ANNEX I

List of vine varieties grapes of which may, notwithstanding Article 42(5) of Regulation (EC) No 1493/1999, be used in the preparation of the products covered by that provision (Article 2 of this Regulation)

(p. m.)

ANNEX II

Years when products from wine-growing zones A and B not possessing the minimum natural alcoholic strength by volume laid down by Regulation (EC) No 1493/1999 may be used for the production of sparkling wine, aerated sparkling wine and aerated semi-sparkling wine (Article 3 of this Regulation)

(p. m.)

ANNEX III

[[F1]A.List of vine varieties grapes of which may be used to constitute the cuvée for preparing quality sparkling wines of the aromatic type and quality sparkling wines psr of the aromatic type(Article 4 of this Regulation)

Aleatico N
Ασύρτικο (Assyrtiko)
Bourboulenc B
Brachetto N
Clairette B
Colombard B
Csaba gyöngye B
Cserszegi fűszeres B
Freisa N
Gamay N
Gewürztraminer Rs
Girò N
Γλυκερίθρα (Glykerythra)
Huxelrebe
Irsai Olivér B
Macabeu B
All the malvoisies
Mauzac blanc and rosé
Monica N
Μοσχοφίλερο (Moschofilero)
Müller-Thurgau B
All the muscatels
Nektár

Pálava B
Parellada B
Perle B
Piquepoul B
Poulsard
Prosecco
Ροδίτης (Roditis)
Scheurebe
Torbato
Zefír B**]**

B. Derogations referred to in Annex V(I)(3)(a) and Annex VI(K)(10)(a) to Regulation (EC) No 1493/1999 regarding the constitution of the cuvée for preparing quality sparkling wines of the aromatic type and quality sparkling wines psr of the aromatic type

Notwithstanding Annex VI(K)(10)(a), quality sparkling wines psr of the aromatic type may be produced by using as constituents of the cuvée wines obtained from grapes of the 'Prosecco' vine variety harvested in the specified regions of the designations of origin Conegliano-Valdobbiadene and Montello e Colli Asolani.

[[F2]ANNEX IV

Restrictions on the use of certain substances
(Article 5 of this Regulation)

Textual Amendments

F2 Substituted by Commission Regulation (EC) No 1410/2003 of 7 August 2003 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Council Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

The maximum limits applying to the use of the substances referred to in Annex IV to Regulation (EC) No 1493/1999 in accordance with the conditions laid down therein are as follows.

Substance	**Use with fresh grapes, grape must, grape must in fermentation, grape must in fermentation obtained from raisined grapes, concentrated grape must and new wine still in fermentation**	**Use with grape must in fermentation intended for direct human consumption as such, wine suitable for producing table wine, table wine, sparkling wine, aerated sparkling wine, semi-sparkling wine, aerated semi-sparkling wine,**

a These products may also be used in combination, up to an overall limit of 1 g/l, without prejudice to the 0,2 g/l limit set above.

b Where added to both the must and the wine, the total quantity must not exceed the limit of 500 mg/l.**]**

		liqueur wine and quality wines psr
Preparations of yeast cell wall	40 g/hl	40 g/hl
Carbon dioxide		maximum content in wine thus treated: 2 g/l
L-ascorbic acid		250 mg/l; the maximum content in wine thus treated must not exceed 250 mg/l
Citric acid		maximum content in wine thus treated: 1 g/l
Metatartaric acid		100 mg/l
Copper sulphate		1 g/hl provided the copper content of the product thus treated does not exceed 1 mg/l
Charcoal for oenological use	100 g dry weight per hl	100 g dry weight per hl
Nutritive salts: diammonium phosphate or ammonium sulphate	1 g/l (expressed in salt[a]	0,3 g/l (expressed in salt) for the preparation of sparkling wine
Ammonium sulphite or ammonium bisulphite	0,2 g/l (expressed in salt[a]	
Growth factors: thiamine in the form of thiamine hydrochloride	0,6 mg/l (expressed in thiamine)	0,6 mg/l (expressed in thiamine) for the preparation of sparkling wine
Polyvinylpolypyrrolidone	80 g/hl	80 g/hl
Calcium tartrate		200 g/hl
Calcium phytate		8 g/hl
Lysozyme	500 mg/l[b]	500 mg/l[b]

a These products may also be used in combination, up to an overall limit of 1 g/l, without prejudice to the 0,2 g/l limit set above.

b Where added to both the must and the wine, the total quantity must not exceed the limit of 500 mg/l.]

[F3]ANNEX V

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Textual Amendments

F3 Deleted by Commission Regulation (EC) No 1410/2003 of 7 August 2003 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Council Regulation (EC) No 1493/1999

on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

ANNEX VI

Requirements for calcium tartrate
(Article 7 of this Regulation)

AREA OF APPLICATION

Calcium tartrate is added to wine as a technological adjuvant to assist the precipitation of tartar and help the tartaric stabilisation of the wine by reducing the final potassium hydrogen tartrate and calcium tartrate concentrations.

