

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No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (repealed)

Article 1	Purpose
Article 2	Wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol.
Article 3	Authorised oenological practices and restrictions
Article 4	Experimental use of new oenological practices
Article 5	Oenological practices applicable to categories of sparkling wines
Article 6	Oenological practices applicable to liqueur wines
Article 7	Definition of coupage
Article 8	General rules on blending and coupage
Article 9	The purity and identification specifications of substances used in oenological practices
Article 10	Conditions governing the holding, circulation and use of products not complying with Chapter II of Title III of Regulation (EC) No 479/2008 or this Regulation
Article 11	General rules applicable to the enrichment, acidification and deacidification of products other than wine
Article 12	Administrative rules applicable to enrichment
Article 13	Administrative rules applicable to acidification and deacidification
Article 14	Pouring of wine or grape must to lees or grape marc or pressed 'aszú'/'výber' pulp
Article 15	Applicable Community analysis methods
Article 16	Repeal
Article 17	This Regulation shall enter into force on the seventh day... Signature

ANNEX I A

AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

Appendix 1

Requirements for beta-glucanase

International code for beta-glucanase: E.C. 3-2-1-58 Beta-glucan hydrolase (breaking down...

Appendix 2

L(+)-tartaric acid

Tartaric acid, the use of which for deacidification purposes is...

Appendix 3

Aleppo pine resin

Aleppo pine resin, the use of which is provided for...

Appendix 4

Ion exchange resins

1. SCOPE AND AREA OF APPLICATION
2. DEFINITION
3. PRINCIPLE
4. REAGENTS
 - 4.1. Distilled water or deionised water of equivalent purity.
 - 4.2. Ethanol, 15 % v/v. Prepare by mixing 15 parts of absolute...
 - 4.3. Acetic acid, 5 % m/m. Prepare by mixing 5 parts of...
5. APPARATUS
 - 5.1. Ion exchange chromatography columns.
 - 5.2. Measuring cylinders, capacity 2 l.
 - 5.3. Evaporating dishes capable of withstanding a muffle furnace at 850 °C....
 - 5.4. Drying oven, thermostatically controlled at 105 ± 2 °C.
 - 5.5. Muffle furnace, thermostatically controlled at 850 ± 25 °C.
 - 5.6. Analytical balance, accurate to 0.1 mg.
 - 5.7. Evaporator, hot plate or infra-red evaporator.
6. PROCEDURE
 - 6.1. Add to each of three separate ion exchange chromatography columns...
 - 6.2. For the anionic resins, pass the three extracting solvents (paragraphs 4.1,...
 - 6.3. Evaporate the three eluates over a hotplate or with an...
 - 6.4. After recording the constant weight (paragraph 6.3), place the evaporating dish...
 - 6.5. Calculate the organic matter extracted (paragraph 7.1). If the result is...
7. EXPRESSION OF THE RESULTS
 - 7.1. Formula and calculation of results
 - 7.2. The difference in the results between two parallel determinations carried...

Appendix 5

Potassium ferrocyanide

Potassium ferrocyanide or calcium phytate, the use of which is...
After treatment with potassium ferrocyanide or calcium phytate,
the wine...
Supervision of the use of the product referred to in...

Appendix 6

Requirements for dimethyldicarbonate

AREA OF APPLICATION

REQUIREMENTS

Appendix 7

Requirements for electro dialysis treatment

The purpose is to obtain tartaric stability of the wine...

1. MEMBRANE REQUIREMENTS
 - 1.1. The membranes are to be arranged alternately in a 'filter-press'...
 - 1.2. The cation-permeable membranes must be designed to extract cations only,...
 - 1.3. The anion-permeable membranes must be designed to extract anions only,...
 - 1.4. The membranes must not excessively modify the physico-chemical composition and...
2. MEMBRANE UTILISATION REQUIREMENTS

Appendix 8

Requirements for urease

International code for urease: EC 3-5-1-5, CAS No: 9002-13-5.
Activity:...

Appendix 9

Requirements for pieces of oak wood

PURPOSE, ORIGIN AND AREA OF APPLICATION

LABELLING

DIMENSIONS

PURITY

Appendix 10

Requirements for the partial dealcoholisation of wine

Requirements

Appendix 11

Requirements for treatment with PVI/PVP copolymers

Requirements

Appendix 12

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

Requirements

ANNEX I B

THE MAXIMUM SULPHUR DIOXIDE CONTENT OF WINES

- A. THE SULPHUR DIOXIDE CONTENT OF WINES
- B. THE SULPHUR DIOXIDE CONTENT OF LIQUEUR WINES
- C. THE SULPHUR DIOXIDE CONTENT OF SPARKLING WINES

Appendix 1

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

ANNEX I C

THE MAXIMUM VOLATILE ACID CONTENT OF WINES

The volatile acid content may not exceed: 18 milliequivalents
per...

