

Product Specification of the Protected Designation of Origin “Vinagre de Jerez”

A) NAME TO BE PROTECTED

1. Name of the Protected Designation of Origin (PDO): “Vinagre de Jerez”.
2. Category of the products: wine vinegar.

B) DESCRIPTION OF THE PRODUCT.

B.1. Definition.

Vinagre de Jerez is the product resulting from the acetic fermentation of suitable wines made in the Production Area, produced and aged through the traditional practices described in this Product Specification and with the organoleptic and analytical characteristics described below.

B.2. Analytical characteristics of the product.

The specific analytical characteristics of the protected vinegars are the following:

Residual alcohol content must not exceed 3% in volume, except in the case of Pedro Ximénez and Moscatel vinegars, in which it must not exceed 4% in volume.

Total acetic content must be at least 70 grams/litre, except in the case of Pedro Ximénez and Moscatel vinegars, which may have 60 grams/litre. In the case of the Gran Reserva vinegars, total acetic content must be at least 80 grams/litre.

A minimum dry extract of 1.3 grams/litre per degree of acidity, the minimum for Vinagre de Jerez Gran Reserva being 2.3 grams/litre per degree of acidity.

An ash content of between 2 and 7 grams/litre, except for Vinagre de Jerez Gran Reserva, which must have between 4 and 8 grams/litre.

A maximum sulphate content of 3.5 grams/litre.

The vinegars of the Pedro Ximénez and Moscatel categories must contain at least 60 grams/litre of reducing materials originating from these types of wine.

B.3. Organoleptic characteristics.

The vinegars included in the Designation of Origin “Vinagre de Jerez” present a colour between old gold and mahogany and a dense and oily appearance. Its aroma is intense, lightly alcoholic, with notes of wine and wood predominating. Its taste is pleasant, despite the acidity, with a long aftertaste.

B.4. Classification of the protected vinegars.

The following categories can be distinguished on the basis of the vinegars' different ageing periods:

- a) Vinagre de Jerez: the vinegar covered by this designation, with a minimum ageing period of six months.
- b) Vinagre de Jerez Reserva: the vinegar covered by this designation, with a minimum ageing period of two years.

- c) Vinagre de Jerez Gran Reserva: the vinegar covered by this designation, with a minimum ageing period of ten years.

In addition, depending on the variety of wine used, there are the following types of semi-sweet Vinagre de Jerez, which may belong to any of the categories described in the previous point:

- 1) Vinagre de Jerez al Pedro Ximénez: the vinegar covered by this designation, to which Pedro Ximénez wines are added during the ageing process.
- 2) Vinagre de Jerez al Moscatel: the vinegar covered by this designation, to which Moscatel wines are added during the ageing process.

C) METHOD OF PRODUCTION AND RESTRICTIONS.

C.1. Definitions.

- Production Area: defined geographical area wherein the registered vineyards which produce the grapes used to make the wines are located.
- Suitable wine: raw material used to make Vinagre de Jerez and which must be subjected to acidification and ageing to obtain the protected vinegars.
- Suitable vinegar: product obtained through the acidification of suitable wines which has not yet completed the ageing process pursuant to the requirements established in this Product Specification.
- Acidification: process through which suitable wine is transformed in suitable vinegar, as a result of the transformation of alcohol in acetic acid by acetic bacteria (*micoderma acetii*).
- Denaturation: process consisting in the addition of suitable vinegar to suitable wines, reaching a minimum acidity of 1% of acetic acid content.
- Ageing: maturation period in wooden containers to which the vinegars must be subjected in order to obtain the organoleptic and analytical properties of the corresponding categories or varieties.
- *Bota*: traditional name given in the Jerez area to a wooden cask of a capacity of less than 1000 litres, used in the ageing of wines and vinegars. When it is used as a measuring unit for volume, it always means 500 litres.
- *Criaderas y Solera*: dynamic ageing system consisting in the carrying out of periodic extractions or *sacas* of some of the vinegar contained in each of the casks which form a scale or *criadera* with a certain and homogeneous level of ageing and the corresponding replacements or *rocíos* with vinegar from a younger scale or *criadera*.
- *Solera*: final scale in the ageing system of a vinegar, made up of casks with a homogeneous level of ageing, from which the *saca* or extraction is carried out for shipping.
- *Criadera*: any of the intermediate ageing scales of a vinegar, formed by casks with a homogeneous level of ageing, from which the *saca* or extraction is carried out for the *rocío* or replenishment of the next scale (*criadera*), and which in turn are replenished with vinegar from the previous *criadera*.
- *Sistema de Añadas*: static ageing system in which vinegars from different harvests are matured separately and never come in contact with each other.
- Average age: it corresponds to the weighted average of the ageing periods to which the vinegar extracted in a single *saca*, or in several *sacas* (a *cabeceo*), has been subjected.

