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RIOJA PROTECTED DESIGNATION OF ORIGIN
(Denominación de Origen Calificada) SPECIFICATIONS

里奥哈葡萄酒优质原产地(Denominación de Origen Calificada)技术规格

1. NAME TO BE PROTECTED

受到法定保护的全名

Denominación de Origen Calificada Rioja

里奥哈葡萄酒优质原产地

2. DESCRIPTION OF THE WINES

对葡萄酒的描述

The wines protected by the Designation of Origin belong to category 1 'Wine', and category 5 'Quality sparkling wine', according to part II of Annex VII of Regulation (EU) 1308/2013, of the European Parliament and the Council, of 17 December 2013.

根据 2013 年 12 月 17 日由欧盟议会和理事会颁布的第(EU) 1308/2013 号法规的附件七第二部分，受到原产地名称保护的葡萄酒属于第一类的“葡萄酒”，以及第五类的“优质起泡酒”。

a) ANALYTIC CHARACTERISTICS

分析特征

a.1) Alcoholic strength

酒精强度

The wines protected are: reds, rosés and whites with a minimum actual alcoholic strength of 11,5% for reds and 10,5% for whites and rosés.

受到原产地名称保护的包括：最低实际酒精强度为 11.5% 的红葡萄酒，以及最低酒精强度为 10.5% 的桃红葡萄酒和白葡萄酒

Once the first fermentation is over, the actual alcoholic strength of the wine to be used for quality sparkling wine must be between 9.5% vol. and 11.5% vol.

第一次发酵结束后，用于进行优质起泡酒酿制的葡萄酒实际酒精强度必须在 9.5% 到 11.5% 之间。

Ready-to-drink protected quality sparkling wines must be either white or rosé, with a minimum actual alcoholic strength of 11% vol. and a maximum of 13% vol.

受到原产地名称保护的即可饮优质起泡酒必须是白葡萄酒或桃红葡萄酒。实际酒精强度必须在 11% 到 13% 之间。

For protected wines to have the right to bear the name of the geographical units that are smaller than the region or the zones 'Rioja Alta', 'Rioja Oriental' and 'Rioja Alavesa', or that of a minor geographical entity included in one of these zones, such as municipalities, in addition to having been made in their entirety with grapes collected in the territorial area of the relevant zone or minor geographical entity, must also meet the following analytical requirements:

如果受保护的葡萄酒要使用小于里奥哈原产地或上里奥哈、东里奥哈、里奥哈阿拉维萨这三个区域的地理单位名称，或者是这些区域中较小地理单位名称，例如村镇，要求除了葡萄酒必须完全采用来自相应区域地块或者较小地理单位的葡萄进行酿造之外，还需达到以下分析指标要求：

Zones and types of wines 区域及葡萄酒类型	Minimum actual alcoholic strength (% vol.) 最低实际酒精强度 (% vol.)
Rioja Alta and Rioja Alavesa. 上里奥哈和里奥哈阿拉维萨	
Red 红葡萄酒	11.5
White 白葡萄酒	11.0
Rosé 桃红葡萄酒	10.5
Rioja Oriental 东里奥哈	
Red 红葡萄酒	12.0
White 白葡萄酒	11.5
Rosé 桃红葡萄酒	11.0

Exceptionally, a wine may be considered to come from the area or from the municipality if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering the area or municipality where the operator is located and provided that it is accredited by legally valid title, that such operator has had that 15% of grapes at its disposal for no less than 10 years.

作为例外，如果一款葡萄酒的酿造中纳入的来自与酒庄所处区域或村镇接壤相邻注册村镇种植园的葡萄不多于 15%，并且可以提供具有法律效力的合同文件证明酒庄已经至少有 10 年独家使用这些葡萄的权益，则这款葡萄酒仍可视作源自某一个区域或村镇。

The wines with the right to Reserva and Gran Reserva indications must have a minimum actual alcoholic strength of 12% vol., in the case of red wines, and 11% vol., in the case of whites and rosés.

有资格列为珍藏和特级珍藏的葡萄酒酒精强度必须高于 12%（红葡萄酒）和 11%（白葡萄酒和桃红葡萄酒）。

a.2) Volatile acidity

挥发性酸度

The volatile acidity of the harvest wines, expressed in acetic acid, may not exceed 0.05 grams/litre (0.833 milliequivalents per litre), for each actual degree of alcohol and may not in any case exceed 0.8 g/l, save for sweet and medium sweet whites and rosés, for which a limit is set of 1.5 g/l (25 milliequivalents per litre). Dry wines older than one year may not exceed 1 gram per litre up to 10% vol. and 0.06 grams per litre for each degree of alcohol that exceeds 10% vol.

当年度葡萄酒以醋酸形式表现的挥发性酸度，对照每一度的实际酒精含量，不可超过 0.05 克/升（0.833 毫克当量/升）。而且在任何情况下不可超过 0.8 克/升。对于甜型和半甜型白葡萄酒和桃红葡萄酒，限制设定在 1.5 克/升（25 毫克当量/升）。对于陈化超过一年的干型葡萄酒，这个指标在酒精度低于 10% 时不可超过 1 克/升，在酒精度超过 10% 后，每高 1 度，上限就增加 0.06 克/升。

Once the first fermentation is over, the volatile acidity of the wine to be used for quality sparkling wine may not exceed 0.60 g/l expressed in acetic acid.

第一次发酵完成之后，用于酿制优质起泡酒的葡萄酒以醋酸形式表现的挥发性酸度不可超过 0.60 克/升。

The volatile acidity of ready-to-drink quality sparkling wines expressed in acetic acid may not exceed 0.65 g/l.

即饮优质起泡酒以醋酸形式表现的挥发性酸度不可超过 0.65 克/升。

a.3) Colour intensity

色泽浓度

The minimum colour intensity for red wines ($A_{420} + A_{520} + A_{620}$) is 3.5 if there was malolactic fermentation (maximum 0.5 g/l malic acid) and of 4 if there was no malolactic fermentation, and minimum total polyphenol index 30.

红葡萄酒的最低色泽浓度 ($A_{420} + A_{520} + A_{620}$) 要求：如经过苹果酸发酵则为 3.5（苹果酸最高 0.5 克/升）；如果未经苹果酸发酵则为 4。最低多酚指标为 30。

Protected rosé wines must have a colour intensity between 0.2 and 1.8 AU/cm resulting from the sum of parameters $A_{420} + A_{520} + A_{620}$ (Plenary decision of 9 April 2010)

根据 2010 年 4 月 9 日的管委会全体大会决议，受到原产地名称保护的桃红葡萄酒以 $A_{420} + A_{520} + A_{620}$ 三种参数相加得出的色泽浓度必须在 0.2 和 1.8 AU/cm 之间。

a.4) Sulphur dioxide content

二氧化硫含量

Wines protected by Designation of Origin that are ready to drink may not exceed maximum limits of total sulphur dioxide (expressed in milligrams per litre), as listed below:

White and rosé wines, with less than 5 grams of sugar per litre: 180.

Red wines, with less than 5 grams of sugar per litre: 140.

White and rosé wines, with 5 or more grams of sugar per litre: 240.

Red wines, with 5 or more grams of sugar per litre: 180.

可即饮的原产地认证葡萄酒不可超过总体二氧化硫含量上限（按照毫克/升），如以下所列：

白葡萄酒和桃红葡萄酒，每升含糖量在 5 克以下： 180

红葡萄酒，每升含糖量在 5 克以下： 140

白葡萄酒和桃红葡萄酒，每升含糖量在 5 克以上： 240

红葡萄酒，每升含糖量在 5 克以上： 180

The maximum total amount of sulphur dioxide in the classification phase, once the fermentation process is over, is:

Dry red wines: 100 mg/l.

Dry rosé wines: 150 mg/l.

Dry white wines: 150 mg/l.

Medium dry red wines, with 5 or more grams of sugar per litre: 180 mg/l

Medium dry rosé wines, with 5 or more grams of sugar per litre: 240 mg/l

Medium dry white wines, with 5 or more grams of sugar per litre: 240 mg/l

Medium sweet rosé wines: 240 mg/l.

Medium sweet white wines: 240 mg/l.

Sweet rosé wines: 240 mg/l.

Sweet white wines: 240 mg/l.

在发酵流程完成后执行的分类阶段中，最大总二氧化硫含量上限是：

干型红葡萄酒： 100 毫克/升

干型桃红葡萄酒:	150 毫克/升
干型白葡萄酒:	150 毫克/升
半干型红葡萄酒, 每升含糖量在 5 克以上:	180 毫克/升
半干型桃红葡萄酒, 每升含糖量在 5 克以上:	240 毫克/升
半干型白葡萄酒, 每升含糖量在 5 克以上:	240 毫克/升
甜型桃红葡萄酒:	240 毫克/升
甜型白葡萄酒:	240 毫克/升

Once the first fermentation is over, the total sulphur dioxide content of the wine to be used for quality sparkling wine may not exceed 100 mg/l.

第一次发酵结束后, 用于优质起泡酒酿造的葡萄酒总体二氧化硫含量不可超过 100 毫克/升。

Ready-to-drink quality sparkling wines may not exceed the maximum sulphur dioxide limit of 140 mg/l.

可即饮的优质起泡酒总体二氧化硫含量不可超过 140 毫克/升。

Analytical requirements that are not covered will conform to the indications set out in the wine CMO.

分析指标要求中未及覆盖部分, 需要符合葡萄酒共同市场组织提出的标准。

a.5) Reducing sugars

还原糖分

Residual reducing sugars must not exceed 4 g/l. The exceptions are medium dry red, white and rosé wines and sweet and medium sweet white and rosé wines. These wines may be obtained either by stopping the fermentation, before its conclusion or by starting from dry wines and sweetening under the conditions provided for in Annex I D of Regulation (EC) No. 606/2009.

残留的还原糖分不可超过 4 克/升。半干红葡萄酒、白葡萄酒和桃红葡萄酒以及甜型和半甜型白葡萄酒和桃红葡萄酒是例外。这些酒的酿造方式可以选择是在自然结束前终止发酵过程, 或者从干型葡萄酒开始并在(EC) No. 606/2009 号法规附录 I D 中规定的条件下进行甜化。

The use of the following terms is authorised for quality sparkling wine depending on the sugar content:

根据糖分含量不同, 优质起泡酒获授权采用以下标识用语:

- Brut Nature: Less than 3 g/l without added sugar after the second fermentation
- Extra brut: between 0 and 6 g/l
- Brut: less than 12 g/l

- 天然: 少于 3 克/升, 在第二次发酵后不添加糖分
- 超天然: 含量在 0 到 6 克/升
- 天然: 含量少于 12 克/升

a.6) Total acidity

总酸度

The total acidity of wine protected by the *Denominación de Origen Calificada Rioja* may not be less than 3.5 g/l (46.6 milliequivalents per litre) of tartaric acid.

受到里奥哈葡萄酒优质原产地名称保护的葡萄酒总酸度不可低于 3.5 克/升 (46.6 毫克当量/升) 含量的酒石酸。

Once the first fermentation is over, the total acidity of the wine to be used for quality sparkling wine may not be less than 5.5 g/l expressed in tartaric acid. Likewise, the total acidity of ready-to-drink protected quality sparkling wines may not be less than 5.5 g/l expressed in tartaric acid.

第一次发酵结束后，在优质起泡酒酿造中使用的葡萄酒以酒石酸含量表现的酸度不可低于 5.5 克/升。同样的，可即饮的原产地认证优质起泡酒以酒石酸含量表现的酸度不可低于 5.5 克/升。

a.7) pH

pH 值

The pH of protected quality sparkling wines may not be less than 2.8 nor more than 3.3.

原产地认证优质起泡酒 pH 值不可低于 2.8 或高于 3.3。

Once the first fermentation is over, the total pH of the wine to be used for quality sparkling wine may not be less than 2.8 nor more than 3.3. The pH of ready-to-drink protected quality sparkling wines may not be less than 2.8 nor more than 3.3.

第一次发酵结束后，用于优质起泡酒酿造的葡萄酒 pH 值不可低于 2.8 或高于 3.3。可即饮的原产地认证优质起泡酒 pH 值不可低于 2.8 或高于 3.3。

a.8) Overpressure

超压

The overpressure of protected quality sparkling wines will be at least 3.5 bar at 20 °C. In the case of bottles whose capacity is less than 0.25 litres, the minimum overpressure will be 3 bar at 20 °C.

原产地认证优质起泡酒超压在 20 摄氏度下不可低于 3.5 bar。对于容量小于 0.25 升的玻璃瓶，最小超压值在 20 摄氏度下应为 3.0 bar。

b) SENSORY CHARACTERISTICS

感官特征

Organoleptic certification mainly refers to the typicality, colour, limpidity, smell, taste and quality of the wine, taking into account the moment of the production process at which the sample is taken.

感官指标认证主要参考以下标准：典型性、色泽、清澈度、香味、口味和质感。同时考虑样本提取时所处的酿造流程阶段。

YOUNG WHITE WINE

白葡萄酒新酒

Eye: Straw-yellow with a lemon green rim; clean and bright.

Nose: Green fruit, floral and vegetable aromas, typical of the variety.

Mouth: Moderate acidity with a sensation of freshness.

视觉：稻草黄并带有柠檬绿边缘；清澈明亮。

嗅觉：绿色水果、鲜花和蔬菜香味，带有葡萄品种典型香气。

味觉：酸度适中，带有清新的感受。

OAK-AGED WHITE WINE

橡木酒桶陈化的白葡萄酒

Eye: Straw-yellow with a greenish-golden rim; clean and bright.

Nose: Floral and fruity notes blending with the oak (vanilla, toasty and smoky notes).

Mouth: Slightly acidic wines, well integrated with the oak-derived toasty notes.

视觉：稻草黄并带有偏绿金色边缘；清澈明亮。

嗅觉：鲜花和水果气息混入橡木香（香草，烤木和烟熏气息）。

味觉：略酸，和橡木酒桶带来的烤木气息很好结合。

YOUNG ROSÉ WINE

桃红葡萄酒新酒

Eye: Strawberry-pink with a raspberry rim; clean and bright.

