

## DOCa RIOJA INFORMATION GUIDE

### BASIC CONCEPTS

#### Definition of LABELLING and PRESENTATION

**Labelling** means any words, particulars, trade marks, brand name, pictorial matter or symbol placed on any packaging, document, notice, label, ring or collar accompanying or referring to a given product;

**Presentation** means any information conveyed to consumers by virtue of the packaging of the product concerned, including the form and type of bottles.

### VISUAL FIELD. READABILITY

Mandatory information must appear in the **same visual field** of the package, in such a way that it is simultaneously readable without having to turn it, with indelible characters and clearly distinguishable from the rest of the text or drawings that surrounds it.

**Same visual field** means one that does not exceed 11 cm in width. Lot number, *contains sulphites* and the name and address of the importer can go in a different visual field.

Mandatory information will have a minimum size of 1.2 mm in height for container surfaces  $>80 \text{ cm}^2$  and 0.9 mm in height for container surfaces  $<80 \text{ cm}^2$ , referred to the size of a lower-case x.

## EXCEPTIONS FOR EXPORTS

It is envisaged for products intended for export, that member States may allow indications in conflict with Community labelling rules to be included on the label if required by the legislation of the third country in question. These indications may appear in languages other than the community languages.

## LANGUAGES

Compulsory particulars and optional particulars must be represented in one or more of the official languages of the Community except for the names PDO, PGI and traditional terms in their own language.

Traditional terms like *Crianza*, *Reserva* and *Gran Reserva* are not translatable.

### **Compulsory Particulars**

#### **Bottler details**

Two possible options.

**‘Bottled by’.**

## REGISTERED MARK

The registered mark will stand out with respect to the term ‘*RIOJA*’ on the label by having a larger size and thickness.

To justify its registration, evidence must at least be provided of application of trademark registration in the respective Industrial Property Registry.

Should there be a potential conflict of interest between registered wineries due to a coincidence of the trademark to appear on the label, the affected wineries will be notified of the fact.

In the case of shared use of brands to be used in wines protected by the Denominación de Origen Calificada Rioja and other wines or drinks derived from wine, all design proposals (Rioja and Non Rioja) will be submitted to the General Directorate of Food Industry of the Ministry of Agriculture and Fisheries, Food and the Environment for the purpose of checking whether the designation and presentation of the wines clearly and easily allows one to identify the origin and characteristics of the different products so that they do not induce to error or confusion in the consumer.

## CATEGORY

The word ‘*RIOJA*’ must appear on the label and, immediately below, in one or more lines, and smaller font size, the indication ‘*Denominación de Origen Calificada*’. They are inseparable.

The name of the Designation, ‘*RIOJA*’, must stand out with clear, legible, indelible characters that do not have excessively thick strokes but size cannot exceed 1 cm in height, nor occupy

more than half of the total width of the label. These characters cannot be less than 0.3 cm high when the packaging carries a single label.

In cases where the packaging carries two labels or two different visual fields, these characters cannot be represented in a size smaller than 0.3 cm. on the label or in a visual field other than the one that carries all the mandatory information.

Packaging units with a capacity of 18.7 cl are exempted from compliance with the minimum size indicated above.

In packaging units exceeding 18.7 cl. and under than 75 cl, the word '*RIOJA*' cannot appear with a height under 0.2 cm.

Bottled by + corporate name\* of the winery (name and two last names if it is an individual) + municipality of bottling premises + Spain.

\*it can be replaced by a trade name registered with the Spanish Patents and Trade Marks Office.

**‘Bottled for... by’:**

b.1. Bottled for another Rioja winery:

**Bottled for** + corporate name of the Rioja winery that commissions the bottling (name and two surnames if it is a natural person) + municipality of the winery that commissions the bottling + Spain, by + bottler no. of the Rioja Winery that bottles the wine + municipality, if it is different from the first.

## **b.2. Bottled for a third party:**

**Bottled for** + corporate name of the third party that commissions the bottling (name and two last names if it is a natural person) + municipality of the third party that orders the bottling (replaced by the Post Code if it matches a municipality protected by a Designation of Origin or Protected Geographical Indication) + country, by + corporate name\* of the winery (name and two last names if it is a natural person) + municipality of bottling premises + Spain, if it is different from the country where the third party is located.

\*it can be replaced by a trade name registered with the Spanish Patents and Trade Marks Office.

## **BOTTLER NUMBER**

The wine bottler number issued by the competent autonomous communities.

## PROVENANCE

Indication ‘**Product of Spain**’, or ‘**Made in Spain**’, or ‘**Wine from Spain**’ or equivalent terms, completed with the name member State.

## ACTUAL ALCOHOLIC STRENGTH BY VOLUME

It should be indicated as percentage, **unit or half unit** followed by the symbol ‘% Vol.’ and may be preceded by ‘alcoholic strength’, ‘actual alcohol’ or ‘alc’.