- *Unidad de Vejez* (ageing unit): defined as the maturation of one unit of absolute acetic acid for one year.
- *Vinagre Criado*: vinegar that has completed its minimum ageing period and that has reached the minimum average age established herein.
- *Cabeceo*: all the operations conducted in *bodegas* by which vinegars, originating or not from the same ageing system, are blended, and by virtue of which the typicality of “Vinagre de Jerez” is obtained.

C.2. Denaturation.

All consignments of suitable wine must undergo partial denaturation through acidification on entering the facilities of the registered producers, using for this purpose vinegar from their stocks in sufficient quantity so that the resulting mixture reaches a minimum acidity of 1% of acetic acid content.

C.3. Acidification.

Acidification consists in transforming the alcoholic content of the wine into acetic acid through the action of acetic bacteria. There are two possible ways of producing Vinagre de Jerez:

1 The process used by establishments known as “Bodegas de Elaboración de Vinagre” (“Vinegar Production Bodegas”): industrial facilities that own acidifiers in which the raw material — the suitable wine — is transformed through a process of controlled acetic fermentation into vinegar. Generally, this is done using continuous forced aeration systems, with a counter-current flow inside a temperature-controlled generator, achieving a significant improvement of yields in the acidification process.

2 The process used by establishments known as “Bodegas de Crianza y Expedición de Vinagres” (“Vinegar Ageing and Shipping Bodegas”), which consists in the acidification of the vinegar inside the wooden container in which ageing takes place. In this case, two processes occur simultaneously: the slow acidification of the suitable wines and the ageing or maturation of the resulting vinegars.

C.4. Ageing or maturation.

The special system of ageing or maturation necessary for obtaining the protected vinegars may be by way of either the classic *criaderas y solera* system or the *añadas* system, to which the vinegars are subjected during the period of time necessary to achieve the organoleptic and analytical qualities of their respective categories.

a. Ageing containers.

All the vinegars stocks that undergo the maturing process must be stored in wooden containers that have previously been used for ageing wine and whose capacity does not exceed 1000 litres. The Consejo Regulador may also grant ad hoc approval for the use of wooden containers whose capacity is more than 1000 litres for the maturation of wines, provided that they are historic in nature and that their use has been registered as such in the Consejo Regulador prior to the publication of this Product Specification. The Board shall keep a register of wooden tanks and containers for each *bodega*, including their dimensions and characteristics.

b. Minimum average age.

The vinegars must all have an average age of at least six months in order to be released for consumption. In the case of “Vinagre de Jerez Reserva” the minimum

average age is two years and in the case of “Vinagre de Jerez Gran Reserva” it is 10 years.

Vinegars coming from a single harvest and therefore maturing without ever being mixed with other vinegars from different harvests may add the word “Añada” provided that their age is at least two years. This labelling shall be compatible with all the other labels mentioned in section B.4, provided that the wine complies with the characteristics required in each case.

In order to ensure the compliance with the minimum average age levels established in this Product Specification, the Consejo Regulador has an information system in place which controls the ageing of the vinegar stocks of each bodega, using what is known as “Unidades de Vejez” (ageing unit) (UV).