Nose: Red fruit and floral notes.

Mouth: Balanced acidity/fruit with a sensation of freshness.

视觉：草莓粉色并带有覆盆子色边缘；清澈明亮。

嗅觉：鲜花和水果气息混入橡木香（香草，烤木和烟熏气息）。

味觉：略酸，和橡木酒桶带来的烤木气息很好结合。

OAK-AGED ROSÉ WINE

橡木酒桶陈化的桃红葡萄酒

Eye: Pink with a salmon rim.

Nose: Red fruit blending with the oak (vanilla, toasty and smoky notes).

Mouth: Slightly acidic wines, well integrated with the oak-derived toasty notes.

视觉：粉色并带有鲑鱼色边缘。

嗅觉：红色水果香混合橡木香（香草，烤木和烟熏气息）。

味觉：略酸，和橡木酒桶带来的烤木气息很好结合。

YOUNG RED WINE

红葡萄酒新酒

Eye: Purple with bluish hues.

Nose: Intense varietal fruit with floral sensations.

Mouth: Flavour-packed with balanced acidity, alcohol and tannins.

视觉：紫色，带有偏蓝色调。

嗅觉：浓烈的多种水果香，并带有鲜花香味。

味觉：口味和均衡的酸度、酒精度和丹宁组合在一起。

CRIANZA RED WINE

陈酿级红葡萄酒

Eye: Garnet and cherry red.

Nose: Harmony between fruit and toasty notes from the oak.

Mouth: Good body with smooth, tasty tannins.

视觉：石榴石和樱桃红。

嗅觉：橡木酒桶带来的水果和烤木香味和谐混合。

味觉：良好的酒体并带有顺滑可口的丹宁。

RESERVA RED WINE

珍藏级红葡萄酒

Eye: Dark-cherry red with a ruby trim.

Nose: Complex, with well-integrated ripe fruit and spicy aromas (vanilla, roasted coffee, tobacco).

Mouth: Good structure and flavours in harmony. Smooth and velvety.

视觉：深樱桃红色并带有红宝石色边缘。

嗅觉：香味丰富，融合良好的成熟水果和香料香味（香草、烤咖啡、烟草）。

味觉：良好的酒体，不同口味和谐并存。口感顺滑富有天鹅绒质感。

GRAN RESERVA RED WINE

特级珍藏级红葡萄酒

Eye: Ruby-red with brick hues.

Nose: Very complex, intense aromas, with spicy notes (tobacco, roasted coffee, nuts, cloves, walnuts, cedar).

Mouth: Smooth, fine and elegant, with high persistence.

视觉：红宝石色伴有砖红色调。

嗅觉：香味十分丰富浓烈，带有香料香味（烟草、烤咖啡、坚果、丁香、胡桃、松木）。

味觉：口感顺滑细腻，风格优雅，味觉非常持久。

QUALITY SPARKLING WINE

优质起泡酒

A wine with a continuous release of carbon dioxide visually expressed in the formation of fine bubbles when served.

一种持续释放二氧化碳的葡萄酒，在斟酒的时候可通过大量气泡的形成带来视觉

认知。

Both quality sparkling wine and 1st fermentation wine must be clean without suspended particulate matter. It should have different yellow or pink hues, with intense, primary or complex aromas, depending on the vinification process.

优质起泡酒和经过第一次发酵的葡萄酒必须清澈不带有任何悬浮颗粒物。应该呈现不同的黄色和粉色调，根据酿造流程的不同会带有浓烈的单一或多重香味。

There should be no kind of negative organoleptic alteration that could be considered a lack of quality. 不应该带有任何会被视作品质问题的感官体验上的负面变化。

3. SPECIFIC VINIFICATION PRACTICES AND IMPOSED RESTRICTIONS

特定的酿造过程和强制性限制

a) GROWING PRACTICES

葡萄的种植

a.1) General

总体

Vineyards are considered to be producing Rioja grapes provided three or more years have elapsed since planting and the vines have attained their fourth growth cycle. *Planting* means the final placement of vine plants, grafted with an authorised grape variety, with a view to produce grapes.

只有在种下葡萄树三年后，也就是葡萄树进入第四个成长周期后，葡萄园才能被认可是种植里奥哈葡萄。种植的定义是葡萄树的最终栽入，并以培育葡萄为目的嫁接原产地认证的葡萄品种。

a.2) Density

种植密度

Minimum planting density is 2850 vines per hectare, maximum planting density is 10 000 vines per hectare.

种植的最低密度是每公顷 2850 株，最高密度则是每公顷 10000 株。

a.3) Pruning/Training Systems

剪枝和整形系统

Permitted vine training and pruning systems are as follows:

允许采用以下的整形和剪枝系统：

- Traditional bush or gobelet and its variants.
- Double cordon.
- Rod and spur.
- Single or unilateral cordon
- Double Guyot, exclusively for the white varieties: Chardonnay, Sauvignon Blanc, Verdejo, White Maturana Blanca, Tempranillo Blanco and Turruntés.
- 传统的郁金香型或称高杯型，及其变种

- 双高登型
- 长枝和短枝
- 单一或单边高登型
- 双居约型，只能用于白葡萄品种：霞多丽、长相思、维迪好、白马图拉纳、白丹魄和图伦特斯

For the white varieties Chardonnay, Sauvignon Blanc, Verdejo, Maturana Blanca, Tempranillo Blanco and Turruntés, the maximum load is 16 buds per vine. Garnacha is allowed 14 buds. All the other varieties are pruned to a maximum 12 buds per vine.

对于白葡萄品种：霞多丽、长相思、维迪好、白马图拉纳、白丹魄和图伦特斯，每棵树的最大负载是 16 棵芽。歌海娜允许有 14 棵芽。所有其他品种经过剪枝，每棵树最多保留 12 棵芽。

Exceptionally, the limits described in the conditions set forth in the specific rules and regulations and in applicable laws, may be exceeded.

由法规和适用法律定义的以上所述限制和条件可以在特例情况下超限。

b). VINIFICATION PRACTICES

葡萄酒的酿造

b.1) Proportion of varieties by type of wine.

不同品种葡萄酒采用的葡萄品种比例

RED

红葡萄酒

For red wines made with destemmed grapes, a minimum 95 per cent of grapes should be Tempranillo, Garnacha Tinta, Graciano, Mazuelo or Maturana Tinta. For red wines made with whole grapes, this figure should be no less than 85 per cent.

用除梗葡萄酿造的红葡萄酒，采用的葡萄中至少需要有 95%丹魄、黑歌海娜、马苏埃罗或黑马图拉纳品种。用整颗葡萄酿制的葡萄酒要求则为至少 85%。

WHITE

白葡萄酒

In the vinification of white wines, only Viura, Garnacha Blanca, Malvasía, Maturana Blanca, Tempranillo Blanco, Turruntés, Chardonnay, Sauvignon Blanc and Verdejo grapes may be used.

白葡萄酒的酿造中仅允许使用维尤拉、白歌海娜、玛华西亚、白马图拉纳、白丹魄、图伦特斯、霞多丽、长相思和维迪好品种的葡萄。

ROSÉ

桃红葡萄酒

A minimum 25 per cent of grapes must be Tempranillo, Garnacha Tinta, Graciano, Mazuelo and Maturana Tinta. The optional mixture for rosé wines should take place after the grapes have been delivered and weighed in.

酿造用的葡萄中必须有 25%是丹魄、黑歌海娜、格拉西亚诺、马苏埃罗和

黑马图拉纳。桃红葡萄酒的混合选项必须在葡萄送达并经过称重之后。

QUALITY SPARKLING WINE

优质起泡酒

The wine must be made with grapes of the white and/or red varieties listed in section 6.

这种葡萄酒必须采用第六部分列出的白葡萄品种和/或红葡萄品种。

In the vinification of rosé quality sparkling wines, a minimum 25% of the grapes have to be of the red varieties listed in section 6.

在桃红优质起泡酒酿造中，必须至少采用 25%的第六部分列出的红葡萄品种。

b.2) Grape characteristics.

葡萄特征

Only grapes in good condition can be employed in the vinification of protected wines having a minimum natural alcoholic strength of 11% vol. for red grapes and 10.5% white grapes. Red and white grapes should be delivered separately for each partial delivery or weighing.

只有状态良好的葡萄可以用来酿造受到原产地名称保护的葡萄酒。红葡萄品种的最低天然潜在酒精强度为 11%；白葡萄的则为 10.5%。红葡萄和白葡萄应当在每次分批运送和称重中进行分别操作。

Only grapes in good condition can be employed in the vinification of quality sparkling wines, having a minimum natural alcoholic strength of 9.5% vol. for both red grapes and white grapes. Red and white grapes should be delivered separately for each partial delivery or weighing.

只有状态良好的葡萄可以用来酿造优质起泡酒。红葡萄和白葡萄品种的最低天然酒精强度均为 9.5%。红葡萄和白葡萄应当在每次分批运送和称重中进行分别操作。

b.3) Grape-to-wine ratio.

葡萄出酒率

In the production of must the following traditional practices shall be applied, employing a modern technology, focusing on optimising wine quality. Appropriate pressures should be applied to extract the must or the wine and separate it from the pomace, so that grape-to-wine ratio does not exceed 70 litres of wine per 100 kilograms of harvest.

在制作葡萄汁的过程中应采用以下的传统方法，同时引入现代科技，将重点放在优化葡萄酒品质。应当使用合适的压力来将葡萄汁或酒液和果渣分离抽出。每 100 公斤的葡萄收成最终出酒率将会不超过 70 公升。

In the case of quality sparkling wines, the grape-to-wine ratio should not exceed 62 litres of wine per 100 kilograms of harvest.

对于优质起泡酒，每 100 公斤的葡萄收成最终出酒率不应超过 62 公升。

In the case of *viñedo singular* wines, the grape-to-wine ratio should not exceed 65 litres of wine per 100 kilograms of harvest. This yield cannot be modified under any circumstances. Any excess

above the aforementioned grape-to-wine ratios cannot be protected by the Designation of Origin and must be identified until it leaves the winery, either as non-Rioja wine or for distilling.

对于单一园葡萄酒，每 100 公斤的葡萄收成最终出酒率不应超过 65 公升。在任何情况下都不允许超过这个出酒率上限。任何超出以上出酒率限定而获得的酒液不能受到原产地名称保护而必须在离开酒庄之前持续确认为非里奥哈葡萄酒或用于蒸馏。

b.4) Practices, description and restrictions.

操作、描述和限制

- The fractions of must or wine obtained through unsuitable pressure levels cannot, under any circumstances, be used to produce protected wines. In particular, the use of so-called continuous presses, which use a rotating auger and counterweight, is prohibited in the production of wines protected by this Designation of Origin. The use of centrifugal crushers with a vertical shaft is also prohibited. In the vinification of protected wines, practices such as grape preheating or the heating of must or wine when in contact with pomace in order to extract colouring matter are not allowed.

- 经过不恰当压力水平抽取的葡萄汁和酒液在任何情况下都不可用于生产受原产地名称保护的葡萄酒。具体来说，受到本原产地保护的葡萄酒不允许采用螺旋钻和配重的所谓持续性压榨法进行酿造。利用垂直轴的离心压榨设备也不允许使用。在受保护葡萄酒酿制过程中，诸如葡萄预热、为提取色素而将葡萄汁或酒液进行带果渣加热等操作也不被允许。

- Pieces of oak wood cannot be used in the production and ageing of wines, either during the fermentation of fresh grapes and grape must or during the storage of wines protected by the designation of origin.

- 零星橡木片不可用在葡萄酒的酿造和陈化中使用，不论是新鲜葡萄和葡萄汁的发酵期间或者是在受保护葡萄酒的贮藏过程中。

- Barrel fermented only for white and rosé wines on condition of a minimum stay of one month in a barrel, always requiring prior notice to the Control Board of this type of vinification. Wines with these characteristics cannot be released to the market before January 1 of the year following their transformation. In these wines the tannins and aromas from the barrel combine with varietal aromas, resulting in fresher wines with less oxidation than in the ageing process.

- 只有白葡萄酒和桃红葡萄酒允许进行酒桶发酵，且前提条件是至少在酒桶中放置一个月时间，并且在酿造开始前向原产地管委会通报。这类酒不可在葡萄采摘的次年元旦前上市销售。这类葡萄酒从酒桶带来的丹宁和香味和多种其他香味组合在一起，风格更为清新，比陈化流程发生更少的氧化。

- Carbonic maceration: The maximum percentage of white grapes in the vinification of red wines is 5% in the case destemmed grapes and 15% in the case of whole clusters. It consists of a vinification process using whole grapes in airtight tanks saturated with CO₂, in which intracellular fermentation takes place (without O₂) in each berry, followed the usual process of destemming, crushing and maceration or direct pressing. This produces smoother red wines, with greater extraction of colouring matter, an intense presence of varietal aromas with a marked fruity character and a red colour with intense purplish hues.

- 二氧化碳浸泡：红葡萄酒酿造中允许使用的白葡萄最大比例为 5%（除梗）

或 15%（整串）。这个酿造流程中完整的葡萄放置在二氧化碳饱和的密闭酒罐中，每个单果都在发生细胞内发酵（无氧环境下）。在这之前各种常规流程已经完成，包括除梗、挤碎和浸泡或者直接压榨。这个流程会带来更为柔顺的红葡萄酒，更好地获取发色物质，多种香味浓烈。特点是水果特质和带有较重紫色色调的红色底色。

- Mixing any type of wine mentioned in Section 2 to produce a type of wine which is different from any the mixed wines is expressly prohibited.

- 对第二部分提及的葡萄酒进行混合，造出完全不同的混合酒是被明确禁止的。

- Quality sparkling wine is the product obtained by a second alcoholic fermentation in bottle, according to the traditional method, of a white or rosé wine certified for quality sparkling wine.

