

Official Journal

of the European Union

L 193



English edition

Legislation

Volume 52

24 July 2009

Contents

I Acts adopted under the EC Treaty/Euratom Treaty whose publication is obligatory

REGULATIONS

- ★ **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** 1
- ★ **Commission regulation (EC) No 607/2009 of 14 July 2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products** 60

Price: EUR 26

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Acts whose titles are printed in light type are those relating to day-to-day management of agricultural matters, and are generally valid for a limited period.

The titles of all other acts are printed in bold type and preceded by an asterisk.

I

(Acts adopted under the EC Treaty/Euratom Treaty whose publication is obligatory)

REGULATIONS

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

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 479/2008 of 29 April 2008 on the common organisation of the market in wine, amending Regulations (EC) No 1493/1999, (EC) No 1782/2003, (EC) No 1290/2005, (EC) No 3/2008 and repealing Regulations (EEC) No 2392/86 and (EC) No 1493/1999 ⁽¹⁾, and in particular Articles 25(3) and 32 thereof,

Whereas:

- (1) The definition of wine given in the first indent of point (c) of the second subparagraph of paragraph 1 of Annex IV to Regulation (EC) No 479/2008 listing the categories of grapevine products provides for a total alcoholic strength of not more than 15 % vol. However, that limit may be increased to 20 % vol. for wines produced without enrichment in certain wine-growing areas that should be defined.
- (2) Chapter II of Title III of Regulation (EC) No 479/2008 and Annexes V and VI thereto lay down general rules on oenological practices and processes and refer for the rest to detailed implementing rules to be adopted by the Commission. The permitted oenological practices should be defined clearly and precisely, including the methods for sweetening wines, and limits on the use of certain substances and the conditions for using certain of those substances should be laid down.

- (3) Annex IV to Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine ⁽²⁾ listed authorised oenological practices. That list of authorised oenological practices, described more clearly and more coherently and supplemented to take account of technical progress, should be kept in a single annex.
- (4) Annex V A to Regulation (EC) No 1493/1999 lays down maximum levels of sulphites in wines produced in the Community that are higher than the limits laid down by the International Organisation of Vine and Wine (OIV). The limits should be aligned with those of the OIV, which are recognised internationally, and the derogations required for certain sweet wines produced in small quantities because of their higher sugar content and to ensure their good conservation should be kept. In the light of current scientific studies into the reduction and replacement of sulphites in wine and the sulphite intake from wine in the human diet, provision must be made for re-examining the maximum limits at a later date with a view to reducing them.
- (5) The procedures by means of which the Member States may authorise certain oenological practices and processes not provided for by Community rules for a definite period and for experimental purposes should be laid down.
- (6) The production of sparkling wines, quality sparkling wines and quality aromatic sparkling wines requires a number of specific practices in addition to the oenological practices permitted elsewhere. For reasons of clarity, those practices should be listed in a separate annex.

⁽¹⁾ OJ L 148, 6.6.2008, p. 1.

⁽²⁾ OJ L 179, 14.7.1999, p. 1.

- (7) The production of liqueur wines requires a number of specific practices in addition to the oenological practices permitted elsewhere and the production of liqueur wines with a protected designation of origin has certain particularities. For reasons of clarity, those practices and restrictions should be listed in a separate annex.
- (8) Coupage is a widespread oenological practice and, in view of its possible consequences for the quality of wine, its use must be strictly defined and regulated in order to prevent abuse and to ensure high quality wines at the same time as promoting a more competitive sector. As far as rosé wine production is concerned, for the reasons mentioned above, this practice must be regulated more particularly for certain wines which are not subject to specifications.
- (9) Purity and identification specifications of a large number of substances used in oenological practices are already laid down in the Community rules on foodstuffs and in the International Oenological Codex of the OIV. For the purposes of harmonisation and clarity, those specifications should be used in the first instance, while providing for additional rules specific to the situation in the Community.
- (10) Wine products that do not comply with the provisions of Chapter II of Title III of Regulation (EC) No 479/2008 or those to be laid down in this Regulation may not be placed on the market. However, some of these products may be used for industrial purposes and the conditions for their use should be laid down so as to ensure adequate monitoring of their final use. In addition, to avoid financial losses for operators with stocks of certain products produced before the date of application of that Regulation, it should be laid down that products made in accordance with the rules in force before that date may be released for consumption.
- (11) In accordance with paragraph 4 of point D of Annex V to Regulation (EC) No 479/2008, all enrichment, acidification and deacidification operations must be notified to the competent authorities. This also holds for quantities of sugar, concentrated grape must and rectified concentrated grape must held by the natural or legal persons undertaking such operations. The purpose of such notification is to allow the operations in question to be monitored. Notifications must therefore be addressed to the competent authority of the Member State on whose territory the operation is to take place and must be as accurate as possible. Where an increase in alcoholic strength is involved, the competent authority must be notified in sufficient time to permit it to carry out an effective check.
- (12) In the case of acidification and deacidification, a check after the operation is sufficient. For that reason and to simplify administrative procedures, it must therefore be possible to make such notification, except for the first notification in the wine year, by updating records regularly verified by the competent authority. In certain Member States, the competent authorities carry out systematic analytical checks of all batches of products turned into wine. As long as this continues to be the case, declarations of intention to enrich wine are not absolutely necessary.
- (13) Notwithstanding the general rule laid down in point D of Annex VI to Regulation (EC) No 479/2008, the pouring of wine [or grape must onto lees or grape marc or pressed 'aszú' or 'výber' pulp is an essential characteristic of the production of certain Hungarian and Slovak wines. The particular rules for that practice must be laid down in accordance with the national provisions in force in the Member States concerned on 1 May 2004.
- (14) Article 31 of Regulation (EC) No 479/2008 lays down that the analysis methods for establishing the composition of the products covered by that Regulation and the rules for checking whether those products have been subjected to processes in violation of authorised oenological practice are those recommended and published by the OIV in the Compendium of International Methods of Analysis of Wines and Musts. Where specific analysis methods are necessary for certain Community wine products and they have not been established by the OIV, those Community methods should be described.
- (15) So as to ensure greater transparency, a list of the analysis methods concerned and their description should be published at Community level.
- (16) Consequently, Commission Regulations (EEC) No 2676/90 of 17 September 1990 determining Community methods for the analysis of wines ⁽¹⁾ and (EC) No 423/2008 of 8 May 2008 laying down certain detailed rules for implementing Council Regulation (EC) No 1493/1999 and establishing a Community code of oenological practices and processes ⁽²⁾ should be repealed.
- (17) The measures provided for in this Regulation are in accordance with the opinion of the Regulatory Committee established by Article 113(2) of Regulation (EC) No 479/2008,

HAS ADOPTED THIS REGULATION:

Article 1

Purpose

This Regulation lays down detailed rules for the application of Title III, Chapters I and II of Regulation (EC) No 479/2008.

⁽¹⁾ OJ L 272, 3.10.1990, p. 1.

⁽²⁾ OJ L 127, 15.5.2008, p. 13.

*Article 2***Wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol.**

The wine-growing areas referred to in the first indent of point (c) of the second subparagraph of paragraph 1 of Annex IV to Regulation (EC) No 479/2008 shall be zones C I, C II and C III referred to in Annex IX to that Regulation and the areas of zone B in which white wines with the following protected geographical indications may be produced: 'Vin de pays de Franche-Comté' and 'Vin de pays du Val de Loire'.

*Article 3***Authorised oenological practices and restrictions**

1. The authorised oenological practices and restrictions applicable to the production and conservation of products covered by Regulation (EC) No 479/2008, referred to in Article 29(1) thereof, are laid down in Annex I hereto.
2. The authorised oenological practices and the conditions for and the limits on their use are set out in Annex I A.
3. The maximum sulphur dioxide contents of wines are given in Annex I B.
4. The maximum volatile acid contents are given in Annex I C.
5. The rules on sweetening are laid down in Annex I D.

*Article 4***Experimental use of new oenological practices**

1. For experimental purposes as referred to in Article 29(2) of Regulation (EC) No 479/2008, each Member State may authorise the use of certain oenological practices or processes not provided for in that Regulation or in this Regulation, for a maximum of three years, on condition that:
 - (a) the practices and processes concerned meet the requirements of Articles 27(2) and 30(b) to (e) of Regulation (EC) No 479/2008;
 - (b) such practices and processes are applied to quantities not exceeding 50 000 hectolitres per year for any one experiment;
 - (c) the Member State concerned informs the Commission and the other Member States at the beginning of the experiment of the terms of each authorisation;
 - (d) the processes shall be entered on the accompanying document referred to in Article 112(1) and in the register referred to in Article 112(2) of Regulation (EC) No 479/2008.

'Experiment' shall mean an operation or operations carried out in the context of a well-defined research project with a single experimental protocol.

2. The products obtained by the experimental use of such practices and processes may be placed on the market of a Member State other than the Member State concerned provided the Member State authorising the experiment gives prior notification to the competent authorities of the Member State of destination of the terms of the authorisation and the quantities involved.

3. During the three months following the end of the period referred to in paragraph 1, the Member State concerned shall forward to the Commission a report on the authorised experiment and the results thereof. The Commission shall notify the other Member States of those results.

4. Depending on these results, the Member State concerned may apply to the Commission for authorisation to continue the experiment, possibly with a larger quantity than in the original experiment, for a further maximum period of three years. The Member State shall submit an appropriate dossier in support of its application. The Commission, in accordance with the procedure referred to in Article 113(2) of Regulation (EC) No 479/2008, shall decide on the application to continue the experiment.

*Article 5***Oenological practices applicable to categories of sparkling wines**

The authorised oenological practices and restrictions, including enrichment, acidification and de-acidification, concerning sparkling wines, quality sparkling wines and quality aromatic sparkling wines, referred to in point (b) of the second paragraph of Article 32 of Regulation (EC) No 479/2008 are listed in Annex II hereto, without prejudice to the oenological practices and restrictions of general application laid down in Regulation (EC) No 479/2008 and in Annex I hereto.

*Article 6***Oenological practices applicable to liqueur wines**

The authorised oenological practices and restrictions concerning liqueur wines referred to in point (c) of the second paragraph of Article 32 of Regulation (EC) No 479/2008 are listed in Annex III hereto, without prejudice to the oenological practices and restrictions of general application laid down in Regulation (EC) No 479/2008 and in Annex I hereto.

*Article 7***Definition of coupage**

1. Within the meaning of point (d) of the second paragraph of Article 32 of Regulation (EC) No 479/2008, 'coupage' shall mean the mixing of wines or musts of different origins, different vine varieties, different harvest years or different categories of wine or of must.