REQUIREMENTS

— The maximum dose is fixed in Annex IV to this Regulation

— Where calcium tartrate is added, the wine must be shaken and cooled and the crystals formed must be separated by physical processes.

ANNEX VII

Requirements for beta-glucanase
(Article 10 of this Regulation)

1. International code for beta-glucanase: E.C. 3-2-1-58

2. Beta-glucan hydrolase (breaking down the glucan in Botrytis cinerea)

3. Origin: *Trichoderma harzianum*

4. Area of application: breaking down the beta-glucans present in wines, in particular those produced from botrytised grapes

5. Maximum dose: 3 g of the enzymatic preparation containing 25 % total organic solids (TOS) per hectolitre

6. Chemical and microbiological purity specifications

Loss on drying	Less than 10 %
Heavy metals	Less than 30 ppm
Pb:	Less than 10 ppm
As:	Less than 3 ppm
Total coliforms:	Absent
Escherichia coli	Absent in 25 g sample
Salmonella spp:	Absent in 25 g sample
Aerobic count:	Less than 5×10^4 cells/g

ANNEX VIII

Lactic bacteria
(Article 11 of this Regulation)

REQUIREMENTS

Lactic bacteria, the use of which is provided for in Annex IV(1)(q) and (3)(z) to Regulation (EC) No 1493/1999, must belong to the genera *Leuconostoc*, *Lactobacillus* and/or *Pediococcus*. They must convert the malic acid in must or wine into lactic acid and not affect the taste. They must have been isolated from grapes, must, wine or products made from grapes. The name of the genus and species and the reference of the strain must be shown on the label, with the origin and the strain breeder.

Prior authorisation must be obtained for genetic manipulation of lactic bacteria.

FORM

They must be used in liquid or frozen form or as a powder obtained by lyophilisation, in pure culture or associated culture.

IMMOBILIZED BACTERIA

The carrier medium for a preparation of immobilised lactic bacteria must be inert and must be permitted for use in winemaking.

CONTROLS

Chemical:

the same requirements as regards screened substances as in other oenological preparations, and heavy metals in particular.

Microbiological:

— the level of revivifiable lactic bacteria must be 10^8/g or 10^7/ml or more;

— the level of lactic bacteria of a species different from the strain or strains indicated must be less than 0.01 % of the total revivifiable lactic bacteria;

— the level of aerobic bacteria must be less than 10^3 per gram of powder or per millilitre;

— the total yeast content must be less than 10^3 per gram of powder or per millilitre;

— the mould content must be less than 10^3 per gram of powder or per millilitre.

ADDITIVES

Additives used in preparing the culture or reactivation of lactic bacteria must be substances permitted for use in foodstuffs and must be mentioned on the label.

DATE OF PRODUCTION

The manufacturer must indicate the date on which the product left the factory.

USE

The manufacturer must indicate instructions for use or the reactivation method.

PRESERVATION

The storage conditions must be clearly marked on the label.

METHODS OF ANALYSIS

— lactic bacteria: medium A([1]), B([2]) or C([3]) with the utilisation method for the strain as indicated by the producer,

— aerobic bacteria: Bacto-Agar medium,

— yeasts: Malt-Wickerham medium,

— mould: Malt-Wickerham or Czapeck medium.

MEDIUM A

Yeast extract	5 g
Meat extract	10 g
Trypsic peptone	15 g
Sodium acetate	5 g
Ammonium citrate	2 g
Tween 80	1 g
Manganous sulphate	0.050 g
Magnesium sulphate	0.200 g
Glucose	20 g
Water to make up	1 000 ml
pH	5.4

MEDIUM B

Tomato juice	250 ml
Difco-yeast extract	5 g
Peptone	5 g
L-malic acid	3 g
Tween 80	1 drop
Manganous sulphate	0.050 g
Magnesium sulphate	0.200 g
Water to make up	1 000 ml
pH	4.8

MEDIUM C

Glucose	5 g
Tryptone Difco	2 g
Peptone Difco	5 g
Liver extract	1 g
Tween 80	0.05 g
Tomato juice diluted 4,2 times filtered with Whatman No 1	1 000 ml
pH	5.5

[F4 ANNEX VIIIa

Requirements for lysozyme
(Article 11a of this Regulation)

Textual Amendments

F4 Inserted by Commission Regulation (EC) No 2066/2001 of 22 October 2001 amending Regulation (EC) No 1622/2000 as regards the use of lysozyme in wine products.

AREA OF APPLICATION

Lysozyme may be added to grape must, grape must in fermentation and wine, for the following purpose: to control the growth and activity of the bacteria responsible for malolactic fermentation in these products

REQUIREMENTS:

— the maximum dose is fixed in Annex IV to this Regulation,

— the product used must comply with the purity criteria laid down in Directive 96/77/EC.]