- 优质起泡酒是使用经认证允许用于优质起泡酒的白葡萄酒和桃红葡萄酒，利用传统方法，经过酒瓶中的第二次酒精发酵制成的。

The wine must remain uninterruptedly for at least 15 months in the same bottle from tirage to disgorging. During this time the second fermentation takes place, and the wine remains in contact with its lees.

- 从二次发酵到除渣之间，葡萄酒必须在酒瓶中不受打搅地静置至少 15 个月。在这段时间内发生第二次发酵，而葡萄酒继续和酒糟保持接触

In the production of quality sparkling wines, the harvest must be manual, and mechanical harvesting is prohibited.

- 酿制优质起泡酒的过程中，葡萄必须是手工采摘的。机械采摘是禁止的。

The whole process of making quality sparkling wine up to and including labelling must be carried out in the same winery.

- 酿制优质起泡酒的全过程，直至并包括酒标的使用，必须在同一家酒庄进行。

In the process of making quality sparkling wine includes the following stages:

优质起泡酒的酿制包含以下阶段：

1. 1st Fermentation Wine

葡萄酒的第一次发酵

2. Tirage

第二次发酵

a. The operation of filling the bottles with the first fermentation wine adding the tirage liqueur and capping the bottles.

a. 经过第一次发酵的酒液装入酒瓶，并加入酵母，随后加盖。

3. Latte

平置

a. The bottles are arranged horizontally while the 2nd fermentation takes place and after, as the wine remains in contact with its lees.

a. 在第二次发酵过程中和完成之后，酒瓶被水平静置，同时酒液和酒糟保持接触。

4. Riddling

倒置

a. Once the latte phase is finished, the bottles are subjected to a process by which the sediments from fermentation accumulate in the neck of the bottle and the bottle is placed tip down.

a. 平置过程完成后，酒瓶将会经历一个将发酵剩余的残渣聚集到瓶颈部位的流程。这时酒瓶被倒置在架子上。

5. Disgorging

除渣

a. An operation consisting of the removal of the sediments from the bottles, with the aim of having a clean product without residue.

b. At this stage, the alcoholic strength of the wine should not be more than 1.5% vol. higher than the wine used at tirage.

a. 将残渣从酒瓶中取走的过程，目标是得到不含残渣的澄清产品。

b. 在这个阶段，葡萄酒的酒精强度对比第二次发酵开始前的提升不应超过1.5%。

6. Filling

灌注

a. This is the refilling of each bottle up to the initial volume level. This operation can be done with the same quality sparkling wine and/or expedition liqueur. The bottle is stoppered with the final market closure.

b. The expedition liqueur may not increase the actual alcoholic strength by more than 0.5% vol.

a. 将酒液灌注到酒瓶中，直到恢复原来的容量水平。这一步骤可以使用同样的起泡酒和/或糖酒混合液。随后酒瓶进行上市销售前的封装。

b. 糖酒混合液不可给总体的实际酒精强度带来多于0.5%的提升。

Racking after disgorging is authorised to glass bottles with a capacity of less than 0.75 litres and equal to or greater than 3 litres.

抽渣之后允许采用容量小于 0.75 升的玻璃酒瓶或者其他的容量大于等于 3 升的容器进行换桶操作。

No filtering, acidification or decolourisation operations are permitted during such racking in the production of quality sparkling wines.

优质起泡酒酿制到了换桶过程阶段，就不允许再进行过滤、酸化或者褪色处理。

The use of carbon dioxide as a counter pressure gas in racking facilities, bottle fillers, levellers and expedition liqueur dose meters shall be notified to the control structure, prior to its use.

如果要在换桶设备、装瓶机、校平机和糖酒混合液量具中使用二氧化碳作为反压气体，则需要在使用前对管委会机构进行通报。

Similarly, transfer facilities must be notified and verified by the said control structure.

同样的，转移设施也必须事先通知管委会机构并接受检验。

c) WINE AGEING

葡萄酒陈化

Requirements for the use of the traditional terms *Crianza*, *Reserva* and *Gran Reserva*:

使用陈酿、珍藏和特级珍藏各级别传统称号的要求：

For the traditional term *Crianza*:

传统的陈酿称号：

Ageing is to take place for at least two calendar years in a winery included in the Register of Ageing Wineries. The wines will be subjected to the traditional mixed ageing system in oak barrels of approximately 225 litres capacity, continuously and without interruption for no less than one year for red wines and for no less than six months for white wines and rosés, followed and complemented with ageing in the bottle. The Control Board may adopt decisions regarding the start of the ageing period of wines for calculations.

陈化过程必须在登记在陈化酒庄名录中的酒庄进行，时间长度为至少两年。陈化方式则是传统的分段式陈化体系。使用 225 升容积的橡木酒桶，连续不间断陈化至少 12 个月（红葡萄酒）或 6 个月（白葡萄酒和桃红葡萄酒），随后进行补充的酒瓶陈化。原产地管委会可能会为计算时长而对陈化过程起始时间点作出相关决定。

For the traditional term *Reserva*:

传统的珍藏称号：

Red wines: Ageing in oak barrels and in the bottle for a total period of at least thirty-six months, with a minimum twelve months' barrel ageing, followed and complemented by a minimum six months in the bottle.

红葡萄酒：橡木酒桶和酒瓶陈化总共至少 36 个月。其中橡木酒桶陈化至少 12 个月，随后进行补充的酒瓶陈化至少 6 个月。

Quality sparkling wine: The winemaking process, from the moment of tirage until disgorging, no less than 24 months.

优质起泡酒：酿造流程，从第二次发酵开始到除渣流程为止的时间不能少于 24 个月。

Whites and rosés: Ageing in oak barrels and in the bottle for a total period of at least twenty-four months, with a minimum six months' ageing in oak barrels.

白葡萄酒和桃红葡萄酒：橡木酒桶和酒瓶陈化总共至少 24 个月。其中橡木酒桶陈化至少 6 个月。

For the traditional term *Gran Reserva*:

传统的特级珍藏称号：

Red wines: Ageing in oak barrels and in the bottle for a total period of at least sixty months, with a minimum twenty-four months' barrel ageing, followed and complemented by a minimum

twenty-four months in the bottle.

红葡萄酒：橡木酒桶和酒瓶陈化总共至少 60 个月。其中橡木酒桶陈化至少 24 个月，随后进行补充的酒瓶陈化至少 24 个月。

Whites and rosés: Ageing in oak barrels and in the bottle for a total period of at least forty-eight months, with a minimum six months' ageing in oak barrels.

白葡萄酒和桃红葡萄酒：橡木酒桶和酒瓶陈化总共至少 48 个月。其中橡木酒桶陈化至少 6 个月。

Requirements for the use of the *Gran Añada* term:

使用特级年份称号的要求：

For the term *Gran Añada*:

传统的特级年份称号：

Quality sparkling wine: The winemaking process, from the moment of tirage until disgorging, no less than 36 months. The term must be accompanied by the vintage year.

优质起泡酒：酿造流程，从第二次发酵开始到除渣流程为止的时间不能少于 36 个月。

4. DEMARCATION OF THE GEOGRAPHICAL AREA.

地理区域的划定

The production and ageing area is comprised of the lands located in the municipalities mentioned below, which constitute the zones designated as *Rioja Alta*, *Rioja Oriental* and *Rioja Alavesa*

葡萄酒酿制和陈化区域是由位于以下表格中列出的村镇的地块组成的。这些村镇共同组成了三大区域：上里奥哈、东里奥哈、里奥哈阿拉维萨

The Control Board will determine the extension of the geographical area based on reports that provide evidence of the suitability of the land for growing grape varieties with the necessary quality to produce wines with the specific characteristics of those protected by the Designation of Origin.

原产地管委会根据相关报告确定各个地理区域的界限范围。报告内容包括：地块是否适合种植能够达到品质标准的葡萄；以及葡萄是否适合酿造原产地认证的具有特定个性的葡萄酒。

RIOJA ALTA

上里奥哈

Autonomous Community of La Rioja – 拉里奥哈自治区

Ábalos	Camprovín	Foncea	Matute	Tirgo
Alesanco	Canillas	Fonzaleche	Medrano	Tormantos
Alesón	Cañas	Fuenmayor	Nájera	Torrecilla sobre Alesanco
Anguciana	Cárdenas	Galbárruli	Navarrete	Torremontalbo
Arenzana de Abajo	Casalarreina	Gimileo	Ochánduri	Treviana
Arenzana de Arriba	Castañares de Rioja	Haro	Ollauri	Tricio
Azofra	Cellorigo	Hervías	Rodezno	Uruñuela
Badarán	Cenicero	Herramélluri	Sajazarra	Ventosa
Bañares	Cidamón	Hormilla	San Asensio	Villalba de Rioja
Baños de Río Tobía	Cihuri	Hormilleja	San Millán de Yécora	Villar de Torre
Baños de Rioja	Cirueña	Hornos de Moncalvillo	San Torcuato	Villarejo
Berceo	Cordovin	Huércanos	San Vicente de la Sonsierra	Zarratón
Bezares	Cuzcurrita de Río Tirón	Ladero	Santa Coloma	
Bobadilla	Daroca de Rioja	Leiva	Sojuela	
Briñas	Entrena	Logroño	Sorzano	
Briones	Estollo	Manjarrés	Sotés	
Province of Burgos (Miranda de Ebro) - 布尔戈斯省 (Miranda de Ebro)				
El Ternerero (enclave) – 艾尔特内罗 (飞地)				

RIOJA ORIENTAL – 东里奥哈				
Autonomous Community of La Rioja - 拉里奥哈自治区				
Agoncillo	Arrúbal	Cornago	Molinos de Ocón	Rincón de Soto
Aguilar del Río Alhama	Ausejo	El Redal	Murillo de Río Leza	Santa Engracia de Jubera (zona Norte)
Albelda	Autol	El Villar de Arnedo	Muro de Aguas	Santa Eulalia Bajera
Alberite	Bergasa	Galilea	Nalda	Tudelilla
Alcanadre	Bergasilla	Grávalos	Ocón (La Villa)	Villamediana de Iregua
Aldeanueva de Ebro	Calahorra	Herce	Pradejón	Villarroya
Alfaro	Cervera del Río Alhama	Igea	Préjano	
Arnedillo	Clavijo	Lagunilla de Jubera	Quel	
Arnedo	Corera	Leza del Río Leza	Ribafrecha	
Autonomous Community of Navarre – 纳瓦拉自治区				
Andosilla	Bargota	Mendavia	San Adrián Sartaguda	Viana
Aras				
Azagra				

RIOJA ALAVESA				
里奥哈阿拉维沙				
Province of Álava				
阿拉瓦省				
Baños de Ebro	Elvillar de Álava	Lanciego	Navaridas	Villabuena de Álava
Barriobusto	Labastida	Lapuebla de Labarca	Oyón	Yécora
Cripán	Labraza	Leza	Salinillas de Buradón	
Elciego	Laguardia	Moreda de Álava	Samaniego	

The vineyards in the municipality of Lodosa, located on the right bank of the Ebro, which were included in the Register of Vineyards on 29 April 1991, will continue to be registered while they subsist.

位于洛多萨镇埃布罗河右岸的葡萄园被列入 1991 年 4 月 29 日版的葡萄园注册名单，在该镇存续期间，注册资格将持续有效。

Any modification to the borders of the municipalities included in the production area will not entail the removal of any affected vineyards from the Register of Vineyards.

任何对葡萄种植区域内村镇边界的改动都不会导致将任何涉及酒庄移出酒庄注册名录。

Minor geographical entities, identified as '*Viñedo Singular*', are included within the production area. 被称为“单一园”的较小地理单位也包括在葡萄种植区域之内。

'*Viñedo Singular*' is a geographical entity identified by a name which is smaller than a municipality and is located within the protected territory of the *Denominación de Origen Calificada Rioja*. It consists of a rural plot of land with agrogeological and climatic characteristics that set it apart from surrounding areas which produces wines with unique traits and qualities. Its uniformity and characteristics are to be set out in a technical report to be completed in accordance with the *Guía de descripción de las características climatológicas, agro-geológicas y vitícolas* (Guide describing climatological, agrogeological and viticultural characteristics) approved by decision of the Control Board Plenary on 7 June 2017, and submitted to the Control Board of the *Denominación de Origen Calificada Rioja*.

“单一园”是以名称来界定的地理单位，比村镇更小，位于里奥哈葡萄酒优质原产地保护地域之内。这个单位由具备与周围区域明显不同的农业地理和气候特征的农耕地块组成。它的内部一致性和个性特征需包含在根据原产地管委会全体大会于 2017 年 6 月 7 日通过的 *Guía de descripción de las características climatológicas, agro-geológicas y vitícolas*（气候学、农业地理和葡萄种植特征描述介绍）编写的技术报告中，并递交给里奥哈葡萄酒优质原产地管委会。

This smaller geographical unit may comprise a single cadastral plot or several different ones, and the vines should have a minimum age of 35 years.

这个较小的地理单位可以包含一个或多个在册地块，地面上种植的葡萄树最低树龄要求是 35 年。

5. MAXIMUM YIELDS.

最大产量

The maximum permitted production per hectare will be 6500 kg of grapes, equivalent to 45.5 hl for red varieties, and 9000 kg, equivalent to 63 hl for white varieties.

每公顷葡萄最大产量限定为红葡萄 6500 公斤，相当于 45.5hl（百升）葡萄酒；白葡萄 9000 公斤，相当于 63hl。

Grape production yields will be calculated separately and independently for red varieties and for white varieties, no colour compensation being allowed.

对于红葡萄和白葡萄的产量计算是分别独立进行的，并且不允许进行色泽补偿。

Maximum permitted production per hectare for a '*viñedo singular*' minor geographical entity are 5000 kg of grapes, equivalent to 32.50 hl for red varieties, and 6922 kg, equivalent to 44.99 hl for white varieties. This yield cannot be modified under any circumstances.

