

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No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (repealed)

Status: This is the original version (as it was originally adopted).

ANNEX I A

AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

1		2	3
Oenological practice		Conditions of use ^a	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		

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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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	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) ^b 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) ^b 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

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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
10	Clarification by means of one or more of the following substances for oenological use: — edible gelatine, — plant proteins from wheat or peas,	Conditions for using beta-glucanase laid down in Appendix 1	

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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.

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	<ul style="list-style-type: none"> — isinglass, — casein and potassium caseinates, — egg albumin, — bentonite, — silicon dioxide as a gel or colloidal solution, — kaolin, — tannin, — pectolytic enzymes, — enzymatic preparations of beta-glucanase 		
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 down in paragraph 2 of Appendix 2	
13	Use of one or more of the following substances for deacidification purposes:	Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and	
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.		
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	<ul style="list-style-type: none"> — neutral potassium tartrate, — potassium bicarbonate, — calcium carbonate, which may contain small quantities of the double calcium salt of L(+) tartaric and L(-) malic acids, — calcium tartrate, — L(+) tartaric acid — a homogeneous preparation of tartaric acid and calcium carbonate in equivalent proportions and finely pulverised 	Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid down in Appendix 2	
14	Addition of Aleppo pine resin	Under the conditions set out in Appendix 3	
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)

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			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 ^c
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 IV to Regulation (EC) No 479/2008	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 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	Maximum content in wine thus treated and placed on the market: 1g/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.

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.

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		products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	
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: — of white and rosé wines with potassium ferrocyanide, — 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 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 100 mg/l

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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: — potassium bitartrate or potassium hydrogen tartrate, — 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 defects of taste or smell in the wine	For partially fermented must for direct human consumption as such and the products defined	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l

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		in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	
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 ^d , 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 and under the conditions laid down in Appendix 6	No more than 200 mg/l with no detectable residues in the wine placed on the market
35	Addition of yeast mannoproteins to	For partially fermented must	

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	ensure the tartaric and protein stabilisation of wines	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 in the fermentation	Under the conditions laid down in Appendix 9	

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	of fresh grapes and grape must		
39	Use: — of calcium alginate, or, — 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	Partial dealcoholisation of wine	Only with wine and under the conditions laid down in Appendix 10	
41	Use of polyvinylimidazole/polyvinylpyrrolidone (PVI/PVP) copolymers in order to reduce the copper, iron and heavy metal content	Under the conditions laid down in Appendix 11	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)
42	Addition of carboxymethylcellulose ^a (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	

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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.

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	conditions laid down in Appendix 12
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 1 g/l, without prejudice to the specific limits of 0,3 g/l or 0,2 g/l set above.
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Appendix 1

Requirements for beta-glucanase

1. International code for beta-glucanase: E.C. 3-2-1-58
2. Beta-glucan hydrolase (breaking down the glucan in *Botrytis cinerea*)
3. Origin: *Trichoderma harzianum*
4. Area of application: breaking down the beta-glucans present in wines, in particular those produced from botrytised grapes
5. Maximum dose: 3 g of the enzymatic preparation containing 25 % total organic solids (TOS) per hectolitre
6. Chemical and microbiological purity specifications:

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

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.

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. Greece shall notify the Commission in advance if it intends to amend the provisions referred to in paragraph 1(b). If the Commission does not respond within two months of such notification, Greece may implement the planned amendments.

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⁽¹⁾ 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.

- 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.

Appendix 5

Potassium ferrocyanide

Calcium phytateDL 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.

Appendix 6

Requirements for dimethyldicarbonate

AREA OF APPLICATION

Dimethyldicarbonate may be added to wine for the following purpose: microbiological stabilisation of bottled wine containing fermentable sugar.

REQUIREMENTS

- the addition must be carried out only a short time prior to bottling, defined as putting the product concerned up for commercial purposes in containers of a capacity not exceeding 60 litres,
- the treatment may only be applied to wine with a sugar content of not less than 5 g/l,
- 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 112(2) of Regulation (EC) No 479/2008.

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⁽²⁾,
 - 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/m² of anionic and cationic membranes, until 50 % demineralisation of the solution. The effluent circuit is initiated by a 5 g/l potassium chloride solution. Migrating substances are tested for in both the simulant and the effluent.

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

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

2. MEMBRANE UTILISATION REQUIREMENTS

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

- the pH reduction of the wine is to be no more than 0,3 pH units,
- the volatile acidity reduction is to be less than 0,12 g/l (2 meq expressed as acetic acid),
- treatment must not affect the non-ionic constituents of the wine, in particular polyphenols and polysaccharides,
- diffusion of small molecules such as ethanol is to be reduced and must not cause a reduction in alcoholic strength of more than 0,1 % vol.,
- the membranes must be conserved and cleaned by approved methods with substances authorised for use in the preparation of foodstuffs,
- the membranes are marked so that alternation in the stack can be checked,
- the equipment is to be run using a command and control mechanism that will take account of the particular instability of each wine so as to eliminate only the supersaturation of potassium hydrogen tartrate and calcium salts,
- the treatment is to be carried out 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.

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 μmol of ammonia per minute at 37 °C from 5 g/l urea at pH 4.
3. Origin: *Lactobacillus fermentum*.
4. Area of application: breaking down urea present in wine intended for prolonged ageing, where its initial urea concentration is higher than 1 mg/l.
5. Maximum 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 μm).
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 5×10^4 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.

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.

