ANNEX III

ANNEX ANALYSIS REPORTWine and wine product samples analysed by an isotopic method III described in the Annex to Regulation (EEC) No 2676/90, to be entered in the JRC isotope databankI.GENERAL INFORMATION (carried over from Annex II)1.

> Country: 2. Sample number: 3. Year: 4. Vine variety: 5. Type of wine: 6. Region/district: 7.

Name and address of laboratory responsible for the results: 8.

Sample for control analysis by the JRC: yes/no II.METHODS AND RESULTS1.Wine (carried over from Annex II)

% vol. 1.1. · Alcoholic strength by volume 1.2. g/l : Total dry extract 1.3. g/l Reducing sugars 1.4. g/l Total acidity expressed as tartaric acid 1.5. mg/l : Total sulphur dioxide

2.Distillation of wine for SNIF-NMR2.1.

Description of distillation apparatus

2.2.

Volume of wine distilled/weight of distillate obtained 3.Analysis of distillate3.1.

Alcohol strength of the distillate % (m/m) 4.Result of deuterium isotope ratios of ethanol measured by NMR

4.1. = ppm $(D/H)_{I}$ = ppm $(D/H)_{II}$ = ppm $(D/H)_{II}$ = ... 4.3. = ... 75.NMR parameters Observed frequency: (Despte a friguration 180/1100 a fraction 180/1100 a fraction

6.Result of isotopic ratio 180/160 of wine

 $\delta^{18} O = \% V. SMOW - SLAP$ [%]

7.Result of isotopic ratio 18O/16O of must (when applicable)

 δ ¹⁸O = ‰ V. SMOW — SLAP [‰]

8.Result of isotopic ratio 13C/12C of wine ethanol

 $\delta^{13}C = \text{\% V-PDB}$ [\mathcal{W}]

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 2120/2004, ANNEX III.