ANNEX I D

LIMITS AND CONDITIONS FOR THE SWEETENING OF WINES

The sweetening of wine may be authorised only if carried...

ANNEX II

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

- A. Sparkling wine
- B. Quality sparkling wine
- C. Sparkling wines and quality sparkling wines with a protected designation...

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....

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
- B. Liqueur wines with a protected designation of origin (provisions other...

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...
 - GREECE
 - SPAIN
 - ITALY
- B. LIST OF LIQUEUR WINES WITH A PROTECTED DESIGNATION OF ORIGIN...
 - 1. List of liqueur wines with a protected designation of origin...
 - GREECE
 - SPAIN
 - CYPRUS
 - 2. List of liqueur wines with a protected designation of origin...
 - GREECE
 - FRANCE
 - CYPRUS
 - 3. List of liqueur wines with a protected designation of origin...
 - GREECE

4. List of liqueur wines with a protected designation of origin...
SPAIN
ITALY
CYPRUS
5. List of liqueur wines with a protected designation of origin...
SPAIN
ITALY
6. List of liqueur wines with a protected designation of origin...
SPAIN
ITALY

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...
FRANCE
 2. List of liqueur wines with a protected designation of origin...
PORTUGAL
ITALY
 3. List of liqueur wines with a protected designation of origin...
SPAIN
 4. List of liqueur wines with a protected designation of origin...
PORTUGAL
- B. List referred to in paragraph 5(b) of Annex III B
List of liqueur wines with a protected designation of origin (EC Regulation (EC) No 479/2008) alcoholic strength by volume of less than 17,5 % vol. but not less than 15 % vol., where national laws applicable thereto before 1 January 1985 expressly so provided
SPAIN
ITALY
PORTUGAL

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 dulce naturale’, ‘vinho doce natural’ and ‘οινος γλυκός φυσικός’

Muscats — Grenache — Garnacha Blanca — Garnacha
Peluda —...

ANNEX IV

SPECIAL COMMUNITY ANALYSIS METHODS

- A. ALLYL ISOTHIOCYANATE
 1. Principle of the method
 2. Reagents
 - 2.1. Ethanol, absolute.

- 2.2. Standard solution: solution of allyl isothiocyanate in absolute alcohol containing...
- 2.3. Freezing mixture consisting of ethanol and dry ice (temperature $-60\text{ }^{\circ}\text{C}$)....
3. Apparatus
 - 3.1. Distillation apparatus as shown in the figure. A stream of...
 - 3.2. Heating mantle, thermostatically controlled.
 - 3.3. Flowmeter.
 - 3.4. Gas chromatograph fitted with a flame spectrophotometer detector equipped with...
 - 3.5. Stainless steel chromatograph column of internal diameter 3 mm and length...
 - 3.6. Microsyringe, 10 μl .
4. Procedure
Apparatus for distillation under a current of nitrogen

B. SPECIAL ANALYSIS METHODS FOR RECTIFIED CONCENTRATED GRAPE MUST

- (a) Total cations
 1. Principle
 2. Apparatus
 - 2.1. Glass column of internal diameter 10 to 11 mm and length approximately...
 - 2.2. pH meter with a scale graduated at least in 0,1 pH...
 - 2.3. Electrodes:
 3. Reagents
 - 3.1. Strongly acid cation exchange resin in H + form pre-swollen by soaking...
 - 3.2. Sodium hydroxide solution, 0,1 M.
 - 3.3. Paper pH indicator.
 4. Procedure
 - 4.1. Preparation of sample
 - 4.2. Preparation of the ion exchange column
 - 4.3. Ion exchange
 5. Expression of the results
 - 5.1. Calculations
- (b) Conductivity
 1. Principle
 2. Apparatus
 - 2.1. Conductivity meter enabling measurements of conductivity to be made over...
 - 2.2. Waterbath for bringing the temperature of samples to be analysed...
 3. Reagents
 - 3.1. Demineralised water with specific conductivity below 2 $\mu\text{S cm}^{-1}$ at...
 - 3.2. Reference solution of potassium chloride
 4. Procedure
 - 4.1. Preparation of the sample to be analysed
 - 4.2. Determination of conductivity
 5. Expression of the results
 - 5.1. Calculations
- (c) Hydroxymethylfurfural (HMF)