Tolerance in relation to analysis of 0.5% vol. or 0.8% vol. for pdo, pgi wines stored in a bottle for more than three years.

## RATED VOLUME

Each package must carry indelibly, easily legible and visible the nominal quantity expressed in litres, centilitres or millilitres by means of figures.

There are eight content volumes in the range of prepared packages for ‘still wines’, from 100 ml to 1500 ml: 100 -187 – 250 – 375 – 500 – 750 – 1000 – 1500.

Outside that interval, the use is free.

The **one-litre range is not allowed** for Rioja wine.

## PERFORATED STAMP

The Control Board stamp must be included prominently.

## RATED VOLUME



## INFORMATION ABOUT ALLERGENS

If applicable, they should be indicated on the label preceded by the word ‘contains’.

In the case of sulphites (for concentrations higher than 10 mg/litre) the following indications may be used: ‘sulphites’ or ‘sulphur dioxide’.

For other allergens, ask.

## LOT NUMBER

The lot shall be determined in each case by the producer, manufacturer or packager of the foodstuff in question, or the first seller established within the EU.

The lot indication shall be determined and affixed under the responsibility of those operators. It shall be preceded by the letter ‘L’ except in cases where it is clearly distinguishable from the other indications on the label.

## INFORMATION ABOUT ALLERGENS

When the foodstuffs are packaged, the indication of lot and, where appropriate, the letter ‘L’ shall appear on the packaging or on a label attached thereto.

### Optional Particulars

#### Zones

The zones are ‘*RIOJA ALAVESA*’, ‘*RIOJA ALTA*’ and ‘*RIOJA ORIENTAL*’

The name of a zone can only be applied to a wine when it is made with grapes from that zone, and it is **made (and aged, as the case may be) and bottled** within its confines and complies with analytical conditions (minimum actual alcoholic strength).

Exceptionally, a wine may be considered to come from the zone if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering the zone 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.

The right to use the zone on the label requires prior verification. Such verification shall include a report signed by the Control Body of the Control Board that confirms compliance with the respective requirements.



## INFORMATION ABOUT ALLERGENS

The label must include the name of the zone under the term '*Denominación de Origen Calificada*', and the text size, thickness and colour must be at most equivalent to the name of the Designation, '*RIOJA*'. **In any case, the name of the zone cannot stand out more than the name 'RIOJA' on the label.**

The label is to display:

**RIOJA**

**Denominación de Origen Calificada**

**RIOJA ALTA**

**RIOJA**

**Denominación de Origen Calificada**

**RIOJA ALAVESA**

**RIOJA**

**Denominación de Origen Calificada**

**RIOJA ORIENTAL**

**MUNICIPALITY**

The name of a municipality included in the territory of the Denominación de Origen Calificada Rioja can only be applied to a wine when it is made with grapes from that municipality, and it is made (and aged, as the case may be) and bottled within its confines.

Exceptionally, a wine may be considered to come from the municipality if its vinification includes no more than 15% of grapes from registered vineyards in municipalities bordering

## INFORMATION ABOUT ALLERGENS

the 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.

The right to use the municipality on the label requires prior verification. Such verification shall include a report signed by the Control Body that confirms compliance with the respective requirements.

The label must include the words '**VINO DE**' followed by the name of the municipality under the term 'Denominación de Origen Calificada', and the text size, thickness and colour must be at most equivalent to the name of the Designation, 'RIOJA'. In any case, the name of the municipality cannot stand out more than the name '*RIOJA*' on the label.

**RIOJA**

Denominación de Origen Calificada

**VINO DE (+ NAME OF MUNICIPALITY)**

Should the label also include the name of the zone (which should be expressly recognised by the Control Body), the name of the municipality is to appear underneath.

**RIOJA**

Denominación de Origen Calificada

**RIOJA (+ NAME OF ZONE)**

**VINO DE (+ NAME OF MUNICIPALITY)**

## INFORMATION ABOUT ALLERGENS

**The brands used in the labels that include the name of a municipality will be exclusive** for the wine with this geographical provenance, 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.**

### VIÑEDO SINGULAR

‘Viñedo Singular’ is a geographical entity which is **smaller than a municipality**, located within the protected territory of the Denominación de Origen Calificada Rioja and identified by a name. It consists of a location with agrogeological and climatic characteristics that distinguish it from others in the area, from which wines with unique traits and qualities are produced.

In order for the name of the viñedo singular to be recognised, **it must be registered as a trademark**, 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.

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

## INFORMATION ABOUT ALLERGENS

### Representation:

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 text size, thickness and colour must be at most equivalent to the name of the Designation, ‘*RIOJA*’.

