

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION:
ARTICLE 5
PDO (x) PGI ()

National application No 63

1. Responsible department in the Member State

Name: Subdirección General de Denominaciones de Calidad. Dirección General de Alimentación.

Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación, España

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2. Applicant group

2.1. Name: Cooperativa Santo Tomas Apostol
Molino Tamujares
Cooperativa Nuestra Sra. de la Paz
Cooperativa San Vicente
Cooperativa Nuestra Sra. de la Encarnacion
Cooperativa Aceites Toya'
Aceites La Caserfa Santa Julia
Vado Olivo SA
Cooperativa Cristo del Consuelo La Almedina
Cooperativa La Betica Aceitera
Cooperativa Ntra. Sra. de la Cabeza
Aceites Guadalentm Cooperativa San Isidro Aceites 'La Nora'
Aceites 'Guirado'
Cooperativa Burunchel — Alto Guadalquivir

2.2. Address: c/Cruz de Orea, 60, E-23470

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2.3. Composition: Producer/processor (x) other ()

3. Type of product: Extra virgin olive oil. Class 1.5 — Oils and fats.

4. Specification

(summary of requirements pursuant under Article 4(2))

- 4.1. **Name:** 'Sierra de Cazorla'.
- 4.2. **Description:** Extra virgin olive oil, obtained from olives of the olive tree (*Olea Europea L*) belonging to the Picual variety and the Royal indigenous variety. Its characteristics are acidity: maximum 0,7°; peroxide number: maximum 18; K270: maximum 0,20; moisture and impurities: not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow, depending on the period the olives are harvested and the location of the olive groves within the region.

4.3. **Geographical area**

Location of the area: The production area is situated in the north-eastern part of the province of Jaen, an area rich in natural resources, close to the national park of Sierras de Cazorla, Segura and las Villas, with its own highly specific and biological features.

Municipalities concerned: Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcon, Quesada and Santo Tome in the province of Jaen.

Overall geographical area and area covered by olive groves: The overall area covers 133 585 ha, with olive groves accounting for 31 500 ha.

Processing and packaging area: The processing and packaging area coincides with the production area.

- 4.4. **Proof of origin:** The olives belong to approved varieties which come from olive groves located in the production area's municipalities and are listed in the olive oil register of the *Consjeo Regularador* (Regulating Board).

The oil is extracted at oil mills located in the production area and registered in the oil mill register of the *Consejo Regulador*.

Packaging is undertaken in duly registered plants always within the delimited geographical area.

The *Consejo Regulador*, in its capacity as inspection body, carries out regular inspections to ensure that the products to be covered by the protected designation are obtained and produced in conformity with the specifications.

The oil satisfying the specification requirements after the inspection process is certified by *Consejo Regulador*. This body then supplies the packaging plants with a numbered label so that the oil can be placed on the market with a guarantee as to its origin.

- 4.5. **Method of production:** In the autumn the land is ploughed with a cultivator and a disc plough. In the summer, the soil is prepared for the harvest by tilling and rolling and is treated with pre-emergence herbicides.

Once the olives of the authorised varieties and from the registered olive groves have reached the correct degree of ripeness they are picked with the utmost care, those from the ground being separated from those from the tree. They are then taken to the oil mills in accordance with the requirements laid down to prevent damage to the fruit.

12.1.2001

At this point they are cleaned and washed to remove leaves, stalks, earth and impurities, and the oil is extracted by pressing — an operation which has to be completed no more than 48 hours after picking. Oil extraction is carried out under the supervision of the *Consejo Regulador* using appropriate and authorised techniques.

The oil obtained is decanted, and the quality oil run off is analysed and classified. Only extra virgin olive oil is given the protection of the designation.

4.6. **Links**

Background: The earliest records of olive growing in the region and in the Sierra de Cazorla, dating back to after the reconquest and repopulation under Ferdinand III in the 13th century, are to be found in the archives of the late Middle Ages of the town of Quesada. These documents are proof that olive cultivation was already practised in the region at that time.

Natural conditions: The geographical production area has very specific physical and biological features (see details below) which contribute to the oil produced in this area having its own distinct quality characteristics. One of the main factors bearing out the link with the natural environment is the use of the indigenous Royal variety, which is fully adapted to the soil and climate of the area and which produces low yield but high-quality oil.

- The area is mostly hilly, with some hills rising to high peaks. The Sierra de Cazorla is made up of four almost parallel mountain ranges, stretching along a longitudinal axis from north to south and with folds from east to west. One of the highest summits, the Cerro de Las Empanadas, rises to 2 106 m.
- The soils belong to the following orders: Entisols (the most recent and having evolved the least), Inceptisols (developed over limestone and alkaline in nature) and Alfisols (with clay-enriched horizons).
- Average seasonal temperatures are as follows: spring 16 °C, summer 23 °C, autumn 13 °C and winter 4 °C; annual average rainfall ranges between 600 and 800 mm.

4.7. **Inspection structure**

Name: Consejo Regulador de la Denominacion de Origen 'Sierra de Cazorla'

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The *Consejo Regulador* of the 'Sierra de Cazorla' designation of origin is able to fulfil the requirements laid down in standard EN-45011 as provided for in Article 10 of Regulation (EEC) No 2081/92.

- 4.8. **Labelling:** The words 'Sierra de Cazorla' must appear on the label. The labels must be approved by the *Consejo Regulador*. The labels are numbered and are supplied by *Consejo Regulador*.

4.9. **National requirements**

- Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;

- Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law No 25/1970;
- Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;
- Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

EC No: G/E/00137/2000.06.27.

Date of receipt of the full application: 24 July 2000.