1. Principle of the methods
 - 1.1. Colorimetric method
 - 1.2. High-performance liquid chromatography (HPLC)
 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).
 - 2.2.2. Paratoluidine solution, 10 % (m/v).
 - 2.2.3. Ethanal (acetaldehyde), CH₃CHO, 1 % (m/v) aqueous solution.
 - 2.2.4. Hydroxymethylfurfural, C₆O₃H₆, 1 g/l aqueous solution.
 - 2.3. Procedure
 - 2.3.1. Preparation of sample
 - 2.3.2. Colorimetric determination
 - 2.3.3. Preparation of the calibration curve
 - 2.4. Expression of results
 - 2.4.1. Method of calculation
 3. High-performance liquid chromatography
 - 3.1. Apparatus
 - 3.1.1. High-performance liquid chromatograph equipped with:
 - 3.1.2. Membrane filtration apparatus, pore diameter 0,45 µm.
 - 3.2. Reagents
 - 3.2.1. Doubly distilled water.
 - 3.2.2. Methanol, CH₃OH, distilled or HPLC quality.
 - 3.2.3. Acetic acid, CH₃COOH, (ρ₂₀ = 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...
 - 3.2.5. Reference solution of hydroxymethylfurfural, 25 mg/l (v/v).
 - 3.3. Procedure
 - 3.3.1. Preparation of sample
 - 3.3.2. Chromatographic determination
 - 3.4. Expression of results
 - 3.4.1. Method of calculation
- (d) Heavy metals
1. Principle
 - I. Rapid method for evaluation of heavy metals
 - II. Determination of lead content by atomic absorption spectrophotometry
 2. Rapid method for evaluation of heavy metals
 - 2.1. Reagents
 - 2.1.1. Dilute hydrochloric acid, 70 % (m/v).
 - 2.1.2. Dilute hydrochloric acid, 20 % (m/v).
 - 2.1.3. Dilute ammonia.
 - 2.1.4. pH 3,5 buffer solution.
 - 2.1.5. Thioacetamide solution, (C₂H₅NS), 4 % (m/v).

- 2.1.6. Glycerol solution, (C₃H₈O₃, 85 % (m/v)
 - 2.1.7. Thioacetamide reagent.
 - 2.1.8. Solution containing 0,002 g/l of lead.
 - 2.2. Procedure
 - 2.3. Calculations
 - 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.
 - 3.2.2. Solution of ammonium pyrrolidinedithiocarbamate, C₅H₁₂N₂S₂, 1 % (m/v).
 - 3.2.3. Methylisobutylketone, (CH₃)₂CHCH₂COCH₃.
 - 3.2.4. Solution containing 0,010 g/l of lead.
 - 3.3. Procedure
 - 3.3.1. Preparation of solution to be examined
 - 3.3.2. Preparation of reference solutions
 - 3.3.3. Control
 - 3.3.4. Determination
 - 3.4. Expression of results
 - 3.4.1. Calculations
- (e) Chemical determination of ethanol
 - 1. Principle
 - 2. Apparatus
 - 2.1. Distillation apparatus used to measure the alcoholic strength
 - 3. Reagents
 - 3.1. Potassium dichromate solution.
 - 3.2. Iron (II) ammonium sulphate solution.
 - 3.3. Potassium permanganate solution.
 - 3.4. Sulphuric acid, diluted 1:2 (v/v).
 - 3.5. Ferrous orthophenanthroline reagent.
 - 4. Procedure
 - 4.1. Distillation
 - 4.2. Oxidation
 - 4.3. Titration
 - 5. Expression of the results
 - 5.1. Method of calculation
- (f) Meso-inositol, scyllo-inositol and sucrose
 - 1. Principle
 - 2. Reagents
 - 2.1. Internal standard: xylitol (aqueous solution of about 10 g/l to...
 - 2.2. Bis(trimethylsilyl)trifluoroacetamide — BSTFA — (C₈H₁₈F₃NOSi₂)
 - 2.3. Trimethylchlorosilane (C₃H₉ClSi)
 - 2.4. Pyridine p.A. (C₅H₅N)
 - 2.5. Meso-inositol (C₆H₁₂O₆)
 - 3. Apparatus
 - 3.1. Gas chromatograph equipped with:
 - 3.2. Capillary column (e.g. in fused silica, coated with OV 1,...
 - 3.3. Integrator.
 - 3.4. Microsyringe, 10 µl.

- 3.5. Micropipettes, 50, 100 and 200 μ l.
- 3.6. 2 ml flasks with Teflon stopper.
- 3.7. Oven.
4. Procedure
5. Calculation of results
 - 5.1. A solution is prepared containing:
6. Expression of the results
 - 6.1. Meso-inositol and scyllo-inositol are expressed in milligrams per kilogram of...

ANNEX V

CORRELATION TABLE REFERRED TO IN THE SECOND PARAGRAPH OF ARTICLE 16

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

- (1) OJ L 148, 6.6.2008, p. 1.
- (2) OJ L 179, 14.7.1999, p. 1.
- (3) OJ L 272, 3.10.1990, p. 1.
- (4) OJ L 127, 15.5.2008, p. 13.