“单一园”较小地理单位的每公顷葡萄最大产量限定为红葡萄 5000 公斤，相当于 32.50hl（百升）葡萄酒；白葡萄 6922 公斤，相当于 44.99hl。该限量在任何情况下都不可更改。

6. GRAPE VARIETIES

葡萄品种

The vinification of the protected wines will be exclusively made with the following grape varieties:
受原产地名称保护的葡萄酒酿制仅限于使用以下所列葡萄品种：

RED 红葡萄品种	WHITE 白葡萄品种
Tempranillo Garnacha tinta Graciano Mazuelo Maturana tinta 丹魄 红歌海娜 格拉西亚诺 马苏埃罗 红马图拉纳	Viura Sauvignon blanc Malvasía Verdejo Garnacha Blanca Maturana blanca Chardonnay Tempranillo blanco Turruntés 维尤拉 长相思 莫维赛亚 青葡萄 白歌海娜 白马图兰纳 霞多丽 白丹魄 图伦特斯

Grapes from vineyard plantations carried out prior to 1 January 1956 with grape varieties different from those appearing in the Control Board Regulations may be used to produce protected wines, as long as such plantations survive. In the case of the Calagraño variety, plantations must be prior to 27 October 1970.

在 1956 年 1 月 1 日前栽种的葡萄树，如果品种在原产地管委会限定之外，只要植株仍然存活，则其收获的葡萄仍可用于酿制受原产地名称保护的葡萄酒。对于卡拉格拉诺品种，这个时间设定为 1970 年 10 月 27 日。

7. LINK WITH THE GEOGRAPHICAL ZONE.

与地理区域的关联

a) GEOGRAPHICAL AREA

地理区域

NATURAL FACTORS

天然因素

A privileged region for growing grapes and making high quality wines with a unique personality and great aptitude for ageing, the production area of the *Denominación de Origen Calificada Rioja* is located in the North of Spain, on both banks of the River Ebro. The Region's production history is not limited to still wines, its best-known product. Sparkling wines have been made following the traditional method since the mid-nineteenth century, particularly in the northern part of the Region. Its geographical features have helped to form a perfectly delimited and natural region distinct from those around it although, administratively, the 63 593 hectares of vineyards currently protected by the Designation are distributed on the territory of the three riverside provinces of the upper Ebro: La Rioja (43 885 ha), Álava (12 934 ha) and Navarre (6774 ha).

位于西班牙北部埃布罗河两岸的里奥哈葡萄酒优质原产地是一个葡萄种植的优秀原产地，出产的葡萄酒品质卓越、个性独特而且尤其具备陈化潜力。这个地区的葡萄酒酿造历史并不仅限于最为著名的静态葡萄酒。从十九世纪中期开始，里奥哈就以传统方式酿造起泡酒，尤其是在原产地的北部。这里的地理特征有利于形成从周围地区脱颖而出的独特且明确的天然区域。不过，从行政区划的角度来看，目前受到原产地名称保护的总共 **63593** 公顷葡萄园分别分布于埃布罗河上游的三大省份：拉里奥哈（**43885** 公顷），阿拉瓦（**12934** 公顷），纳瓦拉（**6774** 公顷）。

A hundred kilometres separate the westernmost town, Haro (480 m above sea level) from the easternmost, Alfaro (303 m). The maximum width of the valley area where grapes are grown is about 40 km. The vineyards are planted on successive terraces and some grow as high as 700 metres above sea level. With few modifications in the last thirty years, the region has 144 municipalities (118 in La Rioja, 18 in Álava and 8 in Navarre) where the Control Board deems that there is land suitable for growing grapes of the required quality.

在最西端的阿罗镇和最东端的阿尔法罗镇之间，有着 **100** 公里的距离。用于葡萄种植的山谷区域最大宽度达到约 **40** 公里。位于层层梯田之上的葡萄园最高海拔高度可以达到 **700** 米。共有 **144** 个村镇（**118** 个属于里奥哈省、**18** 个属于阿拉瓦、**8** 个属于纳瓦拉）因为适宜种植品质达到必要标准的葡萄而被纳入里奥哈葡萄酒优质原产地范围。

The whole area benefits from the confluence of two widely opposing climates (Atlantic and Mediterranean) with an annual rainfall of a little above 400 l/m² and mild temperatures, ideal conditions for grape growing. There are three recognised zones with marked differences: in Rioja Alavesa an Atlantic climate dominates, with mainly clay-limestone soils and vines planted in small, terraced plots; Rioja Alta also has an Atlantic climate, while the soils are clay-limestone, ferrous clay and alluvial; and Rioja Oriental has a dry, warm climate influenced by the Mediterranean, with mainly ferrous clay and alluvial soils.

整个原产地地区得益于两大差异巨大的气候系统（大西洋气候和地中海气候）的共同作用。年平均降雨量略多于 **400** 升/平方米，气温平和，拥有种植葡萄所需的理想自然条件。共有三个得到认证的特点各异的区域：里奥哈阿拉维萨主要受到大西洋气候影响，土壤主要是黏土-石灰石质地，葡萄树种植在小型的梯田地块上；上里奥哈同样受到大西洋气候影响，土壤是黏土-石灰石加上铁质黏土和冲积土；东里奥哈受到地中海气候影响所以较为温暖干燥，土壤为铁质黏土和冲积土。

	CLAY-LIMESTONE 黏土-石灰石	CLAY-FERROUS 铁质黏土	ALLUVIAL 冲积土
Areas they cover 覆盖区域	Rioja Alavesa, Sonsierra and lands of Rioja Alta 里奥哈阿拉维萨，松谢拉地区和上里奥哈部分地区	Lands throughout the territory of the Designation of Origin 分布于里奥哈原产地全境的土地	Lands near rivers throughout the territory of the Designation of Origin 分布于里奥哈原产地各临河地区
Percentage of total area 占总面积比例	25%	25%	50%
Characteristics of the terrain	Small plots in terraced structures	Rolling hills, reddish soils, with deep, hard rock	Flat, with sufficiently deep soils and boulders.

地形特点	小片梯田结构	起伏的山丘，红色土壤， 深层带有坚硬岩石	Large plots 平整，深层富含土壤和大石。地块较大
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The most typical soil in Rioja is also highly suitable for quality viticulture, as it has a balanced structure (sand, silt and clays), is slightly alkaline, poor in organic content and has moderate water availability during the summer. The Wine Region has clay-limestone, clay-ferrous and alluvial soils, and microclimates that vary in terms of vineyard layout and exposure levels, protection from wind, etc. that give the wines unique traits. This, coupled with the use of different grape varieties and growing techniques, allows for wines which vary in personality yet remain within the framework of a perfectly recognisable common identity.

里奥哈最为典型的土壤非常适合葡萄种植，因为结构均衡（沙、淤泥、黏土），略带碱性，有机物含量低。在夏季土壤能够得到的雨水量适中。葡萄酒葡萄种植地区拥有黏土-石灰石，铁质黏土和冲击土性质的土壤，而在葡萄园的布局和光照及受风程度等微气候环境条件上各有差异，给葡萄酒带来自身独特的特点。这些因素和对不同葡萄品种以及种植技巧的运用一起，使的本原产地葡萄酒能够在保持明晰可辨的共同特征之外，各自拥有与众不同的个性。

The types of soil described, the different microclimates and the versatility of the authorised varieties of the *Denominación de Origen Calificada Rioja* are also ideal factors for growing grapes for producing quality sparkling wines. Limitation of grape-to-wine ratios, double qualitative assessments consisting of physical-chemical and organoleptic evaluations prior to the release to the market, as well as the requirement of a minimum period of 15 months for the second fermentation, which is 36 months in the highest range, are proof of a determination to offer a new product of outstanding quality.

以上描述的土壤和多种微气候环境，以及里奥哈葡萄酒优质原产地认证葡萄品种的全面性同时是为酿造优质起泡酒种植葡萄的理想因素。对葡萄出酒率的限制，上市前结合物理-化学和感官评价的双重定性评估，还有对第二次发酵时间从最少的15个月直至最高36个月的要求，都证明了里奥哈推出卓越品质新产品的决心。

HUMAN FACTORS

人为因素

The certification of product as coming from the region dates back to 1925, making Rioja, together with Jerez, the oldest Designation of Origin in Spain.

早在1925年就获得原产地称号认证的里奥哈，同赫雷斯一起是西班牙历史最为悠久的葡萄酒原产地。

The first documents on protecting and guaranteeing the quality of Rioja wines date back to 1650; although by 1102, King Sancho de Navarre had already legally recognised our prestigious wines.

最初的关于保护和保障里奥哈葡萄酒品质的书面文献可以追溯到1650年；不过早在1102年，纳瓦拉王朝的桑乔国王就已经以法律方式认可了里奥哈优秀葡萄酒的地位。

In 1787, the *Real Sociedad Económica de Cosecheros de Rioja* was created with the goal of supporting grape growing and the production and sale of wine.

1787年，以支持葡萄种植以及葡萄酒酿造销售业为目标，成立了里奥哈种植者皇家经济

协会。

In the twentieth century, in 1902, a Royal Order defined the term ‘origin’ in its application to Rioja wines. The creation of the Control Board was decreed in 1926. Its mission was to define the area of Rioja, control the issue of *guarantee seals* and recommend the legal measures to be taken against usurpers and falsifiers of the *Rioja* name. However, it was not given a legal structure until 1945.

来到二十世纪后，在1902年，一项皇家令明确定义了“原产地”一词对里奥哈葡萄酒的运用方式。1926年按照法令创建了原产地管委会。它任务是界定里奥哈原产地范围，对品质保证印章事宜进行管控并且就对抗里奥哈品牌的仿冒者提出法律手段建议。不过在1945年前，管委会尚未被赋予法人架构。

The Control Board proper was finally constituted in 1953, and quickly began to lay the foundations for a modern and effective action.

管委会最终在1953年构建正式法人架构并迅速开始为现代化和有效的管理行动奠定基础。

One of the milestones in the evolution of Rioja wine is the approval, in 1970, of the Regulations governing the Designation of Origin and its Control Board. This is the date when this body acquired a perfectly defined structure and functions: “The defence of the Designation of Origin and the application, control and promotion of the quality of protected wines are entrusted, first and foremost, to the Control Board.”

里奥哈葡萄酒发展历史中的一个里程碑是1970年管辖葡萄酒原产地和管委会的法规获得批准通过。从这个日子开始，这一主体获得了完美定义的架构和职能：“保护葡萄酒原产地，原产地认证葡萄酒的资格申请，管控和优秀品质推广等责任都优先由原产地管委会主要承担。”

After several modifications of the Regulations governing the Control Board to adapt to needs as they have arisen in recent years, quality control systems have been improved and promotion efforts enhanced.

在根据最近几十年陆续出现的市场新需求对原产地管委会法规进行了多次修订之后，品质管控系统得到了提升而推广力度也增强了。

After a long process in which the Rioja Designation of Origin always opted for quality and control at source, its effort finally earned recognition.

经过漫长的过程，里奥哈葡萄酒原产地始终致力于从葡萄的产地开始进行品质相关管控，这些努力最终赢得了市场的认可。

On 3 April 3, 1991, a Ministerial Order granted the *Calificada* category to the Rioja Designation of Origin, the first in Spain to earn it, placing it at a higher quality level than other regulated quality designations.

1991年4月3日，一项部级令授予里奥哈葡萄酒原产地“优质”称号。这是西班牙的第一家。也令里奥哈与其他法律保护的高品质原产地相比，处在更高的品质水准。

The Control Board has a Register of Vineyards and Wineries, which can be Winemaking, Winekeeping, Ageing or Bottling Wineries. All the vineyards and facilities that meet the requirements set forth in this document and in the regulations and decisions that implement it, where applicable, are listed in the said Registers, so that, having voluntarily submitted to all of the above, they are permitted to use the Rioja designations for the wines originating in the region. The whole productions process, from controlled sourcing of the grapes to certified product labelling, takes place within the production and barrel ageing and bottle ageing area. The characterisation of the viticultural aptitude of the said area derives in the final production of a product that, in accordance with regulated techniques and processes, has the characteristic typicity of the wines of Rioja, consisting of a set of analytical and organoleptic characteristics. The Region’s

leadership among Spanish quality wines, both domestically, with a market share close to 40% of bottled still wines, and in export markets, with a similar market share of Rioja wines among Spanish wine exports. This is proof of consumer appreciation of the specificity of Rioja wines, largely due to its link with the area, as well as tradition, cultural heritage and the good work of its people.

原产地管委会对葡萄园和酒庄进行登记注册，分类则包括酿造型、储藏型、陈化型以及装瓶型酒庄。所有符合本文档所列要求以及实施这些要求相关的法规和决策的葡萄园和设施，只要可行，就会在注册记录中列出。而酒庄在完成对以上项目的自愿送交之后，被准许为源自本原产地的葡萄酒使用里奥哈法定原产地名称。整个酿造流程，从受管控的葡萄取材到认证产品的标识，都在酿造和木桶陈化区域内执行。原产地酿酒能力的特色带来以法规管控下的技术和流程酿制的最终产品，带有里奥哈葡萄酒的典型代表性以及能够通过分析检测和感官品评发现的显著特征。里奥哈原产地在国内外市场均处于西班牙高品质葡萄酒的领先地位。在国内的静态葡萄酒市场，占有率接近40%；在出口市场里奥哈在所有西班牙出口葡萄酒中也拥有相似的占有率。这证明了消费者对独具特色的里奥哈葡萄酒的认可，主要源自葡萄酒与本地风土的关联，还有悠久历史传统，文化遗产和当地人的辛勤工作。

The characteristics that identify this higher level include the compulsory nature of bottling at source, a controversial practice that was upheld by the European Court of Justice in its judgement of 16 May 2000, a decision that also highlights the virtuality of the obligation to devote facilities exclusively to the production of Rioja wines and the exhaustive qualitative controls that are carried out at source. In this regard, following are the Consideranda of the Judgement that motivate and justify this requirement:

为里奥哈带来这种市场领先地位的特点包括：强制在酿造地进行装瓶。这种规定颇具争议，但欧洲法院通过2000年5月16日的一项判决对这个做法进行支持。这凸显了要求酒庄专注于里奥哈葡萄酒酿造的义务以及从源头开始实施全面品质管控的实际内涵。关于这个问题，以上对装瓶要求起到支持和推动作用的判决具体内容如下：

“56. The reputation of designations of origin depends on their image in the minds of consumers. That image in turn depends essentially on particular characteristics and more generally on the quality of the product. It is on the latter, ultimately, that the product’s reputation is based.

