

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No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (repealed)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 12a	Notifications of Member States' decisions allowing an increase in natural alcoholic strength
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 14a	Fixing a minimum percentage of alcohol for by-products
Article 14b	Disposal of by-products
Article 15	Applicable Community analysis methods
Article 16	Repeal
Article 17 Signature

ANNEX I A

AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

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Appendix 1

Requirements for beta-glucanase

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Appendix 2

L(+) tartaric acid

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Appendix 3

Aleppo pine resin

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Appendix 4

Ion exchange resins

- 1. SCOPE AND AREA OF APPLICATION
- 2. DEFINITION
- 3. PRINCIPLE
- 4. REAGENTS
 - 4.1.
 - 4.2.
 - 4.3.
- 5. APPARATUS
 - 5.1.
 - 5.2.
 - 5.3.
 - 5.4.
 - 5.5.
 - 5.6.
 - 5.7.
- 6. PROCEDURE
 - 6.1.
 - 6.2.
 - 6.3.
 - 6.4.
 - 6.5.
- 7. EXPRESSION OF THE RESULTS
 - 7.1.
 - 7.2.

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Commission Regulation (EC) No 606/2009 (repealed).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

Appendix 5

Potassium ferrocyanide

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Appendix 6

Requirements for dimethyldicarbonate AREA OF APPLICATION REQUIREMENTS

Appendix 7

Requirements for electro dialysis treatment

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- 1.2.
- 1.3.
- 1.4.

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PURPOSE, ORIGIN AND AREA OF APPLICATION

LABELLING

DIMENSIONS

PURITY

Appendix 10

Requirements for treatment to correct the alcohol content of wines...

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

Appendix 13

Requirements for the treatment of wines with chitosan derived from...

Areas of application:

Requirements:

Appendix 14

Requirements for acidification by means of electro-membranary treatment

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Requirements for acidification by treatment with cation exchangers

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Requirements for treatment to reduce the sugar content of musts...

Appendix 17

Requirements for deacidification by electro-membrane treatment

Appendix 18

Requirements for the management of dissolved gas in wine using...

REQUIREMENTS

- (1)
- (2)
- (3)

(4)

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Requirements for the treatment of wines using a membrane technology...

Appendix 20

Requirements for polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)

Appendix 21

Requirements for silver chloride

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Malolactic fermentation activators
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Requirements for the use of filter plates containing zeolites γ -faujasite...

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Requirements for the treatment with potassium polyaspartate in wine

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 I

Increase in the maximum total sulphur dioxide content where the...

ANNEX I C

THE MAXIMUM VOLATILE ACID CONTENT OF WINES

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ANNEX I D

LIMITS AND CONDITIONS FOR THE SWEETENING OF WINES

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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

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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
ITALY
 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 ‘οίνος γλυκός φυσικός’

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ANNEX IV

SPECIAL COMMUNITY ANALYSIS METHODS

- A. ALLYL ISOTHIOCYANATE
1. Principle of the method
 2. Reagents
 - 2.1.
 - 2.2.
 - 2.3.
 3. Apparatus
 - 3.1.
 - 3.2.
 - 3.3.
 - 3.4.
 - 3.5.
 - 3.6.
 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.
 - 2.2.
 - 2.3.
 3. Reagents
 - 3.1.
 - 3.2.
 - 3.3.
 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.
 - 2.2.
 3. Reagents
 - 3.1.
 - 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

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- 1.1. Colorimetric method
 - 1.2. High-performance liquid chromatography (HPLC)
 2. Colorimetric method
 - 2.1. Apparatus
 - 2.1.1.
 - 2.1.2.
 - 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.
 - 3.1.2.
 - 3.2. Reagents
 - 3.2.1.
 - 3.2.2.
 - 3.2.3.
 - 3.2.4.
 - 3.2.5.
 - 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.
 - 2.1.6.
 - 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

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- 3.1.1.
 - 3.1.2.
 - 3.2. Reagents
 - 3.2.1.
 - 3.2.2.
 - 3.2.3.
 - 3.2.4.
 - 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.
 - 2.2.
 - 2.3.
 - 2.4.
 - 2.5.
 - 3. Apparatus
 - 3.1.
 - 3.2.
 - 3.3.
 - 3.4.
 - 3.5.
 - 3.6.
 - 3.7.
 - 4. Procedure
 - 5. Calculation of results
 - 5.1.
 - 6. Expression of the results
 - 6.1.

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ANNEX V
CORRELATION TABLE REFERRED TO IN
THE SECOND PARAGRAPH OF ARTICLE 16

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