

ENVINADO (WINE-SEASONING) TECHNICAL SPECIFICATIONS

Rev. 03. 23.Mar.2021

a) **Definition of Envinado**

Envinado is the process by which a cask of a capacity of less than 1.000 liters is wine-seasoned during a specific period of time, for the first time since its construction, in order to make it suitable for the maturation of products protected by the Geographical Indications “Jerez-Xérès-Sherry”, “Manzanilla-Sanlúcar de Barrameda”, “Vinagre de Jerez” or “Brandy de Jerez”, all of which require the use of wine-seasoned casks for its elaboration.

b) **Description of the process**

The process starts with the filling of at least 85% of the total capacity of the cask with wines produced by Bodegas de Elaboración (Wine-making companies) duly registered in the Regulatory Board of the Protected Denominations of Origin (PDO) “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda” and obtained from grapes grown also in registered vineyards.

These wines are previously fortified up to at least 15% vol. The alcohol added shall comply with the specifications for “complementary products” included in the Technical File of the PDO “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda”.

Exceptionally, the process can involve the use of fresh grape must to fill casks where the fermentation of such musts will take place.

Once the casks have been filled, the wine remains inside them until the required period of time for its later use is completed.

After that period of time, extractions and fillings are allowed during the rest of the process which finishes with the complete emptying of the cask. In the case of must fermentation in casks, the process starts with the filling of the cask and finishes with the racking.

Throughout the entire process, the fill level must be of at least 2/3 of the total capacity of the cask.

Casks containing water before or after the process of envinado will not be considered as wine-seasoned casks.

On the other hand, casks that have been certified as previously used for the ageing of “Jerez-Xérès-Sherry”, and / or “Manzanilla-Sanlúcar de Barrameda” wines for at least two years will be considered as wine-seasoned casks and will be entitled to make use of the type of Sherry wine previously contained.

c) Geographical Area

Envinado can only be performed by companies certified for the activity of the ageing of “Jerez-Xérès-Sherry”, and / or “Manzanilla-Sanlúcar de Barrameda”. Furthermore, these companies must be located within the geographical area referred as the Production Area in the first paragraph, section D.1 of PDO “Jerez-Xérès-Sherry” Specifications. This geographical area comprises the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera and Lebrija, all of them located within the area bounded on the East by the Greenwich Meridian 5° 49'-West and on the North by the Parallel 36° 58'-North.

d) Minimum time and type of Envinado

In general terms, casks entitled to the use of the brand **Sherry Cask** must have been wine-seasoned for at least 1 year. Casks destined to the ageing of “Jerez-Xérès-Sherry”, “Manzanilla-Sanlúcar de Barrameda”, “Vinagre de Jerez” or “Brandy de Jerez” shall fulfill whatever it is specified by its corresponding Technical Specifications. The time unit used to define the envinado process is the month of 30 days and the total period of time must be referred to per months elapsed.

In case of fermentation process, the maximum period of time considered as envinado would be 3 months.

In case that the wines used for the envinado comply with all of the requirements laid down in the “Jerez-Xérès-Sherry” or “Manzanilla-Sanlúcar de Barrameda” Technical Specifications, the casks used are entitled to use as a description of its envinado both the time and the reference to the type of Sherry wine as described in Section B of the Technical Specifications, as long as the referred wine has been kept inside the cask throughout the entire envinado process.

When a second envinado is performed after the completion of a first one, wines used for this second wine-seasoning process shall also comply with the “Jerez-Xérès-Sherry” or “Manzanilla-Sanlúcar de Barrameda” Technical Specifications, as well as with all other requirements established above.

When a second envinado is performed after the fermentation of musts and in case that the operator does not wish to refer to this part of the process in the cask

certification, the exclusive reference to the second wine could be used as long as the seasoning has been performed for at least one year.

Regardless the duration of the wine-seasoning process as well as, when applicable, the type of Sherry wine used, both elements shall always be certified by the registered Bodega by using warranty seals.

e) Process verification

Registered Bodegas are responsible for certifying the period of time and the type of envinado.

The entity responsible for the verification of the registered Bodegas' capacity to self-control the envinado process under the above mentioned requirements is The Fundación OECCA, which is also responsible for issuing of the corresponding certificate that verifies such capacity.

The Fundación OECCA shall comply with the requirements established by UNE-EN ISO / IEC 17065.