

SCHEDULE 6

Regulation 19

ANALYTICAL TEST FOR QUALITY WINES PSR

The analytical test shall measure the following factors:–

Actual Alcoholic Strength

1. A minimum of 8.5% *actual* alcoholic strength or 5.5% for wines having a *natural* alcoholic strength of not less than 10%.

Total Dry Extract

2. A minimum of 15 g/l.

Reducing Sugars

3. No parameters set: for information only.

pH

4. No parameters set: for information only.

Total Acidity

5. A minimum of 5 g/l expressed as tartaric acid.

A maximum of 14 g/l expressed as tartaric acid.

Total Sulphur Dioxide

6. A maximum as defined in point 7 of Annex 1 to Council Regulation (EEC) No. 822/87.

Free Sulphur Dioxide

7. A minimum of 0 mg/l (at levels below 15 mg/l, it will be necessary to use effective oenological techniques to ensure the stability of the wine).

A maximum of 45 mg/l for dry wines as defined in Article 14(7) of Commission Regulation (EEC) No. 3201/90.

A maximum of 60 mg/l for other wines.

Copper

8. A maximum of 0.5 mg/l.

Iron

9. A maximum of 8 mg/l.

Sterility

10. There must be no indication of yeasts or bacteria liable to cause spoilage of the wine.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Protein Stability

11. The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.