2. The following shall be regarded as different categories of wine or must:

- (a) red wine, white wine and the musts or wines suitable for yielding one of these categories of wine;
- (b) wines without a protected designation of origin or geographical indication, wines with a protected designation of origin (PDO) and wines with a protected geographical indication (PGI) as well as musts or wines suitable for yielding one of these categories of wine.

For the purposes of this paragraph, rosé wine shall be regarded as red wine.

3. The following processes shall not be regarded as coupage:

- (a) enrichment by the addition of concentrated grape must or rectified concentrated grape must;
- (b) sweetening.

Article 8

General rules on blending and coupage

1. A wine may be obtained by blending or coupage only where the constituents of that blending or coupage possess the required characteristics for obtaining wine and comply with Regulation (EC) No 479/2008 and this Regulation.

Coupage of a non-PDO/PGI white wine with a non-PDO/PGI red wine cannot produce a rosé wine.

However, the second subparagraph does not exclude coupage of the type referred to therein where the final product is intended for the preparation of a cuvée as defined in Annex I to Regulation (EC) No 479/2008 or intended for the production of semi-sparkling wines.

2. Coupage of a grape must or a wine which has undergone the oenological practice referred to in paragraph 14 of Annex I A to this Regulation with a grape must or a wine which has not undergone that practice shall be prohibited.

Article 9

The purity and identification specifications of substances used in oenological practices

1. Where they are not laid down by Commission Directive 2008/84/EC⁽¹⁾, the purity and identification specifications of substances used in the oenological practices referred to in point (e) of the second paragraph of Article 32 of Regulation (EC) No 479/2008 shall be those laid down and published in the International Oenological Codex of the International Organisation of Vine and Wine.

Where necessary, those purity criteria shall be supplemented by the specific requirements provided for in Annex I A hereto.

⁽¹⁾ OJ L 253, 20.9.2008, p. 1.

2. The enzymes and enzymatic preparations used in the authorised oenological practices and processes listed in Annex I A shall meet the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes⁽²⁾.

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

1. Products not complying with Chapter II of Title III of Regulation (EC) No 479/2008 or this Regulation shall be destroyed. However, Member States may authorise the use of certain products, the characteristics of which they shall determine, by distilleries or vinegar factories or for industrial purposes.

2. Such products may not be held without legitimate cause by producers or traders and they may be moved only to distilleries, vinegar factories, or establishments using them for industrial purposes or products or elimination plants.

3. Member States may have denaturing agents or indicators added to wines as referred to in paragraph 1 in order to make them more easily identifiable. Where justified, they may also prohibit the uses provided for in paragraph 1 and have the products disposed of.

4. Wine produced before 1 August 2009 may be offered or supplied for direct human consumption provided that it complies with the Community or national rules in force prior to that date.

Article 11

General rules applicable to the enrichment, acidification and deacidification of products other than wine

The processes referred to in paragraph 1 of point D of Annex V to Regulation (EC) No 479/2008 must be carried out in a single operation. However, Member States may permit some of these processes to be carried out in more than one operation where this improves the vinification of the products concerned. In such cases, the limits laid down in Annex V to Regulation (EC) No 479/2008 shall apply to the whole operation concerned.

⁽²⁾ OJ L 354, 31.12.2008, p. 7.

Article 12

Administrative rules applicable to enrichment

1. Notifications as referred to in paragraph 4 of point D of Annex V to Regulation (EC) No 479/2008 relating to operations to increase alcoholic strength shall be made by the natural or legal persons carrying out the operations concerned and in compliance with suitable time limits and control conditions set by the competent authority of the Member State on whose territory the operation takes place.

2. Notifications as referred to in paragraph 1 shall be made in writing and shall include the following information:

- (a) the name and address of the person making the notification;
- (b) the place where the operation is to be carried out;
- (c) the date and time when the operation is to commence;
- (d) the description of the product undergoing the operation;
- (e) the process used for the operation, with details of the type of product to be used.

3. Member States may allow prior notifications covering several operations or a specified period to be sent to the competent authorities. Such notifications shall be accepted only if the person making the notification keeps a written record of each enrichment operation as provided for in paragraph 6 and of the information required by paragraph 2.

4. Where the person concerned is prevented by reasons of force majeure from carrying out the notified operation in due time, Member States shall specify the conditions under which that person is to submit a new notification to the competent authority so that the necessary checks can be carried out.

5. The notification referred to in paragraph 1 shall not be required in Member States in which the competent inspection authorities carry out systematic analytical checks of all batches of products turned into wine.

6. The particulars relating to operations to increase alcoholic strength shall be entered in the registers referred to in Article 112(2) of Regulation (EC) No 479/2008 immediately after the operation is completed.

In cases where prior notifications covering several operations do not indicate the date and time when the operations are to commence, an entry must also be made in those registers before each operation commences.

Article 13

Administrative rules applicable to acidification and deacidification

1. In the case of acidification and deacidification, operators shall make notifications as referred to in paragraph 4 of point D of Annex V to Regulation (EC) No 479/2008 not later than the second day following the first operation carried out in any wine year. Such notifications shall be valid for all operations in that wine year.

2. Notifications as referred to in paragraph 1 shall be made in writing and shall include the following information:

- (a) the name and address of the person making the notification;
- (b) the type of operation involved;
- (c) the place where the operation took place.

3. The particulars relating to each acidification and deacidification operation shall be entered in the registers referred to in Article 112(2) of Regulation (EC) No 479/2008.

Article 14

Pouring of wine or grape must to lees or grape marc or pressed 'aszú'/'výber' pulp

The pouring of wine or grape must to lees or grape marc or pressed 'aszú'/'výber' pulp, provided for in paragraph 2 of point D of Annex VI to Regulation (EC) No 479/2008, shall be carried out as follows, in accordance with the national provisions in force on 1 May 2004:

- (a) 'Tokaji fordítás' or 'Tokajský fordítás' shall be prepared by pouring must or wine on pressed 'aszú'/'výber' pulp;
- (b) 'Tokaji máslás' or 'Tokajský máslás' shall be prepared by pouring must or wine on the lees of 'szamorodni'/'samorodné' or 'aszú'/'výber'.

The products concerned must be from the same harvest year.

Article 15

Applicable Community analysis methods

1. The analysis methods referred to in the second paragraph of Article 31 of Regulation (EC) No 479/2008 applicable for the verification of certain wine products and certain limits laid down at Community level are set out in Annex IV hereto.

2. The Commission shall publish in the C Series of the *Official Journal of the European Union* the list and description of the analysis methods referred to the first paragraph of Article 31 of Regulation (EC) No 479/2008 and described in the Compendium of International Methods of Analysis of Wines and Musts of the International Organisation of Vine and Wine and applicable for verification of the limits and requirements laid down by Community rules for the production of wine products.

*Article 16***Repeal**

Regulations (EEC) No 2676/90 and (EC) No 423/2008 are repealed.

References to the repealed Regulations and to Regulation (EC) No 1493/1999 shall be construed as references to this Regulation

and shall be read in accordance with the correlation table in Annex V.

Article 17

This Regulation shall enter into force on the seventh day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 August 2009.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 10 July 2009.

For the Commission
Mariann FISCHER BOEL
Member of the Commission

AUTHORISED OENOLOGICAL PRACTICES AND PROCESSES.

1		2	3
Oenological practice		Conditions of use ⁽¹⁾	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 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) ⁽²⁾ 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) ⁽²⁾ 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 the second alcoholic fermentation of all categories of sparkling wine.	No more than 0,6 mg/l (expressed in thiamin) for each treatment
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	

1		2	3
Oenological practice		Conditions of use (*)	Limits on use Applications
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: <ul style="list-style-type: none"> — edible gelatine, — plant proteins from wheat or peas, — 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 	Conditions for using beta-glucanase laid down in Appendix 1	
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: <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 	Conditions and limits laid down in points C and D of Annex V to Regulation (EC) No 479/2008 and Articles 11 and 13 of this Regulation. Specifications for L(+) tartaric acid laid down in Appendix 2	
14	Addition of Aleppo pine resin	Under the conditions set out in Appendix 3	

1		2	3
Oenological practice		Conditions of use ⁽¹⁾	Limits on use Applications
15	Use of preparations from yeast cell walls		No more than 40 g/hl
16	Use of polyvinylpyrrolidone		No more than 80 g/hl
17	Use of lactic bacteria		
18	Addition of lysozyme		No more than 500 mg/l (where added to both the must and the wine, the total overall quantity must not exceed 500 mg/l)
19	Addition of L ascorbic acid		Maximum content in wine thus treated and placed on the market: 250 mg/l ⁽²⁾
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 products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	Maximum content in wine thus treated and placed on the market: 1g/l
25	Addition of tannins	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Council Regulation (EC) No 479/2008	
26	The treatment: — 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

1		2	3
Oenological practice		Conditions of use (*)	Limits on use Applications
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: <ul style="list-style-type: none"> — 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 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 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l
32	Addition of caramel within the meaning of Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs (*), 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 ensure the tartaric and protein stabilisation of wines	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008	

1		2	3
Oenological practice		Conditions of use ⁽¹⁾	Limits on use Applications
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 of fresh grapes and grape must	Under the conditions laid down in Appendix 9	
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 (cellulose gums) to ensure tartaric stabilisation	Only with wine and all categories of sparkling and semi-sparkling wine	No more than 100 mg/l
43	Treatment with cation exchangers to ensure the tartaric stabilisation of the wine	For partially fermented must for direct human consumption as such and the products defined in paragraphs 1, 3, 4, 5, 6, 7, 8, 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 and under the conditions laid down in Appendix 12	

⁽¹⁾ 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.

⁽²⁾ 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.

⁽³⁾ The use limit is 250 mg/l for each treatment.

⁽⁴⁾ OJ L 237, 10.9.1994, p. 13.

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.
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*Appendix 3***Aleppo pine resin**

1. Aleppo pine resin, the use of which is provided for in paragraph 14 of Annex I A, may be used only to produce 'ret-sina' 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.

⁽¹⁾ OJ L 338, 13.11.2004, p. 4.

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 phytate****DL tartaric acid**

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

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

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

*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 ⁽¹⁾,
 - 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.

⁽¹⁾ OJ L 220, 15.8.2002, p. 18.

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 ⁽¹⁾.

⁽¹⁾ 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.

*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 ⁽¹⁾, 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.

⁽¹⁾ OJ L 338, 13.11.2004, p. 4.