C. 5. Permitted practices.

The following practices are permitted in the production of Vinagre de Jerez:

- a) Treatment with purified bone char and washed activated carbon to lighten its colour, as long as the treatment does not leave any foreign substances in the vinegar.
- b) The use of nutrients, such as ammonium, sodium or potassium phosphate, and the addition of malt or yeast extract to assist acidification.
- c) The use of selected acetic bacteria, grown in a pure culture.
- d) The use of thermal treatments, such as pasteurisation and refrigeration.
- e) Centrifugation and filtration, with or without processing aids.
- f) Forced oxidation with air and pure oxygen to assist acidification.
- g) Clarification with animal albumins, gelatins, bentonite, tannins and activated clay.
- h) The use of sulphur dioxide in doses of less than 170 milligrams per litre.
- i) The use of crystallised citric acid with a minimum purity of 99% and in a dose such that the final concentration is equal to or less than a gram per litre.

It is permitted as a restricted practice the use of phytic acid and its iron removing salts, as well as other similar allowed practices. It is also permitted to add water to assist the acidification of the suitable wines, as well as to adjust the final alcohol content of the protected vinegars. Moreover, for the categories Vinagre de Jerez al Pedro Ximénez and Vinagre de Jerez al Moscatel, it is permitted to add natural sweet wines coming from bodegas included in the corresponding registers of the Designation of Origin “Jerez-Xérès-Sherry”.

During or after the ageing period of the vinegars, they can be subjected to *cabeceos* or blending with other vinegars, as well as with suitable wines.

C.6. Forbidden practices.

The following practices are forbidden in the production of Vinagre de Jerez:

- a) The addition of acetic acid originating from other substances than those permitted in this Product Specification, as well as of any mineral or organic acids, except those which have been expressly authorised.
- b) The blending of vinegars protected by the Designation of Origin with other vinegars which are not protected by it.

- c) The addition of colouring substances, except must caramel.
- d) The addition of alcohol in order to increase acetic acid content.

C.7. Bottling.

Vinagre de Jerez shall be bottled:

- 1) In bottling facilities owned by the firms included in the register of Vinegar Ageing and Shipping Bodegas, or,
- 2) In bottling facilities authorised by the Consejo Regulador and owned by economic operators located inside or outside the Production Area, which purchase Vinagre de Jerez in bulk from registered firms and are involved only at the bottling stage.

D) RAW MATERIALS.

The vinegars covered by the Designation “Vinagre de Jerez” are obtained exclusively from the acetic fermentation of “suitable wines”.

The raw materials for the production of Vinagre de Jerez are therefore the “suitable wines”. These wines come from bodegas located in the Vinegar Production Area, which coincides with the production area corresponding to the Designations of Origin “Jerez-Xérès-Sherry” and “Manzanilla - Sanlúcar de Barrameda” and may be:

- a) The wines of the year shipped at their natural volumetric alcoholic strength. It is expressly forbidden to add alcohol to these wines in order to increase their alcoholic strength before acidification.
- b) Aged wines that have completed the minimum average ageing periods set in their corresponding product specifications.

These wines will be produced in accordance with the product specifications of their designations, complying with the requirements concerning the sourcing of grapes from the PDO area as well as the wine-growing practices specified in the applicable regulation.

E) GEOGRAPHICAL AREA.

The Production Area for Vinagre de Jerez comprises the land located in the municipalities of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real and Chiclana de la Frontera, in the province of Cádiz, and of Lebrija, in the province of Seville, located to the east of 5° 49' West and to the south of 36° 58' North.

The production area described above coincides with the production area for the Designations of Origin “Jerez-Xérès-Sherry” and “Manzanilla - Sanlúcar de Barrameda”.

F) DETAILED EXPLANATION CONFIRMING THE LINK BETWEEN QUALITY AND ENVIRONMENT.

F.1. Historical factors.

