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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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Commission Regulation (EC) No 606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (repealed)

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## ANNEX I A

## AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

| 1                    |  | 2   | 3  |
|----------------------|--|---|--|
| Oenological practice |  | Conditions of use <sup>a</sup>  | Limits on use Applications   |
| 1                    | Aeration or oxygenation using gaseous oxygen   |   |  |
| 2                    | Heat treatments  |   |  |
| 3                    | Centrifuging and filtration with or without an inert filtering agent   |   | Use of an agent must not leave undesirable residues in the treated product |
| 4                    | Use of carbon dioxide, argon or nitrogen, either alone or combined, in order to create an inert atmosphere and to handle the product shielded from the air |   |  |
| 5                    | Use of yeasts for wine production, whether dry or in wine suspension   | Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for the second alcoholic fermentation of all categories of sparkling wine. |  |
| 6                    | The use, to encourage yeast development, of one or more  |   |  |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

**d** [OJ L 237, 10.9.1994, p. 13.](#)

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|---|--|---|---|
|   | of the following substances, with the possible addition of microcrystalline cellulose as an excipient: |   |   |
| — | addition of diammonium phosphate or ammonium sulphate  | Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for the second alcoholic fermentation of all categories of sparkling wine. | No more than 1 g/l (expressed in salts) <sup>b</sup> or 0,3 g/l for the second fermentation of sparkling wines. |
| — | addition of ammonium bisulphite  | Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation  | No more than 0,2 g/l (expressed in salts) <sup>b</sup> and up to the limits set in point 7.                     |
| — | addition of thiamin hydrochloride  | Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must and new wine still in fermentation and for  | No more than 0,6 mg/l (expressed in thiamin) for each treatment   |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

**d** OJ L 237, 10.9.1994, p. 13.

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|                    |  |   |  |
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|                    |  | the second alcoholic fermentation of all categories of sparkling wine.  |  |
| 7                  | Use of sulphur dioxide, potassium bisulphite or potassium metabisulphite, also called potassium disulphite or potassium pyrosulphite                 |   | Limits (i.e. maximum quantity in the product placed on the market) as laid down in Annex I B   |
| 8                  | Elimination of sulphur dioxide by physical processes   | Only with fresh grapes, grape must, partially fermented grape must, partially fermented grape must obtained from raisined grapes, concentrated grape must, rectified concentrated grape must and new wine still in fermentation |  |
| 9                  | Treatment with charcoal for oenological use  | Only for musts and new wines still in fermentation, rectified concentrated grape must and white wines   | No more than 100 g of dry product per hl   |
| [ <sup>F1</sup> 10 | clarification by means of one or more of the following substances for oenological use:<br>— edible gelatine,<br>— plant proteins from wheat or peas, |   | The use of chitosan in the treatment of wines is limited to 100 g/hl.<br>The use of chitin-glucan in the treatment of wines is limited to 100 g/hl<br>[ <sup>F4</sup> For the treatment of musts of white wines and rosé wines |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

**d** OJ L 237, 10.9.1994, p. 13.

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|    |   |   |   |
|----|---|---|---|
|    | <ul style="list-style-type: none"> <li>— isinglass,</li> <li>— casein and potassium caseinates,</li> <li>— egg albumin,</li> <li>— bentonite,</li> <li>— silicon dioxide as a gel or colloidal solution,</li> <li>— kaolin,</li> <li>— tannin,</li> <li>— [<sup>F2</sup>chitosan derived from <i>Aspergillus niger</i>,</li> <li>— chitin-glucan derived from <i>Aspergillus niger</i>]<sup>F3</sup>,]</li> <li>— [<sup>F4</sup>yeast protein extracts.]</li> </ul> |   | the limit on the use of yeast protein extracts shall be 30 g/hl, and for the treatment of red wines it shall be 60 g/hl]] |
| 11 | Use of sorbic acid in potassium sorbate form  |   | Maximum sorbic acid content in the product so treated and placed on the market: 200 mg/l                                  |
| 12 | Use of tartaric L(+) acid, malic L acid, DL malic acid, or lactic acid for acidification purposes   | Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid |   |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

**d** OJ L 237, 10.9.1994, p. 13.

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|          |   |   |  |
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|          |   | down in paragraph 2 of Appendix 2   |  |
| 13       | <p>Use of one or more of the following substances for deacidification purposes:</p> <ul style="list-style-type: none"> <li>— neutral potassium tartrate,</li> <li>— potassium bicarbonate,</li> <li>— calcium carbonate, which may contain small quantities of the double calcium salt of L(+) tartaric and L(-) malic acids,</li> <li>— calcium tartrate,</li> <li>— L(+) tartaric acid</li> <li>— a homogeneous preparation of tartaric acid and calcium carbonate in equivalent proportions and finely pulverised</li> </ul> | <p>Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid down in Appendix 2</p> |  |
| 14       | Addition of Aleppo pine resin   | Under the conditions set out in Appendix 3  |  |
| <b>a</b> | Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.                               |   |  |
| <b>b</b> | These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.   |   |  |
| <b>c</b> | The use limit is 250 mg/l for each treatment.   |   |  |
| <b>d</b> | OJ L 237, 10.9.1994, p. 13.   |   |  |

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|    |  |   |   |
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| 15 | Use of preparations from yeast cell walls  |   | No more than 40 g/hl  |
| 16 | Use of polyvinylpolypyrrolidone  |   | No more than 80 g/hl  |
| 17 | Use of lactic bacteria   |   |   |
| 18 | Addition of lysozyme   |   | No more than 500 mg/l (where added to both the must and the wine, the total overall quantity must not exceed 500 mg/l)                                      |
| 19 | Addition of L ascorbic acid  |   | Maximum content in wine thus treated and placed on the market: 250 mg/l <sup>c</sup>  |
| 20 | Use of ion exchange resins   | Only with grape must intended for the manufacture of rectified concentrated grape must under the conditions set out in Appendix 4 |   |
| 21 | Use in dry wines of fresh lees which are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine | For the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008               | Quantities not exceeding 5 % of the volume of product treated   |
| 22 | Bubbling using argon or nitrogen   |   |   |
| 23 | Addition of carbon dioxide   | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 7 and 9 of Annex      | In the case of still wines the maximum carbon dioxide content in the wine so treated and placed on the market is 3 g/l, while the excess pressure caused by |

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**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

**d** [OJ L 237, 10.9.1994, p. 13.](#)

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|----|--|--|--|
|    |  | IV to Regulation (EC) No 479/2008  | the carbon dioxide must be less than 1 bar at a temperature of 20 °C |
| 24 | Addition of citric acid for wine stabilisation purposes  | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008  | Maximum content in wine thus treated and placed on the market: 1g/l  |
| 25 | Addition of tannins  | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Council Regulation (EC) No 479/2008                                    |  |
| 26 | The treatment:<br>— of white and rosé wines with potassium ferrocyanide,<br>— of red wines with potassium ferrocyanide or with calcium phytate | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 under the conditions set out in Appendix 5 | In the case of calcium phytate, no more than 8 g/hl                  |
| 27 | Addition of metatartaric acid  | For partially fermented must for direct human consumption as such  | No more than 100 mg/l  |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

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|    |  | and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008  |  |
| 28 | Use of acacia  | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008  |  |
| 29 | Use of DL tartaric acid, also called racemic acid, or of its neutral salt of potassium, for precipitating excess calcium               | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 5 |  |
| 30 | To assist the precipitation of tartaric salts, use of:<br>— potassium bitartrate or potassium hydrogen tartrate,<br>— calcium tartrate | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008  | In the case of calcium tartrate, no more than 200 g/hl                       |
| 31 | Use of copper sulphate or cupric citrate to eliminate  | For partially fermented must for direct human  | [ <sup>F2</sup> No more than 1 g/hl, provided that the copper content of the |

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**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

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|    | defects of taste or smell in the wine  | consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008   | product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l] |
| 32 | Addition of caramel within the meaning of Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs <sup>d</sup> , to reinforce the colour | Only with liqueur wines   |  |
| 33 | Use of discs of pure paraffin impregnated with allyl isothiocyanate to create a sterile atmosphere   | Only for partially fermented must for direct human consumption as such, and wine. Permitted solely in Italy as long as it is not prohibited under that country's legislation and only in containers holding more than 20 litres | No trace of allyl isothiocyanate must be present in the wine   |
| 34 | Addition of dimethyldicarbonate (DMDC) to wine for microbiological stabilisation   | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008   | No more than 200 mg/l with no detectable residues in the wine placed on the market   |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

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|    |   |  |  |
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|    |   | and under the conditions laid down in Appendix 6   |  |
| 35 | Addition of yeast mannoproteins to ensure the tartaric and protein stabilisation of wines | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008  |  |
| 36 | Electrodialysis treatment to ensure the tartaric stabilisation of the wine                | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 7 |  |
| 37 | Use of urease to reduce the level of urea in the wine                                     | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 8 |  |
| 38 | Use of oak chips in winemaking and ageing, including                                      | Under the conditions laid down in Appendix 9   |  |

**a** Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.

**b** These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.

**c** The use limit is 250 mg/l for each treatment.

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|                    |   |   |                       |
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|                    | in the fermentation of fresh grapes and grape must  |   |                       |
| 39                 | Use:<br>— of calcium alginate, or,<br>— of potassium alginate,  | Only for the manufacture of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging   |                       |
| 40                 | [ <sup>F3</sup> Correction of the alcohol content of wine]  | Only with wine and under the conditions laid down in Appendix 10  |                       |
| [ <sup>F5</sup> ]  |   |   |                       |
| 42                 | Addition of carboxymethylcellulose (cellulose gums) to ensure tartaric stabilisation  | Only with wine and all categories of sparkling and semi-sparkling wine  | No more than 100 mg/l |
| 43                 | Treatment with cation exchangers to ensure the tartaric stabilisation of the wine   | For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 12 |                       |
| [ <sup>F6</sup> 44 | [ <sup>F2</sup> Treatment using chitosan derived from <i>Aspergillus niger</i> ]  | Under the conditions set out in Appendix 13   |                       |
| <b>a</b>           | Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes. |   |                       |
| <b>b</b>           | These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.   |   |                       |
| <b>c</b>           | The use limit is 250 mg/l for each treatment.   |   |                       |
| <b>d</b>           | OJ L 237, 10.9.1994, p. 13.   |   |                       |

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| 45  | [ <sup>F2</sup> Treatment using chitin-glucan derived from <i>Aspergillus niger</i> ]   | Under the conditions set out in Appendix 13  |   |
| 46  | Acidification by means of electro-membranary treatment  | Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and Articles 11 and 13 of this Regulation<br>Under the conditions set out in Appendix 14  |   |
| 47  | Use of enzymatic preparations for oneological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes present in the must and the wine | Without prejudice to the provisions of Article 9(2) of this Regulation, enzymatic preparations and the enzyme activities of these preparations (i.e., pectolyase, pectin methylesterase, polygalacturonase, hemicellulase, cellulase, betaglucanase and glycosidase) must comply with the corresponding purity and identification specifications of the International Oenological Codex published by the OIV | ] |
| [ <sup>F4</sup> 48  | Acidification by treatment with cation exchangers   | Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and   |   |
| <p><b>a</b> Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.</p> |   |  |   |
| <p><b>b</b> These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.</p>   |   |  |   |
| <p><b>c</b> The use limit is 250 mg/l for each treatment.</p>   |   |  |   |
| <p><b>d</b> <a href="#">OJ L 237, 10.9.1994, p. 13.</a></p>   |   |  |   |

