

The new production area for 'Cítricos Valencianos' PGI is the alluvial soil of the river basins that irrigate the plains of the Mediterranean coast, between the coast and the mountains. The summers are mild and the winds predominantly humid, which is an additional benefit for the fruit, affecting mainly its appearance.

The greater number of district-level divisions make it possible to define more closely the geographical area in the framework of the European Union.

CASTELLÓ/CASTELLÓN: El Baix Maestrat — added: Cervera del Maestre and Traiguera; La Plana Alta — added: les Coves de Vinromà and Vilanova d'Alcolea; La Plana Baixa — added: Alfondiguilla and Eslida; L'Alt Millars — added: Espadilla, Toga, Torrechiva and Vallat; L'Alt Palància — added: Navajas.

VALÈNCIA/VALENCIA: L'Horta Oest — deleted: Mislata; L'Horta Sud — added: Llocnou de la Corona; deleted: Benetússer; El Camp de Túria — added: l'Eliana, Loriguilla and San Antonio de Benagéber; El Serrans — added: Chulilla, Losa del Obispo, Sot de Chera and Villar del Arzobispo; La Foia de Bunyol — added: Dos Aguas and Yátova; La Ribera Baixa — added: Benicull de Xúquer; La Vall d'Albaida — added: Agullent, Aielo de Malferit, Aielo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Beniatjar, Benissoda, Carrícola, Castelló de Rugat, Montaverner, Montitxelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, La Pobla del Duc and Rugat; deleted: Bellús.

ALACANT/ALICANTE: La Marina Alta — added: els Poblets; La Marina Baixa — deleted: Relleu; L'Alacantí. — deleted: Busot, Xixona; El Vinalopó Mitjà — Aspe is deleted and therefore so is the district; El Baix Segura — added: Los Montesinos and San Isidro.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs <sup>(3)</sup>

'CÍTRICOS VALENCIANOS'/'CÍTRICOS VALENCIANS'

EC No: ES-PGI-0105-0152-31.01.2011

PGI ( X ) PDO ( )

1. Name

'Cítricos Valencianos'/'Cítrics Valencians'

2. Member State or third country

Spain

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit, vegetables and cereals, fresh or processed

3.2. Description of product to which the name in (1) applies

Fruit of the orange (*Citrus sinensis*, L.), mandarin (*Citrus reticulata* Blanco) and lemon (*Citrus limon* L.) trees.

<sup>(3)</sup> Replaced by Regulation (EU) No 1151/2012.

The following citrus fruit will be protected by the 'Cítricos Valencianos' PGI:

- oranges: Navel, Common and Blood orange varieties listed in the table below which have the characteristics specified therein,
- mandarins: Satsuma, Clementine and Hybrid varieties listed in the table below which have the characteristics specified therein,
- lemons: the varieties listed in the table below which have the characteristics specified therein.

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
SATSUMAS	CLAUSELLINA	54-78	40	7
	OKITSU	54-78	40	7
	OWARI	54-78	40	7
	IWASAKI	54-78	40	7
HYBRIDS	ELLEDALE	54-78	40	7,5
	FORTUNE	54-78	40	8
	KARA	54-78	40	7,5
	NOVA	54-78	40	7,5
	ORTANIQUE	54-78	40	8
	MONCADA	54-78	40	7,5
CLEMENTINES	ARRUFATINA	46-78	40	7,5
	CLEMENTARD	46-78	40	7,5
	CLEMENTINA FINA	46-78	40	7,5
	CLEMENULES	46-78	40	7,5
	ESBAL	46-78	40	7,5
	HERNANDINA	46-78	40	7,5
	MARISOL	46-78	40	7,5
	OROGRANDE	46-78	40	7,5
	ORONULES	46-78	40	7,5
	OROVAL	46-78	40	7,5
	TOMATERA	46-78	40	7,5
	LORETINA	46-78	40	7,5
	BEATRIZ	46-78	40	7,5
	CLEMENPONS	46-78	40	7,5
	NOUR	46-78	40	7,5
CAPOLA (MIORO)	46-78	40	7,5	
CLEMENRUBÍ	46-78	40	7,5	