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 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 'pozdni 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'Île 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,
- 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 másľás' or 'Tokajský fordítás',
 - 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', 'Trockenbeerenauslese', '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 'bobuľový výber', 'hrozienský 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 másľás', '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.
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Appendix 1

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

(Annex I B to this Regulation)

	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.
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Appendix 1

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

Airén	All the Malvoisies
Aleatico N	Mauzac blanc and rosé
Alvarinho	Monica N
Ασύρτικο (Assyrtiko)	Μοσχοφίλερο (Moschofilero)
Bourboulenc B	Müller-Thurgau B
Brachetto N.	All the Muscatels
Busuioacă de Bohotin	Manzoni moscato
Clairette B	Nektár
Colombard B	Pálava B
Csaba gyöngye B	Parellada B
Cserszegi fűszeres B	Perle B
Devín	Piquepoul B
Fernão Pires	Poulsard
Freisa N	Prosecco
Gamay N	Ροδίτης (Roditis)
Gewürztraminer Rs	Scheurebe
Girò N	Tămâioasă românească
Γλυκερύθρα (Glykerythra)	Torbato
Huxelrebe	Touriga Nacional
Irsai Olivér B	Verdejo
Macabeu B	Zefír 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, Macabeo 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)

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

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

GREECE

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

SPAIN

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

CYPRUS

Κουμανδαρία (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

Κουμανδαρία (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

Κουμανδαρία (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, Floc 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 liqueur wines with a protected designation of origin with a total 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

(Paragraph 3(b) 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
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 γλυκος φυσικος’**

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, 10 µl.

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.

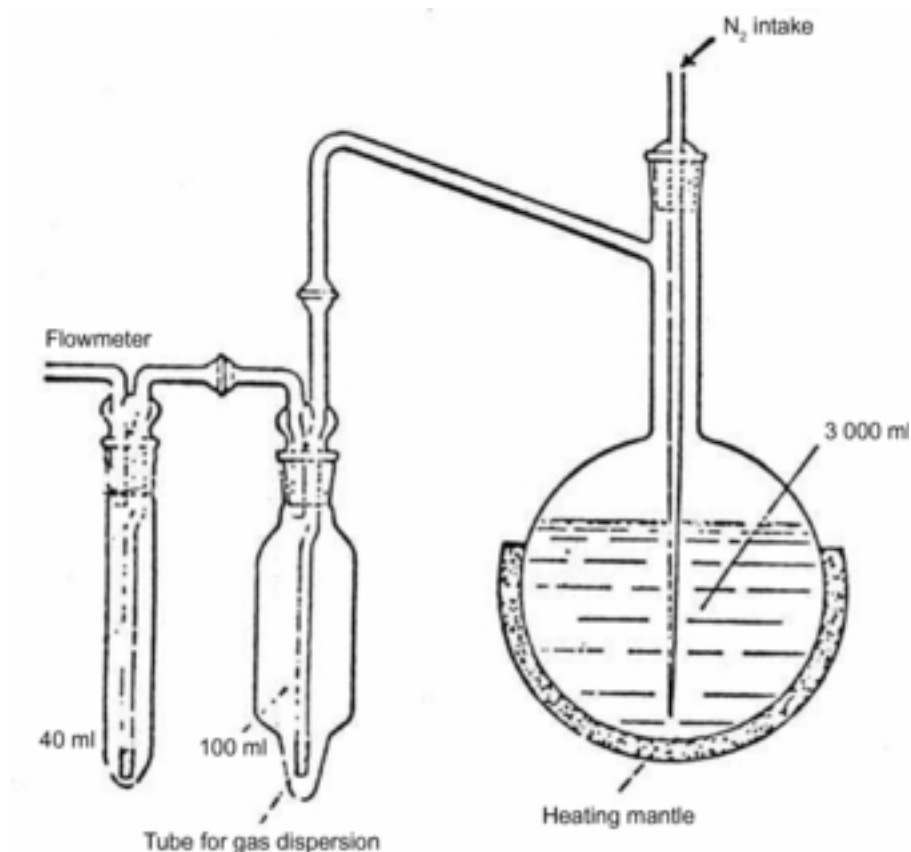
Stabilize the chromatograph. It is recommended that the following conditions are used:

- 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

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)									
	20,2 19,8	20,4 19,6	20,6 19,4	20,8 19,2	21,0 19,0	21,2 18,8	21,4 18,6	21,6 18,4	21,8 18,2	22,0 (1) 18,0 (2)
0	0	0	0	0	0	0	0	0	0	0
50	0	0	1	1	1	1	1	2	2	2
100	0	1	1	2	2	3	3	3	4	4
150	1	1	2	3	3	4	5	5	6	7
200	1	2	3	3	4	5	6	7	8	9
250	1	2	3	4	6	7	8	9	10	11
300	1	3	4	5	7	8	9	11	12	13
350	1	3	5	6	8	9	11	12	14	15
400	2	3	5	7	9	11	12	14	16	18
450	2	3	6	8	10	12	14	16	18	20
500	2	4	7	9	11	13	15	18	20	22
550	2	5	7	10	12	14	17	19	22	24
600	3	5	8	11	13	16	18	21	24	26

(1) Subtract the correction.

(2) 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 μl ,
- 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 μm .

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 , ($\rho_{20} = 1,05 \text{ g/ml}$).

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 μm), (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, $\text{C}_6\text{H}_3\text{O}_6$, 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 μm).

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 μm).

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 (CH₃COONH₄), 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, (C₂H₅NS), 4 % (m/v).2.1.6. Glycerol solution, (C₃H₈O₃), 85 % (m/v)

($n_D^{20\text{ °C}} = 1,449$ 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, Pb (NO₃)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, $C_5H_{12}N_2S_2$, 1 % (m/v).

3.2.3. Methylisobutylketone, $(CH_3)_2CHCH_2COCH_3$.

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 μ l.

- 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.

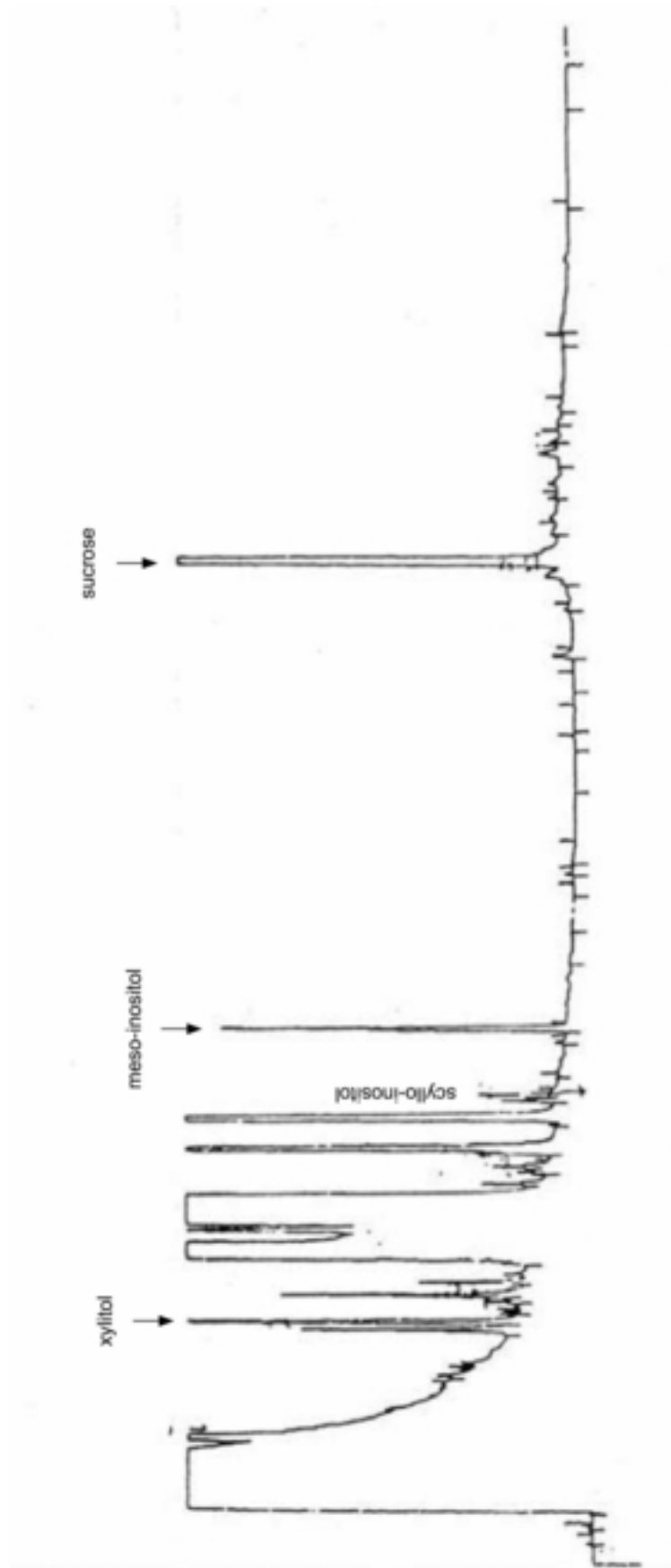
5 g of the solution is weighed and the procedure at paragraph 4 followed. The results for meso-inositol and sucrose with respect to xylitol are calculated from the chromatogram.

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.



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
—	—	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

COMMISSION REGULATION (EC) No 607/2009**of 14 July 2009****laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products**

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 479/2008 of 29 April 2008 on the common organisation of the market in wine, amending Regulations (EC) No 1493/1999, (EC) No 1782/2003, (EC) No 1290/2005, (EC) No 3/2008 and repealing Regulations (EEC) No 2392/86 and (EC) No 1493/1999 ⁽¹⁾, and in particular Articles 52, 56, 63 and 126(a) thereof,

Whereas:

- (1) Chapter IV of Title III of Regulation (EC) No 479/2008 lays down the general rules for protecting the designations of origin and geographical indications of certain wine sector products.
- (2) To ensure that Community-registered designations of origin and geographical indications meet the conditions laid down in Regulation (EC) No 479/2008, applications should be examined by the national authorities of the Member State concerned, in the context of a preliminary national objection procedure. Subsequent checks should be carried out to ensure that applications meet the conditions laid down by this Regulation, that the approach is uniform across the Member States and that registrations of designations of origin and geographical indications do not harm third parties. Consequently, the detailed implementing rules on application, examination, objection and cancellation procedures for the designations of origin and geographical indications of certain wine sector products should be established.
- (3) The conditions in which a natural or legal person may apply for registration should be defined. Particular attention should be paid to defining the area concerned, taking into account the production zone and the characteristics of the product. Any producer established in the demarcated geographical area should be able to use the registered name provided the conditions laid down in the product specification are met. The demarcation of the area should be detailed, precise and unambiguous so that producers, the competent authorities and the control bodies can ascertain whether operations are being carried out within the demarcated geographical area.
- (4) Specific rules should be established concerning the registration of designations of origin and geographical indications.
- (5) The fact of restricting the packaging of a wine sector product with a designation of origin or a geographical indication, or operations connected with the presentation of the product, to a defined geographical area constitutes a restriction on the free movement of goods and freedom to provide services. In the light of the case-law of the Court of Justice, such restrictions may be imposed only if they are necessary, proportionate and suitable to protecting the reputation of the designation of origin or geographical indication. Any restriction should be duly justified from the point of view of the free movement of goods and the freedom to provide services.
- (6) Provisions should be made concerning the condition relating to the production in the demarcated area. Indeed, a limited number of derogations exists in the Community.
- (7) The details bearing out the link with the characteristics of the geographical area and their influence on the final product should also be defined.
- (8) Entry in a Community register of designations of origin and geographical indications should also provide those involved in the trade and consumers with information. In order to ensure that it is accessible to all, it should be available electronically.
- (9) In order to preserve the particular character of wines with protected designations of origin and geographical indications and to approximate the legislation of the Member States with a view to establishing a level playing field for competition within the Community, a Community legal framework governing checks on such wines, with which the specific provisions adopted by the Member States must comply, should be laid down. Such checks should make it possible to improve the traceability of the products in question and to specify the aspects which checks must cover. In order to prevent distortions of competition, checks should be carried out on an ongoing basis by independent bodies.
- (10) In order to ensure that Regulation (EC) No 479/2008 is implemented in a consistent manner, models should be drawn up for applications, objections, amendments and cancellations.
- (11) Chapter V of Title III of Regulation (EC) No 479/2008 lays down the general rules regarding the use of protected traditional terms in connection with certain wine sector products.