Appendix 10

Requirements for the partial dealcoholisation of wine

The aim of this treatment is to produce a partially dealcoholised wine, by eliminating some of the alcohol (ethanol) in it using physical separation techniques.

Requirements

- The wines treated must have no organoleptic faults and must be suitable for direct human consumption,
- Elimination of alcohol from the wine cannot be carried out if one of the enrichment operations laid down in Annex V to Regulation (EC) No 479/2008 was applied to one of the wine products used in the preparation of the wine in question,
- Reduction of the actual alcoholic strength by volume may not be more than 2 % vol. and the actual alcoholic strength by volume of the final product must comply with that defined in point (a) of the second subparagraph of paragraph 1 of Annex IV to Regulation (EC) No 479/2008.
- The treatment is to be carried out under the responsibility of an oenologist or qualified technician,
- This treatment is to be recorded in the register referred to in Article 112(2) of Regulation (EC) No 479/2008,
- The Member States may require this treatment to be notified to the competent authorities.

Appendix 11

Requirements for treatment with PVI/PVP copolymers

The purpose of this treatment is to reduce excessively high concentrations of metals and to prevent defects caused by this excessively high content, such as ferric casse, through the addition of copolymers that adsorb these metals.

Requirements

- The added copolymers must be eliminated by filtering within two days at most of their addition to the wine, taking account of the precautionary principle.
- In the case of musts, the copolymers must be added no earlier than two days before filtering.
- The treatment is to be carried out under the responsibility of an oenologist or qualified technician.
- The adsorbant copolymers used must comply with the requirements of the International Oenological Codex published by the International Organisation of Vine and Wine, especially as regards the maximum monomer content⁽³⁾.

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.
 - The wine must 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⁽⁴⁾, 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.

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,
 - white wines entitled to one of the following protected designations of origin: Bordeaux supérieur, Graves de Vayres, Côtes de

Status: This is the original version (as it was originally adopted).

- 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,
 - Vin de pays des coteaux de Murviel,
 - Vin de pays du Val de Loire,

Status: This is the original version (as it was originally adopted).

- 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,
- 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 Κουμανδάρια (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);
- (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,
 - 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 másľáš’ or ‘Tokajský forditáš’,
 - wines from Slovenia entitled to a protected designation of origin and described by the term ‘vrhunsko vino ZGP — izbor’;
- (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’, ‘hrozienkový 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’,
 - wines from Hungary entitled to a protected designation of origin and described in accordance with Hungarian provisions as ‘Tokaji máslás’, ‘Tokaji fordítás’, ‘Tokaji aszúeszencia’, ‘Tokaji eszencia’, ‘Tokaji aszú’ or ‘Töppedt szőlőből készült bor’,
 - 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’,
 - white wines entitled to the protected designation of origin ‘Douro’ followed by the term ‘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. The Member States shall provide the Commission, in advance, with 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/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.

Appendix 1

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

(Annex I B to this Regulation)

	Year	Member State	Wine-growing areas(s)	Wines concerned
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:

- (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.

The Member States must notify these derogations to the Commission, which must 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.
 - (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.
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.

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 pressure of the carbon dioxide contained in the sparkling wine is not thereby increased.

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. 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 'Prosecco' variety harvested in the regions of Trentino-Alto Adige, Veneto and Friuli-Venezia Giulia;
 - (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. However, the cuvées intended for the preparation of quality sparkling wines with the protected designations of origin ‘Prosecco di Conegliano Valdobbiadene’ and ‘Montello e Colli Asolani’ 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;
 - (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. 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 'Prosecco' vine variety harvested in the regions of the designations of origin 'Conegliano-Valdobbiadene' and 'Montello e Colli Asolani';
 - (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.

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
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
Γλυκερύθρα (Glykerythra)
Huxelrebe
Irsai Olivér B
Macabeu B
All the Malvoisies
Mauzac blanc and rosé
Monica N
Μοσχοφύλερο (Moschofilero)
Müller-Thurgau B
All the Muscatels
Manzoni moscato
Nektár
Pálava B
Parellada B
Perle B
Piquepoul B
Poulsard
Prosecco
Ροδίτης (Roditis)
Scheurebe
Tămâioasă românească
Torbato
Touriga Nacional

Verdejo
Zefir B

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.
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.,
 - concentrated grape must, rectified concentrated grape must or partially fermented grape must obtained from raisined grapes for Spanish wines described by the traditional term 'vino generoso de licor' and provided that the increase in the total alcoholic strength by volume of the wine in question is not more 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 region whose name the liqueur wine with a protected designation of origin in question bears.

However, for liqueur wines with the protected designations of origin 'Málaga' and 'Jerez-Xérès-Sherry', the grape must, concentrated grape must or, pursuant to paragraph 4 of point B of Annex VI to Regulation (EC) No 479/2008, the partially fermented grape must obtained from raisined grapes referred to in paragraph 3(f)(iii) of Annex IV to Regulation (EC) No 479/2008 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.
6. The specific, traditional terms 'οίνος γλυκός φυσικός', 'vino dulce natural', 'vino dolce 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. 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.
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:
- obtained from ‘vino generoso’, as referred to in paragraph 8, or from wine under flor capable of producing such a ‘vino generoso’, to which either partially fermented grape must obtained from raisined grapes or concentrated grape must has been added,
 - released to the market after it has been matured for an average of two years in oak barrels,

