

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the common organisation of the market in wine and establishing a Community code of oenological practices and processes (repealed)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 . . . . .  
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  
Article 18b Use of pieces of oak wood

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to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 1622/2000 (repealed).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

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## 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

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- 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

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- 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

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## CHAPTER V

### COUPAGE

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- 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

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- 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

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## TITLE III

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## TITLE IV

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- Article 45 .....
- Signature

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## 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

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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

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## 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

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## ANNEX V

Requirements and purity criteria for polyvinylpyrrolidone

## CHARACTERISTICS

## TESTS

1. LOSS ON DRYING
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 H<sub>2</sub>SO<sub>4</sub> per...)
    11. Platinized zinc
  - Description of the apparatus
  - Procedure
4. HEAVY METALS
5. TOTAL NITROGEN
  - Apparatus

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- 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:
- 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

## ANNEX VII

### Requirements for beta-glucanase

- 1. ....

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2. ....
3. ....
4. ....
5. ....
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:

## ANNEX IX

### Determination of the loss of organic matter from ion exchange resins

1. SCOPE AND AREA OF APPLICATION
2. DEFINITION
3. PRINCIPLE

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4. REAGENTS
  - 4.1. ....
  - 4.2. ....
  - 4.3. ....
  
5. APPARATUS
  - 5.1. ....
  - 5.2. ....
  - 5.3. ....
  - 5.4. ....
  - 5.5. ....
  - 5.6. ....
  - 5.7. ....
  
6. PROCEDURE
  - 6.1. ....
  - 6.2. ....
  - 6.3. ....
  - 6.4. ....
  - 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. ....

## ANNEX IXa

### Requirements for dimethyldicarbonate

#### AREA OF APPLICATION

#### REQUIREMENTS

## ANNEX X

### Requirements for electro dialysis treatment

1. MEMBRANE REQUIREMENTS
  - 1.1. ....
  - 1.2. ....
  - 1.3. ....
  - 1.4. The membranes must not excessively modify the physico-chemical composition and...
  
2. MEMBRANE UTILISATION REQUIREMENTS

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ANNEX XI  
Requirements for urease

1. ....
2. ....
3. ....
4. ....
5. ....
6. Chemical and microbiological purity specifications

ANNEX XIa  
Requirements for pieces of oak wood

- PURPOSE, ORIGIN AND AREA OF APPLICATION
- LABELLING
- DIMENSIONS
- PURITY

ANNEX XII  
Derogations regarding sulphur dioxide content

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ANNEX XIIa

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ANNEX XIII  
Volatile acid content

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#### 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

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#### ANNEXE XVI

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

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#### ANNEX XVII

Characteristics of wine distillate or dried-grape distillate which  
may be added to liqueur wines and certain quality liqueur wines psr

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#### 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

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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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