⁽¹⁾ OJ L 148, 6.6.2008, p. 1.

- (12) The use, regulation and protection of certain terms (other than designations of origin and geographical indications) to describe wine sector products is a long-established practice in the Community. Such traditional terms evoke in the minds of consumers a production or ageing method or a quality, colour or type of place or a particular event linked to the history of the wine. So as to ensure fair competition and avoid misleading consumers, a common framework should be laid down regarding the definition, the recognition, protection and use of such traditional terms.
- (13) The use of traditional terms on third countries' products is allowed provided they fulfil the same or equivalent conditions to those required from Member States in order to ensure that consumers are not misled. Furthermore, given that several third countries do not have the same level of centralised rules as the community legal system, some requirements for 'representative professional organisations' of third countries should be laid down to ensure the same guarantees as those provided for in the Community rules.
- (14) Chapter VI of Title III of Regulation (EC) No 479/2008 lays down the general rules for the labelling and presentation of certain wine sector products.
- (15) Certain rules on the labelling of foodstuffs are laid down in First Council Directive 89/104/EEC ⁽¹⁾, Council Directive 89/396/EEC of 14 June 1989 on indications or marks identifying the lot to which a foodstuff belongs ⁽²⁾, Directive 2000/13/EC of the European Parliament and of the Council ⁽³⁾ and Directive 2007/45/EC of the European Parliament and of the Council of 5 September 2007 laying down rules on nominal quantities for prepacked products ⁽⁴⁾. Those rules also apply to wine sector products, except where expressly excluded by the Directives concerned.
- (16) Regulation (EC) No 479/2008 harmonises the labelling for all wine sector products and allows the use of terms other than those expressly covered by Community legislation, provided that they are accurate.
- (17) Regulation (EC) No 479/2008 provides for conditions to be laid down for the use of certain terms referring, among others, to the provenance, bottler, producer, importer, etc. For some of these terms, Community rules are necessary for the smooth functioning of the internal market. Such rules should, in general, be based on existing provisions. For other terms, the Member States should lay down the rules for wine produced in their territory — which should be compatible with Community law — so as to allow for those rules to be adopted as close as possible to the producer. The transparency of such rules should nevertheless be assured.
- (18) To assist consumers, certain mandatory information should be grouped in a single visual field on the container, tolerance limits should be set for the indication of the actual alcoholic strength and account should be taken of the specific character of the products concerned.
- (19) The existing rules on the use of indications or marks on labelling identifying the lot to which a foodstuff belongs have proved useful and should therefore be retained.
- (20) Terms referring to the organic production of grapes are governed solely by Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products ⁽⁵⁾ and apply to all wine sector products.
- (21) The use of lead-based capsules to cover the closing devices of containers holding products covered by Regulation (EC) No 479/2008 should continue to be banned, in order to avoid any risk, firstly, of contamination, in particular by accidental contact with such capsules and, secondly, of environmental pollution from waste containing lead from such capsules.
- (22) In the interests of product traceability and transparency, new rules on 'indication of provenance' should be introduced.
- (23) The use of indications relating to wine grape varieties and vintage year for wines without designation of origin and geographical indications require specific implementing rules.
- (24) The use of certain types of bottle for certain products is a long-established practice in the Community and third countries. Such bottles can evoke certain characteristics or a certain origin of products in the minds of consumers due to their long-established use. Such bottles types should therefore be reserved for the wines in question.
- (25) The rules for labelling third-country wine sector products circulating on the Community market should also be harmonised as far as possible with the approach laid down for Community wine sector products in order to avoid misleading consumers and unfair competition for producers. However, consideration should be given to the differences in production conditions, winemaking traditions and legislation in third countries.

⁽¹⁾ OJ L 40, 11.2.1989, p. 1.

⁽²⁾ OJ L 186, 30.6.1989, p. 21.

⁽³⁾ OJ L 109, 6.5.2000, p. 29.

⁽⁴⁾ OJ L 247, 21.9.2007, p. 17.

⁽⁵⁾ OJ L 189, 20.7.2007, p. 1.

- (26) In view of the differences between products covered by this Regulation and their markets, and the expectations of consumers, the rules should be differentiated according to the products concerned, in particular as far as certain optional particulars used for wines without protected designation of origin and geographical indication which nevertheless bear wine grapes varieties' names and vintage years if they conform with a certification accreditation (so-called 'varietal wines'). Therefore, in order to distinguish, within the category of wines without PDO/PGI, those which fall under the sub-category 'varietal wines' from those which do not benefit from this openness, specific rules on the use of optional particulars, should be established on one hand for wines with protected designations of origin and geographical indications, and on the other hand for wines without protected designation of origin and geographical indication, bearing in mind that also covers 'varietal wines'.
- (27) Measures to ease the transition from the previous wine sector legislation to this Regulation (notably Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine ⁽¹⁾) should be adopted, so as to avoid unnecessary burdens on operators. In order to allow economic operators established in the Community and in third countries to comply with the labelling requirements, a transitional adaptation period should be granted. Therefore, provisions should be enacted to ensure that products labelled in accordance with the existing rules may continue to be marketed during a transitional period.
- (28) Due to administrative burdens, certain Member States are not able to introduce the laws, regulation, or administrative provisions necessary to comply with Article 38 of Regulation (EC) No 479/2008 by 1 August 2009. In order to ensure that economic operators and competent authorities are not prejudiced by this deadline, a transitional period should be granted and transitional provisions should be established.
- (29) The provisions of this Regulation should be without prejudice to any specific rules negotiated under agreements with third countries concluded under the procedure provided for in Article 133 of the Treaty.
- (30) The new detailed rules for the implementation of Chapters IV, V and VI of Title III of Regulation (EC) No 479/2008 should replace the existing legislation, implementing Regulation (EC) No 1493/1999. Commission Regulation (EC) No 1607/2000 of 24 July 2000 laying down detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine in particular the Title relating to quality wine produced in specified

regions ⁽²⁾ and Commission Regulation (EC) No 753/2002 of 29 April 2002 laying down certain rules for applying Council Regulation (EC) No 1493/1999 as regards the description, designation, presentation and protection of certain wine sector products ⁽³⁾ should therefore be repealed.

- (31) Article 128 of Regulation (EC) No 479/2008 repeals the existing Council legislation in the wine sector, including that dealing with aspects covered by this Regulation. In order to avoid any trade difficulties, to allow a smooth transition for the economic operators and a reasonable period for Member States to adopt a number of implementing measures, transitional periods need to be established.
- (32) The detailed rules provided for in this Regulation should apply as from the same date as that on which Chapters IV, V and VI of Title III of Regulation (EC) No 479/2008 apply.
- (33) The measures provided for in this Regulation are in accordance with the opinion of the Management Committee for the Common Organisation of Agricultural Markets,

HAS ADOPTED THIS REGULATION:

CHAPTER I

INTRODUCTORY PROVISIONS

Article 1

Subject matter

This Regulation lays down detailed rules for the implementation of Title III of Regulation (EC) No 479/2008 as regards in particular:

- (a) the provisions contained in Chapter IV of that Title which relate to protected designations of origin and geographical indications of the products referred to in Article 33(1) of Regulation (EC) No 479/2008;
- (b) the provisions contained in Chapter V of that Title which relate to the traditional terms of the products referred to in Article 33(1) of Regulation (EC) No 479/2008;
- (c) the provisions contained in Chapter VI of that Title which relate to the labelling and presentation of certain wine sector products.

⁽¹⁾ OJ L 179, 14.7.1999, p. 1.

⁽²⁾ OJ L 185, 25.7.2000, p. 17.

⁽³⁾ OJ L 118, 4.5.2002, p. 1.

CHAPTER II

**PROTECTED DESIGNATIONS OF ORIGIN AND
GEOGRAPHICAL INDICATIONS**

SECTION 1

Application for protection*Article 2***Applicant**

1. A single producer may be an applicant within the meaning of Article 37(1) of Regulation (EC) No 479/2008 if it is shown that:

- (a) the person in question is the only producer in the demarcated geographical area; and
- (b) where the relevant demarcated geographical area is surrounded by areas with designations of origin or geographical indications, this relevant area possesses features which are substantially different from those of the surrounding demarcated areas or characteristics of the product differ from those of the products obtained in the surrounding demarcated areas.

2. A Member State or third country, or the respective authorities thereof shall not be an applicant within the meaning of Article 37 of Regulation (EC) No 479/2008.

*Article 3***Application for protection**

An application for protection shall consist of the documents required under Articles 35 or 36 of Regulation (EC) No 479/2008, and an electronic copy of the product specification and the single document.

An application for protection, as well as the single document, shall be drawn up in accordance with the models set out in Annexes I and II respectively to this Regulation.

*Article 4***Name**

1. The name to be protected shall be registered only in the language(s) used to describe the product in question in the demarcated geographical area.
2. The name shall be registered with its original spelling(s).

*Article 5***Demarcation of the geographical area**

The area shall be demarcated in a detailed, precise and unambiguous manner.

*Article 6***Production in the demarcated geographical area**

1. For the purpose of application of Article 34(1)(a)(iii) and (b)(iii) of Regulation (EC) No 479/2008 and of this Article 'production' covers all the operations involved, from the harvesting of the grapes to the completion of the wine-making process, with the exception of any post-production processes.

2. For products with a protected geographical indication, the portion of grapes, of up to 15 %, which may originate outside the demarcated geographical area as provided for in Article 34(1)(b)(ii) of Regulation (EC) No 479/2008, shall come from the Member State or third country concerned in which the demarcated area lies.

