

## New regulations for Manzanilla

The Government of Andalucía, the Spanish Ministry of Agriculture and the European Commission have issued updates to the regulations regarding Manzanilla Sanlúcar de Barrameda DO.

- The name “Manzanilla/Manzanilla DO” is added as a protected term, equivalent to the still-applicable “Manzanilla Sanlúcar de Barrameda DO”.
- The minimum required sugar content has been lowered from 5 g/l to 4 g/L.
- The requirement for Manzanilla to be fortified (vinos generosos) remains, however, the language has been changed to reflect the term fortificación, rather than the term encabezado used previously.
- A minimum of 7 years oak ageing is specified for Manzanilla Pasada. This replaces the less specific requirement for “prolonged maturing”
- Palomino (Palomino Fino or Listán Blanco) is the only grape allowed for use in the Manzanilla DO. Pedro Ximenez and Moscatel are no longer approved.
- Grapes used in the production of Manzanilla DO may be grown anywhere within the Jerez-Xérès-Sherry DO, but the product must be aged in oak for at least two years within the municipality of Sanlúcar de Barrameda.

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