ANNEX IX

Determination of the loss of organic matter from ion exchange resins
(Article 12 of this Regulation)

1. SCOPE AND AREA OF APPLICATION

The method determines the loss of organic matter from ion exchange resins.

2. DEFINITION

The loss of organic matter from ion exchange resins. The loss of organic matter is determined by the method specified.

3. PRINCIPLE

Extracting solvents are passed through prepared resins and the weight of organic matter extracted is determined gravimetrically.

4. REAGENTS

All reagents should be of analytical quality.

Extracting solvents.

4.1. Distilled water or de-ionised water of equivalent purity.

4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute ethanol with 85 parts of water (4. 1 l).

4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of glacial acetic acid with 95 parts of water (4.1).

5. APPARATUS

5.1. Ion exchange chromatography columns.

5.2. Measuring cylinders, capacity 2 l.

5.3. Evaporating dishes capable of withstanding a muffle furnace at 850 °C.

5.4. Drying oven, thermostatically controlled at 105 ± 2 °C.

5.5. Muffle furnace, thermostatically controlled at 850 ± 25 °C.

5.6. Analytical balance, accurate to 0,1 mg.

5.7. Evaporator, hot plate or infra-red evaporator.

6. PROCEDURE

6.1. Add to each of three separate ion exchange chromatography columns (5.1) 50 ml of the ion exchange resin to be tested, washed and treated in accordance with the manufacturer's directions for preparing resins for use with food.

6.2. For the anionic resins, pass the three extracting solvents (4.1, 4.2 and 4.3) separately through the prepared columns (6.1) at a flow rate of 350 to 450 ml/h. Discard the first litre of eluate in each case and collect the next two litres in measuring cylinders (5.2). For the cationic resins, pass only solvents 4.1 and 4.2 through the columns prepared for this purpose.

6.3. Evaporate the three eluates over a hot plate or with an infra-red evaporator (5.7) in separate evaporating dishes (5.3) which have been previously cleaned and weighed (m0). Place the dishes in an oven (5.4) and dry to constant weight (m1).

6.4. After recording the constant weight (6.3), place the evaporating dish in the muffle furnace (5.5) and ash to constant weight (m2).

6.5. Calculate the organic matter extracted (7.1). If the result is greater than 1 mg/l, carry out a blank test on the reagents and recalculate the weight of organic matter extracted.

The blank test should be carried out by repeating sections 6.3 and 6.4 but using two litres of the extracting solvent, to give weights m3 and m4 in sections 6.3 and 6.4 respectively.

7. EXPRESSION OF RESULTS

7.1. Formula and calculation of results

The organic matter extracted from ion exchange resins, in mg/l, is given by:

$500 (m1 – m2)$

where m1 and m2 are expressed in grams.

The corrected weight (mg/l) of the organic matter extracted from ion exchange resins is given by:

$500 (m1 – m2 – m3 + m4)$

where m1, m2, m3 and m4 are expressed in grams.

7.2. The difference in the results between two parallel determinations carried out on the same sample must not exceed 0.2 mg/l.

ANNEX X

Requirements for electrodialysis treatment
(Article 15 of this Regulation)

The purpose is to obtain tartaric stability of the wine with regard to potassium hydrogen tartrate and calcium tartrate (and other calcium salts) by extraction of ions in supersaturation in the wine under the action of an electrical field and using membranes that are either anion-permeable or cation-permeable.

1. MEMBRANE REQUIREMENTS

1.1. The membranes are to be arranged alternately in a 'filter-press' type system or any other appropriate system separating the treatment (wine) and concentration (waste water) compartments.

1.2. The cation-permeable membranes must be designed to extract cations only, in particular K^+ and Ca^{++}.

1.3. The anion-permeable membranes must be designed to extract anions only, in particular tartrate anions.

1.4. The membranes must not excessively modify the physico-chemical composition and sensory characteristics of the wine. They must meet the following requirements:

— they must be manufactured according to good manufacturing practice from substances authorised for the manufacture of plastic materials intended to come into contact with foodstuffs as listed in Annex II to Commission Directive 90/128/EEC[(1)];

— the user of the electrodialysis equipment must show that the membranes used meet the above requirements and that any replacements have been made by specialised personnel;

— they must not release any substance in quantities endangering human health or affecting the taste or smell of foodstuffs and must meet the criteria laid down in Directive 90/128/EEC;

— their use must not trigger interactions between their constituents and the wine liable to result in the formation of new compounds that may be toxic in the treated product.

The stability of fresh electrodialysis membranes is to be determined using a simulant reproducing the physico-chemical composition of the wine for investigation of possible migration of certain substances from them.

The experimental method recommended is as follows:

The simulant is a water-alcohol solution buffered to the pH and conductivity of the wine. Its composition is as follows:

— absolute ethanol: 11 l,

— potassium hydrogen tartrate: 380 g,

— potassium chloride: 60 g,

— concentrated sulphuric acid: 5 ml,

— distilled water: to make up 100 litres.