“56. 葡萄酒原产地的声誉依赖于自身品牌形象和消费者的认知。而品牌形象实质上依赖于具体的特性，或者在广义上依赖于产品的品质。而产品的市场名誉正是建筑在后者之上的。

57. It must be observed that a quality wine is a very specific product, a fact not in any event contested in relation to Rioja wine. Its particular qualities and characteristics, which result from a combination of natural and human factors, are linked to its geographical area of origin, vigilance must be exercised, and efforts made in order for them to be maintained.

57. 必须注意到，高品质葡萄酒是一种十分特别的产品，这个事实在任何情况下与里奥哈葡萄酒的情形都不产生相悖。里奥哈葡萄酒源自当地天然和人为因素的特定品质和特性都是与原产地地理区域有所关联的。必须特别警惕并付出努力来维护这些品质和特性。

58. The rules governing the Denominación de Origen Calificada Rioja are designed to uphold those qualities and characteristics. By ensuring that operators in the wine growing sector of the Rioja region, at whose request the designation of origin was granted, control bottling as well, they pursue the aim of better safeguarding the quality of the product and, consequently, the reputation of the designation, for which they now assume full and collective responsibility.

58. 治理着里奥哈葡萄酒优质原产地的法规就是为了维护这种品质和特性而

设计的。通过确保里奥哈地区的葡萄酒酿造从业者，同时也是葡萄酒原产地名称保护的要求者，对装瓶流程也进行管控，管委会追求的目标是更好地保障产品品质，从而保护原产地的名誉。而管委会作为集体代表对原产地名誉负有全面责任。

60. *The Spanish Government, supported by the Italian and Portuguese Governments, and by the Commission, submits that, without this requirement, the reputation of the Denominación de Origen Calificada Rioja might in fact be undermined. Transport and bottling outside the region of production would, in its view, put the quality of the wine at risk. The requirement at issue contributes decisively to safeguarding the particular characteristics and the quality of the product in that its effect is to entrust the producers and the Rioja Governing Council, that is to say those who have the necessary knowledge and know-how and a fundamental interest in preserving the reputation acquired, with the implementation of, and monitoring of compliance with, all the rules concerning transport and bottling.*

60. 西班牙政府，在意大利和葡萄牙政府的支持和委任下，兹表示如无此装瓶规定，里奥哈葡萄酒优质原产地的名誉可能在事实上受到损害。西班牙政府认为，运输过程以及在产酒当地以外地区进行装瓶的过程使葡萄酒品质面临风险。在议的装瓶要求对保障产品的特性和品质来说具有决定性的作用。因为这项要求的实质是委任在维护产品市场声誉方面具有必要知识和技术诀窍的酿造者和里奥哈管理委员会对全套葡萄酒运输和装瓶相关法规的如实遵守进行监控。

71. *'...the Spanish rules at issue provide that each consignment of wines permitted to bear a denominación de origen calificada must be subjected to organoleptic and analytical examinations...'*

71. ‘...西班牙国内实行的相关规定要求每一批获准采用葡萄酒优质原产地名称的葡萄酒都必须接受指标分析和感官品评检测...’

72. *In addition, under the Rioja Rules:*

72. 另外，里奥哈原产地法规还要求：

- *every bulk despatch of Rioja wine within the region must first be authorised by the Rioja Governing Council (Article 31);*

- 原产地内的每一个大批次里奥哈葡萄酒必须首先得到里奥哈管理委员会的授权（法规第31条）。

- *bottling may be undertaken only by bottling undertakings authorised by the Rioja Governing Council (Article 32);*

- 仅可以里奥哈管理委员会授权的装瓶方式进行葡萄酒装瓶（法规第32条）。

the facilities in such undertakings must be quite separate from those in which wines not entitled to bear the denominación de origen calificada are produced and stored (Article 24).

执行以上授权装瓶方式的设施必须与酿造和储藏未得到葡萄酒优质原产地名称使用授权的葡萄酒的设施之间有明确的互相分隔（法规第24条）。

73. *It thus appears that, for Rioja wines transported and bottled in the region of production, the controls are far-reaching and systematic and are the responsibility of the totality of the producers themselves, who have a fundamental interest in preserving the reputation acquired, and that only consignments which have been subjected to those controls may bear the denominación de origen calificada.*

73. 由此可见，对于在葡萄种植地区进行运送和装瓶的里奥哈葡萄酒，品质管控手段覆盖广泛且具有系统性。而且管控责任落在根本利益与保护里奥哈品牌声誉相符的葡萄酒酿造商自己身上。也因此，只有在这种管控下出产的葡萄酒有资格采用葡萄酒优质原产地称号。

74. *It can be inferred from the foregoing that the risk to which the quality of the product finally offered to consumers is exposed is greater where it has been transported and bottled outside the region of production than when those operations have taken place within the region.*

74. 从以上内容可以推断，如果运送和装瓶流程在葡萄种植地区之外操作，最终提供给消费者的葡萄酒面临的品质风险会比在葡萄种植地区之内操作更高。

75. *Accordingly, it must be accepted that the requirement at issue [bottling at source], whose aim is to preserve the considerable reputation of Rioja wine by strengthening control over its particular characteristics and its quality, is justified as a measure protecting the denominación de origen calificada which may be used by all the producers concerned and is of decisive importance to them.*

75. 因此，必须接受的事实是，以通过加强对里奥哈葡萄酒特性和品质的管控来维护其重要市场名誉为目标的在议要求（产地装瓶）是一种保护葡萄酒优质原产地的合理手段。这种手段也可能被所有相关酿造商所采用，对他们同时具有决定性的重要意义。

77. *In that regard, the denominación de origen calificada would not enjoy comparable protection if operators established outside the region of production were placed under an obligation to inform consumers by means of appropriate labelling that the wine had been bottled outside that region. Any deterioration in the quality of a wine bottled outside the region of production, resulting from materialisation of the risks associated with transport in bulk or subsequent bottling operations, might harm the reputation of all wines marketed under the Denominación de Origen Calificada Rioja, including those bottled in the region of production under the control of the group of producers entitled to use that designation. More generally, the very coexistence of two different bottling processes, inside or outside the region of production, with or without systematic monitoring by that group, might reduce the degree of consumer confidence in the designation based on the conviction that the production of quality wines must at every stage be carried out under the control and responsibility of the relevant group of producers."*

77. 考虑到以上原因，如果由设立在葡萄种植地区以外的商家负责用相关酒标信息来告知消费者葡萄酒装瓶发生在产区之外的话，葡萄酒优质原产地称号将无法得到相应的保护。因大量运送或后续的装瓶流程相关风险发生而导致的在葡萄种植地区以外装瓶葡萄酒品质的任何恶化，都有可能伤害到在市场上以里奥哈葡萄酒优质原产地称号进行销售的所有葡萄酒的声誉，包括那些在得到授权使用这个称号的酿造商集团管控下在葡萄种植地区之内进行装瓶的葡萄酒。在更广义范畴，有葡萄种植地区以内和以外，以及有和没有受到以上酿造商集团监控的这两种不同装瓶流程的同时存在可能降低消费者对原产地称号的信心。这种信心正是基于消费者深信高品质葡萄酒的酿造必须在每一个环节都由相关的酿造商集团管控和负责这个事实。”

On June 7, 2017, the Control Board Plenary of the *Denominación de Origen Calificada Rioja* agreed to the inclusion of a new product category to allow the protection of the production of quality white and rosé sparkling wines made following the traditional method.

2017年6月7日，里奥哈葡萄酒优质原产地管委会全体大会同意纳入一

个新的产品类别用以保护按照传统方式酿制的优质起泡白葡萄酒和起泡桃红葡萄酒。

Production of sparkling wines is not new to the region. The historian Manuel Llano Gorostiza already mentioned in his book titled *Los Vinos de Rioja* (1973) that at the 1857 Madrid Agricultural Exhibition some wines from Rioja Alta and Rioja Alavesa were presented: “Red, white and sparkling wines made with the Champagne method.” This mention would place the first production of sparkling wines in Spain in Rioja in 1857.

对于里奥哈来说起泡酒的酿造并不是新生事物。历史学家Manuel Llano Gorostiza在他1973年的著作《Los Vinos de Rioja》（里奥哈的各种葡萄酒）中就曾经提到过，在1857年的马德里农业展览会上展示了来自上里奥哈和里奥哈阿拉维萨的部分葡萄酒：“红葡萄酒，白葡萄酒，以及用香槟方式酿制的起泡酒。”这条记载将最初在里奥哈酿制西班牙起泡酒的时间点划定在1857年。

Rioja sparkling wine production later came with the French company *Savignon Frères et Cie*, which set up business in the Haro Railway Station District in 1857. In 1890, the firm hired a Champagne master from Reims to make these wines.

1857年，里奥哈起泡葡萄酒的酿造事业随着法国企业*Savignon Frères et Cie*在阿罗车站地区的成立而起步。1890年，该企业从法国兰斯聘请了香槟酒大师负责这些葡萄酒的酿制。

b) QUALITY AND PRODUCT CHARACTERISTICS DUE FUNDAMENTALLY OR EXCLUSIVELY TO THE GEOGRAPHICAL SETTING.

b) 从根本上或全部源于地理特征的性质和产品特征

The qualities of Rioja wines that are most affected by its geographical setting is alcoholic strength, acidity, body and colour.

最受地理特征影响的里奥哈葡萄酒性质包括：酒精强度，酸度，酒体和色泽。

The geographical setting has a decisive influence on the vinification of quality sparkling wines. The territory of the *Denominación de Origen Calificada Rioja* is a level III region under the Winkler index, which means its wines enjoy considerable freshness and acidity.

地理特征对优质起泡酒的酿造具有决定性的影响。里奥哈葡萄酒优质原产地在温克勒指数体系中被列为第III类区域，也就意味着这里的葡萄酒新鲜度和酸度都相当高。

The confluence of the geographical setting and well-adapted authorised varieties is ideal for making a unique base wine that is perfect for quality sparkling wines.

在地理特征和已经很好适应本地环境的认证葡萄品种两大因素共同作用对酿造可以完美用于优质起泡酒的基酒来说是十分理想的。

c) CAUSAL NEXUS BETWEEN GEOGRAPHICAL ZONE AND THE PRODUCT CHARACTERISTICS.

c) 地理区域和产品特性之间的松散关联

The following tables summarise the link between *weather* and soil characteristics and those of **wines, applicable to both the still and quality sparkling wines:**

以下表格总结了气候和土壤特征与葡萄酒（包括静态酒和优质起泡酒）特征之间的关联

ZONES 区域	CLIMATE INFLUENCE 气候影响	APPROXIMATE VINEYARD AREA (ha) 葡萄园大致面积 (公顷)	WINE CHARACTERISTICS 葡萄酒特征
RIOJA ALTA	Atlantic	26 786	- Medium alcoholic strength 酒精强度中等

上里奥哈	大西洋气候		- Full body and high total acidity 酒体饱满,总酸度高 - Suitable for barrel ageing 适合橡木酒桶陈化
RIOJA ALAVESA 里奥哈阿拉维萨	Atlantic and Mediterranean 大西洋气候和地中海气候	12 934	- Reds with average alcoholic strength and total acidity 酒精强度和总酸度均为平均值的红葡萄酒 - Suitable both for drinking (young wines obtained by carbonic maceration), and for barrel ageing 适合即饮(通过二氧化碳浸泡获得的新酒)和橡木酒桶陈化
RIOJA ORIENTAL 东里奥哈	Mediterranean 地中海气候	23 873	- Reds and rosés with greater alcoholic strength and extract 酒精强度较高,发色较强的红葡萄酒和桃红葡萄酒 - Suitable both for drinking and barrel ageing 适合即饮和橡木酒桶陈化
	CLAY-LIMESTONE 黏土-石灰石		FERROUS-CLAY 铁质黏土
Areas they cover 覆盖地区	Rioja Alavesa, Sonsierra and lands of Rioja Alta 里奥哈阿拉维萨,松谢拉,上里奥哈部分		ALLUVIAL 冲积土
Percentage of total area 在总面积中占比	25%	25%	50%
Characteristics of the terrain 地形特征	Small plots in terraced structures 种植于梯田的小片地块	Rolling hills, reddish soils, with deep, hard rock 起伏的山丘,红色土壤,深层坚硬岩石	Flat, with sufficiently deep soils and boulders.平整,充足的深层土壤和大石块 Large plots 种植地块较大
Characteristics of the wines 葡萄酒特征	- Rich in glycerine extract 丰富甘油成分 - Good colour 良好的色泽 - Basis of Rioja red 适宜里奥哈红葡萄酒 - Whites with a personality and light colour 个性鲜明的浅色白葡萄酒	- Fresh, medium-bodied reds 清新,酒体中等的红葡萄酒 - Rosés 桃红葡萄酒	- Medium-bodied whites and reds 酒体中等的白葡萄酒和红葡萄酒

8. APPLICABLE REQUIREMENTS

8. 适用要求

a) LEGAL FRAMEWORK

a) 法规框架

● National Laws

国家法律

- Order APA/3465/2004, of 20 October 2004, whereby the Regulations of the DOCa Rioja and its Control Board are approved, and subsequent amendments.

- 2004年10月20日颁布的APA/3465/2004号法令及其后续修订。该法令通过了里奥哈葡萄酒优质原产地法规和管委会。

- Order APM/544/2017, of 5 June 2017, whereby the Articles of the Control Board of the DOCa Rioja are approved.

- 2017年6月5日颁布的APM/544/2017号法令。该法令通过了里奥哈葡萄酒优质原产地管委会章程。

- Decisions of the Control Board (circulars) published in the Official Gazettes of La Rioja, Álava and Navarre.