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

Liqueur wines with a protected designation of origin	Description of product as established by Community rules or national legislation
Alicante	Moscatel de Alicante Vino dulce
Cariñena	Vino dulce
Jerez-Xérès-Sherry	Pedro Ximénez Moscatel
Malaga	Vino dulce
Montilla-Moriles	Pedro Ximénez Moscatel
Priorato	Vino dulce
Tarragona	Vino dulce
Valencia	Moscatel de Valencia Vino dulce

ITALY

Cannonau di Sardegna, Giró di Cagliari, Malvasia di Bosa, Malvasia di Cagliari, Marsala, Monica di Cagliari, Moscato di Cagliari, Moscato di Sorso-Sennori, Moscato di Trani, 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
REFERRED TO IN PARAGRAPH 3(f) OF ANNEX IV TO REGULATION (EC)
No 479/2008

(Paragraph 2 of point B of this Annex)

- 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, Flocc 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

Liqueur wines with a protected designation of origin	Description of product as established by Community rules or national legislation
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor

ITALY

Aleatico di Gradoli, Giró di Cagliari, Malvasia delle Lipari, Malvasia di Cagliari, Moscato passito di Pantelleria

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

Liqueur wines with a protected designation of origin	Description of product as established by Community rules or national legislation
Alicante	
Condado de Huelva	Vino generoso de licor
Jerez-Xérès-Sherry	Vino generoso de licor
Málaga	Vino dulce
Montilla-Moriles	Vino generoso de licor
Navarra	Moscatel

ITALY

Marsala

6. List of 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

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

ITALY

Oltrepó Pavese Moscato, Marsala, Moscato di Trani.

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
 Trentino

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

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
 volume

Status: This is the original version (as it was originally adopted).

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

Liqueur wines with a protected designation of origin	Description of product as established by Community rules or national legislation
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

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

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.

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

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:

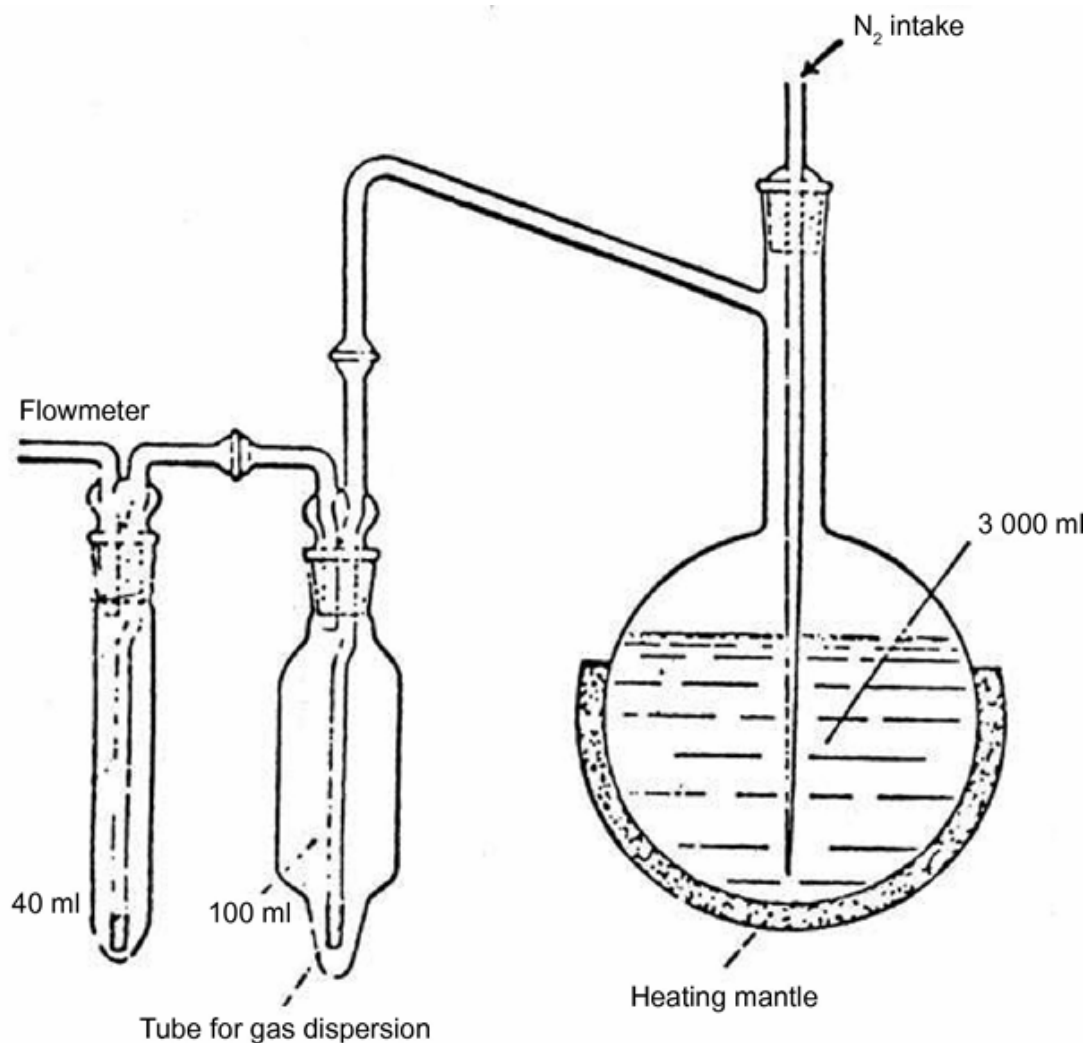
- injector temperature: 200 °C,
- column temperature: 130 °C,
- helium carrier gas flow rate: 20 ml per minute.