GROUP	VARIETY	DIAMETER (mm)	% JUICE (*)	MATURITY INDEX (**)
NAVELS	LANE LATE	70-100	35	7
	NAVELATE	70-100	35	7
	NAVELINA	70-100	35	7
	NEWHALL	70-100	35	7
	WASHINGTON NAVEL	70-100	35	7
	CARACARA	70-100	35	7
	POWELL SUMMER	70-100	35	7
	BARNFIELD LATE	70-100	35	7
	CHISLETT SUMMER	70-100	35	7
	FUKUMOTO	70-100	35	7
	ROHDE SUMMER	70-100	35	7
COMMON ORANGES	SALUSTIANA	67-96	35	7
	VALENCIA LATE	67-96	35	7
	V. DELTA SEEDLESS	67-96	35	7
	V. MIDKNIGHT	67-96	35	7
	BARBERINA	67-96	35	7
BLOOD ORANGES	SANGUINELLI	60-96	35	7
LEMONS	FINO (MESERO)	48-67	25	—
	VERNA	48-67	30	—
	EUREKA	48-67	25	—

(\*) In relation to the total weight of the fruit. Pressed manually.

(\*\*) Minimum sugar/acid ration as defined in Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors.

The citrus fruit covered by the PGI will be classed in the categories 'Extra' and 'I', in accordance with the relevant quality standard.

3.3. *Raw materials (for processed products only)*

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3.4. *Feed (for products of animal origin only)*

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3.5. *Specific steps in production that must take place in the defined geographical area*

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3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The product must be packed in food grade packaging.

### 3.7. *Specific rules concerning labelling*

The PGI citrus fruit must be sold only in packaging bearing a numbered secondary label. Labels and secondary labels must bear the words: 'Indicación Geográfica Protegida 'Cítricos Valencianos'' or 'Cítricos Valencians'.

## 4. **Concise definition of the geographical area**

PGI 'Cítricos Valencianos' are produced in the following districts in the provinces of Castellón, Valencia and Alicante, authorised to grow PGI 'Cítricos Valencianos' citrus fruit.

### CASTELLÓ/CASTELLÓN

El Baix Maestrat: Alcalà de Xivert, Benicarló, Càlig, Cervera del Maestre, Peníscola/Peñíscola, Sant Jordi/San Jorge, San Rafael del Río, Santa Magdalena de Pulpis, Traiguera and Vinaròs.

La Plana Alta: Almassora/Almazora, Benicàssim/Benicassim, Borriol, Cabanes, Castelló de la Plana/Castellón de la Plana, les Coves de Vinromà, Orpesa/Oropesa del Mar, Sant Joan de Moró, Torreblanca and Vilanova d'Alcolea.

La Plana Baixa: Alfondiguilla, Almenara, Alquerias del Niño Perdido, Artana, Betxí, Borriana/Burriana, Xilxes/Chilches, Eslida, La Llosa, Moncofa, Nules, Onda, Ribesalbes, Tales, La Vall d'Uixó, Vilareal and La Vilavella.

L'Alcalatén: l'Alcora.

L'Alt Millars: Argelita, Espadilla, Fanzara, Toga, Torrechiva and Vallat.

L'Alt Palància: Castellnovo, Geldo, Navajas, Segorbe, Soneja and Sot de Ferrer.

### VALÈNCIA/VALENCIA

El Camp de Morvedre: Albalat dels Tarongers, Alfara de la Baronia, Algar de Palancia, Algimia de Alfara, Benavites, Benifairó de les Valls, Canet d'En Berenguer, Estivella, Faura, Gilet, Petrés, Quart de les Valls, Quartell, Sagunt/Sagunto, Segart and Torres Torres.

L'Horta Nord: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Foios, Godella, Massalfassar, Massamagrell, Meliana, Moncada, Museros, La Pobla de Farnals, Puçol, Puig, Rafelbunyol/Rafelbuñol, Rocafort, Tavernes Blanques and Vinalesa.

L'Horta Oest: Alaquàs, Aldaia, Manises, Paterna, Picanya, Quart de Poblet, Torrent, Xirivella and València.

L'Horta Sud: Albal, Alcàsser, Alfafar, Beniparrell, Catarroja, Llocnou de la Corona, Massanassa, Paiporta, Picassent, Sedaví and Silla.

El Camp de Túria: Benaguasil, Benisanó, Bétera, Casinos, l'Eliana, Loriguilla, Lliria, Marines, Náquera, Olocau, La Pobla de Vallbona, Riba-roja de Túria, San Antonio de Benagéber, Serra and Vilamarxant.