Vine growing and wine and vinegar production have been part of the backbone of the Jerez district for thousands of years, dating back to Phoenician times. The climatic conditions, the predominant composition of soils and many historical circumstances,

linked to the particular geostrategic situation of Jerez, have determined the development of a unique and internationally prestigious vitiviniculture which has originated imitations of varying success around the world. This has led to a historical concern on the part of the wine producers of the area known as “Marco de Jerez” for the preservation of the differentiating characteristics of our vitiviniculture and for the preservation of the common, cultural and economic heritage developed over the centuries: from the 16th century regulation *Ordenanzas del Gremio de la Vinatería de Jerez* to the creation of the first Consejo Regulador in Spain, in January 1935.

The geographical location of the Jerez area, near to important commercial ports such as Cádiz and Seville, with great historical significance, ensured that the local wines and vinegars were frequently included in the cargo of ships sailing to the Americas or to markets in northern Europe. This location also determined the use of containers made overseas, from oak from the New World, for the ageing of wine and vinegars. Likewise, the *criaderas y soleras* system, a traditional aspect of Jerez wine growing, has a clear historical origin that dates back to the 17th century and to the need to satisfy the demand of the markets for wine and vinegars of consistent quality, that do not depend on the vicissitudes of every harvest.

Arguably, Vinagre de Jerez originated at the same time as Sherry, as its production is a long-established tradition. The climatic conditions of the geographical location, coupled to certain unique aspects of the production and ageing of Sherry — such as the fact that the casks are partially filled so as to permit biological ageing — led frequently to a spontaneous increase in the volatile acidity of wine shipments. The wines, subjected to the aerobic action of the acetic bacteria, ended by losing their original qualities and turning into vinegar. Winemakers, fearing that the spoilt wines would transmit their high acidity to the other *soleras*, put aside these batches in certain *bodegas*, where they were subjected to the same traditional dynamic ageing system as the other wines: the *criaderas y soleras* system. The special characteristics of this ageing method, the kind of containers used and the microclimatic conditions of the *bodegas* trigger a series of transformations in the acidified wines, giving them certain organoleptic traits.

The accidental acidification of wine thus resulted in vinegars that would then be commercialised under the designation of “Vinagre de Jerez” or “Vinagre de Vino de Jerez”, which has been and is highly valued by consumers coming not only from the area, but also from markets sometimes located well beyond our borders. It is so highly valued as a food product, that seeing the lack of legal protection of this designation, which used as raw material the wine coming from the Production Area protected by the Designations of Origin “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda”, in 1960 the Consejo Regulador of said designations requested the registration in the Industrial Property Registry (Spanish Patent and Trademark Office) of the brand “Jerez-Xérès-Sherry” to distinguish between “enology, all kinds of wine, musts, beers and vinegars”; the brand was granted with number 358.748, and after its corresponding renewal in 1982, is currently in force. Also in force is the brand “Jerez-Xérès-Sherry”, registered on 20 May 1972, distinguishing class 30 products of the Official Name Index and Catalogue, which includes vinegar, registered with number 677.845 and renewed in 1992, and currently in force.

In conclusion, the protected vinegars have a personality which is largely the result of historical circumstances, together with environmental factors, which are of great importance.

F.2. Natural factors.

a. Orography and soil.

From an orographical point of view, the Production Area is characterised by wide horizons, marked by flat or gently undulating land and hills with slopes of 10-15%. In the vineyards, the prevalent soils are formed by a bedrock known as “albariza”, a soft, white, loam soil; its upper stratum forms the traditional landscape of the vineyards of Jerez. This is an easily tilled soil with sufficient capacity for retaining moisture and allowing an excellent development of the root system. Its main components, besides calcium carbonate (normally in concentrations of at least 25% and up to 40%), are clay and silica, the latter coming from the shells of diatoms and radiolaria, which populated the sea that covered the region during the Oligocene Epoch.