3. By way of derogation from Article 34(1)(a)(ii) of Regulation (EC) No 479/2008, Annex III, Part B, paragraph 3 of Commission Regulation (EC) No 606/2009 ⁽¹⁾ on wine-making practices and restrictions applies.

4. By way of derogation from Article 34(1)(a)(iii) and (1)(b)(iii) of Regulation (EC) No 479/2008, and on condition that the product specification so provides, a product with a protected designation of origin or geographical indication may be made into wine either:

- (a) in an area in the immediate proximity of the demarcated area concerned; or
- (b) in an area located within the same administrative unit or within a neighbouring administrative unit, in conformity with national rules; or
- (c) in the case of a trans-border designation of origin or geographical indication, or where an agreement on control measures exists between two or more Member States or between one or more Member State(s) and one or more third country(-ies), a product with a protected designation of origin or geographical indication may be made into wine in an area situated in the immediate proximity of the demarcated area in question.

By way of derogation from Article 34(1)(b)(iii) of Regulation (EC) No 479/2008, and on condition that the product specification so provides, wines with a protected geographical indication may continue to be made into wine beyond the immediate proximity of the demarcated area in question until 31 December 2012.

By way of derogation from Article 34(1)(a)(iii) of Regulation (EC) No 479/2008, and on condition that the product specification so provides, a product may be made into sparkling wine or semi-sparkling wine with a protected designation of origin beyond the immediate proximity of the demarcated area in question if this practice was in use prior to 1 March 1986.

⁽¹⁾ See page 1 of this Official Journal.

*Article 7***Link**

1. The details bearing out the geographical link referred to in Article 35(2)(g) of Regulation (EC) No 479/2008 shall explain to what extent the features of the demarcated geographical area influence the final product.

In case of applications covering different categories of grapevine products, the details bearing out the link shall be demonstrated for each of the grapevine products concerned.

2. In the case of a designation of origin, the product specification shall set out:

- (a) details of the geographical area, and in particular natural and human factors, relevant to the link;
- (b) details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment;
- (c) a description of the causal interaction between the details referred to in point (a) and those referred to in point (b).

3. In the case of a geographical indication, the product specification shall set out:

- (a) details of the geographical area relevant to the link;
- (b) details of the quality, reputation or other specific characteristics of the product attributable to its geographical origin;
- (c) a description of the causal interaction between the details referred to in point (a) and those referred to in point (b).

4. The product specification for a geographical indication shall state whether it is based on a specific quality or reputation or other characteristics linked to its geographical origin.

*Article 8***Packaging in the demarcated geographical area**

If a product specification indicates that packaging of the product must take place within the demarcated geographical area or in an area in the immediate proximity of the demarcated area in question, in accordance with a requirement referred to in Article 35(2)(h) of Regulation (EC) No 479/2008, justification for this requirement shall be given in respect of the product concerned.

*SECTION 2***Commission examination procedure***Article 9***Receipt of the application**

1. The application shall be submitted to the Commission in paper or electronic form. The date of submission of an application to the Commission shall be the date on which the application is entered in the Commission's mail registry. This date is made available to the public by appropriate means.

2. The Commission shall mark the documents making up the application with the date of receipt and the file number allocated to the application.

The Member State or the third-country authorities or the applicant established in the third country in question shall receive an acknowledgement of receipt indicating at least the following:

- (a) the file number;
- (b) the name to be registered;
- (c) the number of pages received; and
- (d) the date of receipt of the application.

*Article 10***Submission of a trans-border application**

1. In the case of a trans-border request, a joint application may be submitted for a name designating a trans-border geographical area by more than one group of producers representing that area.

2. Where only Member States are concerned, the preliminary national procedure referred to in Article 38 of Regulation (EC) No 479/2008 applies in all the Member States concerned.

For the purposes of application of Article 38(5) of Regulation (EC) No 479/2008, a trans-border application shall be forwarded to the Commission by one Member State on behalf of the others, and shall include an authorisation from each of the other Member States concerned authorising the Member State forwarding the application to act on its behalf.

3. Where a trans-border application involves only third countries, the application shall be forwarded to the Commission either by one of the applicant groups on behalf of the others or by one of the third countries on behalf of the others and shall include:

- (a) the elements proving that the conditions laid down in Articles 34 and 35 of Regulation (EC) No 479/2008 are fulfilled;

- (b) the proof of protection in the third countries concerned; and
- (c) an authorisation as referred to in paragraph 2 from each of the other third countries concerned.

4. Where a trans-border application involves at least one Member State and at least one third country, the preliminary national procedure referred to in Article 38 of Regulation (EC) No 479/2008 applies in all the Member States concerned. The application shall be forwarded to the Commission by one of the Member States or third countries or by one of the third-country applicant groups and shall include:

- (a) the elements proving that the conditions laid down in Articles 34 and 35 of Regulation (EC) No 479/2008 are fulfilled;
- (b) the proof of protection in the third countries concerned; and
- (c) an authorisation as referred to in paragraph 2 from each of the other Member States or third countries concerned.

5. The Member State, third countries or groups of producers established in third countries which forwards to the Commission a trans-border application as referred to in paragraphs 2, 3 and 4 of this Article, becomes the consignee of any notification or decision issued by the Commission.

Article 11

Admissibility

1. For the purposes of determining whether an application for protection is admissible, the Commission shall verify that the application for registration set out in Annex I has been completed and that the supporting documents have been attached to the application.

2. Any application for registration that is deemed admissible shall be notified to the Member State or the third-country authorities or the applicant established in the third country in question.

If the application has not been completed or has only been partially completed, or if the supporting documents referred to in paragraph 1 have not been produced at the same time as the application for registration or some are missing, the Commission shall inform the applicant accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the application as inadmissible. The decision on inadmissibility shall be notified to the Member State or the third-country authorities or the applicant established in the third country in question.

Article 12

Scrutiny of the conditions of validity

1. If an admissible application for the protection of a designation of origin or geographical indication does not meet the requirements laid down in Articles 34 and 35 of Regulation (EC) No 479/2008, the Commission shall inform the Member State or the third-country authorities or the applicant established in the third country in question of the grounds for refusal, setting a deadline for the withdrawal or amendment of the application or for the submission of comments.

2. If the obstacles to registration are not remedied by the Member State or third-country authorities or the applicant established in the third country in question within the deadline, the Commission shall reject the application in accordance with Article 39(3) of Regulation (EC) No 479/2008.

3. Any decision to reject the designation of origin or geographical indication concerned shall be taken by the Commission on the basis of the documents and information available to it. Such decision on rejection shall be notified to the Member State or the third-country authorities or the applicant established in the third country in question.

SECTION 3

Objection procedures

Article 13

National objection procedure in case of trans-border applications

For the purposes of Article 38(3) of Regulation (EC) No 479/2008 where a trans-border application involves only Member States or at least one Member State and at least one third country, the objection procedure shall be applied in all the Member States concerned.

Article 14

Submission of objections under Community procedure

1. Objections referred to in Article 40 of Regulation (EC) No 479/2008 shall be drawn up on the basis of the form set out in Annex III to this Regulation. The objection shall be submitted to the Commission in paper or electronic form. The date of submission of the objection to the Commission shall be the date on which the objection is entered in the Commission's mail registry. This date is made available to the public by appropriate means.

2. The Commission shall mark the documents making up the objection with the date of receipt and the file number allocated to the objection.

The objector shall receive an acknowledgement of receipt indicating at least the following:

- (a) the file number;
- (b) the number of pages received; and
- (c) the date of receipt of the request.

Article 15

Admissibility under Community procedure

1. For the purposes of determining whether an objection is admissible, in accordance with Article 40 of Regulation (EC) No 479/2008, the Commission shall verify that the objection mentions the prior right(s) claimed and the ground(s) for the objection and was received by the Commission within the deadline.

2. If the objection is based on the existence of an earlier trademark of reputation and renown, in accordance with Article 43(2) of Regulation (EC) No 479/2008, the objection shall be accompanied by proof of the filing, registration or use of that earlier trademark, such as the certificate of registration or proof of its use, and proof of its reputation and renown.

3. Any duly substantiated objection shall contain details of the facts, evidence and comments submitted in support of the objection, accompanied by the relevant supporting documents.

The information and evidence to be produced in support of the use of an earlier trademark shall comprise particulars of the location, duration, extent and nature of the use made of the earlier trademark, and of its reputation and renown.

4. If the details of the prior right(s) claimed, ground(s), facts, evidence or comments, or the supporting documents, as referred to in paragraphs 1 to 3, have not been produced at the same time as the objection or if some are missing, the Commission shall inform the opponent accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the objection as inadmissible. The decision on inadmissibility shall be notified to the objector and to the Member State or the third-country authorities or the applicant established in the third country in question.

5. An objection that is deemed admissible shall be notified to the Member State or the third-country authorities or the applicant established in the third country in question.

Article 16

Scrutiny of an objection under Community procedure

1. If the Commission has not rejected the objection in accordance with Article 15(4), it shall communicate the objection to the Member State or the third-country authorities or the applicant established in the third country in question and shall invite him to file observations within two months from the issuance date of such communication. Any observations received within this two months period shall be communicated to the objector.

In the course of the scrutiny of an objection, the Commission shall request the parties to submit comments, if appropriate, within a period of two months from the issuance date of such request, on the communications received from the other parties.

2. If the Member State or the third-country authorities or the applicant established in the third country in question or the objector files no observations in response, or does not respect the time periods, the Commission gives a ruling on the opposition.

3. Any decision to reject or register the designation of origin or geographical indication concerned shall be taken by the Commission on the basis of the evidence available to it. The decision on rejection shall be notified to the objector and to the Member State or the third-country authorities or the applicant established in the third country in question.

4. In the event of multiple objectors, following a preliminary examination of one or more such objections, it may not be possible to accept the application for registration; in such cases, the Commission may suspend the other objection procedures. The Commission shall inform the other objectors of any decision affecting them which was taken in the course of the procedure.

Where an application is rejected, objection procedures which have been suspended shall be deemed to be closed and the objectors concerned shall be duly informed.

SECTION 4

Protection

Article 17

Decision on protection

1. Unless applications for protection of designations of origin or geographical indications are rejected pursuant to Articles 11, 12, 16 and 28, the Commission shall decide to protect the designations of origin or geographical indications.

2. Decisions on protection taken pursuant to Article 41 of Regulation (EC) No 479/2008 shall be published in the *Official Journal of the European Union*.

Article 18

Register

1. The Commission shall maintain the 'Register of protected designations of origin and protected geographical indications' as provided for in Article 46 of Regulation (EC) No 479/2008, hereinafter referred to as 'the Register'.