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|   |   |  |   |
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|   |   | Articles 11 and 13 of this Regulation.<br>Under the conditions set out in Appendix 15  |   |
| 49  | Reduction in sugar content of musts through membrane coupling | For the products defined in point 10 of Annex XIb to Regulation (EC) No 1234/2007, under the conditions stipulated in Appendix 16  |   |
| 50  | Deacidification by electromembrane treatment                  | Conditions and limits laid down in points C and D of Annex XVa to Regulation (EC) No 1234/2007 and Articles 11 and 13 of this Regulation.<br>Under the conditions set out in Appendix 17 | ] |
| <p><b>a</b> Unless otherwise stated, the practice or process described may be used for fresh grapes, grape must, partially fermented grape must, partially fermented grape must from raisined grapes, concentrated grape must, new wine still in fermentation, partially fermented grape must for direct human consumption, wine, all categories of sparkling wine, semi-sparkling wine, aerated semi-sparkling wine, liqueur wines, wines made from raisined grapes and wines made from over-ripened grapes.</p> |   |  |   |
| <p><b>b</b> These ammonium salts may also be used in combination, up to an overall limit of 1g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.</p>   |   |  |   |
| <p><b>c</b> The use limit is 250 mg/l for each treatment.</p>   |   |  |   |
| <p><b>d</b> OJ L 237, 10.9.1994, p. 13.</p>   |   |  |   |

### Textual Amendments

- F1** Substituted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F2** Substituted by Commission Implementing Regulation (EU) No 315/2012 of 12 April 2012 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F3** Substituted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F4** Inserted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F5** Deleted by Commission Implementing Regulation (EU) No 315/2012 of 12 April 2012 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation

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Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)

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(EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

**F6** Inserted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

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**Status:** Point in time view as at 01/07/2013.

**Changes to legislation:** There are currently no known outstanding effects for the  
Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)

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## F<sup>7</sup>Appendix 1

[F<sup>7</sup>Requirements for beta-glucanase]

[F<sup>7</sup>.....]



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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the  
Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 2

### L(+) tartaric acid

1. Tartaric acid, the use of which for deacidification purposes is provided for in paragraph 13 of Annex I A, may be used only for products that:
  - are from the Elbling and Riesling vine varieties; and
  - are obtained from grapes harvested in the following wine-growing regions in the northern part of wine-growing zone A:
    - Ahr,
    - Rheingau,
    - Mittelrhein,
    - Mosel,
    - Nahe,
    - Rheinhessen,
    - Pfalz,
    - Moselle luxembourgeoise.
2. Tartaric acid, the use of which is provided for in paragraphs 12 and 13 of this Annex, also called L(+) tartaric acid, must be of agricultural origin and extracted specifically from wine products. It must also comply with the purity criteria laid down in Directive 2008/84/EC.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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### Appendix 3

#### Aleppo pine resin

1. Aleppo pine resin, the use of which is provided for in paragraph 14 of Annex I A, may be used only to produce ‘retsina’ wine. This oenological practice may be carried out only:
  - (a) in the geographical territory of Greece;
  - (b) using grape must from grape varieties, areas of production and wine-making areas as specified in the Greek provisions in force at 31 December 1980;
  - (c) by adding 1 000 grams or less of resin per hectolitre of the product used, before fermentation or, where the actual alcoholic strength by volume does not exceed one third of the overall alcoholic strength by volume, during fermentation.
2. [<sup>F8</sup>Greece shall notify the Commission in advance if it intends to amend the provisions referred to in paragraph 1(b). That notification shall be made in accordance with Regulation (EC) No 792/2009. If the Commission does not respond within two months of such notification, Greece may implement the planned amendments.]

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#### **Textual Amendments**

- F8** Substituted by Commission Implementing Regulation (EU) No 565/2013 of 18 June 2013 amending Regulations (EC) No 1731/2006, (EC) No 273/2008, (EC) No 566/2008, (EC) No 867/2008, (EC) No 606/2009, and Implementing Regulations (EU) No 543/2011 and (EU) No 1333/2011 as regards the notification obligations within the common organisation of agricultural markets and repealing Regulation (EC) No 491/2007.

## Appendix 4

### Ion exchange resins

The ion exchange resins which may be used accordance with paragraph 20 of Annex I A are styrene and divinylbenzene copolymers containing sulphonic acid or ammonium groups. They must comply with the requirements laid down in Regulation (EC) No 1935/2004 of the European Parliament and of the Council<sup>(1)</sup> and Community and national provisions adopted in implementation thereof. In addition, when tested by the analysis method laid down in paragraph 2, they must not lose more than 1 mg/l of organic matter into any of the solvents listed. They must be regenerated with substances permitted for use in the preparation of foodstuffs.

These resins may be used only under the supervision of an oenologist or technician and in installations approved by the authorities of the Member States on whose territory they are used. Such authorities shall lay down the duties and responsibility incumbent on approved oenologists and technicians.

Analysis method for determining the loss of organic matter from ion exchange resins:

#### 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 shall be of analytical quality.

Extracting solvents.

- 4.1. Distilled water or deionised water of equivalent purity.
  - 4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute ethanol with 85 parts of water (paragraph 4.1).
  - 4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of glacial acetic acid with 95 parts of water (paragraph 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.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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- 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 (paragraph 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 (paragraphs 4.1, 4.2 and 4.3) separately through the prepared columns (paragraph 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 (paragraph 5.2). For the cationic resins, pass only solvents referred to in paragraphs 4.1 and 4.2 through the columns prepared for this purpose.
- 6.3. Evaporate the three eluates over a hotplate or with an infrared evaporator (paragraph 5.7) in separate evaporating dishes (paragraph 5.3) which have been previously cleaned and weighed ( $m_0$ ). Place the dishes in an oven (paragraph 5.4) and dry to constant weight ( $m_1$ ).
- 6.4. After recording the constant weight (paragraph 6.3), place the evaporating dish in the muffle furnace (paragraph 5.5) and ash to constant weight ( $m_2$ ).
- 6.5. Calculate the organic matter extracted (paragraph 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 shall be carried out by repeating the operations referred to in paragraphs 6.3 and 6.4 but using two litres of the extracting solvent, to give weights  $m_3$  and  $m_4$  in paragraphs 6.3 and 6.4 respectively.

## 7. EXPRESSION OF THE RESULTS

### 7.1. Formula and calculation of results

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

$$500 (m_1 - m_2)$$

where  $m_1$  and  $m_2$  are expressed in grams.

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

$$500 (m_1 - m_2 - m_3 + m_4)$$

where  $m_1$ ,  $m_2$ ,  $m_3$  and  $m_4$  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.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 5

Potassium ferrocyanide

Calcium phytate

DL tartaric acid

Potassium ferrocyanide or calcium phytate, the use of which is provided for in paragraph 26 of Annex I A, or DL tartaric acid, the use of which is provided for in paragraph 29 of Annex I A, may be used only under the supervision of an oenologist or technician officially approved by the authorities of the Member State in whose territory the process is carried out, the extent of whose responsibility shall be fixed, if necessary, by the Member State concerned.

After treatment with potassium ferrocyanide or calcium phytate, the wine must contain traces of iron.

Supervision of the use of the product referred to in the first paragraph shall be governed by the provisions adopted by the Member States.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## [<sup>F2</sup>Appendix 6

### **Requirements for dimethyldicarbonate**

#### AREA OF APPLICATION

Dimethyldicarbonate may be added to wine for one or more of the following purpose(s):

- (a) microbiological stabilisation of bottled wine containing fermentable sugar;
- (b) preventing the development of undesirable yeasts and lactic bacteria;
- (c) blocking the fermentation of sweet, semi-sweet and semi-dry wine.

#### REQUIREMENTS

- for (a), the addition must be carried out only a short time prior to bottling,
- the product used must comply with the purity criteria laid down in Directive 2008/84/EC,
- this treatment is to be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.]

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 7

### Requirements for electro dialysis treatment

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  $K^+$ ,  $Ca^{++}$ .
- 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 2002/72/EC<sup>(2)</sup>,
  - the user of the electro dialysis equipment must show that the membranes used meet the above requirements and that any replacements have been carried out 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 2002/72/EC,
  - 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 electro dialysis 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 electro dialysis stack under tension (1 volt/cell), on the basis of 50 l/m<sup>2</sup> 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.

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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. [<sup>F9</sup>The content in the simulant of all the determined compounds must be less than 50 µg/l.]

#### Textual Amendments

**F9** Substituted by Commission Regulation (EC) No 1166/2009 of 30 November 2009 amending and correcting Commission Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

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 under the responsibility of an oenologist or qualified technician.

The treatment is to be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.



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**Status:** Point in time view as at 01/07/2013.

**Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)

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## Appendix 8

### 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 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  $\mu\text{mol}$  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 dose: 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  $\mu\text{m}$ ).
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 2 ppm                   |
| Total coliforms       | Absent                            |
| <i>Salmonella</i> spp | Absent in 25 g sample             |
| Aerobic count         | Less than $5 \times 10^4$ 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.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 9

### Requirements for pieces of oak wood

#### PURPOSE, ORIGIN AND AREA OF APPLICATION

Pieces of oak wood are used in winemaking and ageing, including in the fermentation of fresh grapes and grape must, to pass on certain characteristics of oak wood to wine.

The pieces of oak wood must come exclusively from the *Quercus* genus.

They may be left in their natural state, or heated to a low, medium or high temperature, but they may not have undergone combustion, including surface combustion, nor be carbonaceous or friable to the touch. They may not have undergone any chemical, enzymatic or physical processes other than heating. No product may be added for the purpose of increasing their natural flavour or the amount of their extractible phenolic compounds.

#### LABELLING

The label must mention the origin of the botanical species of oak and the intensity of any heating, the storage conditions and safety precautions.

#### DIMENSIONS

The dimensions of the particles of wood must be such that at least 95 % in weight are retained by a 2 mm mesh filter (9 mesh).

#### PURITY

The pieces of oak wood may not release any substances in concentrations which may be harmful to health.

This treatment is to be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.

## [<sup>F3</sup>Appendix 10

### **Requirements for treatment to correct the alcohol content of wines**

The aim of treatment to correct alcohol content ('the treatment') is to reduce excessive levels of ethanol in wine in order to improve the balance of flavour.

Requirements:

- (1) The objectives may be achieved by separation techniques applied separately or in combination.
- (2) The wines treated must have no organoleptic faults and must be suitable for direct human consumption.
- (3) Elimination of alcohol from the wine may not be carried out if one of the enrichment operations laid down in Annex XVa to Regulation (EC) No 1234/2007 has been applied to one of the wine products used in the preparation of the wine in question.
- (4) The alcohol content may be reduced by a maximum of 20 % and the total alcoholic strength by volume of the final product must comply with that defined in subparagraph (a) of the second paragraph of point 1 of Annex XIb to Regulation (EC) No 1234/2007.
- (5) The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The Member States may require this treatment to be notified in advance to the competent authorities.]