This solution is used for closed circuit migration tests on an electrodialysis stack under tension (1 volt/cell), on the basis of 50 l/m^2 of anionic and cationic membranes, until 50 % demineralisation of the solution. The effluent circuit is initiated by a 5 g/l potassium chloride solution. Migrating substances are tested for in both the simulant and the effluent.

Organic molecules entering into the membrane composition that are liable to migrate into the treated solution will be determined. A specific determination will be carried out for each of these constituents by an approved laboratory. The content in the simulant of all the determined compounds must be less than 50 g/l.

The general rules on controls of materials in contact with foodstuffs must be applied to these membranes.

2. MEMBRANE UTILISATION REQUIREMENTS

The membrane pair is formulated so that the following conditions are met:

— the pH reduction of the wine is to be no more than 0.3 pH units,

— the volatile acidity reduction is to be less than 0.12 g/l (2 meq expressed as acetic acid);

— treatment must not affect the non-ionic constituents of the wine, in particular polyphenols and polysaccharides;

— diffusion of small molecules such as ethanol is to be reduced and must not cause a reduction in alcoholic strength of more than 0.1 % vol.;

— the membranes must be conserved and cleaned by approved methods with substances authorised for use in the preparation of foodstuffs;

— the membranes are marked so that alternation in the stack can be checked;

— the equipment is to be run using a command and control mechanism that will take account of the particular instability of each wine so as to eliminate only the supersaturation of potassium hydrogen tartrate and calcium salts;

— the treatment is to be carried out on the responsibility of an oenologist or qualified technician.

The treatment is to be recorded in the register referred to in Article 70(2) of Regulation (EEC) No 1493/1999.

ANNEX XI

Requirements for urease
(Article 17 of this Regulation)

1. International code for urease: EC 3-5-1-5, CAS No 9002-13-5.

2. Activity: urease activity (active at acidic pH), to break down urea into ammonia and carbon dioxide. The stated activity is not less than 5 units/mg, one unit being defined as the amount that produces one μmol of ammonia per minute at 37 °C from 5 g/l urea at pH 4.

3. Origin: *Lactobacillus fermentum*.

4. Area of application: breaking down urea present in wine intended for prolonged ageing, where its initial urea concentration is higher than 1 mg/l.

5. Maximum quantity to be used: 75 mg of enzyme preparation per litre of wine treated, not exceeding 375 units of urease per litre of wine. After treatment, all residual enzyme activity must be eliminated by filtering the wine (pore size < 1 μm).

6. Chemical and microbiological purity specifications

Loss on drying	Less than 10 %
Heavy metals	Less than 30 ppm
Lead:	Less than 10 ppm
Arsenic:	Less than 2 ppm
Total coliforms:	Absent
Salmonella spp:	Absent in 25 g sample
Aerobic count:	Less than 5 x 10^4 cells/g

Urease used in the treatment of wine must be prepared under similar conditions to those for urease as covered by the opinion of the Scientific Committee for Food of 10 December 1998.

ANNEX XII

Derogations regarding sulphur dioxide content
(Article 19 of this Regulation)

In addition to Annex V(A) to Regulation (EC) No 1493/1999, the maximum sulphur dioxide content for wines with a residual sugar content, expressed as invert sugar, of not less than five grams per litre, shall be increased to:

(a) 300 mg/l for:

- the quality white wines psr entitled to the designation of origin Gaillac
- the quality wines psr entitled to bear the designation of origin Alto Adige and Trentino, described by the terms or one of the terms ‘passito’ or ‘vendemmia tardiva’;
- **[**[F5]the quality wines psr entitled to bear the designation of origin Colli orientali del Friuli — Picolit;**]**
- the quality wines psr Moscato di Pantelleria naturale and Moscato di Pantelleria;
- the table wines with the following geographical indications, with a total alcoholic strength by volume higher than 15 % vol. and a residual sugar content higher than 45 g/l:
  - Vin de pays de Franche-Comté,
  - Vin de pays des coteaux de l'Auxois,
  - Vin de pays de Saône-et-Loire,
  - Vin de pays des coteaux de l'Ardèche,
  - Vin de pays des collines rhodaniennes,
  - Vin de pays du comté Tolosan,
  - Vin de pays des côtes de Gascogne,
  - Vin de pays du Gers,
  - Vin de pays du Lot,
  - Vin de pays des côtes du Tarn,
  - Vin de pays de la Corrèze,
  - Vin de pays de l'Ile de Beauté,

— Vin de pays d'Oc,
— Vin de pays des côtes de Thau,
— Vin de pays des coteaux de Murviel**[**F6**,]**
— **[**F7Vin de pays du Jardin de la France,
— Vin de pays Portes de Méditerranée,
— Vin de pays des comtés rhodaniens,
— Vins de pays des côtes de Thongue,
— Vins de pays de la Côte Vermeille;**]**

