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European Union approves major rewrite of Tierra del Vino de Zamora wine rules.

The amendment raises acidity caps, permits aging for white, clarete, rosé wines, loosens grape, yield, labeling rules.

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The European Union on Wednesday published an approved amendment to the product specification for the Spanish protected designation of origin Tierra del Vino de Zamora, introducing changes that affect wine composition, aging, grape handling, production yields, and labeling.

The notice appeared in the Official Journal of the European Union as a communication of an approved standard amendment under Article 5(4) of Commission Delegated Regulation (EU) 2025/27. The amendment was communicated by Spain’s Ministry of Agriculture, Fisheries and Food through its Directorate-General for Food and the Subdirectorate-General for Food Quality Control and Agri-Food Laboratories.

According to the publication, the Spanish authority considers the changes to be standard amendments rather than Union-level amendments because they do not change the name of the designation, the product category, or the use of the name, do not weaken the link with the geographical area, and do not add further marketing restrictions.

One of the main changes raises the maximum volatile acidity allowed in the wines. The limit for white wines has been increased from 0.60 grams per liter of acetic acid to 0.80 grams per liter. For clarete, rosé, and red wines, the maximum has been increased from 0.70 grams per liter to 0.80 grams per liter. The text says the change is intended to adapt the specification to certain market trends that required products for which the previous limits were too restrictive.

The amendment also creates a specific volatile acidity rule for barrel-fermented or aged white, clarete, and rosé wines. That limit is set at 0.80 grams per liter up to 10% alcohol by volume, plus 0.06 grams per liter for each degree above 10% alcohol by volume. Until now, the specification did not include such a limit because those categories were not allowed to be barrel-fermented or aged. For red wines, the previous limit for aged wines was also revised upward to 0.80 grams per liter up to 10% alcohol by volume, and the rule now also covers barrel-fermented reds.

The publication says the organoleptic characteristics of the protected wines have been updated so they can be tied to objective descriptors that can be assessed by a tasting panel operating under the UNE-EN-ISO 17025 standard. It adds that this was necessary because white, rosé, and clarete wines may now also be barrel-fermented or aged, making new sensory descriptors necessary for those styles.

The amendment removes a planting density requirement from the specification. It also changes the rule on separating grape varieties at harvest. Instead of requiring separate harvesting for each variety in every case, the new wording says separate harvesting is required when needed to verify maximum yields per hectare or to ensure that the grape varieties used in each wine are correctly identified. The text explains that this is aimed at preserving control where traceability or yield verification would otherwise be difficult.

In the cellar, the specification has been adjusted to clarify the concept of extraction yield. At the same time, it lifts the restriction on using concrete tanks. The publication says current production techniques have shown technical advantages in using concrete or similar vessels and that they can give wines organoleptic nuances that consumers perceive as natural and consistent with tradition. It also notes that coating concrete tanks with food-grade epoxy resins or similar materials would block the natural micro-oxygenation associated with the porosity of those tanks. Even so, the basic rule remains that tanks and containers must not contaminate the wine.

Another important part of the amendment removes the classification of grape varieties as “main” or “authorized.” The production restrictions linked to that classification are also removed. Under the new wording, white wines may be made from any of the white varieties listed in the specification, rather than requiring at least 60% of the grapes to come from the main white varieties. For clarete, rosé, and red wines, the rules now require that at least 30%, 60%, and 75% respectively of the grapes used be red varieties, replacing earlier requirements linked to specified shares of Tempranillo.

As part of the same shift, the option to age white, clarete, and rosé wines is formally included, extending a practice that had already been possible for red wines. The amendment also corrects the name of one grape variety in the specification.

The text further revises the rules on extraction yield and production yield. It says the maximum extraction yield may now be adjusted only within a range of 70 to 74 liters of wine per 100 kilograms of grapes, and by no more than 2 points. Under the earlier wording, the extraction yield could be modified provided it did not exceed 74 liters per 100 kilograms of harvested grapes. The new amendment also allows the maximum

production limits in kilograms per hectare to be reduced by up to 15%. Previously, the specification allowed only increases of up to 15%.

The publication says the wording on bottling or, where relevant, packaging within the demarcated geographical area has been refined without changing the substance of that rule. It also specifies the information that must appear on labels to comply with current legislation. The approved text updates labeling provisions tied to the use of aging terms such as Crianza, Reserva, and Gran Reserva, using a Nov. 1 reference date, and also addresses the use of the mention Vino de Pueblo.

For wineries and other beverage businesses that work with protected wines, the changes could have practical effects well beyond legal wording. Producers using the Tierra del Vino de Zamora designation may need to review lab controls, cellar practices, harvest protocols, traceability systems, and label approvals. The broader aging rules could give wineries more room to develop white, clarete, and rosé styles for the market, while the revised analytical limits and labeling provisions may require updates in compliance and stock management for wine sold under the PDO.

The notice also says some wording changes were made simply to remove references to amended or repealed legislation and replace them with more general wording, so that the specification does not need to be changed each time implementing rules are updated. In the section describing the link between the product and the geographical area, the wording on human factors was also updated to reflect the removal of the main-versus-authorized variety classification and to correct information on vineyard area and sensory terminology. According to the publication, those edits do not alter the causal link between the product and its origin.