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## F<sup>5</sup>Appendix 11

### [F<sup>5</sup>Requirements for treatment with PVI/PVP copolymers]

.....  
Requirements  
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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 12

### Requirements for treatment with cation exchangers to ensure the tartaric stabilisation of the wine

The purpose is to obtain tartaric stability of the wine with regard to potassium hydrogen tartrate and calcium tartrate (and other calcium salts).

#### Requirements

1. The treatment must be limited to the elimination of excess cations.
  - [F<sup>2</sup>The wine can first of all be cooled.]
  - Only the minimum fraction of wine necessary to obtain stability must be treated with cation exchangers.
2. The treatment is to be carried out on acid-regenerated cation-exchanger resins.
3. All the operations are to be carried out under the responsibility of an oenologist or qualified technician. The treatment must be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.
4. The cationic resins used must comply with the requirements of Regulation (EC) No 1935/2004 of the European Parliament and of the Council<sup>(9)</sup>, the Community and national provisions adopted thereunder and the analytical requirements laid down in Appendix 4 to this Regulation. Their use must not excessively modify the physico-chemical composition or the organoleptic characteristics of the wine and must comply with the limits set out in point 3 of the International Oenological Codex monograph 'Cation-exchange resins' published by the OIV.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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### [<sup>F6</sup>Appendix 13

#### [<sup>F2</sup>Requirements for the treatment of wines with chitosan derived from *Aspergillus niger* and for the treatment of wines with chitin-glucan derived from *Aspergillus niger*]

Areas of application:

- (a) reduction in the heavy metal content, particularly iron, lead, cadmium and copper;
- (b) prevention of ferric casse and copper casse;
- (c) reduction of possible contaminants, especially ochratoxin A;
- (d) reduction in the populations of undesirable micro-organisms, in particular *Brettanomyces*, solely by means of treatment with chitosan.

Requirements:

- The dose levels to be used are determined after a qualification test. The maximum dose level used may not exceed:
  - 100 g/hl for applications (a) and (b),
  - 500 g/hl for application (c),
  - 10 g/hl for application (d),
- sediments are removed using physical processes.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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#### Appendix 14

##### **Requirements for acidification by means of electro-membranary treatment**

- The cationic membranes must be constituted in such a way as to enable only the extraction of cations, in particular cation  $K^+$ .
- The bipolar membranes are impermeable to the anions and cations of must and wine.
- [F<sup>3</sup>The treatment is to be carried out under the responsibility of an oenologist or qualified technician. The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007
- The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Commission Regulation (EU) No 10/2011<sup>(4)</sup> and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.]]

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## [<sup>F4</sup>Appendix 15

### **Requirements for acidification by treatment with cation exchangers**

The aim of treatment with cation exchangers ('the treatment') is to increase the titratable acidity and actual acidity (reduction in pH) by partial physical extraction of cations using a cation exchanger.

Requirements:

- (1) The treatment is to be carried out using cation exchange resins regenerated in the acid cycle.
- (2) The treatment must be limited to the elimination of excess cations.
- (3) To avoid the production of fractions of must or of wine, the treatment is to be performed continuously, with in-line incorporation of the treated products into the original products.
- (4) As an alternative, the resin could be directly incorporated into the tank, in the quantity required, then separated by any appropriate technical method.
- (5) All the operations are to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The cationic resins used must comply with the requirements of Regulation (EC) No 1935/2004, EU and national provisions adopted thereunder and the analytical requirements laid down in Appendix 4 to this Annex. Their use must not excessively modify the physico-chemical composition or the organoleptic characteristics of the must or wine and must comply with the limits set out in point 3 of the International Oenological Codex monograph 'Cation-exchange resins' published by the OIV.



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## Appendix 16

### **Requirements for treatment to reduce the sugar content of musts by membrane coupling**

The aim of treatment to reduce sugar content ('the treatment') is to remove sugar from a must by membrane coupling linking microfiltration or ultrafiltration to nanofiltration or reverse osmosis.

#### Requirements:

- (1) The treatment induces a reduction in volume as a function of the quantity of the sugar content of the sugar solution removed from the initial must.
- (2) The processes must allow the content of must constituents other than the sugars to be preserved.
- (3) The reduction in sugar content of musts excludes the correction of the alcohol content of wines which are derived from them.
- (4) The treatment must not be used in conjunction with one of the enrichment operations provided for in Annex XVa to Regulation (EC) No 1234/2007.
- (5) The treatment is carried out on a volume of must determined as a function of the sugar content reduction objective being sought.
- (6) The objective of the first stage is to render the must suitable for the second stage of concentration and to preserve the macromolecules greater in size than the membrane's cut-off threshold. This stage may be carried out by ultrafiltration.
- (7) The permeate obtained during the first stage of treatment is then concentrated by nanofiltration or by reverse osmosis.  
  
The original water and the organic acids not retained by nanofiltration in particular may be reintroduced in the treated must.
- (8) The treatment must be carried out under the responsibility of an oenologist or qualified technician.
- (9) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 17

### Requirements for deacidification by electro-membrane treatment

Electro-membrane treatment ('the treatment') is a physical method for ionic must or wine extraction under the action of an electric field using anion-permeable membranes and bipolar membranes. Using anion-permeable membranes and bipolar membranes allows the reduction in titration acidity and actual acidity (increase in pH) to be controlled.

Requirements:

- (1) The anionic membranes must be arranged so as to allow only the extraction of anions and in particular of organic acids of must and wine.
- (2) The bipolar membranes must be impermeable to the anions and cations of must and wine.
- (3) The wine obtained from must or the acidified wine by this treatment must contain at least 1 g.l<sup>-1</sup> of tartaric acid.
- (4) Deacidification by membrane and acidification are mutually exclusive.
- (5) The process is to be carried out under the responsibility of an oenologist or qualified technician.
- (6) The treatment must be recorded in the register referred to in Article 185c(2) of Regulation (EC) No 1234/2007.
- (7) The membranes used must comply with the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. They must comply with the requirements of the International Oenological Codex published by the OIV.]

## ANNEX I B

### THE MAXIMUM SULPHUR DIOXIDE CONTENT OF WINES

#### A. THE SULPHUR DIOXIDE CONTENT OF WINES

1. The total sulphur dioxide content of wines, other than sparkling wines and liqueur wines, on their release to the market for direct human consumption, may not exceed:
  - (a) 150 milligrams per litre for red wines;
  - (b) 200 milligrams per litre for white and rosé wines.
2. Notwithstanding paragraph 1(a) and (b), the maximum sulphur dioxide content shall be raised, as regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than five grams per litre, to:
  - (a) 200 milligrams per litre for red wines;
  - (b) 250 milligrams per litre for white and rosé wines;
  - (c) 300 milligrams per litre for:
    - wines entitled to the description 'Spätlese' in accordance with Community provisions,

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- white wines entitled to one of the following protected designations of origin: Bordeaux supérieur, Graves de Vayres, Côtes de Bordeaux-Saint-Macaire, Premières Côtes de Bordeaux, Côtes de Bergerac, Haut Montravel, Côtes de Montravel, Gaillac, Rosette and Savennières;
- white wines entitled to the protected designations of origin Allela, Navarra, Penedès, Tarragona and Valencia and wines entitled to a protected designation of origin from the Comunidad Autónoma del País Vasco and described as ‘vendimia tardia’,
- the sweet wines entitled to the protected designation of origin ‘Binissalem-Mallorca’,
- wines originating in the United Kingdom produced in accordance with UK legislation where the sugar content is more than 45 g/l,
- wines from Hungary with the protected designation of origin ‘Tokaji’ and described in accordance with Hungarian provisions as ‘Tokaji édes szamorodni’ or ‘Tokaji száraz szamorodni’,
- wines entitled to one of the following protected designations of origin: Loazzolo, Alto Adige and Trentino described by the terms or one of the terms: ‘passito’ or ‘vendemmia tardiva’,
- wines entitled to the protected designation of origin: ‘Colli orientali del Friuli’ accompanied by the term ‘Picolit’,
- wines entitled to the protected designations of origin ‘Moscato di Pantelleria naturale’ and ‘Moscato di Pantelleria’,
- wines from the Czech Republic entitled to the description ‘pozdní sběr’,
- wines from Slovakia entitled to a protected designation of origin and described by the term ‘neskorý zber’ and Slovak ‘Tokaj’ wines entitled to the protected designation of origin ‘Tokajské samorodné suché’ or ‘Tokajské samorodné sladké’,
- wines from Slovenia entitled to a protected designation of origin and described by the term ‘vrhunsko vino ZGP — pozna trgatev’,
- white wines with the following protected geographical indications, with a total alcoholic strength by volume of more than 15 % vol. and a 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,

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- Vin de pays des coteaux de Murviel,
  - Vin de pays du Val de Loire,
  - Vin de pays de Méditerranée,
  - Vin de pays des comtés rhodaniens,
  - Vin de pays des côtes de Thongue,
  - Vin de pays de la Côte Vermeille,
  - [<sup>F6</sup>Vin de pays de l'Agenais,
  - Vin de pays des terroirs landais,
  - Vin de pays des Landes,
  - Vin de pays d'Allobrogie,
  - Vin de pays du Var,]
  - sweet wines originating in Greece with an actual alcoholic strength by volume equal to or more than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to one of the following protected geographical indications:
    - Τοπικός Οίνος Τυρνάβου (Regional wine of Tyrnavos),
    - Αχαϊκός Τοπικός Οίνος (Regional wine of Ahaia),
    - Λακωνικός Τοπικός Οίνος (Regional wine of Lakonia),
    - Τοπικός Οίνος Φλώρινας (Regional wine of Florina),
    - Τοπικός Οίνος Κυκλάδων (Regional wine of Cyclades),
    - Τοπικός Οίνος Αργολίδας (Regional wine of Argolida),
    - Τοπικός Οίνος Πιερίας (Regional wine of Pieria),
    - Αγιορείτικος Τοπικός Οίνος (Regional wine of Mount Athos- Regional wine of Holy Mountain),
  - sweet wines originating in Cyprus with an actual alcoholic strength by volume equal to or less than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to the protected designation of origin Κουμανδαρία (Commandaria),
  - sweet wines originating in Cyprus produced from overripe grapes or from raisined grapes with a total alcoholic strength by volume equal to or more than 15 % vol. and a sugar content equal to or more than 45 g/l and entitled to one of the following protected geographical indications:
    - Τοπικός Οίνος Λεμεσός (Regional wine of Lemesos),
    - Τοπικός Οίνος Πάφος (Regional wine of Pafos),
    - Τοπικός Οίνος Λάρνακα (Regional wine of Larnaka),
    - Τοπικός Οίνος Λευκωσία (Regional wine of Lefkosia),
  - [<sup>F6</sup>wines originating in Malta with a total alcoholic strength by volume greater than or equal to 13,5 % vol. and a sugar content greater than or equal to 45 g/l and entitled to the protected designation of origin 'Malta' and 'Gozo';]
- (d) 350 milligrams per litre for:
- wines entitled to the description 'Auslese' in accordance with Community provisions,
  - Romanian white wines entitled to one of the following protected designations of origin: Murfatlar, Cotnari, Târnave, Pietroasa, Valea Călugărească,