— **[**F8the quality wines psr described by the term ‘pozdní sběr’;
— the quality wine psr described by the term ‘neskorý zber’;**]**

(b) 400 mg/l for:

— **[**F6quality white wines psr entitled to one of the following registered designations of origin: Alsace, Alsace grand cru followed by the words ‘vendanges tardives’ or ‘sélection de grains nobles’, Anjou-Coteaux de la Loire, Chaume-Premier cru des Coteaux du Layon, Coteaux du Layon followed by the name of the commune of origin, Coteaux du Layon followed by the name ‘Chaume’, Coteaux de Saumur, Pacherenc du Vic Bilh and Saussignac,**]**
— sweet wines produced from overripe grapes and sweet wines produced from raisined grapes originating in Greece, with a residual sugar content, expressed as invert sugar, of not less than 45 g/l and entitled to one of the following designations of origin: Samos (Σάμος), Rhodes (Ρόδος), Patras (Πάτρα), Rio Patron (Ρίο Πατρών), Kephalonia (Κεφαλονιά), Limnos (Λήμνος), Sitia (Σητεία), Santorini (Σαντορίνη), Nemea (Νεμέα), Daphnes (Δαφνές)**[**F1**,]**
— **[**F8the quality wines psr described by the terms ‘výběr z bobulí’, ‘výběr z cibéb’, ‘ledové víno’ and ‘slámové víno’,
— the quality wine psr described by the terms ‘bobuľový výber’, ‘hrozienkový výber’ and ‘ľadový výber’,**]**
— **[**F7the quality wines psr entitled to bear the designation of origin: ‘Albana di Romagna’ described as ‘passito’,
— the Luxembourg quality wines psr described by the words ‘vendanges tardives’, ‘vin de glace’ or ‘vin de paille’;**]**

(c) **[**F8350 mg/l for:

— the quality wines psr described by the term ‘výběr z hroznů’,
— the quality wines psr described by the term ‘výber z hrozna’.**]**

Textual Amendments

F5 Inserted by Commission Regulation (EC) No 1410/2003 of 7 August 2003 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Council Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

F6 Substituted by Commission Regulation (EC) No 1428/2004 of 9 August 2004 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

F7 Inserted by Commission Regulation (EC) No 1428/2004 of 9 August 2004 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

F8 Inserted by Commission Regulation (EC) No 1427/2004 of 9 August 2004 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

[F9In addition to Annex V(A) to Regulation (EC) No 1493/1999, the maximum sulphur dioxide content for white wine originating in Canada and with the right to the designation 'Icewine', with a residual sugar content, expressed as invert sugar, of not less than five g/l, shall be increased to 400 mg/l.**]**

Textual Amendments

F9 Inserted by Commission Regulation (EC) No 885/2001 of 24 April 2001 amending Regulations (EEC) No 3201/90, (EC) No 1622/2000 and (EC) No 883/2001 laying down detailed rules for the application of the common organisation of the market in wine, with regard to wines originating in Canada and having the right to the designation 'Icewine'.

[F10ANNEX XIIa

Textual Amendments

F10 Inserted by Commission Regulation (EC) No 1655/2001 of 14 August 2001 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Council Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes.

INCREASE IN THE MAXIMUM TOTAL SULPHUR-DIOXIDE CONTENT WHERE THE WEATHER CONDITIONS MAKE THIS NECESSARY

(Article 19 of this Regulation)

	Year	**Member State**	**Wine-growing zone(s)**	**Wines concerned**
1.	2000	Germany	All wine-growing zones of Germany	All wines obtained from grapes harvested in 2000**]**

ANNEX XIII

Volatile acid content

Notwithstanding Annex V(B)(1) to Regulation (EC) No 1493/1999, the maximum volatile acid content of wine shall be:

(a) *for German wines:*

30 milliequivalents per litre for quality wines psr meeting the requirements to be described as *'Eiswein'* or *'Beerenauslese'*;

35 milliequivalents per litre for quality wines psr meeting the requirements to be described as *'Trockenbeerenauslese'*;

(b) *for French wines:*

25 milliequivalents per litre for the following quality wines psr:

— Barsac,
— Cadillac,
— Cérons,
— Loupiac,
— Monbazillac,
— Sainte-Croix-du-Mont,
— Sauternes,
— Anjou-Coteaux de la Loire,
— Bonnezeaux,
— Coteaux de l'Aubance,
— Coteaux du Layon,
— Coteaux du Layon, followed by the name of the commune of origin,
— Coteaux du Layon, followed by the name *'Chaume'*,
— Quarts de Chaume,
— Coteaux de Saumur,
— Jurançon,
— Pacherenc du Vic Bilh,
— Alsace and Alsace grand cru, described and presented by the words *'vendanges tardives'* or *'sélection de grains nobles'*,
— Arbois, followed by the description 'vin de paille',
— Côtes du Jura, followed by the description *'vin de paille'*,
— L'Etoile, followed by the description *'vin de paille'*,
— Hermitage, followed by the description *'vin de paille'***[**[F6]**,]**
— **[**[F7]Chaume-Premier cru des Coteaux du Layon,
— Graves supérieurs,
— Saussignac;**]**

the table wines with the following geographical indications, with a total alcoholic strength by volume higher than 15 % and a residual sugar content of more than 45 g/l:

— Vin de pays de Franche-Comté,
— Vin de pays des coteaux de l'Auxois,
— Vin de pays de Saône-et-Loire,

— Vin de pays des coteaux de l'Ardèche,
— Vin de pays des collines rhodaniennes,
— Vin de pays du comté Tolosan,
— Vin de pays des côtes de Gascogne,
— Vin de pays du Gers,
— Vin de pays du Lot,
— Vin de pays des côtes du Tarn,
— Vin de pays de la Corrèze,
— Vin de pays de l'Ile de Beauté,
— Vin de pays d'Oc,
— Vin de pays des côtes de Thau,
— Vin de pays des coteaux de Murviel**[**[F1]**,]**
— **[**[F8]Vin de pays du Jardin de la France, except for the wines produced in the zone bearing the controlled designation of origin and in the areas planted with the variety Chenin, in the departments Maine et Loire and Indre et Loire,
— Vin de pays Portes de Méditerranée,
— Vin de pays des comtés rhodaniens,
— Vin de pays des côtes de Thongue,
— Vin de pays de la Côte Vermeille;**]**

the following quality liqueur wines psr, described and presented by the term *'vin doux naturel'*:

— Banyuls,
— Banyuls rancio,
— Banyuls grand cru,
— Banyuls grand cru rancio,
— Frontignan,
— Grand Roussillon,
— Grand Roussillon rancio,
— Maury,
— Maury rancio,
— Muscat de Beaumes-de-Venise,
— Muscat de Frontignan,
— Muscat de Lunel,
— Muscat de Mireval,
— Muscat de Saint-Jean-de-Minervois,
— Rasteau,
— Rasteau rancio,
— Rivesaltes,
— Rivesaltes rancio,
— Vin de Frontigan**[**[F6]**,]**
— **[**[F7]Muscat du Cap Corse;**]**

(c) *for Italian wines:*

25 milliequivalents per litre for:

— the quality liqueur wine psr 'Marsala',

— the quality wines psr Moscato di Pantelleria naturale, Moscato di Pantelleria and Malvasia delle Lipari,

— **[**[F5]the quality wines psr Colli orientali del Friuli accompanied by the term 'Picolit',**]**

— the quality wines psr and the liqueur wines psr meeting the requirements to be described by the term or one of the terms *'vin santo'*, *'passito'*, *'liquoroso'* and *'vendemmia tardiva'*, and

— table wines with a geographical indication meeting the requirements to be described by the term or one of the terms *'vin santo'*, *'passito'*, *'liquoroso'* and *'vendemmia tardiva'*,

— table wines obtained from the *'Vernaccia di Oristano B'* vine variety harvested in Sardinia and meeting the requirements to be described as *'Vernaccia di Sardegna'*;

(d) ***[***[F6]*for Austrian wines:*

— 30 milliequivalents per litre for quality wines psr meeting the requirements to be described as 'Beerenauslese' and 'Eiswein', with the exception of wines described as 'Eiswein' from the 2003 harvest,

— 40 milliequivalents per litre for quality wines psr meeting the requirements to be described as 'Ausbruch', 'Trockenbeerenauslese' and 'Strohwein', and wines described as 'Eiswein' from the 2003 harvest;**]**

(e) *for wines originating in the United Kingdom:*

25 milliequivalents per litre for quality wines psr described and presented by the terms 'botrytis' or other equivalent terms, 'noble late harvested', 'special late harvested' or 'noble harvest' and meeting the requirements to be described as such;

(f) ***[***[F6]*for wines originating in Spain:*

— 25 milliequivalents per litre for quality wines psr meeting the requirements to be described as 'vendimia tardía',

— 35 milliequivalents per litre for quality wines psr produced from overripe grapes entitled to bear the designation of origin 'Ribeiro';**]**

(g) ***[***[F1]*for wines originating in Canada:*

35 milliequivalents per litre for wines described by the words 'Icewine';

(h) *for Hungarian wines:*

25 milliequivalents per litre for the following quality wines psr:

— Tokaji máslás,

— Tokaji fordítás,

— aszúbor,

— töppedt szőlőből készült bor,

— Tokaji szamorodni,

— késői szüretelésű bor,

— válogatott szüretelésű bor;

35 milliequivalents per litre for the following quality wines psr:

— Tokaji aszú,

— Tokaji aszúeszencia,

— Tokaji eszencia;

(i) *for Czech wines:*

30 milliequivalents per litre for quality wines psr described by the words 'výběr z bobulí' and 'ledové víno',

35 milliequivalents per litre for quality wines psr described by the words 'slámové víno' and 'výběr z cibéb';

(j) *for Greek wines:*

30 milliequivalents per litre for the following quality wines psr with a total alcoholic strength by volume equal or higher than 13 % vol. and a residual sugar content of at least 45 g/l:

— Samos (Σάμος),
— Rhodes (Ρόδος),
— Patras (Πάτρα),
— Rio Patron (Ρίο Πατρών),
— Cephalonie (Κεφαλονιά),
— Limnos (Λήμνος),
— Sitia (Σητεία),
— Santorini (Σαντορίνη),
— Nemea (Νεμέα),
— Daphnes (Δαφνές);

(k) *for Cypriot wines:*

25 milliequivalents per litre for the quality liqueur wines psr 'Κουμανδαρία' (Commandaria);

(l) *for Slovak wines:*

25 milliequivalents per litre for the following quality wines psr:

— tokajské samorodné,

35 milliequivalents per litre for:

— tokajský výber;

(m) *for Slovenian wines:*

30 milliequivalents per litre for the following quality wines psr:

— vrhunsko vino ZGP — jagodni izbor,
— vrhunsko vino ZGP — ledeno vino;

35 milliequivalents per litre for the following quality wines psr:

— vrhunsko vino ZGP — suhi jagodni izbor;**]**

(n) **[***F7 for Luxembourg wines:*

— 25 milliequivalents per litre for Luxembourg quality wines psr meeting the requirements to be described as 'vendanges tardives',
— 30 milliequivalents per litre for quality wines psr meeting the requirements to be described as 'vin de paille' and 'vin de glace'.**]**

ANNEX XIV

Enrichment where weather conditions have been exceptionally unfavourable
(Article 23 of this Regulation)

[F11. . . . . .]

Textual Amendments

F11 Deleted by Commission Regulation (EC) No 2451/2000 of 7 November 2000 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes, as regards Annex XIV.

	[F12Year	Wine-growing zone	Geographical region	Variety (where applicable)]
1.	2000	A	England, Wales	Auxerrois, Chardonnay, Ehrenfelser, Faber, Huxelrebe, Kerner, Pinot Blanc, Pinot Gris, Pinot Noir, Riesling, Schonburger, Scheurebe, Seyval Blanc and Wurzer

Textual Amendments

F12 Inserted by Commission Regulation (EC) No 2451/2000 of 7 November 2000 amending Regulation (EC) No 1622/2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes, as regards Annex XIV.

ANNEX XV

Cases where acidification and enrichment of one and the same product are authorised
(Article 27 of this Regulation)

(p. m.)

ANNEXE XVI

Dates before which enrichment, acidification and deacidification operations may be carried out in cases of exceptionally bad weather conditions
(Article 29 of this Regulation)

(p. m.)

ANNEX XVII

Characteristics of wine distillate or dried-grape distillate which may be added to liqueur wines and certain quality liqueur wines psr
(Article 37 of this Regulation)

1.	*Caractéristiques organoleptiques*	No extraneous flavour detectable in the raw material
2.	Alcoholic strength by volume:	
minimum		52 % vol.
maximum		86 % vol.
3.	Total quantity of volatile substances other than ethyl and methyl alcohol	125 g/hl alcohol or more at 100 % vol.
4.	Maximum methyl-alcohol content	< 200 g/hl alcohol at 100 % vol.

ANNEX XVIII

List of quality liqueur wines psr the production of which involves the application of special rules

A.LIST OF QUALITY LIQUEUR WINES PSR THE PRODUCTION OF WHICH INVOLVES THE USE OF GRAPE MUST OR A MIXTURE THEREOF WITH WINE(Article 38(1) of this Regulation)

GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Patras Muscatel), Μοσχάτος Ρίου Πατρών (Rio Patron Muscatel), Μοσχάτος Κεφαλλονιάς (Kefallonia Muscatel), Μοσχάτος Ρόδου (Rhodes Muscatel), Μοσχάτος Λήμνου (Lemnos Muscatel), Σητεία (Sitia), Νεμέα (Nemea), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Πατρών (Mavrodafne of Patras), Μαυροδάφνη Κεφαλλονιάς (Mavrodafne of Kefallonia).

SPAIN

Quality liqueur wine psr	**Description of product as established by Community rules or national legislation**
Alicante	Moscatel de Alicante Vino dulce

Cariñena	Vino dulce
Jerez-Xérès-Sherry	Pedro Ximénez Moscatel
Montilla-Moriles	Pedro Ximénez
Priorato	Vino dulce
Tarragona	Vino dulce
Valencia	Moscatel de Valencia Vino dulce

ITALY

Cannonau di Sardegna, giró di Cagliari, malvasia di Bosa, malvasia di Cagliari, Marsala, monica di Cagliari, moscato di Cagliari, moscato di Sorso-Sennori, moscato di Trani, nasco di Cagliari, Oltrepó Pavese moscato, San Martino della Battaglia, Trentino, Vesuvio Lacrima Christi.

