

Commission Regulation (EC) No 1622/2000 of 24 July 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the common organisation of the market in wine and establishing a Community code of oenological practices and processes (repealed)

Article 1 Purpose

TITLE I

REQUIREMENTS FOR CERTAIN GRAPES AND GRAPE MUSTS

- Article 2 Use of grapes of certain varieties
Article 3 Use of certain products not possessing the natural alcoholic strength by volume for the production of sparkling wine, aerated sparkling wine and aerated semi-sparkling wine
Article 4 Use of grape must of certain vine varieties for the preparation of quality sparkling wine of the aromatic type and quality sparkling wine psr of the aromatic type, and exceptions to such use

TITLE II

OENOLOGICAL PRACTICES AND PROCESSES

CHAPTER I

RESTRICTIONS AND REQUIREMENTS PERTAINING TO THE USE OF CERTAIN SUBSTANCES AUTHORISED FOR OENOLOGICAL PURPOSES

- Article 5 Restrictions on the use of certain substances
Article 6 The purity and identification specifications of substances used in oenological...
Article 7 Calcium tartrate
Article 8 Tartaric acid
Article 9 Aleppo pine resin
Article 10 Beta-glucanase
Article 11 Lactic bacteria
Article 11a Lysozyme
Article 12 Ion exchange resins
Article 13 Potassium ferrocyanide
Article 14 Calcium phytate
Article 15 DL-tartaric acid
Article 15a Dimethyldicarbonate
Article 16 Electrodialysis treatment
Article 17 Urease
Article 18 Addition of oxygen
Article 18a Pouring of wine or grape must to lees or grape marc or pressed aszú pulp

Status: Point in time view as at 05/05/2006.

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to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 1622/2000 (repealed).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

CHAPTER II

SPECIFIC RESTRICTIONS AND REQUIREMENTS

- Article 19 Sulphur dioxide content
- Article 20 Volatile acid content
- Article 21 Use of calcium sulphate in certain liqueur wines

TITLE II

OENOLOGICAL PRACTICES

CHAPTER I

ENRICHMENT

- Article 22 Authorisation to use sucrose
- Article 23 Enrichment in the event of exceptionally unfavourable weather conditions
- Article 24 Enrichment of the cuvée for sparkling wines
- Article 25 Administrative rules applicable to enrichment

CHAPTER II

ACIDIFICATION AND DEACIDIFICATION

- Article 26 Administrative rules applicable to acidification and deacidification

CHAPTER III

COMMON RULES APPLICABLE TO ENRICHMENT, ACIDIFICATION AND DEACIDIFICATION

- Article 27 Acidification and enrichment of one and the same product
- Article 28 General rules applicable to enrichment, acidification and deacidification of products other than wine
- Article 29 Derogation from the dates laid down for enrichment, acidification and deacidification

CHAPTER IV

SWEETENING

- Article 30 Technical rules applicable to sweetening
- Article 31 Administrative rules applicable to sweetening
- Article 32 Sweetening of certain imported wines
- Article 33 Specific rules applicable to the sweetening of liqueur wines

Status: Point in time view as at 05/05/2006.

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CHAPTER V

COUPAGE

- Article 34 Definition
- Article 35 General rules applicable to coupage
- Article 36 Specific rules applicable to coupage of white wines and red wines in Spain

CHAPTER VI

ADDITION OF OTHER PRODUCTS

- Article 37 Addition of distillate to liqueur wines and certain quality liqueur wines psr
- Article 38 Addition of other products to, and use of grape must in the preparation of, certain quality liqueur wines psr
- Article 39 Addition of alcohol to semi-sparkling wine

CHAPTER VII

REQUIREMENTS APPLICABLE TO AGEING

- Article 40 Ageing of certain liqueur wines

TITLE III

EXPERIMENTAL USE OF NEW OENOLOGICAL PRACTICES

- Article 41 General rules

TITLE IV

FINAL PROVISIONS

- Article 42 Wine produced before 1 August 2000
- Article 43 Requirements for distillation, movement and use of products not complying with Regulation (EC) No 1493/1999 or with this Regulation
- Article 44 Repeal
- Article 45 This Regulation shall enter into force on the seventh day...
Signature

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

(p. m.)