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- wines from the Czech Republic entitled to the description ‘výběr z hroznů’,
  - wines from Slovakia entitled to a protected designation of origin and described by the term ‘výber z hrozna’ and Slovak ‘Tokaj’ wines entitled to the protected designation of origin ‘Tokajský másláš’ or ‘Tokajský forditáš’,
  - wines from Slovenia entitled to a protected designation of origin and described by the term ‘vrhunsko vino ZGP — izbor’,
  - [<sup>F6</sup>wines entitled to the traditional expression ‘Késői szüretelésű bor’ [<sup>F3</sup>,]]
  - [<sup>F4</sup>wines from Italy of the ‘aleatico’ type entitled to the protected designation of origin ‘Pergola’ and the traditional expression ‘passito’;]
- (e) 400 milligrams per litre for:
- wines entitled to the descriptions ‘Beerenauslese’, ‘Ausbruch’, ‘Ausbruchwein’, ‘Troockenbeerenauslese’, ‘Strohwein’, ‘Schilfwein’ and ‘Eiswein’ in accordance with Community provisions,
  - white wines entitled to one of the following protected designations of origin: Sauternes, Barsac, Cadillac, Cérons, Loupiac, Sainte-Croix-du-Mont, Monbazillac, Bonnezeaux, Quarts de Chaume, Coteaux du Layon, Coteaux de l’Aubance, Graves Supérieures, Sainte-Foy Bordeaux, Saussignac, Jurançon except where followed by the term ‘sec’, Anjou-Coteaux de la Loire, Coteaux du Layon followed by the name of the commune of origin, Chaume, Coteaux de Saumur, Pacherenc du Vic Bilh except where followed by the term ‘sec’, Alsace et Alsace grand cru followed by the term ‘vendanges tardives’ or ‘sélection de grains nobles’,
  - sweet wines originating in Greece produced from overripe grapes and from raisined grapes with a residual sugar content, expressed as sugar, equal to or more than 45 g/l and entitled to one of the following protected designations of origin: Σάμος (Samos), Ρόδος (Rhodes), Πατρα (Patras), Ρίο Πατρών (Rio Patron), Κεφαλονία (Kefallonia), Λήμνος (Limnos), Σητεία (Sitia), Σαντορίνη (Santorini), Νεμέα (Nemea), Δαφνές (Daphnes) and sweet wines produced from overripe grapes and from raisined grapes entitled to one of the following protected geographical indications: Σιάτιστας (Siatista), Καστοριάς (Kastoria), Κυκλάδων (Cyclades), Μονεμβάσιος (Monemvasia), Αγιορείτικος (Mount Athos — Holy Mountain),
  - wines from the Czech Republic entitled to the descriptions ‘výběr z bobulí’, ‘výběr z cibéb’, ‘ledové víno’ or ‘slámové víno’,
  - wines from Slovakia entitled to a protected designation of origin and described by the terms ‘bobul’ový výber’, ‘hrozienskóvý výber’, ‘cibébový výber’, ‘ľadové víno’ or ‘slamové víno’ and Slovak ‘Tokaj’ wines entitled to the protected designation of origin ‘Tokajský výber’, ‘Tokajská esencia’ or ‘Tokajská výberová esencia’,
  - [<sup>F3</sup>wines from Hungary entitled to a protected designation of origin and described in accordance with Hungarian provisions as ‘Tokaji

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- másolás', 'Tokaji fordítás', 'Tokaji aszúeszencia', 'Tokaji eszencia', 'Tokaji aszú' or 'Töppedt szőlőből készült bor' or 'Jégbor',]
  - wines entitled to the protected designation of origin 'Albana di Romagna' and described by the term 'passito',
  - Luxemburg wines entitled to a protected designation of origin and described by the terms 'vendanges tardives', 'vin de glace' or 'vin de paille',
  - [<sup>F2</sup>wines from Portugal entitled to a protected designation of origin or a protected geographical indication and to the statement 'colheita tardia',]
  - wines from Slovenia entitled to a protected designation of origin and described by the terms 'vrhunsko vino ZGP — jagodni izbor', 'vrhunsko vino ZGP — ledeno vino' or 'vrhunsko vino ZGP — suhi jagodni izbor',
  - white wines originating in Canada entitled to the description 'Icewine'.
3. The lists of wines bearing a protected designation of origin or a protected geographical indication given in subparagraphs (c), (d) and (e) of paragraph 2 may be amended where the production conditions of the wines concerned are amended or the designation of origin or geographical indication is changed. [<sup>F8</sup>Member States shall notify the Commission, in advance and in accordance with Regulation (EC) No 792/2009, of all the necessary technical information for the wines concerned, including their product specifications and the annual quantities produced.]
4. Where climate conditions make this necessary, the Commission may decide in accordance with the procedure referred to in Article 113(2) of Regulation (EC) No 479/2008 that in certain wine-growing areas of the Community the Member States concerned may authorise an increase of a maximum of 50 milligrams per litre in the maximum total sulphur dioxide levels of less than 300 milligrams per litre referred to in this point for wines produced within their territory. The list of cases in which the Member States may permit such an increase is given in Appendix 1.
5. Member States may apply more restrictive provisions to wines produced within their territory.

#### B. THE SULPHUR DIOXIDE CONTENT OF LIQUEUR WINES

The total sulphur dioxide content of liqueur wines, on their release to the market for direct human consumption, may not exceed:

150 mg/l where the sugar content is less than 5 g/l;

200 mg/l where the sugar content is not less than 5 g/l.

#### C. THE SULPHUR DIOXIDE CONTENT OF SPARKLING WINES

1. The total sulphur dioxide content of sparkling wines, on their release to the market for direct human consumption, may not exceed:
- (a) 185 mg/l for all categories of quality sparkling wine; and
  - (b) 235 mg/l for other sparkling wines.
2. Where climate conditions make this necessary in certain wine-growing areas of the Community, the Member States concerned may authorise an increase of up to 40 mg/

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l in the maximum total sulphur dioxide content for the sparkling wines referred to in paragraph 1(a) and (b) produced in their territory, provided that the wines covered by this authorisation are not sent outside the Member State in question.

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## Appendix 1

Increase in the maximum total sulphur dioxide content  
where the climate conditions make this necessary

(Annex I B to this Regulation)

|    | <b>Year</b> | <b>Member State</b> | <b>Wine-growing areas(s)</b>  | <b>Wines concerned</b>                            |
|----|-------------|---------------------|---|---|
| 1. | 2000        | Germany             | All wine-growing areas of Germany.  | All wines obtained from grapes harvested in 2000. |
| 2. | 2006        | Germany             | The wine-growing areas in the regions of Baden-Württemberg, Bavaria, Hessen and Rhineland Palatinate. | All wines obtained from grapes harvested in 2006. |
| 3. | 2006        | France              | The wine-growing areas in the departments of Bas-Rhin and Haut-Rhin.                                  | All wines obtained from grapes harvested in 2006. |

## ANNEX I C

### THE MAXIMUM VOLATILE ACID CONTENT OF WINES

1. The volatile acid content may not exceed:
  - (a) 18 milliequivalents per litre for partially fermented grape must;
  - (b) 18 milliequivalents per litre for white and rosé wines; or
  - (c) 20 milliequivalents per litre for red wines.
2. The levels referred to in paragraph 1 shall apply:
  - (a) to products from grapes harvested within the Community, at the production stage and at all stages of marketing;
  - (b) to partially fermented grape must and wines originating in third countries, at all stages following their entry into the geographical territory of the Community.
3. Derogations from paragraph 1 may be granted:



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- (a) for certain wines with a protected designation of origin or a protected geographical indication:
  - where they have been aged for a period of at least two years, or
  - where they have been produced according to particular methods;
- (b) wines with a total alcoholic strength by volume of at least 13 % vol.

[<sup>F8</sup>Member States shall notify those derogations to the Commission in accordance with Regulation (EC) No 792/2009. The Commission shall then inform the other Member States.]

## ANNEX I D

### LIMITS AND CONDITIONS FOR THE SWEETENING OF WINES

1. The sweetening of wine may be authorised only if carried out using one or more of the following products:
  - (a) grape must;
  - (b) concentrated grape must;
  - (c) rectified concentrated grape must.

The total alcoholic strength by volume of the wine in question may not be increased by more than 4 % vol.

2. The sweetening of imported wines intended for direct human consumption and bearing a geographical indication is forbidden within the territory of the Community. The sweetening of other imported wines shall be subject to the same conditions as wines produced in the Community.
3. The sweetening of a wine with a protected designation of origin may be authorised by a Member State only if it is carried out:
  - (a) in accordance with the conditions and limits laid down in this Annex;
  - (b) within the region in which the wine was produced or within an area in immediate proximity.

The grape must and concentrated grape must referred to in paragraph 1 must originate in the same region as the wine for the sweetening of which it is used.

4. The sweetening of wines shall be authorised only at the production and wholesale stages.
5. The sweetening of wines must be carried out in accordance with the following specific administrative rules:
  - (a) Any natural or legal person intending to carry out a sweetening operation shall notify the competent authority of the Member State on whose territory the operation is to take place.

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- (b) Notice shall be given in writing. It shall reach the competent authority at least forty-eight hours before the day on which the sweetening operation is to take place.
- (c) However, where an undertaking frequently or continuously carries out sweetening operations, Member States may allow a notification covering several operations or a specified period to be sent to the competent authorities. Such notification shall be accepted only on condition that the undertaking keeps a written record of each sweetening operation and records the information required by point (d).
- (d) Notifications shall include the following information:
  - the quantity and the total and actual alcoholic strengths of the wine to be sweetened,
  - the quantity and the total and actual alcoholic strengths of the grape must or the quantity and density of the concentrated grape must or rectified concentrated grape must to be added, as the case may be,
  - the total and actual alcoholic strengths of the wine after sweetening.

The persons referred to in point (a) shall keep goods inwards and outwards registers showing the quantities of grape must, concentrated grape must or rectified concentrated grape must which they are holding for sweetening operations.

## ANNEX II

### AUTHORISED OENOLOGICAL PRACTICES AND RESTRICTIONS APPLICABLE TO SPARKLING WINES, QUALITY SPARKLING WINES AND QUALITY AROMATIC SPARKLING WINES

#### A. Sparkling wine

1. For the purposes of this point and points B and C of this Annex:
  - (a) ‘tirage liqueur’ means;
    - the product added to the cuvée to provoke secondary fermentation;
  - (b) ‘expedition liqueur’ means;
    - the product added to sparkling wines to give them special taste qualities.
2. The expedition liqueur may contain only:
  - sucrose,
  - grape must,
  - grape must in fermentation,
  - concentrated grape must,
  - rectified concentrated grape must;
  - wine, or
  - a mixture thereof,

with the possible addition of wine distillate.