2. A designation of origin or geographical indication which has been accepted shall be entered in the Register.

In the case of names registered under Article 51(1) of Regulation (EC) No 479/2008, the Commission shall enter in the Register the data provided for in paragraph 3 of this Article, with the exception of that of point (f).

3. The Commission shall enter the following data in the Register:

- (a) registered name of the product(s);
- (b) record of the fact that the name is protected as a geographical indication or designation of origin;
- (c) name of the country or countries of origin;
- (d) date of registration;
- (e) reference to the legal instrument registering the name;
- (f) reference to the single document.

Article 19

Protection

1. Protection of a designation of origin or geographical indication shall run from the date on which it is entered in the Register.
2. In the event of unlawful use of a protected designation of origin or geographical indication, the competent authorities of the Member States shall on their own initiative, pursuant to Article 45(4) of Regulation (EC) No 479/2008, or at the request of a party, take the steps necessary to stop such unlawful use and to prevent any marketing or export of the products at issue.
3. The protection of a designation of origin or geographical indication shall apply to the whole denomination including its constitutive elements provided they are distinctive in themselves. A non-distinctive or generic element of a protected designation of origin or geographical indication shall not be protected.

SECTION 5

Amendments and cancellation

Article 20

Amendment to the product specification or single document

1. An application for approval of amendments to the product specification submitted by an applicant as referred to in Article 37 of Regulation (EC) No 479/2008 of a protected designation of origin or geographical indication shall be drawn up in accordance with Annex IV to this Regulation.
2. For the purposes of determining whether an application for the approval of amendments to the product specification pursuant to Article 49(1) of Regulation (EC) No 479/2008 is admissible, the Commission shall verify that it has been sent the information required under Article 35(2) of that Regulation and a completed application as referred to in paragraph 1 of this Article.
3. For the purposes of the application of Article 49(2), first sentence, of Regulation (EC) No 479/2008, Articles 9, 10, 11, 12, 13, 14, 15, 16, 17 and 18 of this Regulation shall apply *mutandis mutandis*.
4. An amendment is considered to be minor if:
 - (a) it does not relate the essential characteristics of the product;
 - (b) it does not alter the link;
 - (c) it does not include a change in the name or any part of the name of the product;
 - (d) it does not affect the demarcated geographical area;
 - (e) it does not entail any further restrictions on the marketing of the product.

5. Where the application for approval of amendments to the product specification is submitted by an applicant other than the initial applicant, the commission shall communicate the application to the initial applicant.

6. Where the Commission decides to accept an amendment to the product specification that affects or comprises an amendment to the information recorded in the Register, it shall delete the original data from the Register and enter the new data with effect from the date on which the relevant decision takes effect.

Article 21

Submission of a request of cancellation

1. A request of cancellation pursuant to Article 50 of Regulation (EC) No 479/2008 shall be drawn up in accordance with the form set out in Annex V to this Regulation. The request of cancellation shall be submitted to the Commission in paper or electronic form. The date of submission of the request of cancellation to the Commission shall be the date on which the request is entered in the Commission's mail registry. That date is made available to the public by appropriate means.
2. The Commission shall mark the documents making up the request for cancellation with the date of receipt and the file number allocated to the request of cancellation.

The author of the request of cancellation shall receive an acknowledgement of receipt indicating at least:

- (a) the file number;
- (b) the number of pages received; and
- (c) the date of receipt of the request.

3. Paragraphs 1 and 2 do not apply when the cancellation is initiated by the Commission.

Article 22

Admissibility

1. For the purposes of determining whether a request of cancellation is admissible, in accordance with Article 50 of Regulation (EC) No 479/2008, the Commission shall verify that the request:
 - (a) mentions the legitimate interest, the reasons and justification of the author of the request of cancellation;
 - (b) explains the ground for cancellation; and
 - (c) refers to a statement from the Member State or third country where the residence or registered office of the author of the request is located supporting the request for cancellation.
2. Any request for cancellation shall contain details of the facts, evidence and comments submitted in support of the cancellation, accompanied by the relevant supporting documents.

3. If detailed information concerning the grounds, facts, evidence and comments, as well as the supporting documents referred to in paragraphs 1 and 2, have not been produced at the same time as the request of cancellation, the Commission shall inform the author of the request of cancellation accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the request as inadmissible. The decision on inadmissibility shall be notified to the author of the request of cancellation and to the Member State or the third-country authorities or the author of the request of cancellation established in the third country in question.

4. Any request of cancellation that is deemed admissible, as well as a Commission own-initiative cancellation procedure, shall be notified to the Member State or the third-country authorities or the applicants established in the third country whose designation of origin or geographical indication is affected by the cancellation.

Article 23

Scrutiny of a cancellation

1. If the Commission has not rejected the request of cancellation in accordance with Article 22(3), it shall communicate the cancellation to the Member State or the third-country authorities or the producers concerned established in the third country in question and shall invite him to file observations within two months from the issuance date of such communication. Any observations received within this two months period shall be communicated, where applicable, to the author of the request of cancellation.

In the course of the scrutiny of a cancellation, the Commission shall request the parties to submit comments, if appropriate, within a period of two months from the issuance date of such request, on the communications received from the other parties.

2. If the Member State or the third-country authorities or the applicant established in the third country in question or the author of a request of cancellation files no observations in response, or does not respect the time periods, the Commission decides upon the cancellation.

3. Any decision to cancel the designation of origin or geographical indication concerned shall be taken by the Commission on the basis of the evidence available to it. It shall consider whether compliance with the product specification for a wine sector product covered by a protected designation of origin or geographical indication is no longer possible or can no longer be guaranteed, particularly if the conditions laid down in Article 35 of Regulation (EC) No 479/2008 are no longer fulfilled or may no longer be fulfilled in the near future.

Such decision on cancellation shall be notified to the author of the request of cancellation and to the Member State or the third-country authorities or the applicant established in the third country in question.

4. In the event of multiple requests of cancellation, following a preliminary examination of one or more such requests of cancellation, it may not be possible to accept to continue to protect a designation of origin or geographical indication, in which case the Commission may suspend the other cancellation procedures. In this case the Commission shall inform the other authors of the requests of cancellation of any decision affecting them which was taken in the course of the procedure.

Where a protected designation of origin or geographical indication is cancelled, cancellation procedures which have been suspended shall be deemed to be closed and the authors of the request of cancellation concerned shall be duly informed.

5. When a cancellation takes effect, the Commission shall delete the name from the Register.

SECTION 6

Checks

Article 24

Declaration by operators

Each operator wishing to participate in all or part of the production or packaging of a product with a protected designation of origin or geographical indication shall be declared to the competent control authority referred to in Article 47 of Regulation (EC) No 479/2008.

Article 25

Annual verification

1. The annual verification carried out by the competent control authority as referred to in Article 48(1) of Regulation (EC) No 479/2008 shall consist of:

- (a) an organoleptic and analytical testing for products covered by a designation of origin;
- (b) either analytical testing only or both organoleptic and analytical testing for products covered by a geographical indication; and
- (c) a check on the conditions set out in the product specification.

The annual verification shall be conducted in the Member State in which production took place in accordance with the product specification and shall be carried out either through:

- (a) random checks based on a risk analysis; or
- (b) sampling; or
- (c) systematically.

In the case of random checks, Member States shall select the minimum number of operators to be subjected to those checks.

In the case of sampling, Member States shall ensure that by their number, nature and frequency of controls, they are representative of the whole of the demarcated geographical area concerned and correspond to the volume of wine-sector products marketed or held with a view to their marketing.

Random checks may be combined with sampling.

2. The testing referred to in paragraph 1, first subparagraph, points (a) and (b) shall be performed on anonymous samples, demonstrate that the product tested complies with the characteristics and qualities described in the product specification for the relevant designation of origin or geographical indication, and be carried out at any stage in the production process, including even the packaging stage, or later. Each sample taken shall be representative of the relevant wines held by the operator.

3. For the purposes of checking compliance with the product specification referred to in paragraph 1, first subparagraph, point (c), the control authority shall check:

- (a) the premises of operators, consisting in checking that the operators are actually able to meet the conditions laid down in the product specification; and
- (b) the products at any stage of the production process, including the packaging stage, on the basis of an inspection plan which is drawn up in advance by the control authority and of which operators are aware, covering every stage of production of the product.

4. The annual verification shall ensure that a product cannot use the protected designation of origin or geographical indication relating to it unless:

- (a) the results of the testing referred to in paragraph 1, subparagraph 1, points (a) and (b) and in paragraph 2 prove that the product in question complies with the limit values and possesses all the appropriate characteristics of the designation of origin or geographical indication concerned;
- (b) the other conditions listed in the product specification are met in accordance with the procedures laid down in paragraph 3.

5. Any product failing to meet the conditions set out in this Article may be placed on the market, but without the relevant designation of origin or geographical indication, provided that the other legal requirements are satisfied.

6. In the case of a protected trans-border designation of origin or geographical indication, the verification may be performed by a control authority of either of the Member States affected by this designation of origin or geographical indication.

7. In the case where annual verification is carried out at the packaging stage of the product in the territory of a Member State which is not the Member State where the production took place, Article 84 of Commission Regulation (EC) No 555/2008⁽¹⁾ applies.

8. Paragraphs 1 to 7 apply to wines bearing a designation of origin or a geographical indication, whose designation of origin or geographical indication concerned meet the requirements as referred to in Article 38(5) of Regulation (EC) No 479/2008.

Article 26

Analytical and organoleptic testing

The analytical and organoleptic testing referred to in the first subparagraph of paragraph 1 under (a) and (b) of Article 25 consists of:

- (a) an analysis of the wine in question measuring the following characteristic properties:
 - (i) determined on the basis of a physical and chemical analysis:
 - total and actual alcoholic strength,
 - total sugars expressed in terms of fructose and glucose (including any sucrose, in the case of semi-sparkling and sparkling wines),
 - total acidity,
 - volatile acidity,
 - total sulphur dioxide.
 - (ii) determined on the basis of an additional analysis:
 - carbon dioxide (semi-sparkling and sparkling wines, excess pressure in bar at 20 °C),
 - any other characteristic properties provided for in Member States legislation or product specifications of protected designations of origin and geographical indications concerned;
- (b) an organoleptic test covering visual appearance, odour and taste.

Article 27

Checks on products originating in third countries

If third country's wines benefit from the protection of a protected designation of origin or geographical indication, the third country concerned shall send the Commission, at its request, information on the competent authorities referred to in Article 48(2) of Regulation (EC) No 479/2008 and on the aspects covered by the check, as well as proof that the wine in question fulfils the conditions of the relevant designation of origin or geographical indication.

SECTION 7

Conversion into a geographical indication

Article 28

Request

1. A Member State or third country authority or the applicant established in the third country in question may request the conversion of a protected designation of origin into a protected geographical indication if the compliance with the product specification of a protected designation of origin is no longer possible or can no longer be guaranteed.