- 通过拉里奥哈省、阿拉瓦省和纳瓦拉省的官方公报发布的管委会决定公告。

b) ADDITIONAL REQUIREMENTS

b) 附加要求

b.1) OTHER PROTECTED TERMS

b. 1) 其他受到法律保护的名词

The protection of the *Denominación de Origen Calificada Rioja* is extended to the names of the zones, districts, municipalities, estates and unique vineyards (*viñedos singulares*) that comprise the production, winemaking and ageing areas.

对里奥哈葡萄酒优质原产地称号的保护延伸到其他一些名词，例如区域，地区，村镇，庄园和单一园等等葡萄种植，葡萄酒酿造和陈化区域的构成因素。

b.2) TYPES OF WINES

b. 2) 葡萄酒种类

Carbonic maceration: This type of vinification requires prior notice to the Control Board indicating the volume.

二氧化碳浸泡：如需采用此种酿造方式，则应事先通知管委会并报告计划酿造量。

b.3) GROWING PRACTICES

b. 3) 葡萄种植

b.3.1) Early start of production

b. 3.1) 葡萄种植的提前开始

Without prejudice to the provisions of section 3.a.1, vineyards may exceptionally come into production earlier than allowed by regulations (i.e., less than three years from planting). This requires the submission of a written request by the grower prior to harvest and a favourable report from the Control Board Technical Service.

本条内容与前述之 3.a.1 并不发生抵触。葡萄园在例外情况下可比法规限定的时间更早开始种植（例如，栽种葡萄树的三年以内）。前提条件是种植户在收获季前提出书面申请，并且得到管委会技术服务部门的支持报告。

b.3.2) Irrigation

b.3.2) 灌溉

Irrigation of vineyards is authorised to maintain the balance in the plant throughout its growth cycle, although this practice during the period between 15 August and the harvest will be carried out exclusively with localised systems and will require notification in writing to the Control Board Inspection Service at least 24 hours in advance. Notwithstanding the above, spray irrigation may be employed during such period with prior authorisation from the Control Board Inspection Service, while all other irrigation methods are strictly forbidden during that period.

作为在成长周期为葡萄树保持均衡的手段，葡萄园灌溉是得到允许的。不过从8月15日到收获季开始期间，灌溉操作必须完全采用本地化系统而且必须至少提前24小时向管委会监管部门提交书面通知。尽管有以上规定，在以上描述期间如果得到管委会监管部门预先授权，喷水式灌溉可以得到运用。所有其他的灌溉方式都是严格禁止的。

b.3.3) Pruning

b. 3.3) 修枝

Without prejudice to the provisions of section 3.a.3, exceptionally, growers may submit an affidavit by 31 January individually detailing those plots which, in their view, based on quality criteria and seeking to better distribute the load, would benefit from a higher number of buds than allowed, on a temporary basis, together with an undertaking to adjust the load to Regulations by phenological stage H. The affidavit being a sine qua non for such exception, failure to comply shall result in liability.

本条内容与前述之 3.a.3 并不发生抵触。在例外情况下，如果种植户认为基于质量标准要求和植株负荷的更优分配需要，临时性超出法规限定的单株芽数，随后在到达物候期H前将植株负荷调整到符合法规要求的操作方式对一部分种植地块是有益处的，则可在1月31日前独立就这些种植地块向管委会提交相关承诺书。要获得此类例外操作的授权，承诺书是必要的前提。若不遵守此规定，则将面临相应处理。

b.3.4) Growing and harvesting practices in the case of vineyards included in the minor geographical entity *viñedo singular*.

b. 3.4) 较小地理单位“单一园”中的葡萄种植和采摘

Growing practices should focus on sustainability and care for the environment.

种植活动必须专注于可持续性和对环境的保护。

The *viñedo singular* must be balanced and have limited vigour. During the grape ripening stage, canopy growth should cease completely.

单一园的葡萄种植必须是均衡的并限制生长活力。在葡萄成熟阶段，树冠的成长必须已经完全停止了。

As a general rule, only a single tipping operation will be allowed. If more than one tipping operation is necessary, it may be carried out under justified conditions and with prior authorisation from the Control Board Inspection Service.

一般来说仅允许进行一次摘心操作。如果有必要进行多于一次摘心，需要提交正当理由并预先获得管委会监管部门的授权。

The Control Board must be notified about the starting date of the grape harvest which is to be carried manually.

葡萄的采摘必须是手工的。采摘计划开始的日期必须事先通知管委会。

The techniques used to transport and handle and press the grapes and to control fermentation, and the oenological practices employed throughout the winemaking process (and ageing, as the case may be) should seek to produce wines of the highest quality.

在葡萄的运输、处理、压榨；发酵的管控；酿造全过程采用的酿造操作（以及所需的陈化过程）中应用的技术必须以出产最高品质葡萄酒为目标。

b.4) HARVEST SEASON

b. 4) 收获季

b.4.1) The Grape Grower's Card

b. 4.1) 葡萄种植户卡

The Control Board will issue to the title holders of registered vineyards the relevant Grape

Grower's Card, which is personal and non-transferable, to record grape deliveries. It will serve as a control instrument to be compulsorily used in all grape deliveries, and if applicable, sales. Its use and operation is established in the Harvest Season Standards.

管委会向注册葡萄园的法定持有人颁发相应的葡萄种植户卡用以记录葡萄的交货量。此卡由指定个人持有，不可过户。在所有的葡萄出货，以及在适用情况下销售过程中，这张卡是强制性使用的管控工具。在《收获季标准》中对种植户卡的使用和操作进行界定。

The Control Board will issue owners of plots that constitute a *viñedo singular* a specific Grape Grower's Card to record grape deliveries. It will serve as a control instrument to be compulsorily used in all grape deliveries.

对于构成单一园的地块持有者，管委会颁发特殊葡萄种植户卡用来记录葡萄出货量。在所有的葡萄出货过程中，这张卡是强制性使用的管控工具。

b.4.2) Harvest Season Standards

b. 4.2) 《收获季标准》

The Control Board will issue the Harvest Season Standards, which will remain in effect during subsequent harvest seasons unless amended. The Harvest Season Standards may set out the start of harvest as well as decisions on: notification of the start of harvest and vinification; procedure for delivering the grapes; weighing at source and destination; obligations regarding the harvest helper; end of harvest (administrative and management requirements); transfer of musts and wine movements of wine during the harvest; and transport of harvested grapes so that quality is maintained.

由管委会颁布的《收获季标准》会在后续的收获季持续生效直至发生修订。《收获季标准》除指定葡萄收获的开始时间外，还包含一系列以品质保障为目的的决策，包括：关于收获季及酿造过程开始的通知；葡萄出货运送的具体流程；出产地和目的地称重；收获季临时帮工相关义务；收获季的结束（管理和治理要求）；收获季中葡萄汁和酒液的运送；葡萄果实的运送。

The Control Board may adopt other decision that affect the growing season.

管委会可以做出其他会影响种植季的决定。

b.4.3) Specifications for vineyards included in the minor geographical entity *viñedo singular*.

b. 4.3) 较小地理单位：单一园的葡萄园规格

Each growing season, winemakers who intend to use the *viñedo singular* indication must declare in writing their intention to make the wine resulting from the production of the *viñedo singular* by means of notice delivered to the Control Board by 30 June each year.

在每个种植季，希望使用单一园标识的酿酒商必须在每年的6月30日前将酿造单一园葡萄酒的意愿以书面通知形式提交给管委会。

Prior to harvest, the plot or plots that constitute the *viñedo singular* will be subject to specific production control by the Control Board, to be carried out between 1 July and harvest, and production may not be modified after such control.

在收获季开始前，构成单一园的单一或多个地块将会在7月1日到收获季开始之间受到管委会的特定种植管控。在这类管控行动之后，种植方式不可有任何改动。

b.5) VINIFICATION PRACTICES

b. 5) 葡萄酒酿造

b.5.1) Grape-to-wine ratio variations.

b. 5.1) 出酒率的调整

Notwithstanding the provisions set out in section 3.b.3, the limit on the amount of litres of wine subject to protection per 100 kilograms of harvest may be exceptionally modified by the *Control Board*, at its own initiative or at the request of registered stakeholders, up to a maximum of 72 litres per 100 kilograms. Similarly, depending on the situation of the Region, in *certain* years the Control Board may reduce as far down as 66 litres per 100 kilograms.

在3.b.3条的相关规定之外，管委会仍可在例外情况下根据自主决定或者应注册相关方的要求对每百公斤葡萄出产的受原产地名称保护葡萄酒公升限量作出修订，最大可至每百公斤72升。同样地，视原产地具体情况，在某些年份，管委会可能将限量下调到每百公斤66升。

Notwithstanding the foregoing, the maximum number of litres of wine that can be made with 100 kilograms of harvest is set at 74.

在以上规定之外，每百公斤出酒率的最大上限是74公升。

Notwithstanding the provisions set out in section 3.b.3, the limit on the litres of sparkling wine of comparable quality to be made with 100 kilograms of harvest may be exceptionally modified by the Control Board, at its own initiative or at the request of registered stakeholders up to a maximum of 64 litres per 100 kilograms.

在3.b.3条的相关规定之外，管委会仍可在例外情况下根据自主决定或者应注册相关方的要求对每百公斤葡萄出产的受原产地名称保护优质起泡酒公升限量作出修订，最大可至每百公斤64升。

Notwithstanding the foregoing, the maximum number of litres of quality sparkling wine that can be made with 100 kilograms of harvest is set at 66.

在以上规定之外，起泡酒每百公斤出酒率的最大上限是66公升。

b.5.2) Qualitative stocks:

b. 5.2) 定性存量

In the *terms* expressed in section 3.b.3, or where applicable in the first paragraph of section 8.b.5.1., the Control Board may constitute a production yield as expressed in section 8.b.6.1., which gives rise to a qualitative stock of wine, as well as the procedure for managing and monitoring and the requirements for the protection thereof by the Designation of Origin, all of which shall be in accordance with the provisions set forth in the specific rules and regulations, in the Harvest Season Standards and in applicable laws.

根据3.b.3部分的表述，或在适用情况下根据8.b.5.1第一段，管委会可能会根据8.b.6.1的表述留存特定的葡萄产量，并随之留存特定的葡萄酒，并依照特定法规、《收获季标准》和适用法律的规定进行相应的原产地名称保护管理、监控和要求。

This shall not apply to the vineyards included in a *viñedo singular*.

此规定不适用于单一园酒。

b.5.3) Deviation due to weather conditions

b. 5.3) 因天气条件发生的调整

The Control Board may also set a production deviation attributable to weather conditions as expressed in section 8.b.6.3., and determine the management and destination of the resulting volume of non-certified wine.

管委会也可能会因为8.b.6.3中表述的天气条件而对产量限定作出调整，并且对未获原产地认证的葡萄酒的管理和原产地标识方式作出决策。

This shall not apply to the vineyards included in a *viñedo singular*.
此规定不适用于单一园酒。

b.5.4) Practices, description and restrictions.

b. 5.4) 运营，描述和限制

Grapes from vineyards whose yields exceed the authorised limit may not be used in the production of wines protected by this Designation of Origin.

对于产量超过限定的葡萄园，其超出部分产量不可比用于酿造受到原产地名称保护的葡萄酒。

b.5.5) Traceability of wines from *viñedos singulares*.

b. 5.5) 单一园出品的葡萄酒可追溯性

To have the *viñedo singular* indication and include it in the label, the wines must be exclusively made with grapes from the plots that constitute the *viñedo singular*, in addition to fulfilling the rest of the requirements of the Designation Specifications, it must be made, bottled, stored and, where appropriate, aged, separately from other wines within the same winery so that the resulting wine is identifiable at any time. The grapes are to go to separate, independent tanks that have specific markings.

如果要获取单一园标识使用权并且展现在酒标上，则葡萄酒必须完全从构成单一园地理单位的种植地块上取材，并且达到原产地规格的其他要求。葡萄酒的酿造、装瓶、贮藏以及可能的陈化过程都必须与同一酒庄内其他葡萄酒进行分离操作。这样，葡萄酒在任何一个时间点上都可以被明确区分出来。葡萄应当在独立且带有特定标识的酒罐中进行酿制。

A specific control system will be established consisting of exclusive movement cards for the wine made from the *viñedo singular*, including the series and numbering of the guarantee documents used on the bottles.

需要为单一园酿制的葡萄酒设定特定的管控系统，其中包括专属的运送路线卡，以及在酒瓶上采用的品质保障标贴的序列和号码。

b.6) YIELD PER HECTARE.

b. 6) 每公顷产量

b.6.1) Variability of the yield subject to protection

b. 6.1) 受保护产量的变动

Notwithstanding the provisions set out in section 5, the maximum permitted production per *hectare* may be modified annually by the Control Board, although they may never exceed, 8125 kg per hectare for red varieties and 11 250 kg per hectare for white varieties. Similarly, depending on the circumstances of the growing season, the Control Board may reduce the maximum permitted production per hectare to 5525 kg per hectare for red varieties and 7650 kg per hectare for white varieties.

在第5部分设置的规定之外，每公顷准许最大产量限定每年可能由管委会进行修订。然而绝对不可超越的产量上限对于红葡萄来说是每公顷8125公斤，对于白葡萄来说是每公顷11250公斤。同样的，根据葡萄成长周期中的具体条件，管委会可能将每公顷产量上限下调，红葡萄低至每公顷5525公斤，白葡萄低至7650公斤。

Production controls may be carried out in accordance with the provisions of the Harvest Season Standards.

可能会根据《收获季标准》的规定采用一定的产量管控手段。

b.6.2) Qualitative stocks

b.6.2) 定性存量

Within the limits expressed in the previous section, in any growing season, the Control Board may set up a qualitative stock of grapes in addition to the amount subject to protection, as well as the procedure for managing it under the conditions set forth in the specific rules and regulations, in the Harvest Season Standards themselves and in applicable laws.