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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

(p. m.)

ANNEX III

- A. List of vine varieties grapes of which may be used...
- B. Derogations referred to in Annex V(I)(3)(a) and Annex VI(K)(10)(a) to Regulation (EC)...

ANNEX IV

Restrictions on the use of certain substances

The maximum limits applying to the use of the substances...
These products may also be used in combination, up to...

ANNEX V

Requirements and purity criteria for polyvinylpyrrolidone

CHARACTERISTICS

TESTS

1. LOSS ON DRYING

Note:

2. ASH

3. ARSENIC

Preparation of the product to be tested:

Reagents (AR quality)

1. Concentrated arsenic solution (100 mg of arsenic per litre)
2. Diluted arsenic solution (1 mg of arsenic per litre)
3. Lead acetate cotton
4. Absorbent cotton dried in an oven at 100 °C
5. Mercuric bromide paper
6. Stannous chloride solution
7. Potassium iodide solution
8. Nitric acid for the determination of arsenic (AR quality)
9. Sulphuric acid for the determination of arsenic (AR quality)
10. 20 % (v/v) diluted sulphuric acid solution (36 g H₂SO₄ per...)
11. Platinized zinc

Description of the apparatus

Procedure

4. HEAVY METALS

Note:

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5. TOTAL NITROGEN
Apparatus
A. The apparatus is made up of:
1.
2.
3.
4.
5.
B. A 300 ml egg-shaped mineralization flask with a long neck....
Substances required:
Procedure
6. SOLUBILITY IN AN AQUEOUS MEDIUM
7. SOLUBILITY IN AN ACID ALCOHOLIC MEDIUM
8. EFFECTIVENESS OF PVPP IN RELATION TO THE ADSORPTION OF PHENOLIC...
A. Reagents:
1.
2. 0.1 N salicylic acid solution
B. Procedure
1.
2.
3. Add the 0,1 N salicylic acid solution using the following...
4.
5.
6.
7.
8.
C. Calculation:
Note:
9. FREE N-VINYLPYRROLIDONE — NOT MORE THAN 0,1%
Method
10. FREE N,N'-DIVINYLMIDAZOLE - NOT MORE THAN 2 MG/KG
Principle
Internal standard solution
Preparation of the specimen
Calibration solution
Gas chromatography conditions
Procedure
Calculation of the calibration factor
Calculation of the content of N,N-divinylimidazolidone

ANNEX VI

Requirements for calcium tartrate

AREA OF APPLICATION

REQUIREMENTS

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ANNEX VII

Requirements for beta-glucanase

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,...
5. Maximum dose: 3 g of the enzymatic preparation containing 25 %...
6. Chemical and microbiological purity specifications

ANNEX VIII

Lactic bacteria

REQUIREMENTS

FORM

IMMOBILIZED BACTERIA

CONTROLS

Chemical:

Microbiological:

ADDITIVES

DATE OF PRODUCTION

USE

PRESERVATION

METHODS OF ANALYSIS

ANNEX VIIIa

Requirements for lysozyme

AREA OF APPLICATION

REQUIREMENTS:

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ANNEX IX

Determination of the loss of organic matter from ion exchange resins

1. SCOPE AND AREA OF APPLICATION
2. DEFINITION
3. PRINCIPLE
4. REAGENTS
 - 4.1. Distilled water or de-ionised water of equivalent purity.
 - 4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute...
 - 4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of...
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...
 - 6.2. For the anionic resins, pass the three extracting solvents (4.1,...
 - 6.3. Evaporate the three eluates over a hot plate or with...
 - 6.4. After recording the constant weight (6.3), place the evaporating dish...
 - 6.5. Calculate the organic matter extracted (7.1). If the result is...
7. EXPRESSION OF RESULTS
 - 7.1. Formula and calculation of results
 - 7.2. The difference in the results between two parallel determinations carried...