⁽¹⁾ OJ L 170, 30.6.2008, p. 1.

The request for conversion submitted to the Commission shall be drawn up in accordance with the model set out in Annex VI to this Regulation. The request for conversion shall be submitted to the Commission in paper or electronic form. The date of submission of the request for conversion to the Commission is the date on which the request is entered in the Commission's mail registry.

2. If the request for conversion into a geographical indication does not meet the requirements laid down in Articles 34 and 35 of Regulation (EC) No 479/2008, the Commission shall inform the Member State or the third-country authorities or the applicant established in the third country in question of the grounds for refusal, and shall invite him to withdraw or amend the request or submit comments within a period of two months.

3. If the obstacles to the conversion into a geographical indication are not remedied by the Member State or third-country authorities or the applicant established in the third country in question before the time limit expires, the Commission shall reject the request.

4. Any decision to reject the conversion request shall be taken by the Commission on the basis of the documents and information available to it. Such decision on rejection shall be notified to the Member State or the third-country authorities or the applicant established in the third country in question.

5. Articles 40 and 49(1) of Regulation (EC) No 479/2008 shall not apply.

CHAPTER III

TRADITIONAL TERMS

SECTION 1

Application

Article 29

Applicants

1. Competent authorities of Member States or third countries or representative professional organisations established in third countries may submit to the Commission an application for protection of traditional terms within the meaning of Article 54(1) of Regulation (EC) No 479/2008.

2. 'Representative professional organisation' shall mean any producer organisation or association of producer organisations having adopted the same rules, operating in a given or more wine designation of origin or geographical indication area(s) where it includes in its membership at least two thirds of the producers in the designation of origin or geographical indication area(s) in which it operates and accounts for at least two thirds of that areas' production. A representative professional organisation may lodge an application for protection only for wines which it produces.

Article 30

Application for protection

1. The application for protection of a traditional term shall conform to the model set out in Annex VII and shall be accompanied by a copy of the rules regulating the use of the term concerned.

2. In case of an application filed by a representative professional organisation established in a third country, the details of the representative professional organisation shall also be communicated. This information, including relevant details of members of the representative professional organisation, as appropriate, is listed in Annex XI.

Article 31

Language

1. The term to be protected shall be either:

- (a) in the official language(s), regional language(s) of the Member State or third country where the term originates; or
- (b) in the language used in commerce for this term.

The term used in a certain language shall refer to specific products referred to in Article 33(1) of Regulation (EC) No 479/2008.

2. The term shall be registered with its original spelling(s).

Article 32

Rules on traditional terms of third countries

1. Article 54(1) of Regulation (EC) No 479/2008 applies *mutatis mutandis* to terms traditionally used in third countries in connection with wine sector products with geographical indications of the third countries concerned.

2. Wines originating in third countries whose labels bear traditional indications other than the traditional terms listed in Annex XII, may use these traditional indications on wine labels in accordance with the rules applicable in the third countries concerned, including those emanating from representative professional organisations.

SECTION 2

Examination procedure

Article 33

Filing of the application

The Commission shall mark the documents making up the application with the date of its receipt and the file number of the application. The application shall be submitted to the Commission in paper or electronic form. The date of submission of the application to the Commission shall be the date on which the application is entered in the Commission's mail registry. This date and the traditional term are made available to the public by appropriate means.

The applicant shall receive an acknowledgement of receipt indicating at least:

- (a) the file number;
- (b) the traditional term;
- (c) the number of the documents received; and
- (d) the date of their receipt.

Article 34

Admissibility

The Commission verifies that the application form is fully completed and is accompanied by the requested documentation as provided for in Article 30.

If the application form is incomplete or the documentation is missing or incomplete, the Commission shall inform the applicant accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the application as inadmissible. The decision on inadmissibility shall be notified to the applicant.

Article 35

Conditions of validity

1. The recognition of a traditional term shall be accepted if:
 - (a) it fulfils the definition as laid down in Article 54(1)(a) or (b) of Regulation (EC) No 479/2008 and the conditions laid down in Article 31 of this Regulation;
 - (b) the term exclusively consists of either:
 - (i) a name traditionally used in commerce in a large part of the territory of the Community or of the third country concerned, to distinguish specific categories of grapevine products referred to in Article 33(1) of Regulation (EC) No 479/2008; or
 - (ii) a reputed name traditionally used in commerce in at least the territory of the Member State or third country concerned, to distinguish specific categories of grapevine products referred to in Article 33(1) of Regulation (EC) No 479/2008;
 - (c) the term shall:
 - (i) not be generic;
 - (ii) be defined and regulated in the Member State's legislation; or

- (iii) be subject to conditions of use as provided for by rules applicable to wine producers in the third country concerned, including those emanating from representative professional organisations.

2. For the purpose of paragraph (1), point (b), traditional use means:

- (a) at least five years in case of terms filed in language(s) referred to in Article 31(a) of this Regulation;
- (b) at least 15 years in case of terms filed in a language referred to in Article 31(b) of this Regulation.

3. For the purpose of paragraph (1), point (c)(i), 'generic' means the name of a traditional term although it relates to a specific production method or ageing method, or the quality, colour, type of place, or a particular linked to the history of a grapevine product, has become the common name of the grapevine product in question in the Community.

4. The condition listed in paragraph 1(b) of this Article does not apply to traditional terms referred to in Article 54(1)(a) to Regulation (EC) No 479/2008.

Article 36

Grounds for refusal

1. If an application for a traditional term does not meet the definition laid down in Article 54(1) of Regulation (EC) No 479/2008 and the requirements laid down in Articles 31 and 35, the Commission shall inform the applicant of the grounds for refusal, setting a deadline of two months from the issuance date of such communication, for the withdrawal or amendment of the application or for the submission of comments.

The Commission shall decide on the protection based on the information available to it.

2. If the obstacles are not remedied by the applicant within the deadline referred to in paragraph 1, the Commission shall reject the application. Any decision to reject the traditional term concerned shall be taken by the Commission on the basis of the documents and information available to it. Such decision on rejection shall be notified to the applicant.

SECTION 3

Objection procedures

Article 37

Submission of a request of objection

1. Within two months from the date of publication provided for in the first sub-paragraph of Article 33, any Member State or third country, or any natural or legal person having a legitimate interest may object to the proposed recognition by lodging a request of objection.

2. The request of objection shall be drawn up on the basis of the form set out in Annex VIII and shall be submitted to the Commission in paper or electronic form. The date of submission of the request of objection to the Commission is the date on which the request is entered in the Commission's mail registry.

3. The Commission shall mark the documents making up the request of objection with the date of receipt and the file number allocated to the request of objection.

The objector shall receive an acknowledgement of receipt indicating at least the following:

- (a) the file number;
- (b) the number of pages received; and
- (c) the date of receipt of the request.

Article 38

Admissibility

1. For the purposes of determining whether an objection is admissible, the Commission shall verify that the request of objection mentions the prior right(s) claimed and the ground(s) for the objection and was received by the Commission within the deadline provided for in the first paragraph of Article 37.

2. If the objection is based on the existence of an earlier trademark of reputation and renown, in accordance with Article 41(2), the request of objection shall be accompanied by proof of the filing, registration or use of that earlier trademark, such as the certificate of registration and proof of its reputation and renown.

3. Any duly substantiated request of objection shall contain details of the facts, evidence and comments submitted in support of the objection, accompanied by the relevant supporting documents.

The information and evidence to be produced in support of the use of an earlier trademark shall comprise particulars of the location, duration, extent and nature of the use made of the earlier trademark, and of its reputation and renown.

4. If the details of the prior right(s) claimed, ground(s), facts, evidence or comments, or the supporting documents, as referred to in paragraphs 1 to 3, have not been produced at the same time as the request of objection or if some are missing, the Commission shall inform the opponent accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the request as inadmissible. The decision on inadmissibility shall be notified to the objector and to the Member State or the third-country authorities or the representative professional organisation established in the third country in question.

5. Any request of objection that is deemed admissible shall be notified to the Member State or the third-country authorities or the representative professional organisation in the third country in question.

Article 39

Scrutiny of an objection

1. If the Commission has not rejected the request of opposition in accordance with Article 38(4), it shall communicate the objection to the Member State or the third-country authorities or the representative professional organisation established in the third country in question and shall invite him to file observations within two months from the issuance date of such communication. Any observations received within this two months period shall be communicated to the objector.

In the course of its scrutiny of an objection, the Commission shall request the parties to submit comments, if appropriate, within a period of two months from the issuance date of such request, on the communications received from the other parties.

2. If the Member State or the third-country authorities or the representative professional organisation established in the third country in question or the objector files no observations in response, or does not respect the time periods, the Commission gives ruling on the opposition.

3. Any decision to reject or recognise the traditional term concerned shall be taken by the Commission on the basis of the evidence available to it. It shall consider whether the conditions referred to in Article 40(1), or laid down in Articles 41(3) or 42 are not fulfilled. The decision on rejection shall be notified to the objector and to the Member State or the third-country authorities or the representative professional organisation established in the third country in question.

4. In the event of multiple requests of objection, following a preliminary examination of one or more such requests of objection, it may not be possible to accept the application for recognition; in such cases, the Commission may suspend the other objection procedures. The Commission shall inform the other objectors of any decision affecting them which was taken in the course of the procedure.

Where an application is rejected, objection procedures which have been suspended shall be deemed to be closed and the objectors concerned shall be duly informed.

SECTION 4

Protection

Article 40

General protection

1. If an application satisfies the conditions laid down in Article 54(1) of Regulation (EC) No 479/2008 and in Articles 31 and 35 and is not rejected under Articles 38 and 39, the traditional term shall be listed in Annex XII to this Regulation.

2. The traditional terms listed in Annex XII, are protected only in the language and for the categories of grapevine products claimed in the application, against:

- (a) any misuse even if the protected term is accompanied by an expression such as 'style', 'type', 'method', 'as produced in', 'imitation', 'flavour', 'like' or similar;

- (b) any other false or misleading indication as to the nature, characteristics or essential qualities of the product, on the inner or outer packaging, advertising material or documents relating to it;
- (c) any other practice liable to mislead the consumer, in particular to give the impression that the wine qualifies for the protected traditional term.

Article 41

Relationship with trademarks

1. Where a traditional term is protected under this Regulation, the registration of a trademark, which corresponds to one of the situations referred to in Article 40, shall be refused if the application for registration of the trademark does not concern wines qualified to use such a traditional term and is submitted after the date of submission of the application for protection of the traditional term to the Commission and the traditional term is subsequently protected.

Trademarks registered in breach of the first subparagraph shall be declared invalid on application in accordance with the applicable procedures as specified by Directive 2008/95/EC of the European Parliament and of the Council ⁽¹⁾ or Council Regulation (EC) No 40/94 ⁽²⁾.