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

(a) Total cations

1. Principle

The test sample is treated by a strongly acid cation exchanger. The cations are exchanged with H^+ . Total cations are expressed by the difference between the total acidity of the effluent and that of the test sample.

2. Apparatus

- 2.1. Glass column of internal diameter 10 to 11 mm and length approximately 300 mm, fitted with a drain tap.
- 2.2. pH meter with a scale graduated at least in 0,1 pH units.
- 2.3. Electrodes:
 - glass electrode, kept in distilled water,
 - calomel/saturated potassium chloride reference electrode, kept in a saturated solution of potassium chloride, or
 - a combined electrode, kept in distilled water,

3. Reagents

- 3.1. Strongly acid cation exchange resin in H^+ form pre-swollen by soaking in water overnight.
- 3.2. Sodium hydroxide solution, 0,1 M.
- 3.3. Paper pH indicator.

4. Procedure

4.1. Preparation of sample

Use the solution obtained by diluting the rectified concentrated must to 40 % (m/v): introduce 200 g of accurately weighed rectified concentrated must into a 500 ml volumetric flask. Make up to the mark with water and homogenise.

4.2. Preparation of the ion exchange column

Introduce into the column approximately 10 ml pre-swollen ion exchanger in H^+ form. Rinse the column with distilled water until all acidity has been removed, using the paper indicator to monitor this.

4.3. Ion exchange

Pass 100 ml of the rectified concentrated must solution prepared as in paragraph 4.1 through the column at the rate of one drop every second. Collect the effluent in a beaker. Rinse the column with 50 ml of distilled water. Titrate the acidity in the effluent (including the rinse water) with the 0,1 M sodium hydroxide solution until the pH is 7 at 20 °C. The alkaline solution should be added slowly and the solution continuously shaken. Let n ml be the volume of 0,1 M sodium hydroxide solution used.

5. Expression of the results

The total cations are expressed in milliequivalents per kilogram of total sugar to one decimal place.

5.1. Calculations

- Acidity of the effluent expressed in milliequivalents per kilogram of rectified concentrated must:

Where E = The free sulphur dioxide in milligrams per litre is 2,5 n.

- Total acidity of the rectified concentrated must in milliequivalents per kilogram: a.
- Total cations in milliequivalents per kilogram of total sugars:

$$((2,5n-a)/(P)) \times 100$$

P = percentage concentration (m/m) of total sugars.

(b) Conductivity

1. Principle

The electrical conductivity of a column of liquid defined by two parallel platinum electrodes at its ends is measured by incorporating it in one arm of a Wheatstone bridge.

The conductivity varies with temperature and it is therefore expressed at 20 °C.

2. Apparatus

- 2.1. Conductivity meter enabling measurements of conductivity to be made over a range from 1 to 1 000 microsiemens per cm ($\mu\text{S cm}^{-1}$).
- 2.2. Waterbath for bringing the temperature of samples to be analysed to approximately 20 °C (20 ± 2 °C).

3. Reagents

- 3.1. Demineralised water with specific conductivity below $2 \mu\text{S cm}^{-1}$ at 20 °C.
- 3.2. Reference solution of potassium chloride

Dissolve 0,581 g of potassium chloride, KCl, previously dried to constant mass at a temperature of 105 °C, in demineralised water (paragraph 3.1). Make up to one litre with demineralised water (paragraph 3.1). This solution has a conductivity of $1\,000 \mu\text{S cm}^{-1}$ at 20 °C. It should not be kept for more than three months.

4. Procedure

4.1. Preparation of the sample to be analysed

Use the solution with a total sugar concentration of 25 % (m/m) (25° Brix): weigh a mass equal to $2\,500/P$ and make up to 100 g with water (paragraph 3.1), where P = percentage (m/m) concentration of total sugars in the rectified concentrated must.

4.2. Determination of conductivity

Bring the sample to be analysed to 20 °C by immersion in a waterbath. Maintain the temperature to within $\pm 0,1$ °C.

Rinse the conductivity cell twice with the solution to be examined.

Measure the conductivity and express the result in $\mu\text{S cm}^{-1}$.

5. Expression of the results

Status: This is the original version (as it was originally adopted).

The result is expressed in microsiemens per cm (μScm^{-1}) at 20 °C to the nearest whole number for the 25 % (m/m) (25° Brix) solution of rectified concentrated must.

5.1. Calculations

If the apparatus does not have temperature compensation, correct the measured conductivity using Table I. If the temperature is below 20 °C, add the correction; if the temperature is above 20 °C, subtract the correction.

TABLE I

Corrections to be made to the conductivity for temperatures different from 20 °C ($\mu\text{S cm}^{-1}$)

Conductivity	Temperature (°C)										
	20	21 ^a	22 ^a	23 ^a	24 ^a	25 ^a	26 ^a	27 ^a	28 ^a	29 ^a	30 ^a
0	0	0	0	0	0	0	0	0	0	0	0
50	0	0	1	1	1	1	1	2	2	2	2
100	0	1	1	2	2	3	3	3	4	4	4
150	1	1	2	3	3	4	5	5	6	7	7
200	1	2	3	3	4	5	6	7	8	9	9
250	1	2	3	4	6	7	8	9	10	11	11
300	1	3	4	5	7	8	9	11	12	13	13
350	1	3	5	6	8	9	11	12	14	15	15
400	2	3	5	7	9	11	12	14	16	18	18
450	2	3	6	8	10	12	14	16	18	20	20
500	2	4	7	9	11	13	15	18	20	22	22
550	2	5	7	10	12	14	17	19	22	24	24
600	3	5	8	11	13	16	18	21	24	26	26

a Subtract the correction.

b Add the correction.