Grapes are also grown on clay and sand soils, known as “barros” and “arenas”. The composition of the former type, besides limestone, includes a considerable proportion of clay and sand and a higher content in organic matter, which gives it a darker colouring and a higher fertility. As for sand soils, they are prevalent in the coastal vineyards, have a limestone content of less than 20% and a high proportion of sand and clay.

b. Climate.

The climate of the Production Area of Vinagre de Jerez is warm. The average temperatures lie between the minimum winter temperatures, of around 5 °C, and the maximum summer temperatures, of around 35 °C. The risk of frost is very low. Naturally, the regulating effect of the sea means that the inland vineyards reach more extreme temperatures. The Production Area enjoys more than 300 days of sun a year, with clear skies and intense luminosity, exceeding in the summer the mark of 1000 hours of bright sunlight.

The average annual rainfall in the Production Area is around 600 litres per square metre; precipitation occurs mainly in the months of November, December and March. In any case, this factor must be considered in combination with the area's characteristic *albariza* soil, with its capacity to retain moisture and prevent evapotranspiration.

Lastly, it is worth noting the important climatic influence of the region's prevailing winds: the Levante, which comes from the interior of the country and is hot and dry, and the Poniente, which comes from the ocean bringing a high degree of humidity and acts as an important moderating factor, especially in summer.

F.3. Human factors.

Throughout the centuries, the producers of the Jerez region have made the most of the natural conditions of soil and climate, maximising their positive effects on the production of vinegars and minimising the potentially detrimental aspects. Thus, the type of wooden container used in the ageing of wine — the *bota* — and the construction techniques employed to build the traditional *bodegas* of Jerez (many of them built during the 19th or even the 18th century) serve the purpose of making the most of the external climatic conditions and providing the vinegars with the ideal microclimate for maturation.

Moreover, the process of acidification and ageing takes place in very special wines — those from the Production Area of the Designations of Origin “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda” — which contribute certain chemical and organoleptic traits. Thus, besides the elements that result from bacterial activity, the final vinegar retains certain components of the wine that have not been metabolised by the bacteria, mainly due to the alcohol content of the wine.

The *criaderas y solera* system.

The *criaderas y solera* system, that is prevalent in the production of Vinagre de Jerez, is a dynamic ageing system consisting in the partial extraction or *saca* of the vinegar from each of the casks that form a scale or *criadera* with a certain homogeneous level of maturation and its replenishment or *rocío* with vinegar coming from a younger scale or *criadera*. Thus, the vinegars go through the different ageing scales until they reach the oldest tier, known as *solera*.

Type of ageing containers.

The dimensions and the kind of wood used in the ageing of vinegar are of utmost importance. In the Designation of Origin “Vinagre de Jerez”, the main type of container used is the “*bota*”, a barrel made of American oak and intensely impregnated with the flavour of wine. The type of wood, the thickness of the staves and the general state of the container have a key role in the degree of oxygenation of the vinegar and its pace of concentration as a result of the progressive loss of water, due to transpiration through the sides of the barrel. Finally, the empty space left inside the barrel assists the acetic bacteria in projecting their influence on the wine contained in the barrel.

Structure of the *bodegas*.

Architecture also plays a key role in the specificity of the vinegars from the Designation of Origin “Vinagre de Jerez”. The *bodegas* used for ageing vinegar tend to have gabled roof and high ceilings supported by arcades and pillars; this helps to ensure a large volume of air inside which lessens the effect of temperature variations outside. The walls tend to be thick enough to provide insulation and the windows are high in order to allow air to circulate, while avoiding light falling directly on the oak barrels. Maturation *bodegas* thus have certain architectural characteristics that ensure the best environmental conditions for the ageing of vinegar. To keep the necessary moisture levels, the floor of the *bodegas* is usually made of *albero*, a soft limestone soil that combines permeability and high water retention capacity. This ensures the preservation of the staves of the casks used to age vinegar, avoiding the desiccation of wood and its subsequent deformation.

F.4. Causal interaction between the human and natural factors linked to the specific characteristics of Vinagre de Jerez.

