Visual Appearance pale yellow, greenish to straw yellow, clean and bright, with a slight presence of natural carbonation.

Aromas: 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, with a 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

| <b>Analytical characteristics of white txakoli</b>             |  |
|--|--|
| <b>Maximum total alcoholic strength by volume (in % vol):</b>  | <15  |
| <b>Minimum actual alcoholic strength by volume (in % vol):</b> | >9,5   |
| <b>Minimum total acidity (tartaric):</b>                       | >3.5g/l>46.6meq/l;   |
| <b>Maximum volatile acidity</b>                                | <0.8 g/l, except in the case of sweet and semi-sweet white wines, for which the following is sets a limit of 1.08 g/l (18 milliequivalents per liter).   |
| <b>Total sugars</b>  | <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 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 laid down in Annex I Part D of Delegated Regulation (EU) 2019/934 of the European Parliament and of the Council. Commission. |
| <b>Total SO2.</b>  | <180mg/l in wines with less than 5 grams/liter of sugar. <240mg/l in wines with 5 or more grams/liter of sugars.   |

Txakoli rosé

**Brief textual description**

Visual appearance: pale pink tile to salmon. Clean and bright, with a slight presence of natural carbonation.

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

Taste: Fresh entry in the mouth, slightly acid in its passage through the, with slight itching on the tip of the tongue. In retro olfaction dominate the

fruity aromas. The finish is moderately persistent, with the possibility of a very slight bitter aftertaste.

| <i>Analytical characteristics of txakoli rosé</i>              |  |
|--|--|
| <b>Maximum total alcoholic strength by volume (in % vol):</b>  | <15  |
| <b>Minimum actual alcoholic strength by volume (in % vol):</b> | >9,5   |
| <b>Total acidity (tartaric):</b>                               | >3.5g/l>46.6meq/l;   |
| <b>Volatile acidity:</b>                                       | <0.8g/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.   |
| <b>Total sugars</b>  | <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 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. |
| <b>Total SO<sub>2</sub></b>                                    | <180mg/l in wines with less than 5 grams/liter of sugar. <240mg/l in wines with 5 or more grams/liter of sugars.   |

Red Txakoli

***Brief textual description***

Visual appearance: black cherry color with intense purplish and purplish reflections, with a slight presence of natural carbon dioxide.

Aromas: 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 in the mouth, slightly acid in its passage through the, with slight itching on the tip of the tongue. In retro olfaction fruity aromas dominate. The is moderately persistent, with the possibility of a very slight bitter aftertaste.

| <b>Analytical characteristics of red txakoli</b>               |   |
|--|---|
| <b>Maximum total alcoholic strength by volume (in % vol):</b>  | <15   |
| <b>Minimum actual alcoholic strength by volume (in % vol):</b> | >9,5  |
| <b>Total acidity (tartaric):</b>                               | >3.5g/l>46.6meq/l;  |
| <b>Volatile acidity:</b>                                       | <0.8g/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.  |
| <b>Total sugars</b>  | <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 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. |
| <b>Total SO<sub>2</sub></b>                                    | <140mg/l in wines with less than 5 grams/liter of sugar. <180mg/l in wines with 5 or more grams/liter of sugars.  |

**White Txakoli "Berezia".*****Brief textual description***

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

Aromas: 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 aging.

| <b><i>General analytical characteristics</i></b>                              |           |
|---|-----------|
| <b><i>Acquired alcoholic strength (minimum):</i></b>                          | 11.5%vol. |
| <b><i>Total alcohol content (minimum):</i></b>                                | 11.5%Vol. |
| <b><i>Total tartaric acidity (minimum)</i></b>                                | 6.0g/l    |
| <b><i>Volatile acidity real acetic acidity (maximum):</i></b>                 | 0.8 g/l   |
| <b><i>Maximum total sulfur dioxide content (in milligrams per liter):</i></b> | 180       |

**Rosé Txakoli "Berezia".*****Brief textual description***

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.

| <b><i>General analytical characteristics</i></b>                              |           |
|---|-----------|
| <b><i>Acquired alcoholic strength (minimum):</i></b>                          | 11.5%vol. |
| <b><i>Total alcohol content (minimum):</i></b>                                | 11.5%Vol. |
| <b><i>Total tartaric acidity (minimum)</i></b>                                | 5.0g/l    |
| <b><i>Volatile acidity real acetic acidity (maximum):</i></b>                 | 0.8 g/l   |
| <b><i>Maximum total sulfur dioxide content (in milligrams per liter):</i></b> | 180       |

**Red Txakoli "Berezia".*****Brief textual description***

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.