(c) Hydroxymethylfurfural (HMF)

1. Principle of the methods

1.1. Colorimetric method

Aldehydes derived from furan, the main one being hydroxymethylfurfural, react with barbituric acid and paratoluidine to give a red compound which is determined by colorimetry at 550 nm.

1.2. High-performance liquid chromatography (HPLC)

Separation through a column by reversed-phase chromatography and determination at 280 nm.

2. Colorimetric method

2.1. Apparatus

2.1.1. Spectrophotometer for making measurements between 300 and 700 nm.

2.1.2. Glass cells with optical paths of 1 cm.

2.2. Reagents

2.2.1. Barbituric acid, 0,5 % solution (m/v).

Dissolve 500 mg of barbituric acid, $C_4O_3N_2H_4$, in distilled water and heat slightly over a waterbath at 100 °C. Make up to 100 ml with distilled water. The solution keeps for about a week.

2.2.2. Paratoluidine solution, 10 % (m/v).

Place 10 g of paratoluidine, $C_6H_4(CH_3)NH_2$, in a 100 ml volumetric flask; add 50 ml of isopropanol, $CH_3CH(OH)CH_3$, and 10 ml of glacial acetic acid, CH_3COOH ($\rho_{20} = 1,05$ g/ml). Make up to 100 ml with isopropanol. This solution should be renewed daily.

2.2.3. Ethanal (acetaldehyde), CH_3CHO , 1 % (m/v) aqueous solution.

Prepare just before use.

2.2.4. Hydroxymethylfurfural, $C_6O_3H_6$, 1 g/l aqueous solution.

Prepare successive dilutions containing 5, 10, 20, 30 and 40 mg/l. The 1 g/l and the diluted solutions must be freshly prepared.

2.3. Procedure

2.3.1. Preparation of sample

Use the solution obtained by diluting the rectified concentrated must to 40 % (m/v): introduce 200 g of accurately weighed rectified concentrated must into a 500 ml volumetric flask. Make up to the mark with water and homogenise. Carry out the determination on 2 ml of this solution.

2.3.2. Colorimetric determination

Into each of two 25 ml flasks *a* and *b* fitted with ground glass stoppers place 2 ml of the sample prepared as in paragraph 2.3.1. Place in each flask 5 ml of paratoluidine solution (paragraph 2.2.2); mix. Add 1 ml of distilled water to flask *b* (control) and 1 ml barbituric acid solution (paragraph 2.2.1) to flask *a*. Shake to homogenize. Transfer the contents of the flasks into spectrophotometer cells with optical paths of 1 cm. Zero the absorbance scale using the contents of flask *b* for a wavelength of 550 nm. Follow the variation in the absorbance of the contents of flask *a*; record the maximum value *A*, which is reached after two to five minutes.

Samples with hydroxymethylfurfural concentrations above 30 mg/l must be diluted before the analysis.

2.3.3. Preparation of the calibration curve

Place 2 ml of each of the hydroxymethylfurfural solutions with 5, 10, 20, 30 and 40 mg/l (paragraph 2.2.4) into two sets of 25 ml flasks *a* and *b* and treat them as described in paragraph 2.3.2.

The graph representing the variation of absorbance with the hydroxymethylfurfural concentration in mg/l is a straight line passing through the origin.

2.4. Expression of results

The hydroxymethylfurfural concentration in rectified concentrated musts is expressed in milligrams per kilogram of total sugars.

2.4.1. Method of calculation

The hydroxymethylfurfural concentration C mg/l in the sample to be analysed is that concentration on the calibration curve corresponding to the absorbance A measured on the sample.

The hydroxymethylfurfural concentration in milligrams per kilogram of total sugars is given by:

$$250 \times ((C)/(P))$$

P = percentage (m/m) concentration of total sugars in the rectified concentrated must.

3. High-performance liquid chromatography

3.1. Apparatus

3.1.1. High-performance liquid chromatograph equipped with:

- a loop injector, 5 or 10 μ l,
- spectrophotometer detector for making measurements at 280 nm,
- column of octadecyl-bonded silica (e.g.: Bondapak C_{18} — Corasil, Waters Ass.),
- a recorder and, if required, an integrator,

Flow rate of mobile phase: 1,5 ml/minute.

3.1.2. Membrane filtration apparatus, pore diameter 0,45 μ m.

3.2. Reagents

3.2.1. Doubly distilled water.

3.2.2. Methanol, CH_3OH , distilled or HPLC quality.

3.2.3. Acetic acid, CH_3COOH , ($\rho_{20} = 1,05$ g/ml).

3.2.4. Mobile phase: water-methanol (paragraph 3.2.2)-acetic acid (paragraph 3.2.3) previously filtered through a membrane filter (0,45 μ m), (40:9:1 v/v).

This mobile phase must be prepared daily and outgassed before use.

3.2.5. Reference solution of hydroxymethylfurfural, 25 mg/l (v/v).

Into a 100 ml volumetric flask, place 25 mg of hydroxymethylfurfural, $C_6H_3O_6$, accurately weighed, and make up to the mark with methanol (paragraph 3.2.2). Dilute this solution 1/10^e with methanol (paragraph 3.2.2) and filter through a membrane filter (0,45 μ m).

If kept in a hermetically sealed brown glass bottle in a refrigerator, this solution will keep for two to three months.