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3. Without prejudice to enrichment authorised pursuant to Regulation (EC) No 479/2008 for the constituents of a cuvée, any enrichment of the cuvée shall be prohibited.
4. However, each Member State may, in respect of regions and varieties for which it is technically justified, authorise the enrichment of the cuvée at the place of preparation of the sparkling wines provided that:
  - (a) none of the constituents of the cuvée has previously undergone enrichment;
  - (b) the said constituents are derived solely from grapes harvested in its territory;
  - (c) the enrichment is carried out in a single operation;
  - (d) the following limits are not exceeded:
    - (i) 3 % vol. for a cuvée comprising constituents from wine-growing zone A;
    - (ii) 2 % vol. for a cuvée comprising constituents from wine-growing zone B;
    - (iii) 1,5 % vol. for a cuvée comprising constituents from wine-growing zone C;
  - (e) the method used is the addition of sucrose, concentrated grape must or rectified concentrated grape must.
5. The addition of tirage liqueur and expedition liqueur shall be considered neither as enrichment nor as sweetening. The addition of tirage liqueur may not cause an increase in the total alcoholic strength by volume of the cuvée of more than 1,5 % vol. This increase shall be measured by calculating the difference between the total alcoholic strength by volume of the cuvée and the total alcoholic strength by volume of the sparkling wine before any expedition liqueur is added.
6. The addition of expedition liqueur shall be carried out in such a way as not to increase the actual alcoholic strength by volume of the sparkling wine by more than 0,5 % vol.
7. Sweetening of the cuvée and its constituents shall be prohibited.
8. In addition to any acidification or deacidification of the constituents of the cuvée in accordance with Regulation (EC) No 479/2008, the cuvée may be subject to acidification or deacidification. Acidification and deacidification of the cuvée shall be mutually exclusive. Acidification may be carried out only up to a maximum of 1,5 grams per litre, expressed as tartaric acid, i.e. 20 milliequivalents per litre.
9. In years of exceptional climate conditions, the maximum limit of 1,5 grams per litre or 20 milliequivalents per litre may be raised to 2.5 grams per litre or 34 milliequivalents per litre, provided that the natural acidity of the products is not less than 3 g/l, expressed as tartaric acid, or 40 milliequivalents per litre.
10. The carbon dioxide contained in the sparkling wines may be produced only as a result of the alcoholic fermentation of the cuvée from which such wine is prepared.

Such fermentation, unless it is intended for processing grapes, grape must or partially fermented grape must directly into sparkling wine, may result only from the addition of tirage liqueur. It may take place only in bottles or in closed tanks.

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[<sup>F3</sup>The use of carbon dioxide in the case of the process of transfer by counter-pressure is authorised under supervision and on condition that the inevitable gaseous exchanges with the carbon dioxide from the alcoholic fermentation of the cuvée do not increase the pressure of carbon dioxide contained in sparkling wines.]

11. In the case of sparkling wines other than sparkling wines with a protected designation of origin:

- (a) the tirage liqueur intended for their preparation may contain only:
  - grape must,
  - grape must in fermentation,
  - concentrated grape must,
  - rectified concentrated grape must, or
  - sucrose and wine;
- (b) the actual alcoholic strength by volume, including the alcohol contained in any expedition liqueur added, shall be not less than 9,5 % vol.

B. Quality sparkling wine

1. The tirage liqueur intended for the production of a quality sparkling wine may contain only:

- (a) sucrose,
- (b) concentrated grape must,
- (c) rectified concentrated grape must,
- (d) grape must or partially fermented grape must, or
- (e) wine.

2. Producer Member States may define any supplementary or more stringent characteristics or conditions of production and circulation for the quality sparkling wines covered by this Title and produced in their territory.

3. The manufacture of quality sparkling wines is also covered by the rules referred to in:
 

- paragraphs 1 to 10 of point A,
- paragraph 3 of point C for the actual alcoholic strength, paragraph 5 of point C for the minimum excess pressure and paragraphs 6 and 7 of point C for the minimum length of the production process, without prejudice to paragraph 4(d) of this point,

4. As regards quality aromatic sparkling wines:

- (a) except by way of derogation, these may be obtained only by making exclusive use, when constituting the cuvée, of grape must or partially fermented grape must derived from wine varieties contained on the list given in Appendix 1. [<sup>F9</sup>However, quality aromatic sparkling wine may be produced in the traditional way by using, as constituents of the cuvée, wines obtained from grapes of the 'Glera' variety harvested in the regions of Veneto and Friuli-Venezia Giulia;]

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*Status: Point in time view as at 01/07/2013.*

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- (b) control of the fermentation process before and after the cuvée has been constituted, in order to render the cuvée sparkling, may be effected only by refrigeration or other physical processes;
  - (c) the addition of expedition liqueur shall be prohibited;
  - (d) the length of the production process for quality aromatic sparkling wines may not be less than one month.
- C. Sparkling wines and quality sparkling wines with a protected designation of origin
1. The total alcoholic strength by volume of the cuvées intended for the preparation of quality sparkling wines with a protected designation of origin shall be not less than:
    - 9,5 % vol. in wine-growing zones C III,
    - 9 % vol. in other wine-growing zones.
  2. [<sup>F9</sup>However, the cuvées intended for the preparation of quality sparkling wines with the protected designations of origin ‘Prosecco’, ‘Conegliano Valdobbiadene — Prosecco’ and ‘Colli Asolani — Prosecco’ or ‘Asolo — Prosecco’ and prepared from a single vine variety may have a total alcoholic strength by volume of not less than 8,5 % vol.]
  3. The actual alcoholic strength by volume of quality sparkling wines with a protected designation of origin, including the alcohol contained in any expedition liqueur added, shall be not less than 10 % vol.
  4. The tirage liqueur for sparkling wines and quality sparkling wines with a protected designation of origin may contain only:
    - (a) sucrose,
    - (b) concentrated grape must,
    - (c) rectified concentrated grape must;
 and:
    - (a) grape must,
    - (b) partially fermented grape must,
    - (c) wine;
 suitable for yielding the same sparkling wine or quality sparkling wine with a protected designation of origin as that to which the tirage liqueur is added.
  5. Notwithstanding paragraph 5(c) of Annex IV to Regulation (EC) No 479/2008, when kept at a temperature of 20 °C in closed containers of a capacity of less than 25 cl., quality sparkling wines with a protected designation of origin must have an excess pressure of not less than 3 bar.
  6. The duration of the process of making quality sparkling wines with a protected designation of origin, including ageing in the undertaking where they are made and reckoned from the start of the fermentation process designed to make the wines sparkling, may not be less than:
    - (a) six months where the fermentation process designed to make the wines sparkling takes place in closed tanks;

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- (b) nine months where the fermentation process designed to make the wines sparkling takes place in the bottles.
7. The duration of the fermentation process designed to make the cuvée sparkling and the duration of the presence of the cuvée on the lees shall not be less than:
- 90 days,
  - 30 days if the fermentation takes place in containers with stirrers.
8. The rules laid down in paragraphs 1-10 of point A and paragraph 2 of point B shall also apply to sparkling wines and quality sparkling wines with a protected designation of origin.
9. As regards quality aromatic sparkling wines with a protected designation of origin:
- (a) these wines may be obtained solely by using, for constituting the cuvée, grape must or partially fermented grape must of vine varieties on the list given in Appendix 1, provided that these varieties are recognised as suitable for the production of quality sparkling wines with a protected designation of origin in the region whose name the quality sparkling wines with a protected designation of origin bear. [F<sup>9</sup>By derogation, a quality aromatic sparkling wine with a protected designation of origin may be produced by using, as constituents of the cuvée, wines obtained from grapes of the ‘Glera’ vine variety harvested in the regions of the designations of origin ‘Prosecco’, ‘Conegliano-Valdobbiadene — Prosecco’, ‘Colli Asolani — Prosecco’ and ‘Asolo — Prosecco’;]
  - (b) control of the fermentation process before and after the cuvée has been constituted, in order to render the cuvée sparkling, may be effected only by refrigeration or other physical processes;
  - (c) the addition of expedition liqueur shall be prohibited;
  - (d) the actual alcoholic strength by volume of quality aromatic sparkling wines with a protected designation of origin may not be less than 6 % vol.;
  - (e) the total alcoholic strength by volume of quality aromatic sparkling wines with a protected designation of origin may not be less than 10 % vol.;
  - (f) when kept at a temperature of 20 °C in closed containers, quality aromatic sparkling wines with a protected designation of origin must have an excess pressure of not less than 3 bar;
  - (g) notwithstanding paragraph 6 of point C, the duration of the process of producing quality aromatic sparkling wines with a protected designation of origin must not be less than one month.

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## Appendix 1

List of vine varieties grapes of which may be used to constitute the cuvée for preparing quality aromatic sparkling wines and quality sparkling wines with a protected designation of origin

Airén  
[<sup>F6</sup>Albariño]  
Aleatico N  
Alvarinho  
ΑΣύρτικο (Assyrtiko)  
Bourboulenc B  
Brachetto N.  
Busuioacă de Bohotin  
Clairette B  
Colombard B  
Csaba gyöngye B  
Cserszegi fűszeres B  
Devín  
Fernão Pires  
Freisa N  
Gamay N  
Gewürztraminer Rs  
Girò N  
[<sup>F10</sup>Glera]  
Γλυκερύθρα (Glykerythra)  
Huxelrebe  
Irsai Olivér B  
[<sup>F6</sup>Macabeo B]  
Macabeu B  
[<sup>F6</sup>Toutes les Malvasías]  
All the Malvoisies  
Mauzac blanc and rosé  
Monica N  
[<sup>F6</sup>Tous les Moscateles]  
Μοσχοφίλερο (Moschofilero)  
Müller-Thurgau B  
All the Muscatels  
Manzoni moscato  
Nektár  
Pálava B  
Parellada B  
Perle B  
Piquepoul B  
Poulsard

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Ροδίτης (Roditis)  
Scheurebe  
Tămâioasă românească  
Torbato  
Touriga Nacional  
Verdejo  
Zefir B

#### Textual Amendments

- F10** Inserted by Commission Regulation (EC) No 1166/2009 of 30 November 2009 amending and correcting Commission Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.
- F11** Deleted by Commission Regulation (EC) No 1166/2009 of 30 November 2009 amending and correcting Commission Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

### ANNEX III

#### AUTHORISED OENOLOGICAL PRACTICES AND RESTRICTIONS APPLICABLE TO LIQUEUR WINES AND LIQUEUR WINES WITH A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

##### A. Liqueur wines

1. The products referred to in paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008 and used for preparing liqueur wines and liqueur wines with a protected designation of origin or a protected geographical indication may have undergone, where appropriate, only the oenological practices and processes referred to in Regulation (EC) No 479/2008 or this Regulation.
2. However,
  - (a) the increase in natural alcoholic strength by volume may be due only to the use of the products referred to in paragraph 3(e) and (f) of Annex IV to Regulation (EC) No 479/2008; and
  - (b) by derogation, Spain is authorised to permit the use of calcium sulphate for Spanish wines described by the traditional terms 'vino generoso' or 'vino generoso de licor' where this practice is traditional and provided that the sulphate content of the product so treated is not more than 2,5 g/l, expressed as potassium sulphate. These products may undergo additional acidification up to a maximum limit of 1,5 g/l.
3. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines and liqueur wines with a protected designation of origin or a protected geographical indication prepared within their territory, the oenological practices referred to in Regulation (EC) No 479/2008 and in this Regulation shall be authorised for those products.