***General analytical characteristics***

|   |           |
|---|-----------|
| <b><i>Acquired alcoholic strength (minimum):</i></b>                          | 11.5%vol. |
| <b><i>Total alcohol content (minimum):</i></b>                                | 11.5%Vol. |
| <b><i>Total tartaric acidity (minimum)</i></b>                                | 4.0g/l    |
| <b><i>Volatile acidity real acetic acidity (maximum):</i></b>                 | 0.8 g/l   |
| <b><i>Maximum total sulfur dioxide content (in milligrams per liter):</i></b> | 140       |

**7. VITICULTURAL PRACTICES****7.1. Specific oenological practices**

| <b><i>Type of winemaking practice</i></b> | <b><i>Specific oenological practice</i></b>  |
|---|--|
| <b><i>Description of the practice</i></b> | <p><i>In the production of wines marketed under the name of a single variety, only grapes of recommended varieties with a minimum of 85% of one of these varieties shall be used.</i></p> <p><i>The production of PDO wines will be made entirely with grapes from vineyards registered in the PDO.</i></p> <p><i>The rosés will be made with a minimum of 30% of the red variety.</i></p> <p><i>Txakolis marketed with the "Berezia" indication must have undergone fermentation and must-wine transformation in fine wood containers or in ceramic and/or cement tanks.</i></p> <p><i>The Regulatory Board will keep a register of fine wood containers and deposits that may be used in its production.</i></p> |

|   |                   |
|---|-------------------|
| <b>Type of winemaking practice</b>  | Cultural practice |
| <b>Description of the practice</b>  |                   |
| <p>The Control Board will encourage the planting of recommended varieties.</p> <p>In periods of excessive lack of rainfall, the Control Board may authorize the irrigation of the vines, establishing conditions and recommendations for irrigation.</p> <p>The authorized varieties Izkirota (Gros Manseng), Izkirota Ttipia (Petit Manseng), Sauvignon blanc, Riesling, Chardonnay, Pinot noir and Cabernet franc will be limited to 20% of the total vineyard area processed by each registered winery for the production of protected wine.</p> |                   |

## 7.2. Maximum yields

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|--|
| <b>Maximum performance:</b>  |
| 13,000 kilograms of grapes per hectare. At the end of the winemaking process the yield will not exceed 70 liters of wine 100 kg of grapes. |

## 8. MAIN WINE GRAPES

|   |
|---|
| <b>Recommended or main varieties</b>    |
| HONDARRABI ZURI                         |
| HONDARRABI BELTZA                       |
| PETIT COURBU (HONDARRABI ZURI ZERRATIA) |

|                                 |
|---------------------------------|
| <b>Authorized varieties</b>     |
| GROS MANSENG - Izkirota         |
| PETIT MANSENG - Izkirota ttipia |
| SAUVIGNON BLANC                 |
| RIESLING                        |
| CHARDONNAY                      |
| PINOT NOIR                      |
| CABERNET FRANC                  |

## 9. DEFINED AREA

The PDO production area is made up of the municipal lands of Amurrio, Artziniega, Ayala/Aiara, Laudio/Llodio and Okondo that the Regulatory Council and the corresponding administration consider suitable for the production of grapes of the varieties in section 6 of the Specifications, with the necessary quality to produce PDO wines, and which are so registered.

## 10. DESCRIPTION OF THE LINK(S)

### **Description of links)**

The PDO protects the txakoli made in the municipalities of Artzeniega, Ayala, Llodio, Amurrio and Okondo in the Ayala Valley. This region is located in the northern part of Alava, with an Atlantic climate that is The selected autochthonous vine varieties such as "Hondarribi Zuri" and "Hondarribi Beltza" are perfectly adapted. Sufficient sunshine and average annual rainfall (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 average minimum temperature of 7.5°. This microclimate means that the grapes are harvested with an alcohol content of around 12°.

## 11. ESSENTIAL ADDITIONAL CONDITIONS

### 11.1 - SPECIAL REQUIREMENTS

The wines covered by the Appellation must be, packaged and labeled exclusively in the registered wineries authorized by the Control Board. This is justified by the fact that the Control Board has established a procedure to control the quantity and quality of the wine from production to marketing. packaged outside of the production area includes the transport and other operations such as filtration, clarification, cold treatment that can modify the characteristics of the wine.

The protection of the name of the Denomination extends to its different combinations, and to the names of the regions, localities or places of the production and elaboration area, linked to the spelling "Txakoli", "Chacolí", "Chacolin", "Txakolin" and "Txakolina".  
Numbered labels and back labels are approved by the Board prior to use.

## **11.2 -TRADITIONAL TERMS**

Denomination of Origin (DO)  
Chacolí- Txakolina - Txacoli

### **ANNEXES**

- Specifications (Pliego Arabako Tx 20241219).
- Consolidated specifications (Pliego Arabako Tx 20241219 consolidated).
- Legal proof of the processing and approval by the Competent Authority (Resolution of January 10, 2025 of the Director of Food Quality and Promotion, which issues a favorable decision on the request submitted by the Regulatory Council of the Protected Designation of Origin "ARABAKO TXAKOLINA/TXAKOLI DE ÁLAVA/CHACOLI DE ÁLAVA" for the modification of the specifications of the Protected Designation of Origin "ARABAKO TXAKOLINA/TXAKOLI DE ÁLAVA/CHACOLI DE ÁLAVA").
- Links to the specifications

[www.euskadi.eus/web01-](http://www.euskadi.eus/web01-)

[https://a2elikal/en/contenidos/informacion/dop\\_txakoli\\_araba/en\\_dapa/index.shtml](https://a2elikal/en/contenidos/informacion/dop_txakoli_araba/en_dapa/index.shtml)