3.3. Procedure

3.3.1. Preparation of sample

Use the solution obtained by diluting the rectified concentrated must to 40 % (m/v) (introduce 200 g of accurately weighed rectified concentrated must into a 500 ml volumetric flask. Make up to the mark with water and homogenise) and filter it through a membrane filter (0,45 μ m).

3.3.2. Chromatographic determination

Inject 5 (or 10) µl of the sample prepared as described in paragraph 3.3.1. and 5 (or 10) µl of the reference hydroxymethylfurfural solution (paragraph 3.2.5) into the chromatograph. Record the chromatogram.

The retention time of hydroxymethylfurfural is approximately six to seven minutes.

3.4. Expression of results

The hydroxymethylfurfural concentration in rectified concentrated musts is expressed in milligrams per kilogram of total sugars.

3.4.1. Method of calculation

Let the hydroxymethylfurfural concentration in the 40 % (m/v) solution of the rectified concentrated must be C mg/l.

The hydroxymethylfurfural concentration in milligrams per kilogram of total sugars is given by:

$$250 \times ((C)/(P))$$

P = percentage (m/m) concentration of total sugars in the rectified concentrated must.

(d) Heavy metals

1. Principle

I. Rapid method for evaluation of heavy metals

Heavy metals are revealed in the suitably diluted rectified concentrated must by the coloration produced by the formation of sulphides. They are assessed by comparison with a standard lead solution corresponding to the maximum admissible concentration.

II. Determination of lead content by atomic absorption spectrophotometry

The chelate given by lead with ammonium pyrrolidinedithiocarbamate is extracted with methylisobutylketone and the absorbance measured at 283,3 nm. The lead content is determined by using known additional amounts of lead in a set of reference solutions.

2. Rapid method for evaluation of heavy metals

2.1. Reagents

2.1.1. Dilute hydrochloric acid, 70 % (m/v).

Take 70 g of hydrochloric acid, HCl ($\rho_{20} = 1,16$ to $1,19$ g/ml), and make up to 100 ml with water.

2.1.2. Dilute hydrochloric acid, 20 % (m/v).

Take 20 g of hydrochloric acid, HCl ($\rho_{20} = 1,16$ to $1,19$ g/ml), and make up to 100 ml with water.

2.1.3. Dilute ammonia.

Take 14 g of ammonia, NH₃ ($\rho_{20} = 0,931$ to $0,934$ g/ml) and make up to 100 ml with water.

2.1.4. pH 3,5 buffer solution.

Dissolve 25 g of ammonium acetate ($\text{CH}_3\text{COONH}_4$), in 25 ml of water and add 38 ml of dilute hydrochloric acid (paragraph 2.1.1). Adjust the pH if necessary with the dilute hydrochloric acid (paragraph 2.1.2) or the dilute ammonia (paragraph 2.1.3) and make up to 100 ml with water.

2.1.5. Thioacetamide solution, ($\text{C}_2\text{H}_5\text{NS}$), 4 % (m/v).

2.1.6. Glycerol solution, ($\text{C}_3\text{H}_8\text{O}_3$), 85 % (m/v)

($n_D^{20^\circ\text{C}} = 1,449$ to 1,455).

2.1.7. Thioacetamide reagent.

To 0,2 ml of thioacetamide solution (paragraph 2.1.5) add 1 ml of a mixture of 5 ml of water, 15 ml of 1 M sodium hydroxide solution and 20 ml of glycerol (paragraph 2.1.6). Heat over a waterbath at 100 °C for 20 seconds. Prepare just before use.

2.1.8. Solution containing 0,002 g/l of lead.

Prepare a 1 g/l lead solution by dissolving 0,400 g of lead nitrate, $\text{Pb}(\text{NO}_3)_2$, in water and making up to 250 ml with water. At the time of use, dilute this solution with water to two parts in 1 000 (v/v) in order to obtain a 0,002 g/l solution.

2.2. Procedure

Dissolve a test sample of 10 g of the rectified concentrated must in 10 ml of water. Add 2 ml of the pH 3,5 buffer solution (paragraph 2.1.4); mix. Add 1,2 ml of the thioacetamide reagent (paragraph 2.1.7). Mix at once. Prepare the control under the same conditions by using 10 ml of the 0,002 g/l lead solution (paragraph 2.1.8).

After two minutes, any brown coloration of the rectified concentrated must solution should not be more intense than that of the control.

2.3. Calculations

Under the conditions of the above procedure, the control sample corresponds to a maximum admissible heavy metal concentration expressed as lead of 2 mg/kg of rectified concentrated must.

3. Determination of lead content by atomic absorption spectrophotometry

3.1. Apparatus

3.1.1. Atomic absorption spectrophotometer equipped with an air-acetylene burner.

3.1.2. Lead hollow cathode lamp.

3.2. Reagents

3.2.1. Dilute acetic acid.

Take 12 g of glacial acetic acid ($\rho_{20} = 1,05$ g/ml) and make up to 100 ml with water.

3.2.2. Solution of ammonium pyrrolidinedithiocarbamate, $\text{C}_5\text{H}_{12}\text{N}_2\text{S}_2$, 1 % (m/v).

3.2.3. Methylisobutylketone, $(\text{CH}_3)_2\text{CHCH}_2\text{COCH}_3$.

3.2.4. Solution containing 0,010 g/l of lead.

Dilute the 1 g/l lead solution (paragraph 2.1.8) to 1 % (v/v).

3.3. Procedure

3.3.1. Preparation of solution to be examined

Dissolve 10 g of rectified concentrated must in a mixture of equal volumes of dilute acetic acid (paragraph 3.2.1) and water, and make up to 100 ml with this mixture.