ANNEX IXa

Requirements for dimethyldicarbonate

AREA OF APPLICATION

REQUIREMENTS

ANNEX X

Requirements for electro dialysis treatment

1. MEMBRANE REQUIREMENTS
 - 1.1. The membranes are to be arranged alternately in a 'filter-press'...
 - 1.2. The cation-permeable membranes must be designed to extract cations only,...
 - 1.3. The anion-permeable membranes must be designed to extract anions only,...

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1.4. The membranes must not excessively modify the physico-chemical composition and...

2. MEMBRANE UTILISATION REQUIREMENTS

ANNEX XI

Requirements for urease

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...
3. Origin: *Lactobacillus fermentum*.
4. Area of application: breaking down urea present in wine intended...
5. Maximum quantity to be used: 75 mg of enzyme preparation...
6. Chemical and microbiological purity specifications

ANNEX XII

Derogations regarding sulphur dioxide content

In addition to Annex V(A) to Regulation (EC) No 1493/1999,
the...
300 mg/l for: the quality white wines psr entitled to...
In addition to Annex V(A) to Regulation (EC) No 1493/1999,...

ANNEX XIIa

ANNEX XIII

Volatile acid content

Notwithstanding Annex V(B)(1) to Regulation (EC)
No 1493/1999, the maximum volatile...
for German wines: 30 milliequivalents per litre for quality
wines...

ANNEX XIV

Enrichment where weather conditions have been exceptionally unfavourable

.....

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ANNEX XV

Cases where acidification and enrichment of one and the same product are authorised

(p. m.)

ANNEXE XVI

Dates before which enrichment, acidification and deacidification operations
may be carried out in cases of exceptionally bad weather conditions

(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

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...
GREECE
SPAIN
ITALY
- B. LIST OF QUALITY LIQUEUR WINES PSR THE PRODUCTION OF WHICH...
1. List of quality liqueur wines psr the production of which...
GREECE
SPAIN
CYPRUS
 2. List of quality liqueur wines psr the production of which...
GREECE
FRANCE
CYPRUS
 3. List of quality liqueur wines psr the production of which...
GREECE
 4. List of quality liqueur wines psr the production of which...
SPAIN
ITALY
CYPRUS
 5. List of quality liqueur wines psr the production of which...
SPAIN
ITALY
 6. List of quality liqueur wines psr the production of which...
SPAIN
ITALY

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- (1) OJ L 179, 14.7.1999, p. 1.
- (2) OJ L 175, 8.8.1970, p. 17.
- (3) OJ L 226, 17.8.1978, p. 11.
- (4) OJ L 7, 11.1.1980, p. 19.
- (5) OJ L 224, 21.8.1984, p. 19.
- (6) OJ L 253, 5.9.1986, p. 11.
- (7) OJ L 38, 13.2.1986, p. 13.
- (8) OJ L 163, 13.6.1986, p. 19.
- (9) OJ L 209, 21.7.1989, p. 31.
- (10) OJ L 215, 26.7.1989, p. 16.
- (11) OJ L 308, 8.11.1990, p. 22.
- (12) OJ L 171, 7.7.1999, p. 6.
- (13) OJ L 61, 13.3.1993, p. 39.
- (14) OJ L 97, 18.4.1996, p. 17.
- (15) OJ L 278, 11.11.1993, p. 48.
- (16) OJ L 96, 28.3.1998, p. 17.
- (17) OJ L 150, 25.6.1996, p. 13.
- (18) OJ L 54, 5.3.1979, p. 1.
- (19) OJ L 367, 31.12.1985, p. 39.
- (20) OJ L 54, 5.3.1979, p. 130.
- (21) OJ L 272, 3.10.1990, p. 1.

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