The specificity of Vinagre de Jerez must primarily be attributed to the raw material with which it is made: the suitable wines. The Production Area is also the origin of certain wines that have an extraordinarily authentic character and some of their characteristics are clearly discernible in Vinagre de Jerez: the range of colours, between gold and mahogany, and the lightly alcoholic aromas, with dominant notes of wine and wood.

All the orographical, soil and climate characteristics mentioned above give the grapes of the Production Area distinctive traits that define many of the specificities of the suitable wines and, in turn, of Vinagre de Jerez. The influence of natural factors on the suitable wines obtained from the varieties of grape used (Palomino, Muscat and Pedro Ximénez) is decisive. In hot regions like the Production Area of Vinagre de Jerez, the processes involved in the reduction of acidity, in particular respiration, are much more activated, so grapes ripen very quickly and their juice, which is very sweet, tends to have relatively low acidity values. Furthermore, light, through its two variables, sunshine and luminous intensity, is one of the factors conditioning the development of the vines and the maturation and composition of its fruits, mainly influencing photosynthesis and polyphenol synthesis. The total incidence of light in the Production Area during the active period for wine growing is particularly high (4.455 hours), but below the saturation limit value, which allows the fruit to develop and ripen well, together with other natural factors. In this sense, atmospheric humidity is one of the factors that have a decisive role in physiological processes: stomatal opening,

transpiration, photosynthetic activity, etc. Furthermore, the Production Area is characterised by the dryness of its summers, coinciding with the period between ripening and the harvest, and the prevalence of the Levante (eastern wind) that comes from Africa, which is extremely hot and dry. In this context, the Poniente (western wind), arriving from the Atlantic Ocean, with its distinctive thermal character, brings frequent night breezes in summer, which produce intense dew, compensating the water deficit that may be exacerbated by the area's strong sun. Finally, the *albariza* soil also plays a decisive role in this regard, since its capacity to retain moisture ensures that water reserves are available in the subsoil. These soils' ability to retain autumn, winter and spring rainfall, coupled to the fact that the upper layers dry and form a compact gravel that prevents evapotranspiration, makes them a natural way of adjusting the water supply to the vines' roots.

Furthermore, the characteristics of the suitable wines with which Vinagre de Jerez is made that are due to cultures of yeast that have been selected since time immemorial and that are closely linked to the environmental conditions of the area are of great importance. The metabolism of the alcohols and poly-alcohols of the wine by the alcohol-consuming yeast which occur in the area known as the "Marco de Jerez" results in a conjunction of secondary elements and an alteration of the primary components of the wine: a reduction of the glycerine content and an increase in the acetaldehyde content and in the products of esterification. In turn, the resulting acetaldehydes give rise to acetoin, which in the presence of higher alcohols gives Vinagre de Jerez its characteristic aroma. The presence of a considerable quantity of alcohol is also of enormous importance for the quality and personality of Vinagre de Jerez, because it gives rise to esterified compounds (mainly ethyl acetate) that structure the vinegar, giving it greater complexity and balancing the primary aromas of acidification.

Moreover, maturation in oak barrels and the particular microclimatic conditions of the *bodegas* ensure that the vinegar acquires some very particular characteristics during the maturation process. The type of barrel used — American oak casks, intensely impregnated with the flavour of wine — has a capacity for micro-oxygenation which is ideal for the slow development of the vinegars and allows the gradual release of components during ageing, which help to stabilise the colouring substances, form polymer groups and give the characteristic tones between amber and mahogany, the notes of vanilla and the aromas of white coffee and high roast coffee. Furthermore, the hemicellulose of the wood allows the water content to be gradually lost through evaporation, increasing the dry extract, mineral salts and vinegar ash content. Therefore, Vinagre de Jerez must have a minimum of 1.3 grams per litre and degree of acidity in the dry extract, the minimum for Vinagre de Jerez Gran Reserva being 2.3 grams per litre and degree of acidity; and an ash content of between 2 and 7 grams per litre, except for Vinagre de Jerez Gran Reserva, which must have between 4 and 8 grams per litre.