Add 2 ml of ammonium pyrrolidinedithiocarbamate solution (paragraph 3.2.2) and 10 ml of methylisobutylketone (paragraph 3.2.3). Shake for 30 seconds while protected from bright light. Leave the two layers to separate. Use the methylisobutylketone layer.

3.3.2. Preparation of reference solutions

Prepare three reference solutions containing, in addition to 10 g of rectified concentrated must, 1, 2 and 3 ml respectively of the solution containing 0,010 g/l of lead (paragraph 3.2.4). Treat these in the same way as the solution to be examined.

3.3.3. Control

Prepare a control by proceeding under the same conditions as in paragraph 3.3.1, but without the addition of the rectified concentrated must.

3.3.4. Determination

Set the wavelength to 283,3 nm.

Atomise the methylisobutylketone from the control sample in the flame and zero the absorbance scale.

By operating with their respective solvent extracts, determine the absorbances of the solution to be examined and the reference solutions.

3.4. Expression of results

Express the lead content in milligrams per kilogram of rectified concentrated must to one decimal place.

3.4.1. Calculations

Plot the curve giving the variation in absorbance as a function of the lead concentration added to the reference solutions, zero concentration corresponding to the solution to be examined.

Extrapolate the straight line joining the points until it cuts the negative part of the concentration axis. The distance of the point of intersection from the origin gives the lead concentration in the solution to be examined.

(e) Chemical determination of ethanol

This method is used for the determination of the alcoholic strength of low-alcohol liquids such as musts, concentrated musts and rectified concentrated musts.

1. Principle

Simple distillation of the liquid. Oxidation of the ethanol in the distillate by potassium dichromate. Titration of the excess dichromate with an iron (II) solution.

2. Apparatus

2.1. Distillation apparatus used to measure the alcoholic strength

.....

3. Reagents

3.1. Potassium dichromate solution.

Dissolve 33,600 g of potassium dichromate, ($K_2Cr_2O_7$), in sufficient quantity of water to make one litre of solution at 20 °C.

One millilitre of this solution oxidizes 7,8924 mg of alcohol.

3.2. Iron (II) ammonium sulphate solution.

Dissolve 135 g of iron (II) ammonium sulphate, $FeSO_4 \cdot (NH_4)_2SO_4 \cdot 6H_2O$ in sufficient quantity of water to make one litre of solution and add 20 ml of concentrated sulphuric acid, (H_2SO_4), ($\rho_{20} = 1,84$ g/ml). This solution more or less corresponds to half its volume of dichromate solution when just prepared. Subsequently, it oxidizes slowly.

3.3. Potassium permanganate solution.

Dissolve 1,088 g of potassium permanganate, $KMnO_4$, in a sufficient quantity of water to make one litre of solution.

3.4. Sulphuric acid, diluted 1:2 (v/v).

A little at a time and stirring continuously, add 500 ml of sulphuric acid, (H_2SO_4) ($\rho_{20} = 1,84$ g/ml) to 500 ml of water.

3.5. Ferrous orthophenanthroline reagent.

Dissolve 0,695 g of ferrous sulphate, $FeSO_4 \cdot 7H_2O$, in 100 ml of water, and add 1,485 g of orthophenanthroline monohydrate, $C_{12}H_8N_2 \cdot H_2O$. Heat to help the dissolution. This bright red solution keeps well.

4. Procedure

4.1. Distillation

Place 100 g of rectified concentrated must and 100 ml of water in the distillation flask. Collect the distillate in a 100 ml volumetric flask and make up to the mark with water.

4.2. Oxidation

Take a 300 ml flask with a ground glass stopper and with a widened neck enabling the neck to be rinsed without loss. In the flask, place 20 ml of the titrant potassium dichromate solution (paragraph 3.1) and 20 ml of the 1:2 (v/v) dilute sulphuric acid (paragraph 3.4) and shake. Add 20 ml of the distillate. Stopper the flask, shake, and wait at least 30 minutes, shaking occasionally. (This is the 'measurement' flask.)

Carry out the titration of the iron (II) ammonium sulphate solution (paragraph 3.2) with respect to the potassium dichromate solution by placing in an identical flask the same quantities of reagents but replacing the 20 ml of distillate by 20 ml of distilled water. (This is the 'control' flask.)

4.3. Titration

Add four drops of the orthophenanthroline reagent (paragraph 3.5) to the contents of the 'measurement' flask. Titrate the excess dichromate by adding to it the iron (II) ammonium sulphate solution (paragraph 3.2). Stop adding the ferrous solution when the mixture changes from green-blue to brown.

To judge the end-point more precisely, change the colour of the mixture back from brown to green-blue with the potassium permanganate solution (paragraph 3.3). Subtract a tenth of the volume of this solution used from the volume of the iron (II) solution added. Let the difference be n ml.

Proceed in the same way with the 'control' flask. Let n' ml be the difference here.

5. Expression of the results

The ethanol is expressed in grams per kilogram of total sugars and is quoted to one decimal place.

5.1. Method of calculation

n' ml of ferrous solution reduces 20 ml of dichromate solution which oxidizes 157,85 mg of pure ethanol.

One millilitre of iron (II) solution has the same reducing power as:

$((157,85)/(n))$ mg of ethanol

$n-n'$ ml of iron (II) solution have the same reducing power as:

$157,85 \times ((n' - n)/(n))$ mg of ethanol.