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*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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4. The following are also authorised:
- (a) sweetening, subject to a declaration and registration requirement, where the products used have not been enriched with concentrated grape must, by means of:
    - concentrated grape must or rectified concentrated grape must, provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 3 % vol.,
    - [<sup>F1</sup>concentrated grape must, rectified concentrated grape must or must from raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, for Spanish wine described by the traditional expression ‘vino generoso de licor’ and provided that the increase in the total alcoholic strength by volume of the wine in question is not greater than 8 % vol.,]
    - concentrated grape must or rectified concentrated grape must for liqueur wines with the protected designation of origin ‘Madeira’ and provided that the increase in the total alcoholic strength by volume of the wine in question is not more than 8 % vol.;
  - (b) the addition of alcohol, distillate or spirits, as referred to in paragraphs 3(e) and (f) of Annex IV to Regulation (EC) No 479/2008, in order to compensate for losses due to evaporation during ageing;
  - (c) ageing in vessels at a temperature not exceeding 50 °C, for liqueur wines with the protected designation of origin ‘Madeira’.
5. The vine varieties from which the products referred to in paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008 used for the preparation of liqueur wines and liqueur wines with a protected designation of origin or a protected geographical indication are produced shall be selected from those referred to in Article 24(1) of Regulation (EC) No 479/2008.
6. The natural alcoholic strength by volume of the products referred to in paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008 used for the preparation of a liqueur wine other than a liqueur wine with a protected designation of origin or a protected geographical indication may not be less 12 % vol.
- B. Liqueur wines with a protected designation of origin (provisions other than those laid down in point A of this Annex and concerning specifically liqueur wines with a protected designation of origin)
- 1. The list of liqueur wines with a protected designation of origin whose production involves the use of grape must or the mixture of grape must with wine, referred to in the fourth indent of paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008, is given in Appendix 1 A to this Annex.
  - 2. The list of liqueur wines with a protected designation of origin to which the products referred to in paragraph 3(f) of Annex IV to Regulation (EC) No 479/2008 may be added is given in Appendix 1 B to this Annex.
  - 3. The products referred to in paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008 and concentrated grape must and partially fermented grape must obtained from raisined grapes referred to in paragraph 3(f)(iii) of that Annex IV used for the preparation of liqueur wine with a protected designation of origin must come from the

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region whose name the liqueur wine with a protected designation of origin in question bears.

[<sup>F1</sup>However, as concerns liqueur wines with the protected designation of origin ‘Málaga’ and ‘Jerez-Xérès-Sherry’, the must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, obtained from the Pedro Ximénez vine variety, may come from the ‘Montilla-Moriles’ region.]

4. The operations referred to in paragraphs 1 to 4 of point A of this Annex for the preparation of a liqueur wine with a protected designation of origin may be performed only within the region referred to in paragraph 3.

However, as regards the liqueur wine with a protected designation of origin for which the designation ‘Porto’ is reserved for the product prepared from grapes obtained from the region delimited as the ‘Douro’, the additional manufacturing and ageing processes may take place either in the aforementioned region or in Vila Nova de Gaia — Porto.

5. Without prejudice to any provisions of a more restrictive nature which the Member States may adopt for liqueur wines with a protected designation of origin prepared within their territory:

- (a) the natural alcoholic strength by volume of the products referred to in paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008 used for the preparation of a liqueur wine with a protected designation of origin may not be less than 12 % vol. However, some liqueur wines with a protected designation of origin on one of the lists given in Appendix 2 A to this Annex may be obtained from:

- (i) grape must with a natural alcoholic strength by volume of not less than 10 % vol. in the case of liqueur wines with a protected designation of origin obtained by the addition of spirit obtained from wine or grape marc with a designation of origin, possibly from the same holding; or
- (ii) partially fermented grape must or, in the case of the second indent below, from wine with an initial natural alcoholic strength by volume of not less than:
- 11 % vol. in the case of liqueur wines with a protected designation of origin obtained by the addition of neutral alcohol, or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin,
  - 10,5 % vol. for wines prepared from white grape must referred to in list 3 given in Appendix 2 A,
  - 9 % vol. in the case of a Portuguese liqueur wine with the protected designation of origin ‘Madeira’, the production of which is traditional and customary in accordance with the national legislation, which makes express provision for such a wine;

- (b) the list of liqueur wines with a protected designation of origin with, notwithstanding paragraph 3(b) of Annex IV to Regulation (EC) No 479/2008, a total alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national legislation applicable thereto before 1 January 1985 expressly so provides, is given in Appendix 2 B.

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*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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6. The specific, traditional terms ‘οίνος γλυκός φυσικός’, ‘vino dulce natural’, ‘vino dulce naturale’ and ‘vinho doce natural’ shall be used only for liqueur wines with a protected designation of origin:
- obtained from harvests at least 85 % of which are of the vine varieties listed in Appendix 3,
  - derived from musts with an initial natural sugar content of at least 212 grams per litre,
  - obtained by adding alcohol, distillate or spirits, as referred to in paragraph 3(e) and (f) of Annex IV to Regulation (EC) No 479/2008 to the exclusion of any other enrichment.
7. Insofar as is necessary to conform to traditional production practices, Member States may, for liqueur wines with a protected designation of origin produced within their territory, stipulate that the specific traditional name ‘vin doux naturel’ is used only for liqueur wines with a protected designation of origin which are:
- made directly by producers harvesting the grapes and exclusively from their harvests of Muscatel, Grenache, Maccabeo or Malvoisie grapes; however, harvests may be included which have been obtained from vineyards that are also planted with vine varieties other than the four indicated above provided these do not constitute more than 10 % of the total stock,
  - obtained within the limit of a yield per hectare of 40 hl of grape must referred to in the first and fourth indents of paragraph 3(c) of Annex IV to Regulation (EC) No 479/2008, any greater yield resulting in the entire harvest ceasing to be eligible for the description ‘vin doux naturel’,
  - derived from a grape must as referred to above with an initial natural sugar content of at least 252 grams per litre,
  - obtained, to the exclusion of any other enrichment, by the addition of alcohol of vinous origin amounting in pure alcohol to a minimum of 5 % of the volume of the grape must as referred to above used and a maximum represented by the lower of the following two proportions:
    - either 10 % of the volume of the abovementioned grape must used, or,
    - 40 % of the total alcoholic strength by volume of the finished product represented by the sum of the actual alcoholic strength by volume and the equivalent of the potential alcoholic strength by volume calculated on the basis of 1 % vol. of pure alcohol for 17,5 grams of residual sugar per litre.
8. [F<sup>2</sup>In the case of liqueur wines, the specific traditional name ‘vino generoso’ shall be used only for dry liqueur wines with a protected designation of origin developed totally or partly under flor and:]
- obtained only from white grapes obtained from the Palomino de Jerez, Palomino fino, Pedro Ximénez, Verdejo, Zalema and Garrido Fino vine varieties,
  - released to the market after it has been matured for an average of two years in oak barrels.

Development under flor as referred to in the first subparagraph means the biological process which, occurring when a film of typical yeasts develops spontaneously at the free surface of the wine after total alcoholic fermentation of the must, gives the product specific analytic and organoleptic characteristics.

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9. The specific traditional name ‘vinho generoso’ shall be used only for liqueur wines with the protected designations of origin ‘Porto’, ‘Madeira’, ‘Moscatel de Setubal’ and ‘Carcavelos’ in association with the respective designation of origin.
10. The specific traditional name ‘vino generoso de licor’ shall be used only for liqueur wines with a protected designation of origin:
  - [<sup>F1</sup>obtained from ‘vino generoso’, as referred to in point 8, or from wine under flor capable of producing such a ‘vino generoso’, to which has been added either must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, or rectified concentrated grape must or ‘vino dulce natural’;]
  - released to the market after it has been matured for an average of two years in oak barrels,

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## Appendix 1

The list of liqueur wines with a protected designation of origin whose production involves special rules

### A. LIST OF LIQUEUR WINES WITH A PROTECTED DESIGNATION OF ORIGIN WHOSE PRODUCTION INVOLVES THE USE OF GRAPE MUST OR A MIXTURE THEREOF WITH WINE

(Paragraph B 1 of this Annex)

GREECE

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

SPAIN

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Alicante  | Moscatel de Alicante<br>Vino dulce  |
| Cariñena  | Vino dulce  |
| [ <sup>F6</sup> Condado de Huelva                           | Pedro Ximénez<br>Moscatel<br>Mistela  |
| Empordà   | Mistela<br>Moscatel]  |
| Jerez-Xérès-Sherry  | Pedro Ximénez<br>Moscatel   |
| Malaga  | Vino dulce  |
| Montilla-Moriles  | Pedro Ximénez<br>Moscatel   |
| Priorato  | Vino dulce  |
| Tarragona   | Vino dulce  |
| Valencia  | Moscatel de Valencia<br>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, Masco di Cagliari, Oltrepó Pavese Moscato, San Martino della Battaglia, Trentino, Vesuvio Lacrima Christi.

### B. LIST OF LIQUEUR WINES WITH A PROTECTED DESIGNATION OF ORIGIN WHOSE PRODUCTION INVOLVES THE ADDITION OF THE PRODUCTS

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*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

REFERRED TO IN PARAGRAPH 3(f) OF ANNEX IV TO REGULATION (EC) No 479/2008

(Paragraph 2 of point B of this Annex)

1. List of liqueur wines with a protected designation of origin whose production involves the addition of wine alcohol or dried-grape alcohol with an actual alcoholic strength of not less than 95 % vol. and not more than 96 % vol.

(First indent of paragraph 3(f)(ii) of Annex IV to Regulation (EC) No 479/2008)

GREECE

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

SPAIN

Condado de Huelva, Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Barrameda, Málaga, Montilla-Moriles, Rueda, Terra Alta.

CYPRUS

Κουμανδάρια (Commandaria).

2. List of liqueur wines with a protected designation of origin whose production involves the addition of spirits distilled from wine or grape marc with an actual alcoholic strength of not less than 52 % vol. and not more than 86 % vol.

(Second indent of paragraph 3(f)(ii) of Annex IV to Regulation (EC) No 479/2008)

GREECE

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

FRANCE

Pineau des Charentes or Pineau charentais, Floc de Gascogne, Macvin du Jura.

CYPRUS

Κουμανδάρια (Commandaria).

3. List of liqueur wines with a protected designation of origin whose production involves the addition of spirits distilled from dried grapes with an alcoholic strength of not less than 52 % vol. but less than 94,5 % vol.

(Third indent of paragraph 3(f)(ii) of Annex IV to Regulation (EC) No 479/2008)

GREECE

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

4. List of liqueur wines with a protected designation of origin whose production involves the addition of partially fermented grape must obtained from raisined grapes

(First indent of paragraph 3(f)(iii) of Annex IV to Regulation (EC) No 479/2008)

SPAIN

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Jerez-Xérès-Sherry  | Vino generoso de licor  |

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*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

|                  |                        |
|------------------|------------------------|
| 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

#### CYPRUS

Κουμανδάρια (Commandaria).