The *criaderas y soleras* system, being the commonest ageing system in the area, favours a significant homogenisation of the vinegars by moderating the effect of the various *añadas*. Lastly, the architectural structure of the *bodegas* of the Jerez area, by maintaining the microclimatic conditions, not only facilitates the slow oxygenation of the vinegars, but also keeps the barrels in perfect condition, enabling the maturation of "Vinagre de Jerez".

G) REQUIREMENTS APPLICABLE BY THE CONSEJO REGULADOR.

G.1. Bottling.

The bottles that contain Vinagre de Jerez for direct consumption shall be made of glass or other materials that do not compromise the specific properties of the product and

shall have the nominal capacities that are authorised for this food product at any time.

Vinagre de Jerez shall be bottled:

1. In bottling facilities owned by the firms included in the register of Vinegar Ageing and Shipping Bodegas, or,
2. In bottling facilities authorised by the Consejo Regulador and owned by economic operators located inside or outside the Production Area, which purchase Vinagre de Jerez in bulk from registered firms and are involved only at the bottling stage.

In both cases, to be authorised, these bottling facilities must demonstrate to the Consejo Regulador compliance with the legal requirements that are in force in each region for the activity of bottling vinegar, and must have a quality control system in place that ensures the total traceability of the appropriate handling of the product that they purchase from registered producers for bottling.

G.2. Labelling.

The words Designation of Origin “Vinagre de Jerez” must appear prominently on the labels and back labels as well as the type of vinegar and, in general, all the information stipulated by the relevant legislation. Furthermore, they shall be provided with quality seals by the Consejo Regulador or with back labels bearing the distinctive symbol of the Designation of Origin as well as an identifying alphanumeric code, in accordance with the standards set by the Consejo Regulador.

The Consejo Regulador shall verify that the labels that bear the protected name “Vinagre de Jerez” comply with the requirements of the Product Specification and the labelling regulation specific to the Designation of Origin.

H) CONTROL STRUCTURE.

Verification of compliance with the Product Specification before product commercialisation is carried out in accordance with Regulation (EC) 510/2006 of the Council, of 20 March 2006.

The competent authority responsible for control is the Dirección General de Industrias y Calidad Agroalimentaria de la Consejería de Agricultura y Pesca de la Junta de Andalucía (General Directorate of Food and Agriculture of the Department of Agriculture and Fishing of the Government of Andalusia) - c/ Tabladilla, s/n - 41071 Sevilla - Tel.: 955032278 - Fax: 955032112 - e-mail: dgipa.cap@juntadeandalucia.es

The information concerning the entities responsible for the verification of compliance with the conditions established in this Product Specification can be accessed in the following link:

<http://www.juntadeandalucia.es/agriculturaypesca/portal/areas-tematicas/industrias-agroalimentarias/calidad-y-promocion-agroalimentaria/denominaciones-de-calidad/vinagres.html>

And the specific functions will be those stemming from the verification of the Product Specification before its commercialisation.

I) LEGISLATIVE REQUIREMENTS.

- Regulation (EC) 510/2006 of the Council, of 20 March 2006, on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.
- Commission Regulation (EC) 1898/2006, of 14 December 2006, laying down detailed rules of implementation of Council Regulation (EC) 510/2006.
- Regulation (EC) 479/2008 of the Council, of 29 April 2008, on the common organisation of the market in wine.
- Commission Regulation (EC) 628/2008, of 2 July 2008, amending Regulation (EC) 1898/2006, laying down detailed rules of implementation of Regulation (EC) 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.
- Royal Decree 1069/2007, of 27 July 2007, regulating the procedure for processing applications to register protected designations of origin and geographical indications in the Community Register, and opposition thereto.
- Law 24/2003, of 10 July 2003, on Vineyards and Wine.
- Law 10/2007, of 26 November 2007, on the Protection of the Origin and Quality of Andalusian Wines.



*Product Specification updated on 08/07/2010, in accordance
with the observations of the European Commission.*