Ethanol concentration in g/kg of rectified concentrated must is given by:

$7,892 \times ((n' - n)/(n))$

Ethanol concentration in g/kg of total sugars is given by:

$789,2 \times ((n' - n)/(n' \times P))$

P = percentage (m/m) concentration of total sugars in the rectified concentrated must.

(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 — ($C_8H_{18}F_3NOSi_2$)

2.3. Trimethylchlorosilane (C_3H_9ClSi)

2.4. Pyridine p.A. (C_5H_5N)

2.5. Meso-inositol ($C_6H_{12}O_6$)

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.

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.

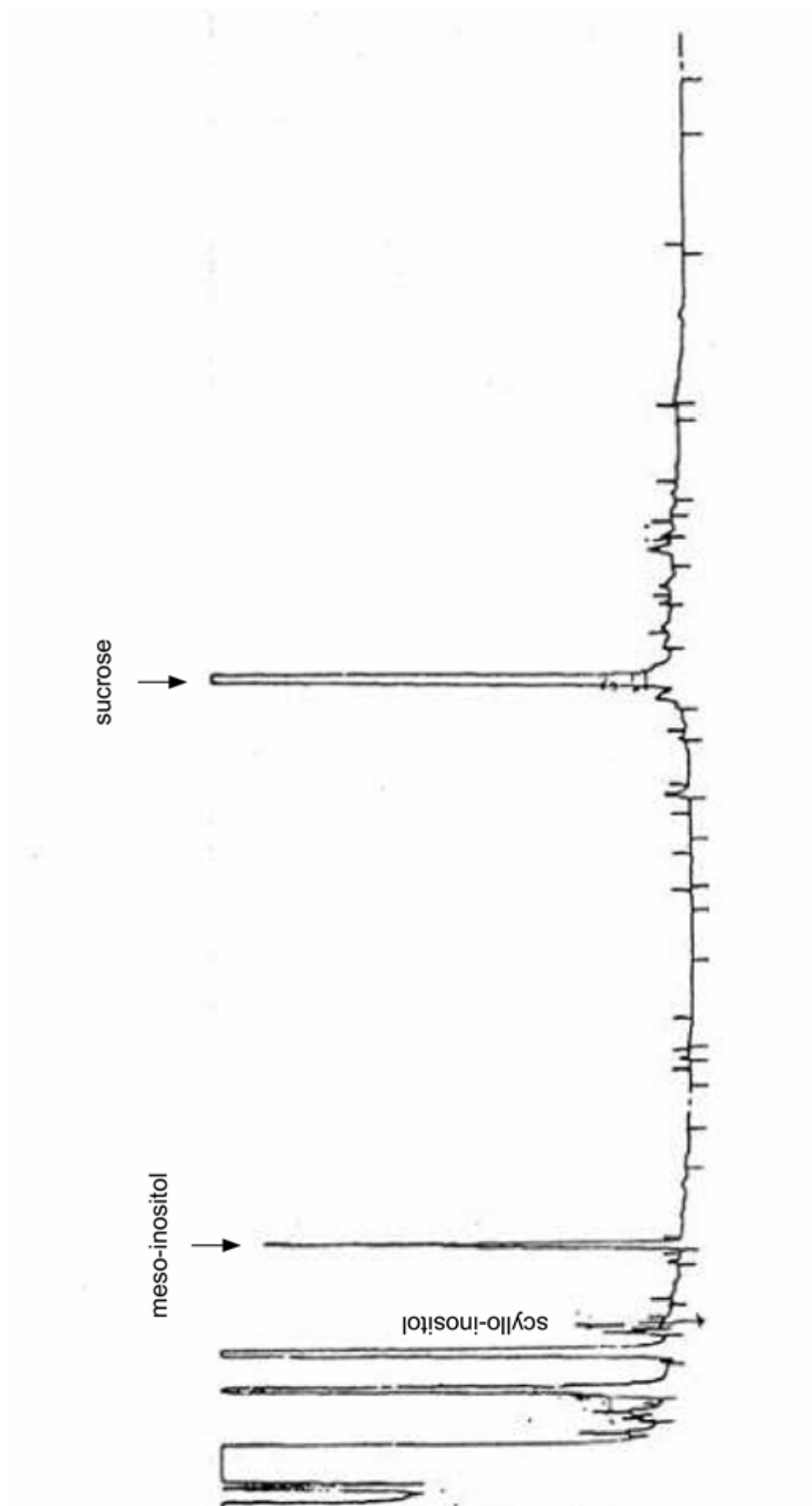
In the case of scyllo-inositol, which is not commercially available and has a retention time lying between the last peak of the anomeric form of glucose and the peak for meso-inositol (see diagram), the same result as for meso-inositol is taken.

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: This is the original version (as it was originally adopted).



Status: This is the original version (as it was originally adopted).

ANNEX V

CORRELATION TABLE REFERRED TO IN
 THE SECOND PARAGRAPH OF ARTICLE 16

Regulation (EC) No 1493/1999	Regulation (EC) No 2676/90	Regulation (EC) No 423/2008	This Regulation
—	—	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

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—	—	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

Status: This is the original version (as it was originally adopted).

- (1) [OJ L 338, 13.11.2004, p. 4.](#)
- (2) [OJ L 220, 15.8.2002, p. 18.](#)
- (3) Treatment with PVI/PVP copolymers can only occur after the purity and identification specifications for authorised copolymers have been laid down and published in the OIV's International Oenological Codex.
- (4) [OJ L 338, 13.11.2004, p. 4.](#)