Els Serrans: Bugarra, Chulilla, Domeño, Gestalgar, Loriguilla, Losa del Obispo, Pedralba, Sot de Chera and Villar del Arzobispo.

La Foia de Bunyol: Alborache, Buñol, Cheste, Chiva, Dos Aguas, Godella, Macastre and Yátova.

La Ribera Alta: Alberic, Alcàntera de Xúquer, l'Alcúdia, Alfar, Algemesí, Alginet, Alzira, Alzira (La Garrofera), Antella, Beneixida, Benifaió, Benimodo, Benimuslem, Carcaixent, Càrcer, Carlet, Catadau, Cotes, l'Ènova, Gavarda, Guadassuar, Llombai, Manuel, Massalavés, Montserrat, Montroy, La Pobla Llarga, Rafelguaraf, Real, Sant Joanet, Sellent, Senyera, Sumacàrcer, Tous, Turís and Villanueva de Castellón.

La Ribera Baixa: Albalat de la Ribera, Almussafes, Benicull de Xúquer, Corbera, Cullera, Favara, Fortaleny, Llaurí, Polinyà de Xúquer, Riola, Sollana and Sueca.

La Canal de Navarrés: Anna, Bicorp, Bolbaite, Chella, Enguera, Navarrés and Quesa.

La Costera: l'Alcúdia de Crespins, Barxeta, Canals, Cerdà, Estubeny, Genovés, La Granja de la Costera, Llanera de Ranes, Llocnou d'En Fenollet, La Llosa de Ranes, Moixent/Mogente, Montesa, Novel·lè/Novel·lé, Rotglà i Corberà, Torrella, Vallada, Vallés and Xàtiva (el Realenc).

La Safor: Ador, Alfauir, Almiserà, Almoines, l'Alqueria de la Comtessa, Barx, Bellreguard, Beniarjó, Benifairó de la Valldigna, Beniflà, Benirredrà, Castellonet de la Conquesta, Daimús, La Font d'En Carròs, Gandia, Guardamar de la Safor, Llocnou de Sant Jeroni, Miramar, Oliva, Palma de Gandía, Palmera, Piles, Potries, Rafelcofer, Real de Gandía, Rótova, Simat de la Valldigna, Tavernes de la Valldigna, Villalonga, Xeraco and Xeresa.

La Vall d'Albaida: Agullent, Aiolo de Malferit, Aiolo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Bèlgida, Beniatjar, Benicolet, Benigànim, Benissoda, Carrícola, Castelló de Rugat, Llutxent, Montaverner, Montitxelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, Pinet, La Pobla del Duc, Quatretonda, Rugat and Terrateig.

#### ALACANT/ALICANTE

La Marina Alta: Adsubia, Alcalalí, Beniarbeig, Benidoleig, Benigembla, Benimeli, Benissa, el Poble Nou de Benitatxell/Benitachell, Calp, Dénia, Gata de Gorgos, Xaló, Líber, Murla, Ondara, Orba, Parcent, Pedreguer, Pego, els Poblets, el Ràfol d'Almúnia, Sagra, Sanet y Negrals, Senija, La Setla/Mira-rosa/Mirafior, Teulada, Tormos, Vall de Gallinera, La Vall de Laguar, el Verger and Xàbia/Jàvea.

La Marina Baixa: l'Alfàs del Pi, Altea, Beniardá, Benidorm, Benimantell, Bolulla, Callosa d'En Sarrià, Confrides, Finestrat, el Castell de Guadalest, La Nucia, Orxeta, Polop, Sella, Tàrbena and La Vila Joiosa/Villajoyosa.

L'Alacantí: Aigües, Alacant/Alicante, el Campello, Mutxamel, Sant Vicent del Raspeig/San Vicente del Raspeig and Sant Joan d'Alacant.

El Baix Vinalopó: Crevillent, Elx/Elche and Santa Pola.

El Baix Segura: Albaterra, Algorfa, Almoradí, Benejúzar, Benferri, Benijófar, Bigastro, Callosa de Segura, Catral, Cox, Daya Nueva, Daya Vieja, Dolores, Formentera del Segura, Granja de Rocamora, Guardamar del Segura, Jacarilla, Los Montesinos, Orihuela, Pilar de la Horadada, Rafal, Redován, Rojales, San Fulgencio, San Isidro, San Miguel de Salinas and Torre Vieja.