5. List of liqueur wines with a protected designation of origin whose production involves the addition of concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must.

(Second indent of paragraph 3(f)(iii) of Annex IV to Regulation (EC) No 479/2008)

#### SPAIN

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Alicante  |   |
| Condado de Huelva   | Vino generoso de licor  |
| [ <sup>F6</sup> Empordà                                     | Garnacha/Garnatxa]  |
| Jerez-Xérès-Sherry  | Vino generoso de licor  |
| Málaga  | Vino dulce  |
| Montilla-Moriles  | Vino generoso de licor  |
| Navarra   | Moscatel  |

#### ITALY

#### Marsala

6. List of liqueur wines with a protected designation of origin whose production involves the addition of concentrated grape must

(Third indent of paragraph 3(f)(iii) of Annex IV to Regulation (EC) No 479/2008)

#### SPAIN

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Málaga  | Vino dulce  |
| Montilla-Moriles  | Vino dulce  |
| Tarragona   | Vino dulce  |

#### ITALY

Oltrepó Pavese Moscato, Marsala, Moscato di Trani.

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*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

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## Appendix 2

### A. Lists referred to in paragraph 5(a) of Annex III B

1. List of liqueur wines with a protected designation of origin produced from grape must with a natural alcoholic strength by volume of not less than 10 % vol. obtained by the addition of spirit obtained from wine or grape marc with a registered designation of origin, possibly from the same holding.

#### FRANCE

Pineau des Charentes or Pineau charentais, Flocc de Gascogne, Macvin du Jura.

2. List of liqueur wines with a protected designation of origin produced from fermenting grape must with an initial natural alcoholic strength by volume of not less than 11 % vol. obtained by the addition of neutral alcohol or of a distillate of wine with an actual alcoholic strength by volume of not less than 70 % vol., or of spirit of vinous origin.

#### PORTUGAL

Porto — Port  
 Moscatel de Setúbal, Setúbal  
 Carcavelos  
 Moscatel do Douro.

#### ITALY

Moscato di Noto

3. List of liqueur wines with a protected designation of origin produced from wine with an initial natural alcoholic strength by volume of not less than 10,5 % vol.

#### SPAIN

Jerez-Xérès-Sherry  
 Manzanilla-Sanlúcar de Barrameda  
 Condado de Huelva  
 Rueda

#### [<sup>F6</sup>ITALY

Trentino]

4. List of liqueur wines with a protected designation of origin obtained from fermenting grape must with an initial natural alcoholic strength by volume of not less than 9 % vol.

#### PORTUGAL

Madeira.

### B. List referred to in paragraph 5(b) of Annex III B

List of (Paragraph 3(b) of Annex IV to Regulation (EC) No 479/2008)

liqueur  
 wines  
 with a  
 protected  
 designation  
 of origin  
 with  
 a total  
 alcoholic  
 strength  
 by



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volume  
of less  
than  
17,5 %  
vol. but  
not less  
than 15  
% vol.,  
where  
national  
laws  
applicable  
thereto  
before 1  
January  
1985  
expressly  
so  
provided  
SPAIN

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Condado de Huelva   | Vino generoso   |
| Jerez-Xérès-Sherry  | Vino generoso   |
| Manzanilla-Sanlúcar de Barrameda                            | Vino generoso   |
| Málaga  | Seco  |
| Montilla-Moriles  | Vino generoso   |
| Priorato  | Rancio seco   |
| Rueda   | Vino generoso   |
| Tarragona   | Rancio seco   |

ITALY

Trentino

PORTUGAL

| <b>Liqueur wines with a protected designation of origin</b> | <b>Description of product as established by Community rules or national legislation</b> |
|---|---|
| Porto — Port  | Branco leve seco  |

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### Appendix 3

List of varieties that may be used to produce liqueur wines with a protected designation of origin that bear the specific, traditional terms ‘vino dulce natural’, ‘vino dolce naturale’, ‘vinho doce natural’ and ‘οινος γλυκός φυσικός’

Muscats — Grenache — Garnacha Blanca — Garnacha Peluda — Listán Blanco — Listán Negro-Negramoll — Maccabéo — Malvoisies — Mavrodaphne — Assirtiko — Liatiko — Garnacha tintorera — Monastrell — Palomino — Pedro Ximénez — Albarola — Aleatico — Bosco — Cannonau — Corinto nero — Giró — Monica — Nasco — Primitivo — Vermentino — Zibibbo — [<sup>F6</sup>Moscateles — Garnacha.]

### ANNEX IV

#### SPECIAL COMMUNITY ANALYSIS METHODS

##### A. ALLYL ISOTHIOCYANATE

###### 1. Principle of the method

Any allyl isothiocyanate present in the wine is collected by distillation and identified by gas chromatography.

###### 2. Reagents

###### 2.1. Ethanol, absolute.

###### 2.2. *Standard* solution: solution of allyl isothiocyanate in absolute alcohol containing 15 mg of allyl isothiocyanate per litre.

###### 2.3. Freezing mixture consisting of ethanol and dry ice (temperature – 60 °C).

###### 3. Apparatus

###### 3.1. Distillation apparatus as shown in the figure. A stream of nitrogen is passed continuously through the apparatus.

###### 3.2. Heating mantle, thermostatically controlled.

###### 3.3. Flowmeter.

###### 3.4. Gas chromatograph fitted with a flame spectrophotometer detector equipped with a selective filter for sulphur compounds (wavelength = 394 nm) or any other suitable detector.

###### 3.5. Stainless steel chromatograph column of internal diameter 3 mm and length 3 m filled with Carbowax 20M at 10 % on Chromosorb WHP, 80 to 100 mesh.

###### 3.6. Microsyringe, 10µl.

###### 4. Procedure

Put two litres of wine into the distillation flask, introduce a few millilitres of ethanol (paragraph 2.1) into the two collecting tubes so that the porous parts of the gas dispersion rods are completely immersed. Cool the two tubes externally with the freezing mixture. Connect the flask to the collecting tubes and begin to flush the apparatus with nitrogen at a rate of three

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litres per hour. Heat the wine to 80 °C with the heating mantle, distil and collect 45 to 50 ml of the distillate.

Stabilize the chromatograph. It is recommended that the following conditions are used:

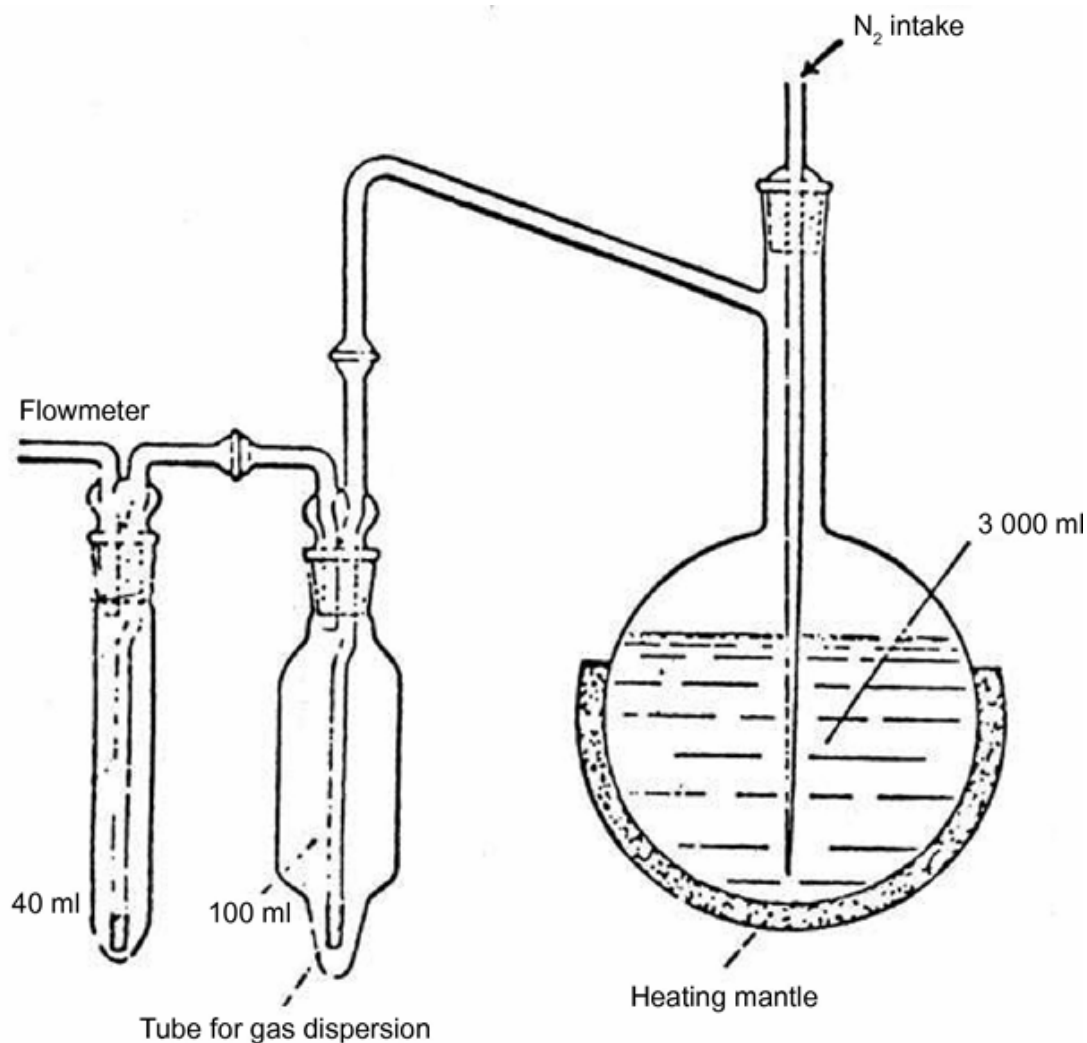
- injector temperature: 200 °C,
- column temperature: 130 °C,
- helium carrier gas flow rate: 20 ml per minute.

With the microsyringe, introduce a volume of the *standard* solution such that the peak corresponding to the allyl isothiocyanate can easily be identified on the gas chromatogram.

Similarly introduce an aliquot of the distillate into the chromatograph. Check that the retention time of the peak obtained corresponds with that of the peak of allyl isothiocyanate.

Under the conditions described above, compounds naturally present in the wine will not produce interfering peaks on the chromatogram of the sample solution.

Apparatus for distillation under a current of nitrogen



## B. SPECIAL ANALYSIS METHODS FOR RECTIFIED CONCENTRATED GRAPE MUST

F<sup>12</sup>(a) Total cations

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*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

### Textual Amendments

**F12** Deleted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.

#### <sup>F12</sup>(b) Conductivity

#### <sup>F12</sup>(c) Hydroxymethylfurfural (HMF)

#### <sup>F12</sup>(d) Heavy metals

#### <sup>F12</sup>(e) Chemical determination of ethanol

#### (f) Meso-inositol, scyllo-inositol and sucrose

##### 1. Principle

Gas chromatography of silylated derivatives.