在以上部分表述的产量限定之内，在任何一个葡萄成长季，管委会都可能在获认证产量之外留存一定的葡萄产量，并依照特定法规、《收获季标准》和适用法律的规定进行相应的管理。

This shall not apply to the vineyards included in a *viñedo singular*.

此规定不适用于单一园酒。

b.6.3) Deviation due to weather conditions

b.6.3) 因天气条件产生的调整

Within the limits expressed in section 8.b.6.1, the Control Board may set for a given growing season, in addition to the yield subject to protection, a of deviation attributable to weather conditions that under no circumstances will be protected, under the conditions set forth in the specific rules and regulations, in the Harvest Season Standards themselves and in applicable laws.

在8.b.6.1部分表述的限量之内，管委会可能在某一个特定成长季在获认证产量之外设置因天气条件发生的偏差值。但在这一范围内的产量，根据特定法规、《收获季标准》和适用法律所规定的条件不能在任何情况下得到原产地名称保护。

This shall not apply to the vineyards included in a *viñedo singular*.

此规定不适用于单一园酒。

b.6.4) Caveats regarding yields

b.6.4) 关于产量的附加说明

When the grapes are mechanically harvested their weight will be increased by 3% and in the transfers of destemmed grapes the weight will be increased by 5%.

如果是机械采摘，葡萄产量需要加记3%，而在除梗后葡萄的运送中重量将要另外加计5%。

This shall not apply to the vineyards included in a *viñedo singular*.

此规定不适用于单一园酒。

b.7) QUALITATIVE CONDITIONS FOR THE USE OF THE NAME IN PROTECTED WINES.

VERIFICATIONS AND TRIALS

b.7) 获得里奥哈名称使用权的定性条件。验证和试验。

b.7.1.) In order to make use of the Rioja name, all wines made in the production area must pass a certification process that verifies its physical-chemical and organoleptic conditions in accordance with the provisions of community regulations.

b.7.1) 为了获得里奥哈名称使用权，所有在葡萄种植地区出品的葡萄酒必须按照原产地法规通过一项验证其物理-化学和感官特性的认证流程。

The certification process will be carried out for each homogeneous batch and must be carried out in accordance with the Control Board standards for the certification of wines entitled to the

Denominación de Origen Calificada Rioja.

对每一批同类型葡萄酒都会按照管委会对受到里奥哈葡萄酒优质原产地名称保护葡萄酒实施的标准执行认证流程。

Wines that do not pass the certification process will be governed by the provisions of specific regulations.

没有通过认证流程的葡萄酒将会按照特定法规进行管理。

The verification of alterations in the organoleptic quality of the certified wines or of the breach of applicable laws in its vinification or ageing will lead to its being downgraded and the loss of the right to use the name. The affected wine will be subject to the terms foreseen in the specific rules and regulations and applicable laws.

如果在认证流程中发现对受保护葡萄酒的感官特性有所更改或者对酿造和陈化相关适用法规有所违反，则会导致该款葡萄酒被降级以及失去里奥哈原产地名称使用权。受到影响的葡萄酒将会按照特定的法规和适用法律进行处理。

The possibility of early certification will be governed by the provisions of the specific rules and regulations, as well as applicable laws.

是否可提前获得认证需依照特定法规及适用法律的规定。

b.7.2.) First fermentation wines to be used in quality sparkling wine must be subject, in addition to the initial verification process as an independent batch for compliance with the general characteristics foreseen for wines protected by the *Denominación de Origen Calificada Rioja* in section 2, to a statement of declaration of aptitude of each batch, consisting of physical-chemical and organoleptic tests, which must be validated by the Control Board prior to its release to the market.

b.7.2) 用于优质起泡酒酿造的劲第一次发酵的葡萄酒除应以独立批次通过认证流程确保符合里奥哈葡萄酒优质原产地名称保护葡萄酒总体特性之外，还必须出具关于每个批次特质的声明，其中包含物理-化学及感官测评结果，并且在起泡酒上市销售前获得管委会验证。

Quality sparkling wine must receive, prior to its release to the market, a *Good* rating in organoleptic assessments carried according to the OIV Tasting Sheet, and in the case of *Reserva* or *Gran Añada* quality sparkling wines, the minimum rating shall be *Very Good*.

在上市销售之前，优质起泡酒必须在按照国际葡萄及葡萄酒组织（OIV）品评单进行的感官品评中得到良好评级。而如果是珍藏或特级年份优质起泡酒，则最低评级必须是优秀。

b.7.3.) Wines from *viñedos singulares*.

b.7.3) 单一园酿造的葡萄酒

The wine obtained from the grapes of a *viñedo singular* must be subject, in addition to the initial certification process, as an independent batch that verifies compliance with the general characteristics foreseen for wines protected by the *Denominación de Origen Calificada Rioja* in the Designation Specifications of a declaration of aptitude for each batch, consisting of physical-chemical and organoleptic tests, which must be verified by the Control Board prior to its release to the market.

用单一园出产的葡萄酿造的葡萄酒，在以独立批次通过最初认证流程确保符合里奥哈葡萄酒优质原产地名称保护葡萄酒总体特性之外经过最初认证流程之后，还必须出具关于每个批次特质的声明，其中包含物理-化学及感官测评结果，并且在上市销售前获得管委会验证。

In this regard, the individuals or legal entities that make and bottle the wine with grapes from the *viñedo singular* will submit to the Control Board of the *Denominación de Origen Calificada Rioja* a declaration of aptitude for each batch of wine before its release to the market, using to the standard form.

因此，以单一园葡萄酿制和装瓶葡萄酒的个人和法人都必须在产品上市销售前向里奥哈葡萄酒优质原产地管委会递交采用标准格式表格填写的关于每个批次葡萄酒特质的声明。

The wine must also obtain, prior to its release to the market, an *Excellent* rating in the organoleptic tests carried out in accordance with the Technical Verification Instruction of the *viñedo singular*. The result of the verifications will have a maximum validity of 6 months from the date of issue in the case of wines without oak ageing and 1 year in the case aged wines.

相关葡萄酒还必须在上市销售前在按照单一园葡萄酒技术认证指引进行的感官测评中获得优异评价。这个认证过程的结果从颁发之日起算，最大有效期对于无橡木酒桶陈化为6个月，对于有橡木酒桶陈化的则为1年。

When a wine made with grapes from a *viñedo singular* is not going to make use of the optional mention of ageing, but the wine has been aged in barrels, this practice must be expressly stated in the request of recognition as a wine from a *viñedo singular* protected by the *Denominación de Origen Calificada Rioja*, so this can be taken into account in the sensory evaluation.

如果一款采用单一园葡萄酿制的葡萄酒不使用可选的陈化标识，但酒确实已经在橡木酒桶中经过陈化，陈化流程也必须在里奥哈葡萄酒优质原产地单一园名称保护申请中作明确陈述，以便在感官品评中纳入考量。

b.8) REGISTERS

b.8) 注册

The production of grapes for making wines protected by the *Denominación de Origen Calificada Rioja*, as well as vinification or ageing, will require the vineyards and facilities to be registered.

不论是里奥哈葡萄酒优质原产地名称保护葡萄酒种植葡萄，还是进行酿造或陈化，都要求相关葡萄园和酒庄实现完成注册。

Listing in the DO's Registers is voluntary but entails the obligation to comply with the provisions set out in specific rules and regulations and applicable laws. Similarly, it will entail the obligation to satisfy the relevant quotas.

在原产地进行注册基于自愿原则，但注册就意味着遵守特定法规和适用法律相关规定的义务。同样的，也包括遵守相关配额的义务。

The Registries of the Designation of Origin are defined in the specific rules and regulations and applicable laws.

原产地经营单位注册记录在特定法规和适用法律中有所界定。

b.9) DESIGNATION, LABELLING

b.9) 原产地酒标

The labels of packaged wines must contain the name of the Designation together with the mention *Denominación de Origen Calificada* just below it and the seal of the Control Board, in addition to the mandatory mentions determined in the specific rules and regulations and applicable laws. Likewise, optional mentions and minor geographical units may be included under the conditions set forth in the specific rules and regulations and applicable laws, although they may not stand out with respect to the name of 'RIOJA'.

完成包装的葡萄酒，其酒标必须包含里奥哈原产地名称并在第二行显示*Denominación de Origen Calificada*字样，以及管委会印章。同时应显示特定法规和适用法律规定的其他强制信息。同

样，根据特定法规和适用法律规定的相关条件，可在酒标包含可选标识信息以及较小地理单位信息，但不可比RIOJA字样更为显著。

Before a label can be circulated, it must be authorised by the *Control Board*, under the conditions set forth in specific rules and regulations and applicable laws.

任何酒标在正式使用前都必须按照特定法规和适用法律的规定条件经过管委会的授权。

The trademark is compulsory on labels of wines certified by the *Denominación de Origen Calificada Rioja*.

通过认证使用里奥哈葡萄酒优质原产地名称的葡萄酒，其酒标必须强制性包含商标。

Labels must necessarily include the name of a registered winery. Additionally, a trade name may be used, in the manner provided in the specific rules and regulations and applicable laws.

酒标必须包括注册酒庄的名称。另外还可根据特定法规和适用法律规定的方式显示商号。

The use of the term *maceración carbónica* (carbonic maceration) on the label must be under the terms set forth in the specific rules and regulations and applicable laws.

酒标上*maceración carbónica*（二氧化碳浸泡）这个名词的使用必须遵守特定法规和适用法律的规定。

The use of the term *fermentado en barrica* (barrel-fermented) on the label of white and rosé wines must be under the terms set forth in the specific rules and regulations and applicable laws.

白葡萄酒和桃红葡萄酒酒标上*fermentado en barrica*（酒桶陈化）这个名词的使用必须遵守特定法规和适用法律的规定。

The use of the word *barrica* (barrel) or *madera* (wood) in the sale advertising or on the label of generic wines (that have not concluded ageing processes) is strictly forbidden.

普通级别酒则严格禁止在销售广告中或酒标上使用*barrica*（酒桶）或者*madera*（木质）等名词。

The name of a zone or municipality can only be applied to a wine when it is made exclusively with grapes from such production area or municipality, and ageing, as the case may be, and bottling take place within them.

只有葡萄酒的酿造全部采用相关种植区域或村镇的葡萄，且陈化过程（如有）及后续的装瓶流程均发生在当地的情况下可在酒标上包含葡萄种植区域和村镇名称。

Exceptionally, a wine may be considered to come from the area or from the municipality if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering the area or municipality where the operator is located and provided that it is accredited by legally valid title, that such operator has had that 15% of grapes at its disposal for no less than 10 years.

作为例外，如果一款葡萄酒的酿造中纳入的来自与相应酒庄所处区域或村镇接壤相邻注册村镇种植园的葡萄不高于15%，并且可以提供具有法律效力的合同文件证明酒庄已经至少有10年专属使用这些葡萄的权益，则这款葡萄酒仍可视为源自某一个区域或村镇。

These wines will be subject to a control system provided for in the specific rules and regulations and applicable laws.

这些葡萄酒需受到在特定法规和适用法律中规定的管控系统的管控。

For quality sparkling wines, the term relative to the sugar content will be included, in addition to the term *Método Tradicional* (Traditional Method) on all the labels on the bottle, or on all the visual fields

if it is a continuous label.

对于优质起泡酒，在所有酒瓶标签上或在单联酒标情况下在所有视觉区域中均需显示“*Método Tradicional*”（传统方式）字样，以及包含与糖分含量相关的用语。

The term *Método Tradicional* is to appear immediately below the term related to the sugar content and with a font size equal to or smaller than that used to indicate the name *Rioja*.

“*Método Tradicional*”（传统方式）字样需要在紧接着糖分含量标识的下一行出现，字体大小则不可大于RIOJA名称字样。

On the label carrying compulsory mentions, the term *Método Tradicional* may not be smaller than 0.3 cm.

在包含强制性信息的酒标上，“*Método Tradicional*”字样不可小于0.3厘米。

In accordance with the provisions of point two of the Fourth Additional Provision of Act 6/2015, of 12 May 2015, on Designations of Origin and Protected Geographical Indications of supra-regional territorial scope, the regulation relating to an identified grape-growing area in the First point of the said Provision, may be extended to wine *Calificada* designations of origin of supra-regional territorial scope.

遵照2015年5月12日颁布的6/2015号法令的第四增补规定关于葡萄酒原产地和超地区地理范畴的地理标识保护的第三点之规定，该增补规定第一点中与获认定葡萄种植地区相关的规定可以沿用至基于超地区地理范畴的葡萄酒优质原产地。

For these purposes, in the case of the wines protected by the *Denominación de Origen Calificada Rioja*, operators registered in it that meet the specific requirements set forth in this document may request the use of the designation *viñedo singular* on the label, packaging and advertising thereof.

为了以上的这些目的，对于受到里奥哈葡萄酒优质原产地名称保护的葡萄酒，在此注册的能够达到本文档表述相关要求的业者可以申请在酒标、包装和广告中使用单一园标识。

Recognition of the minor geographical entity *viñedo singular* must be obtained in advance from the Ministry of Agriculture and Fisheries, Food and the Environment, and comply with the provisions of art. 14 of Royal Decree 267/2017, of 17 March 2017 developing Act 6/2015, of 12 May 2015, on Designations of Origin and Protected Geographical Indications of supra-regional territorial scope, is and developing Act 12/2013 of 2 August 2013, on steps to improve the operation of the food chain, and the conditions set out in these Designation Specifications. In order for the name of the *viñedo singular* to be recognised, it must be registered as a brand, at least in the Spanish Patents and Trade Marks Office, by the natural or legal persons owning the plot or those with vinification facilities registered with the *Denominación de Origen Calificada Rioja* who will be in charge of vinifying the grapes.