## 5. Link with the geographical area

### 5.1. Specificity of the geographical area

#### Historical

Of all the world's citrus production areas, it is the Valencian Community that has the most deeply rooted citrus-growing tradition. There are historical references to citrus growing in the Valencia region dating back hundreds of years. Francesc Eiximenis (1340–1409) mentioned the existence of orange and lemon groves in *Regiment de la Cosa Pública*, when describing the charms of Valencia. In 'Journey through Spain and Portugal' (1494) Münzer described Valencia as having 'an abundance of oranges, lemons, citrons and innumerable other types of fruit tree and added that they were taken to see the city garden, excellently planted with lemon, orange, citron and palm trees'. Laguna, in his translation of Dioscorides' *Materia Medica* (1570), mentions oranges and lemons and says that 'los valencianos llaman toronja a la naranja' (that the Valencian word for orange is 'toronja', which means 'grapefruit' in present-day Castilian Spanish) At the end of the 18th century, the botanist Cabanilles mentioned Chinese oranges yielding 4 000 *tahullas* (old unit of measurement), more than any other crop.

The first commercial plantations for the fresh market date from the end of the 18th century and have steadily expanded to reach a present day figure of approximately 85 000 ha of orange trees, 83 000 ha of mandarin trees and 15 000 ha of lemon trees. This has enabled specific growing techniques to be developed, based on the optimal adaptation of this crop to the agroclimatic context and focusing on the production of high-quality fruit.

The Orange Museum in Burriana (Castellón) testifies to the importance of orange growing in the Valencian Community.

#### Natural

In the Valencian Community, rainfall decreases from north to south, from some 450 mm in the north of Castellón to less than 300 mm in the south of Alicante.

Citrus fruit are grown in all three provinces of the Valencian Community, Alicante, Valencia and Castellón, and although the production areas were traditionally on the coast and in the river valleys because of the risk of frost inland, now, because climatic conditions have changed, the inland areas have also become suitable for citrus growing, with mild winters, summers that are not too hot, a well-defined temperature difference between day and night and winds that are neither hot nor dry.

### 5.2. Specificity of the product

#### Oranges

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian oranges have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance.

#### Mandarins

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian mandarins have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance. This makes us the world's top exporter of mandarins.

#### Lemons

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics: plenty of juice with a high acid content, the colour (a more intense yellow) and a remarkable fragrance.

Valencian lemons have a thin skin, with few marks or external lesions.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

#### Oranges

The local environment, where oranges have been grown ever since they were introduced by the Arabs, gives Valencian oranges distinct characteristics that distinguish them from oranges grown elsewhere and this is due to several factors.

Valencian oranges are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for orange growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acidity/sweetness ratio than oranges grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.
2. The well-defined temperature difference between night and day gives the oranges a more intense colour, both inside and outside. Valencian oranges are a typical shade of orange, which is generally more intense than that of oranges grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the oranges, affecting mainly their appearance.

#### M a n d a r i n s

The local environment, where mandarins have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from mandarins grown elsewhere and this is due to several factors.

Valencian mandarins are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for mandarin growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the mandarins reach optimum maturity slowly and so they have a better acidity/sweetness ratio than mandarins grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.
2. The well-defined temperature difference between night and day gives the mandarins a more intense colour, both inside and outside. Valencian mandarins are a typical shade of orange, which is generally more intense than that of mandarins grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the mandarins, affecting mainly their appearance.

### L e m o n s

The local environment, where lemons have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from lemons grown elsewhere and this is due to several factors.

Valencian lemons are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

The Valencian citrus-growing areas are located on the geographical limit for lemon growing so far as temperature is concerned, and this favours the production of high-quality fruit for several reasons.

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acid content than lemons grown in hotter parts of the world (which generally have less flavour).
2. The well-defined temperature difference between night and day gives the lemons a more intense colour, both inside and outside. Valencian lemons are a typical shade of yellow, which is generally more intense than that of lemons grown elsewhere.
3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The acidity, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the lemons, affecting mainly their appearance.

#### **Publication reference of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 <sup>(4)</sup>)

Link to the specification posted on the website of the Conselleria:

[http://www.agricultura.gva.es/web/c/document\\_library/get\\_file?uuid=311b8844-1ac9-4ac2-9301-e81705c4452f&groupId=16](http://www.agricultura.gva.es/web/c/document_library/get_file?uuid=311b8844-1ac9-4ac2-9301-e81705c4452f&groupId=16)

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<sup>(4)</sup> See footnote 3.