### RIOJA

#### Denominación de Origen Calificada

#### BRAND\*

(\* LINKED TO THE VIÑEDO SINGULAR)

### VIÑEDO SINGULAR

Bottling on request will not be allowed in the case of wines from a *viñedo singular*.

### QUALITY SPARKLING WINE

*Vino espumoso de calidad* is a quality sparkling wine produced with a second alcoholic fermentation in the bottle, following the traditional method, of a white or rosé wine certified for quality sparkling wine.

Bottles of quality sparkling wines will include the **term related to sugar content** (‘Brut Nature’, less than 3 g/l without added sugar after the second fermentation; ‘Extra brut’, between 0 and 6 g/l; and ‘Brut’, less than 12 g/l), in addition to the term ‘**Método Tradicional**’ (Traditional Method) on all labels or on all visual fields if it is a continuous label.

## INFORMATION ABOUT ALLERGENS

The term *Método Tradicional* is to appear immediately below the term related to the sugar content and the text size, thickness and colour must be at most equivalent to the name of the Designation, *Rioja*.

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

**RIOJA**

**Denominación de Origen Calificada**

**BRUT NATURE**

**MÉTODO TRADICIONAL**

**RIOJA**

**Denominación de Origen Calificada**

**EXTRA BRUT**

**MÉTODO TRADICIONAL**

**RIOJA**

**Denominación de Origen Calificada**

**BRUT**

**MÉTODO TRADICIONAL**

The term *Gran Añada* (great vintage) can be used when the production process, from tirage to disgorging, is at least 36 months long. The term must be accompanied by the vintage year.

## TERMS REGARDING THE METHOD OF VINIFICATION OR PRODUCTION

## INFORMATION ABOUT ALLERGENS

**Maceración carbónica** (carbonic maceration), applicable to wines fermented following this method.

Statement to the fact is to be submitted to the Control Board Technical Service prior to vinification. Requirement set out in the Growing Season Standards of each vintage.

**Fermentado en barrica** (barrel-fermented), only for white and rosé wines on condition of a minimum of one month stay in the barrel, requiring prior notice to the Control Board regarding type of vinification and that wines with these characteristics not be released before 1 January of the year after the harvest of the grapes used to make them.

**Dulce** (sweet) (more than 45 g/l reducing sugars) only for white and rosé wines and requiring the type of vinification to be notified to the Control Board in advance.

## VINTAGE YEAR

Requirement that at least 85% of the grapes used to make the wine were harvested on the year in question.

For RIOJA wines, the terms ‘**cosecha**’, ‘**añada**’, ‘**vendimia**’, all of which mean *vintage*, or equivalent can be used together with the year.

## VINTAGE YEAR

## GRAPE VARIETIES

If the name or synonymy of only one wine grape variety is mentioned, at least 85% of the wine has been made from that variety, but if the name or synonymy of two or more wine grape varieties are mentioned, 100% of the products in question will have to be made from these varieties.

Protected wines will be exclusively made with the following red grape varieties: Tempranillo, Garnacha, Graciano, Mazuelo and Maturana Tinta. The white grape varieties are Malvasía, Garnacha Blanca, Viura, Chardonnay, Sauvignon blanc, Verdejo, Maturana blanca, Tempranillo blanco and Turruntés.

## TRADITIONAL TERMS, LIKE THE MENTION OF AGEING

### **Crianza.**

When at least two calendar years have elapsed. Ageing in oak barrels of 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.

### **Reserva.**

## TRADITIONAL TERMS, LIKE THE MENTION OF AGEING

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.

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.

### **Gran Reserva**

Red wines: Ageing in oak barrels for at least twenty-four months, followed and complemented by a minimum thirty-six months in the bottle.

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.

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.



## TRADITIONAL TERMS, LIKE THE MENTION OF AGEING

The indication of the **vintage year** along with these terms is mandatory. Crianza, Reserva and Gran Reserva, will be represented with characters whose size is **equal to or less than** those used for the indication of the determined region (word 'RIOJA').

When the term 'Barrel' or 'Oak' is used or referred to, the information in relation to the wine in question must indicate the period of time, in months or years, that it has remained in such wooden containers.

Consult more traditional terms in 'E-Bacchus' database.

## TERMS RELATING TO COLOUR

Terms relating to a particular colour, such as '**blanco**' (exclusively white grapes), '**rosado**' or '**clarete**' (at least 25% red grapes) and '**tinto**' (at least 95% red grapes if grapes destemmed, 85% if whole grapes).

### Other provisions to be taken into account

## MANDATORY USE OF GUARANTEE BACK LABELS OR SEALS

Regardless of the type of packaging, it must bear a guarantee label or seal issued by the DOCa Rioja Control Board.

## TRADITIONAL TERMS, LIKE THE MENTION OF AGEING



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

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

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

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.