必须事先从农渔、食品和环境部获得对较小地理单位：单一园的认可，并且遵守2017年3月17日颁布的267/20173皇家法令第十四条的相关规定；关于葡萄酒原产地和针对超地区地理范畴的受保护地名标识的2015年5月12日颁布的6/2015号法令；关于提升食品产业链运营的2013年8月2日颁布的12/2013号法令；以及原产地规格中罗列的各种条件。为了让单一园名称得到认可，必须由拥有这个地块，或者拥有在里奥哈葡萄酒优质原产地注册的酿造设施的将要负责这个地块出产的葡萄酒酿造的法人或自然人在至少是西班牙专利和商标局对名称进行商标注册。

The owner of the brand must submit a declaration of commitment regarding the exclusive use of the same in wines protected by the *Denominación de Origen Calificada Rioja*.

品牌拥有者必须提交承诺声明，承诺供里奥哈葡萄酒优质原产地名称保护葡萄酒独家使用。

The term *Viñedo Singular* will necessarily appear on all labels on the bottle, or in all visual fields if it is a continuous label. The term *Viñedo Singular* is to appear immediately below the registered brand

name and the font size, thickness and colour may not be greater than that used for the word *Rioja*.

在所有酒瓶标签上或在单联酒标情况下在所有视觉区域中均需显示“*Viñedo Singular*”字样。字样需要在紧接着注册品牌的下一行出现，字体用色和笔画粗度不可大于RIOJA名称字样。

The term *viñedo singular* and the seal that identifies it, are registered trademarks owned by the Control Board of the *Denominación de Origen Calificada Rioja*.

单一园标识和相关的印章都是里奥哈葡萄酒优质原产地管委会所拥有的注册商标。

b.10) OTHER REQUIREMENTS

b.10) 其他要求

b.10.1) Exclusivity of production, vinification and storage.

b.10.1) 葡萄种植，葡萄酒酿造和储藏的排他性

Only grapes from registered vineyards and must or wine from registered wineries may be introduced in registered wineries.

b.10) 只有注册葡萄园种植的葡萄和葡萄汁或葡萄酒可以被注册酒庄所采用。

Individuals or legal entities that have registered vineyards or wineries may only have their grapes, musts or wines stored on the land or premises declared in the Register and shall otherwise lose their right to the designation.

持有注册葡萄园或酒庄的个人或法人仅被允许在注册在案的地块或建筑物内储存他们的葡萄、葡萄汁或葡萄酒。如有违反，则会导致失去原产地名称保护。

b.10.2) Separation of wineries.

b.10.2) 酒庄的分隔

It is an essential condition for registering a winery or keeping it in the register that all liquid and gas conduits be independent from those of premises (which must be separated by a public roadway) where wines that are not protected by the *Denominación de Origen Calificada Rioja* are made, handled or stored (except for bottled, labelled products in transit storage).

注册酒庄或保持酒庄注册状态的重要条件是所有液体和气体管道独立于其他酿造、处理或储存（例外是已经完成装瓶和酒标粘贴，在运送途中暂存的产品）非里奥哈葡萄酒优质原产地名称保护葡萄酒的建筑物（必须以公用道路隔开）。

b.10.3) Conformance testing

b.10.3) 合规测试

All packaging in which the wines are expedited for drinking is to be provided with guarantee seals, numbered labels or back labels issued by the Control Board, and always in a form that does not allow for reuse. There must be correspondence between the back labels, labels and control elements of the Control Board.

所有用来提供给消费者直饮的葡萄酒包装都必须提供由管委会授予的品质保障印章，带有编码的标签或背标。这些标识必须以无法重复使用的方式粘贴。在背标、酒标和管委会管控元素之间必须有所关联。

For quality sparkling wines, the Control Board will issue specific back labels and/or seals that will include the mention *Método Tradicional*.

对于优质起泡酒，管委会将会授予带有“传统方式”字样的特别背标和/或印章。

For wines from a *viñedo singular*, the Control Board will issue specific back labels and/or seals that will include the mention *Viñedo Singular*.

对于单一园酿制的葡萄酒，管委会将会授予带有“单一园”字样的特别背标和/或印章。

For wines from a given zone or municipality, the Control Board will issue specific numbered back labels and/or seals. If the two indications concur in the wine or if they concur with *Viñedo Singular*, the seal of the smallest geographical unit will be used.

对于来自某一区域或村镇的葡萄酒，管委会将会授予特别的带有编码的背标和/或印章。如果这两种地理标识同时用于一款葡萄酒或者与单一园标识同时出现，则应使用地理标识中最小的那个。

For Crianza, Reserva and Gran Reserva wines, the Control Board will issue *specific* back labels and authorise the mention of such indications on the label.

对于陈酿、珍藏和特级珍藏级别的葡萄酒，管委会将会授予特别的背标并授权在背标上提及这些级别。

b.10.4) Circulation of products

b.10.4) 商品的流通

The shipment of must, wine or any other grape product or by-product of the winemaking process circulating within the production area will be carried out as set forth in the specific rules and regulations, as well as applicable laws.

在葡萄种植地区范围之内对葡萄汁、葡萄酒或其他任何葡萄酒酿造过程中的葡萄产品或副产品进行的运送必须遵守特定法规以及适用法律的相关规定。

b.10.5) Bottling at source and other bottling requirements.

b.10.5) 来源地装瓶和其他装瓶要求

The bottling of wines protected by the *Denominación de Origen Calificada Rioja* must be carried out exclusively in registered wineries authorised by the *Control Board*. Otherwise, the wine shall lose the right to use the designation.

里奥哈葡萄酒优质原产地认证葡萄酒的装瓶必须完全在得到管委会授权的注册酒庄进行。如有违反，该款葡萄酒将会失去原产地名称的使用权。

Compulsory bottling within the defined geographical area is also backed by the judgement of the European Court of Justice of 16 May 2000.

对于必须在限定地理区域内装瓶的强制性要求同时也得到欧洲法院2000年5月16日的裁决支持。

Protected wines can only circulate and be shipped in packaging that does not harm their quality or prestige and it must be approved by the Control Board. In general, containers must be made of glass and have the capacities authorised by the European Union with the exception of the one-litre range.

认证葡萄酒只能在不伤害其品质或声誉，且得到管委会批准的包装中进行运输流通。总体上，包装材料必须是玻璃，容量分类遵循欧盟授权的标准，但不包括1公升。

Exceptionally, the Control Board may authorise other types of packaging for special uses, which it understands will not harm the quality or prestige of the protected wines.

作为例外，管委会可能会针对特殊用途授权其他种类的包装。前提是管委会认为这种包装对认证葡萄酒的品质和声誉。

Bottling on request will not be allowed in the case of wines from a *viñedo singular*
对于单一园酒，严禁将装瓶操作外包。

b.10.6) Outbound to inbound correspondence
b.10.6) 从外部收到的信件

The wine shipped by each registered winery must agree with the quantities of grape purchased, stocks of previous vintages and purchases of wines or musts from other registered companies.

每一家注册酒庄的葡萄酒出货量必须和葡萄采购量、过去年份存酒和从其他注册酒庄采购的葡萄酒或葡萄汁量总体相符。

Socks of wine being aged in barrels or bottles can only be shipped when they have fulfilled the requirements set forth in the Designation Specifications.

正在橡木酒桶或酒瓶中进行陈化的存酒只有在满足原产地规格所提出的要求后才可出货。

b.10.7) Statements.
b.10.7) 声明

In order to control production, vinification, age and stock, as well as the qualities, types and all other aspects as may be necessary to be able to prove the origin and *quality* of the wines, the natural or legal persons title holders of vineyards and wineries are to submit such statements as may be set forth in the specific rules and regulations, as well as applicable laws.

为了管控葡萄种植、葡萄酒酿造、陈化和储存以及证明葡萄酒本源和品质所需要的特质、种类和所有其他因素，合法持有葡萄园和酒庄的自然人和法人应当依照特定法规和适用法律的要求提交相关声明。

b.10.8) Traditional terms
b.10.8) 传统用语

For the Rioja Protected Designation of Origin, the traditional term as referred to in Article 118u(1)(a) of Regulation (EC) No. 1234/2007 of the Council, of 22 October, 2007, (Single CMO Regulation), is: *Denominación de Origen Calificada*.

按照欧盟理事会条例(EC) 1234/2007号（单CMO）第118u(1)(a)条的提及，里奥哈葡萄酒优质原产地的传统说法应为：Denominación de Origen Calificada。

The traditional terms referred to in Article 118u(1)(a) of Regulation (EC) No. 1234/2007 of the Council, of 22 October, 2007, which may be used in wines protected by the *Denominación de Origen Calificada Rioja* are: *Crianza, Reserva, Gran Reserva, Añejo, Noble and Viejo*.

欧盟理事会条例(EC) 1234/2007号（单CMO）第118u(1)(a)条提及的传统用语可在里奥哈葡萄酒优质原产地名称认证葡萄酒应用的包括：*Crianza, Reserva, Gran Reserva, Añejo, Noble, Viejo*

b.10.9) Holders authorised to make wine from a *viñedo singular*.
b.10.9) 获准酿造单一园葡萄酒的持有者

The wine made with grapes from a *viñedo singular* will be vinified and bottled by natural or legal persons with winemaking and bottling facilities registered in their name within the *Denominación de Origen Calificada Rioja*, and prove they have the exclusive right to the production of the vineyard in question for a minimum uninterrupted period of 10 years.

采用单一园葡萄生产的葡萄酒必须由拥有这个地块，或者拥有在里奥哈葡萄酒优质原产地注册的酿造设施的将要负责这个地块出产的葡萄酿造的法人或自然人进行酿造，他们必须证明拥

有在相应葡萄园至少十年不间断的独家葡萄使用权。

b.10.10) Labels and exclusive assignment of the trademarks used

b.10.10) 酒标和注册商标的专属分派

The brands used in the labels that include the name of a municipality will be exclusive for the wine with this geographical origin, for which the owner will submit an affidavit of liability regarding the exclusive use of the brand in the said wines. If such affidavit does not exist, the labels used for the municipality wine will be different from those used by the winery for the rest of its wines, in order to prevent consumer confusion.

在带有村镇名称的酒标中使用的品牌应专属于出自该地理来源的葡萄酒。酒庄持有者必须对将品牌专属应用于相应葡萄酒提交法律责任承诺书。如果未作出这样的承诺，则该村镇葡萄酒所用的酒标将会与酒庄其他葡萄酒所用的酒标不同，以避免引起消费者混淆。

9. VERIFICATION OF COMPLIANCE WITH SPECIFICATIONS

9. 对技术规格的合格验证

a) COMPETENT AUTHORITY.

a) 相关政府部门

General Directorate of Food Industry

Ministry of Agriculture and Fisheries, Food and the Environment.

农渔、食品和环境部

食品工业总署

Paseo de la Infanta Isabel, 1.- 28014 MADRID

Tel.: (34) 91 347 53 61

Fax: (34) 91 347 57 00

Email: dgia@mapama.es, sgcdae@mapama.es

The Control Body will participate in the control activities integrated in the Control Board of the Rioja PDO

监管主体将作为里奥哈原产地管委会的一部分参与管控活动。

(c/Estambreira, 52. 26006 Logroño, Tel .: 34 941 50 06 48, Fax: 3. 4 941 50 06 72; e-mail: advice@riojawine.com).

b) TASKS AND CONTROL METHODOLOGY.

职责和管控方法

The scope of the verification and control methods is as follows:

以下是验证和管控方法的范畴

Tasks and scope 职责和范畴	Control type 管控类型
WINERIES 酒庄	
Inspection of facilities before registration and verification of modifications 注册前对设施进行检查并验证改动 - Previous registration Autonomous Communities - 过往的自治区注册记录	Systematic 系统性
VINEYARDS 葡萄园	

2nd year vineyard inspection.- Previous registration Autonomous Communities - Location, surface area, plantation density, variety. Production stock inspections. 第二年的葡萄园检查。 - 过往的自治区注册记录 - 地点、地表面积、种植密度、品种。存量检查。	Systematic - Supported with Geographic Information System (GIS) and precision instruments 系统性 - 会采用地理信息系统（GIS）以及精密仪器
Pruning 修枝	Random based on risk analysis 基于风险分析的随机检查
Irrigation 灌溉	Random based on risk analysis 基于风险分析的随机检查
Expected versus allowed yield 预期产量对比限定产量	Random based on risk analysis >10% 基于风险分析（>10%）的随机检查
Delivery of grape harvest.- Quantity, colour, source, alcoholic strength, health 葡萄收成的交付 - 数量、色泽、来源、酒精强度、健康度	Systematic - Information and transmission computer system - Web access 系统性 - 信息和传输的计算机系统 - 互联网接入
WINES 葡萄酒	
Annual vinification stock inspections 年度酿造存量检查	Systematic 系统性
Certification process 认证流程	
Vinification sampling 酿造流程中的采样	Systematic 系统性
Chemical analysis 化学分析	Systematic - Lots < 100,000 litres 系统性 - 10公升以下批次
Organoleptic analysis 感官分析	Systematic - Lots < 100,000 litres 系统性 - 10公升以下批次
Sampling of finished product in warehouse 仓库中成酒的采样	Random 随机
Point of sale sampling 销售终端采样	Random 随机
Winery wine stock inspections 酒庄存酒检查	Random - Full rotation 2 years 随机 - 2年为期完成轮转
Guarantee document counts 品质保障文件计数	Random - Full rotation 2 years 随机 - 2年为期完成轮转
Control of wine transfers between facilities 不同设施之间葡萄酒运送的管控	Random > 5% 随机 >5%
DECLARATIONS 声明	
Wine stocks and movements – Monthly 月度存酒和转运	Systematic 系统性
Exports – Monthly 月度出口量	Systematic 系统性
Guarantee documents held by the firm – Quarterly 运营单位品质保障文件持有量 - 季度	Systematic 系统性
Guarantee documents held by the firm - Series and numbers – Annual 运营单位品质保障文件持有量 - 按照系列和数量 - 年度	Systematic 系统性
Stocks in finished product warehouse – Annual 仓库中成酒的存量 - 年度	Systematic 系统性
OTHER 其他	
Labelling prior to use 酒标的使用前检查	Systematic 系统性