B. LIST OF QUALITY LIQUEUR WINES PSR THE PRODUCTION OF WHICH INVOLVES THE ADDITION OF THE PRODUCTS REFERRED TO IN ANNEX V(J)(2)(B) TO REGULATION (EC) No 1493/1999

(Article 38(2) of this Regulation)

1. List of quality liqueur wines psr the production of which involves the addition of wine alcohol or dried-grape alcohol with an alcoholic strength of not less than 95 % vol. and not more than 96 % vol.

(First indent of Annex V(J)(2)(b)(ii) to Regulation (EC) No 1493/1999)
GREECE

Σάμος (Samos), Μοσχάτος Πατρών (Patras Muscatel), Μοσχάτος Ρίου Πατρών (Rio Patron Muscatel), Μοσχάτος Κεφαλλονιάς (Kefallonia Muscatel), Μοσχάτος Ρόδου (Rhodes Muscatel), Μοσχάτος Λήμνου (Lemnos Muscatel), Σητεία (Sitia), Νεμέα (Nemea), Σαντορίνη (Santorini), Δαφνές (Dafnes), Μαυροδάφνη Πατρών (Mavrodafne of Patras), Μαυροδάφνη Κεφαλλονιάς (Mavrodafne of Kefallonia).
SPAIN

Contado de Huelva, Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Barrameda, Málaga, Montilla-Moriles, Rueda.
[[F8]CYPRUS

Κουμανδαρία (Commandaria).**]**

2. List of quality liqueur wines psr the production of which involves the addition of spirits distilled from wine or grape marc with an alcoholic strength of not less than 52 % vol. and not more than 86 % vol.

(Second indent of Annex V(J)(2)(b)(ii) to Regulation (EC) No 1493/1999)
GREECE

Μαυροδάφνη Πατρών (Mavrodafne of Patras), Μαυροδάφνη Κεφαλλονιάς (Mavrodafne of Kefallonia), Σητεία (Sitia), Σαντορίνη (Santorini), Δαφνές (Dafnes), Νεμέα (Nemea).
FRANCE

Pineau des Charentes or pineau charentais, floc de Gascogne, macvin du Jura.
[[F8]CYPRUS

Κουμανδαρία (Commandaria).**]**

3. List of quality liqueur wines psr the production of which involves the addition of spirits distilled from dried grapes with an alcoholic strength of not less than 52 % vol. and not more than 94.5 % vol.

(Third indent of Annex V(J)(2)(b)(ii) to Regulation (EC) No 1493/1999)
GREECE

Μαυροδάφνη Πατρών (Mavrodafne of Patras), Μαυροδάφνη Κεφαλλονιάς (Mavrodafne of Kefallonia).

4. List of quality liqueur wines psr the production of which involves the addition of grape must in fermentation obtained from raisined grapes

(First indent of Annex V(J)(2)(b)(iii) to Regulation (EC) No 1493/1999)
SPAIN

Quality liqueur wine psr	**Description of product as established by Community rules or national legislation**
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor

ITALY

Aleatico di Gradoli, Giró di Cagliari, Malvasia delle Lipari, Malvasia di Cagliari, Moscato passito di Pantelleria
[[F8]CYPRUS

Κουμανδαρία (Commandaria)**]**

5. List of quality liqueur wines psr the production of which involves the addition of concentrated grape must obtained by the action of direct heat, complying, except for this operation, with the definition of concentrated grape must

(Second indent of Annex V(J)(2)(b)(iii) to Regulation (EC) No 1493/1999)
SPAIN

Quality liqueur wine psr	**Description of product as established by Community rules or national legislation**
Alicante	
Condado de Huelva	Vino generoso de licor
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor
Navarra	Moscatel

ITALY

Marsala

6. List of quality liqueur wines psr the production of which involves the addition of concentrated grape must

(Third indent of Annex V(J)(2)(b)(iii) to Regulation (EC) No 1493/1999)
SPAIN

Quality liqueur wine psr	**Description of product as established by Community rules or national legislation**
Málaga	Vino dulce
Montilla-Moriles	Vino dulce
Tarragona	Vino dulce

ITALY

Oltrepó Pavese Moscato, Marsala, Moscato di Trani.

(**1**) OJ L 75, 21.3.1990, p. 19. Last amended by Directive 1999/91/EC (OJ L 330, 4.12.1999, p. 41).

Status:
Point in time view as at 01/08/2004.

Changes to legislation:
There are currently no known outstanding effects for the Commission Regulation (EC) No 1622/2000 (repealed).