##### 2. Reagents

- 2.1. Internal standard: xylitol (aqueous solution of about 10 g/l to which a spatula tip of sodium azide is added)
- 2.2. Bis(trimethylsilyl)trifluoroacetamide — BSTFA — (C<sub>8</sub>H<sub>18</sub>F<sub>3</sub>NOSi<sub>2</sub>)
- 2.3. Trimethylchlorosilane (C<sub>3</sub>H<sub>9</sub>ClSi)
- 2.4. Pyridine p.A. (C<sub>5</sub>H<sub>5</sub>N)
- 2.5. Meso-inositol (C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>)

##### 3. Apparatus

- 3.1. Gas chromatograph equipped with:
- 3.2. Capillary column (e.g. in fused silica, coated with OV 1, film thickness of 0,15 μ, length 25 m and internal diameter of 0,3 mm).

Operating conditions: carrier gas: hydrogen or helium

- carrier gas flow rate: about 2 ml/minute,
- injector and detector temperature: 300 °C,
- programming of temperature: 1 minute at 160 °C, 4 °C per minute to 260 °C, constant temperature of 260 °C for 15 minutes,
- splitter ratio: about 1:20.

##### 3.3. Integrator.

##### 3.4. Microsyringe, 10 μl.

##### 3.5. Micropipettes, 50, 100 and 200 μl.

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3.6. 2 ml flasks with Teflon stopper.

3.7. Oven.

4. Procedure

An accurately weighed sample of about 5 g of rectified concentrated must is placed in a 50 ml flask. 1 ml of standard solution of xylitol (paragraph 2.1) is added and water added to capacity. After mixing, 100 µl of solution is taken and placed in a flask (point 3.6) where it is dried under a gentle stream of air. 100 µl of absolute ethyl alcohol may be added if necessary to facilitate evaporation.

The residue is carefully dissolved in 100 µl of pyridine (paragraph 2.4) and 100 µl of bis(trimethylsilyl)trifluoroacetamide (paragraph 2.2) and 10 µl of trimethylchlorosilane (paragraph 2.3) are added. The flask is closed with the Teflon stopper and heated at 60 °C for one hour.

Draw off 0,5 µl of clear fluid and inject using a heated hollow needle in accordance with the stated splitter ratio.

5. Calculation of results

5.1. A solution is prepared containing:

60 g/l of glucose, 60 g/l of fructose, 1 g/l of meso-inositol and 1 g/l of sucrose.

5 g of the solution is weighed and the procedure at paragraph 4 followed. The results for meso-inositol and sucrose with respect to xylitol are calculated from the chromatogram.

In the case of scyllo-inositol, which is not commercially available and has a retention time lying between the last peak of the anomeric form of glucose and the peak for meso-inositol (see diagram), the same result as for meso-inositol is taken.

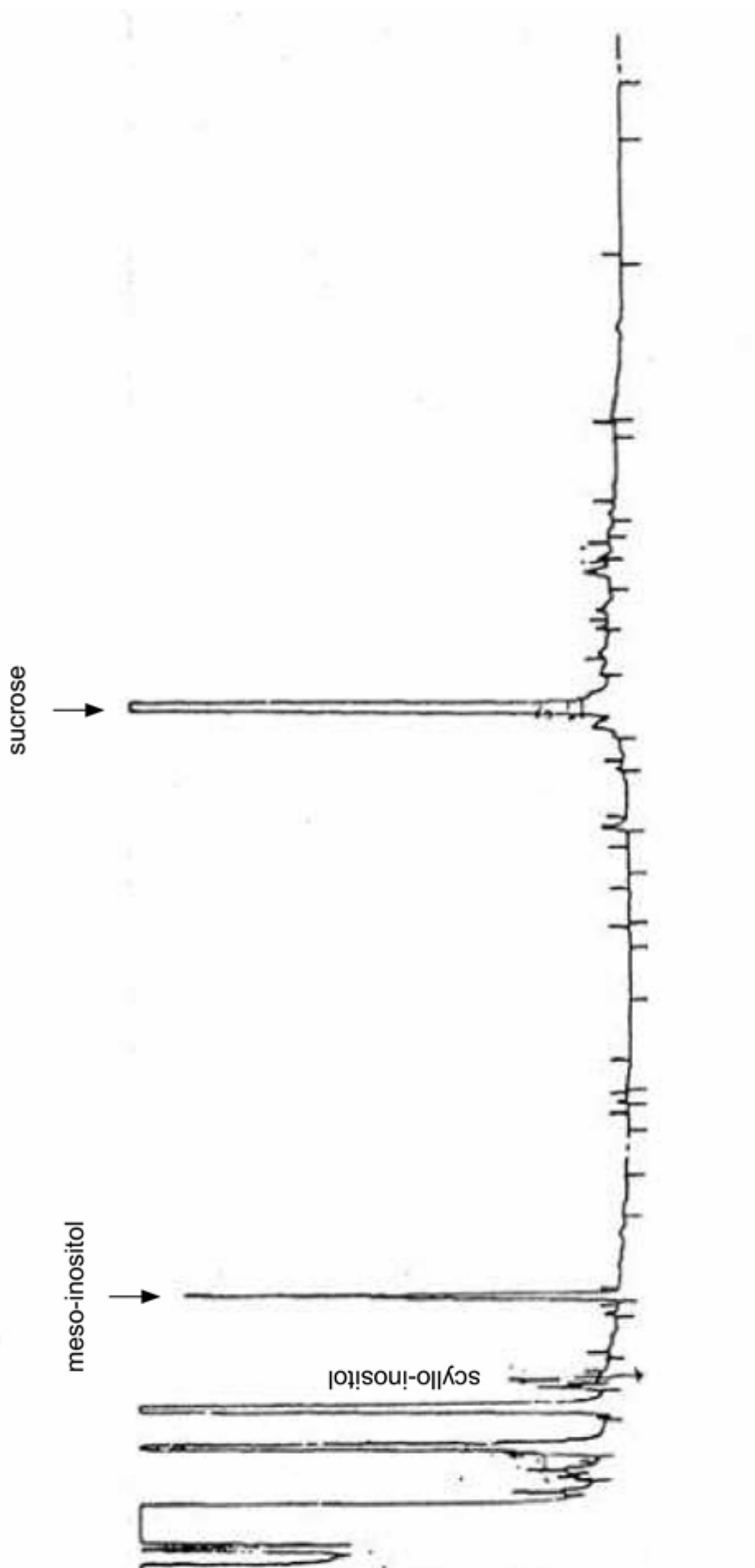
6. Expression of the results

6.1. Meso-inositol and scyllo-inositol are expressed in milligrams per kilogram of total sugars.

Sucrose is expressed in grams per kilogram of must.

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*



*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

## ANNEX V

CORRELATION TABLE REFERRED TO IN  
THE SECOND PARAGRAPH OF ARTICLE 16

| <b>Regulation (EC)<br/>No 1493/1999</b> | <b>Regulation (EC)<br/>No 2676/90</b> | <b>Regulation (EC)<br/>No 423/2008</b> | <b>This Regulation</b> |
|---|---------------------------------------|--|------------------------|
| —                                       | —                                     | Article 1                              | Article 1              |
| —                                       | —                                     | —                                      | Article 2              |
| Article 43(1)                           | —                                     | Article 5                              | Article 3(1)           |
| Article 43)(2), first indent            | —                                     | Article 23                             | Article 3(2)           |
| Article 43)(2), first indent            | —                                     | Article 24                             | Article 3(3)           |
| Article 43)(2), first indent            | —                                     | Articles 34, 35 and 36                 | Article 3(4)           |
| —                                       | —                                     | Article 44                             | Article 4              |
| Article 43)(2), second indent           | —                                     | —                                      | Article 5              |
| Article 43)(2), third indent            | —                                     | —                                      | Article 6              |
| —                                       | —                                     | Article 38                             | Article 7              |
| Article 42(6)                           | —                                     | Article 39                             | Article 8              |
| —                                       | —                                     | Article 6                              | Article 9              |
| —                                       | —                                     | Article 46                             | Article 10(1)          |
| —                                       | —                                     | Article 45                             | Article 10(2)          |
| —                                       | —                                     | Article 32                             | Article 11             |
| —                                       | —                                     | Article 29                             | Article 12             |
| —                                       | —                                     | Article 30                             | Article 13             |
| —                                       | —                                     | Article 21                             | Article 14             |
| —                                       | Article 1(1)                          | Article 47                             | Article 15             |
| —                                       | —                                     | Article 48                             | Article 16             |
| Annex IV                                | —                                     | Articles 7 and 12                      | Annex I A              |
| —                                       | —                                     | Article 10                             | Annex I A, Appendix 1  |
| —                                       | —                                     | Article 8                              | Annex I A, Appendix 2  |
| —                                       | —                                     | Article 9                              | Annex I A, Appendix 3  |

*Status: Point in time view as at 01/07/2013.*

*Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)*

|            |                     |                        |                       |
|------------|---------------------|------------------------|-----------------------|
| —          | —                   | Article 13             | Annex I A, Appendix 4 |
| —          | —                   | Articles 14, 15 and 16 | Annex I A, Appendix 5 |
| —          | —                   | Article 17             | Annex I A, Appendix 6 |
| —          | —                   | Article 18             | Annex I A, Appendix 7 |
| —          | —                   | Article 19             | Annex I A, Appendix 8 |
| —          | —                   | Article 22             | Annex I A, Appendix 9 |
| Annex V A  | —                   | —                      | Annex I B             |
| Annex V B  | —                   | —                      | Annex I C             |
| Annex V F  | —                   | —                      | Annex I D             |
| Annex V H  | —                   | Article 28             | Annex II A            |
| Annex V I  | —                   | Article 4              | Annex II B            |
| Annex VI K | —                   | —                      | Annex II C            |
| Annex V J  | —                   | Articles 25 and 37     | Annex III A           |
| —          | —                   | Article 43             | Annex III A           |
| Annex VI L | —                   | Articles 40 and 41     | Annex III B           |
| —          | Annex, paragraph 39 | —                      | Annex IV-A            |
| —          | Annex, paragraph 42 | —                      | Annex IV-B            |



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**Status:** Point in time view as at 01/07/2013.

**Changes to legislation:** There are currently no known outstanding effects for the  
Commission Regulation (EC) No 606/2009 (repealed). (See end of Document for details)

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- (1) OJ L 338, 13.11.2004, p. 4.
- (2) OJ L 220, 15.8.2002, p. 18.
- (3) OJ L 338, 13.11.2004, p. 4.
- (4) [<sup>F6</sup>[<sup>F3</sup>OJ L 12, 15.1.2011, p. 1.]]

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#### **Textual Amendments**

- F3** Substituted by Commission Implementing Regulation (EU) No 144/2013 of 19 February 2013 amending Regulation (EC) No 606/2009 as regards certain oenological practices and the applicable restrictions and Regulation (EC) No 436/2009 as regards the registering of these practices in the documents accompanying consignments of wine products and the wine sector registers to be kept.
- F6** Inserted by Commission Regulation (EU) No 53/2011 of 21 January 2011 amending Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

**Status:**

Point in time view as at 01/07/2013.

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EC) No 606/2009 (repealed).