



## SPARKLING D.O. PENEDEÈS WINEMAKING

Sparkling wine: sparkling wines made from qualified wines that have undergone a natural secondary fermentation according to the traditional method, with an overpressure from the dissolved CO<sub>2</sub> of at least 3.5 bar.

Quality sparkling wines made under the auspices of the D.O. Penedès must be made with organically grown grapes and wines under the EC Regulation 837/2007, produced according to the EC Regulations 889/2008 and 203/2012 and be certified by the CCPAE or an equivalent approved certification body. A transitional period of five years will be established from 1<sup>st</sup> November 2013 to 31st October 2018 to enable all producers to adapt, from that date only wines produced from certified organically grown grapes will be classified as Sparkling D.O. Penedès.

D.O. Penedès Sparkling wines made from grapes of the 2017 and later vintages must be Organic. Those produced from previous vintages may not be due to the aforementioned transitional period.

The full winemaking process from *tirage* to disgorgement must take place in the bottle, and in cellars registered at the D.O. Penedès.

The secondary fermentation must not increase the alcoholic content of the wine by more than 1.5% vol.

The entire winemaking process from *tirage* to disgorgement must last at least 15 months for all Sparkling D.O. Penedès wines from the 2013 vintage on.

Once disgorged, bottles can be refilled with *dosage*.

The addition of *dosage* can not increase the alcoholic content of the wine more than 0.5% vol.

Once the winemaking process is complete, wines can be decanted into smaller bottles of 20cl, 37.5cl, or bottles of 3 litres or more.

The use of CO<sub>2</sub> is prohibited, as is its storage in a cellar where sparkling wine is produced without the express authorisation of the Regulating Council.

The regulation establishes a variant of the Traditional Method called "Ancestral". This is for sparkling wines that ferment only with the grapes' own sugars and under no circumstances may exogenous sugars be added to the grapes used to make the base wine.

Sparkling D.O. Penedès wines aged for at least 4 years after *tirage*, that use a natural cork in that process, may be released without disgorging as long as no coadjuvants are used. The label must include the mention "No Degorjat" or "No Degollat" or their equivalent in other languages.

Sparkling wine, in accordance with European Regulations and Organic wine regulations, must have the following characteristics:

- Acquired alcoholic content by volume: minimum 11%, maximum 13% vol.
- The minimum acquired alcoholic content is defined by article 19.1 of these Regulations.
- Total acidity (measured in tartaric acid): minimum 5g/l.
- Nonreducing dry extract: minimum 12g/l, maximum of 22g/l.
- Volatile acidity (in acetic acid) below 0.8g/l.
- Sulphur dioxide content as defined by EC Regulation 203/2012 and appropriate regulations covering organic sparkling wines.
- Ash residue: minimum 0.70 g/l., maximum 2 g/l.
- pH: minimum 2.8, maximum 3.4
- Overpressure: minimum 3.5 bar at 20°C.
- For bottles of less than 250 ml, overpressure must be above 3 bar at 20°C.

Depending on the residual sugar content sparkling wines will be classified as follows:

- Brut natural: less than 3 g/l with no sugar added after disgorging.
- Extra brut: between 0 and 6 g/l.
- Brut: less than 12 g/l.
- Extra sec: between 12 and 20 g/l.
- Sec: between 17 and 35 g/l.
- Semisec: between 33 and 50 g/l.
- Dolç: more than 50 g/l.

Quality Sparkling wines produced in the Penedès region must in any case adhere to the specifications of subsection k) of Annex 6 of the EC Regulations.

The description "Reserva" must be used for quality sparkling wines of the Denominació d'Origen Penedès in accordance with the definition of the European Community regulations as long as the winemaking process lasts at least fifteen months for grapes from the 2013 vintage onwards. The description "Prèmium" may be used in place of "Reserva" for wines released before 31st December 2014.

The descriptors Reserva3, Reserva4, Reserva5, Reserva6, Reserva7, Reserva8, Reserva9, Reserva10, Reserva11, Reserva12, Reserva13, Reserva14 and Reserva15 may be used when the process between *tirage* and disgorgement lasts respectively 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 and 15 years.

The Regulating Council of the D.O. Penedès may register a Brand that defines this product and cede its use to companies that produce D.O. Penedès Sparkling Wine. Use of this brand may be withdrawn should any of the above conditions not be met.

The vintage of the grapes used in making D.O. Penedès Sparkling Wines must figure on the label.