2. A trademark, which corresponds to one of the situations referred to in Article 40 of this Regulation, and which has been applied for, registered or established by use, if that possibility is provided for by the legislation concerned, in the territory of the Community before 4 May 2002 or before the date of submission of the application for protection of the traditional term to the Commission, may continue to be used and renewed notwithstanding the protection of the traditional term.

In such cases the use of the traditional term shall be permitted alongside the relevant trademark.

3. A name shall not be protected as a traditional term, where in the light of a trademark's reputation and renown, such protection is liable to mislead the consumer as to the true identity, nature, characteristic or quality of the wine.

Article 42

Homonyms

1. A term, for which an application is lodged, wholly or partially homonymous with that of a traditional term already protected under this Chapter shall be protected with due regard for local and traditional usage and the risk of confusion.

A homonymous term which misleads consumers as to the nature, quality or the true origin of the products shall not be registered even if the term is accurate.

⁽¹⁾ OJ L 299, 8.11.2008, p. 25.

⁽²⁾ OJ L 11, 14.1.1994, p. 1.

The use of a protected homonymous term shall be subject to there being a sufficient distinction in practice between the homonym protected subsequently and the traditional term already listed in Annex XII, having regard to the need to treat the producers concerned in an equitable manner and not to mislead the consumer.

2. Paragraph 1 shall apply *mutatis mutandis* for traditional terms protected before 1 August 2009, which are partially homonymous with a protected designation of origin or geographical indication or a wine grape variety name or its synonym listed in Annex XV.

Article 43

Enforcement of the protection

For the purposes of the application of Article 55 of Regulation (EC) No 479/2008, in case of illegal use of protected traditional terms, competent national authorities, on their own initiative or at the request of a party, take all measures to stop the marketing, including any export, of the products concerned.

SECTION 5

Cancellation procedure

Article 44

Grounds of cancellation

The grounds for cancelling a traditional term shall be that it no longer meets the definition laid down in Article 54(1) of Regulation (EC) No 479/2008 or the requirements laid down in Articles 31, 35, 40(2), 41(3) or 42.

Article 45

Submission of a request of cancellation

1. A duly substantiated request of cancellation may be filed with the Commission by a Member State, a third country or a natural or legal person having a legitimate interest in accordance with the form set out in Annex IX. The request of cancellation shall be submitted to the Commission in paper or electronic form. The date of submission of the request of cancellation to the Commission is the date on which the request is entered in the Commission's mail registry. This date shall be made available to the public by appropriate means.

2. The Commission shall mark the documents making up the request for cancellation with the date of receipt and the file number allocated to the request of cancellation.

The author of the request of cancellation shall receive an acknowledgement of receipt indicating at least:

- (a) the file number;
- (b) the number of pages received; and
- (c) the date of receipt of the request.

3. Paragraphs 1 and 2 do not apply when the cancellation is initiated by the Commission.

Article 46

Admissibility

1. For the purposes of determining whether a request of cancellation is admissible, the Commission shall verify that the request:

- (a) mentions the legitimate interest of the author of the request of cancellation;
- (b) the ground(s) for cancellation; and
- (c) refers to a statement from the Member State or third country where the residence or registered office of the author of the request is located explaining the legitimate interest, reasons and justification of the author of the cancellation.

2. Any request for cancellation shall contain details of the facts, evidence and comments submitted in support of the cancellation, accompanied by the relevant supporting documents.

3. If detailed information concerning the grounds, facts, evidence and comments, as well as the supporting documents referred to in paragraphs 1 and 2, have not been produced at the same time as the request of cancellation, the Commission shall inform the author of the request of cancellation accordingly and shall invite him to remedy the deficiencies noted within a period of two months. If the deficiencies are not remedied before the time limit expires, the Commission shall reject the request as inadmissible. The decision on inadmissibility shall be notified to the author of the request of cancellation and to the Member State or the third-country authorities or the author of the request of cancellation established in the third country in question.

4. Any request of cancellation that is deemed admissible, including Commission own-initiative cancellation procedure, shall be notified to the Member State or the third-country authorities or the author of the request of cancellation established in the third country whose traditional term is affected by the cancellation.

Article 47

Scrutiny of a cancellation

1. If the Commission has not rejected the request of cancellation in accordance with Article 46(3), it shall communicate the request of cancellation to the Member State or the third-country authorities or the applicant established in the third country in question and shall invite him to file observations within two months from the issuance date of such communication. Any observations received within this two months period shall be communicated to the author of the request of cancellation.

In the course of the scrutiny of a cancellation, the Commission shall request the parties to submit comments, if appropriate, within a period of two months from the issuance date of such request, on the communications received from the other parties.

2. If the Member State or the third-country authorities or the applicant established in the third country in question or the author of a request of cancellation files no observations in response, or does not respect the time periods, the Commission gives ruling on the cancellation.

3. Any decision to cancel the traditional term concerned shall be taken by the Commission on the basis of the evidence available to it. It shall consider whether the conditions referred to in Article 44 are no longer fulfilled.

Such decision on cancellation shall be notified to the author of the request of cancellation and to the Member State or the third-country authorities in question.

4. In the event of multiple requests of cancellation, following a preliminary examination of one or more such requests of cancellation, it may not be possible to accept to continue to protect a traditional term, in which case the Commission may suspend the other cancellation procedures. In this case the Commission shall inform the other authors of the request of cancellation of any decision affecting them which was taken in the course of the procedure.

Where a traditional term is cancelled, cancellation procedures which have been suspended shall be deemed to be closed and the authors of the request of cancellation concerned shall be duly informed.

5. When a cancellation takes effect, the Commission shall remove the name concerned from the list set out in Annex XII.

SECTION 6

Existing protected traditional terms

Article 48

Existing protected traditional terms

Traditional terms, which are protected in accordance with Articles 24, 28 and 29 of Regulation (EC) No 753/2002, shall automatically be protected under this Regulation, provided:

- (a) a summary of the definition or the conditions of use was submitted to the Commission by 1 May 2009;
- (b) Member States or third countries have not ceased to protect certain traditional terms.

CHAPTER IV

LABELLING AND PRESENTATION

Article 49

Common rule to all labelling particulars

Save as otherwise provided for in this Regulation, the labelling of the products referred to in paragraphs 1 to 11, 13, 15 and 16 of Annex IV to Regulation (EC) No 479/2008 (hereinafter 'products') may not be supplemented by any particulars other than those provided for in Article 58 and those regulated in Article 59(1) and 60(1) of that Regulation, unless they satisfy the requirements of Article 2(1)(a) of Directive 2000/13/EC.

SECTION 1

Compulsory particulars

Article 50

Presentation of the compulsory particulars

1. Compulsory particulars referred to in Article 58 of Regulation (EC) No 479/2008 as well as those listed in Article 59 thereof shall appear in the same field of vision on the container, in such a way as to be simultaneously readable without having to turn the container.

However, the compulsory particulars of the lot number and those referred to in Articles 51 and 56(4) of this Regulation may appear outside the visual field in which the other compulsory particulars appear.

2. The compulsory particulars referred to in paragraph 1 and those applicable by virtue of the legal instruments mentioned in Article 58 of Regulation (EC) No 479/2008 shall be presented in indelible characters and shall be clearly distinguishable from surrounding text or graphics.

Article 51

Application of certain horizontal rules

1. Where one or more of the ingredients listed in Annex IIIa to Directive 2000/13/EC are present in one of the products referred to in Annex IV to Regulation (EC) No 479/2008, they must be indicated on the labelling, preceded by the term 'contains'. For sulphites, the following terms may be used: 'sulphites', 'sulfites', 'sulphur dioxide' or 'sulfur dioxide'.

2. The labelling obligation referred to in paragraph 1 may be accompanied by the use of the pictogram included in Annex X to this Regulation.

Article 52

Marketing and export

1. Products whose label or presentation does not conform to the corresponding conditions as laid down in this Regulation cannot be marketed in the Community or exported.

2. By way of derogation from Chapters V and VI of Regulation (EC) No 479/2008, where the products concerned are to be exported, Member States may allow that particulars, which conflict with labelling rules as provided for by Community legislation, appear on the label of wines for export, when they are required by the legislation of the third country concerned. These particulars may appear in languages other than the official Community languages.

Article 53

Prohibition of lead-based capsules or foil

The closing devices for products as referred to in Article 49 shall not be enclosed in lead-based capsules or foil.

Article 54

Actual alcoholic strength

1. The actual alcoholic strength by volume referred to in Article 59(1)(c) to Regulation (EC) No 479/2008 shall be indicated in percentage units or half units.

The figure shall be followed by '% vol' and may be preceded by 'actual alcoholic strength', 'actual alcohol' or 'alc'.

Without prejudice to the tolerances set for the reference analysis method used, the strength shown may not differ by more than 0,5 % vol from that given by analysis. However, the alcoholic strength of products with protected designations of origin or geographical indications stored in bottles for more than three years, sparkling wines, quality sparkling wines, aerated sparkling wines, semi-sparkling wines, aerated semi-sparkling wines, liqueur wines and wines of overripe grapes, without prejudice to the tolerances set for the reference analysis method used, may not differ by more than 0,8 % vol from that given by analysis.

2. The actual alcoholic strength shall appear on the label in characters at least 5 mm high if the nominal volume is over 100 cl, at least 3 mm high if it is equal to or less than 100 cl but more than 20 cl and 2 mm high if it is 20 cl or less.

Article 55

Indication of the provenance

1. The indication of provenance as referred to in Article 59(1)(d) of Regulation (EC) No 479/2008, shall be indicated as follows:

- (a) for wines referred to in paragraphs 1, 2, 3, 7 to 9, 15 and 16 of Annex IV to Regulation (EC) No 479/2008, without protected designation of origin or geographical indication, one of the following:
 - (i) the words 'wine of (...)', 'produced in (...)', or 'product of (...)', or expressed in equivalent terms, supplemented by the name of the Member State or third country where the grapes are harvested and turned into wine in that territory;

In the case of a trans-border wine produced from certain wine grapes varieties as referred to in Article 60(2)(c) of Regulation (EC) No 479/2008, only the name of one or more Member State(s) or third country(ies) may be mentioned.

- (ii) either the words 'European Community wine', or expressed in equivalent terms, or 'blend of wines from different countries of the European Community' in the case of wine resulting from a blending of wines originating in a number of Member States, or

the words 'blend of wines from different countries outside the European Community' or 'blend from (...)' citing the names of the third countries in question, in the case if wine resulting from a blending of wines originating in a number of third countries;

- (iii) either the words 'European Community wine', or expressed in equivalent terms, or 'wine obtained in (...) from grapes harvested in (...)', supplemented by the names of the Member States concerned in the case of wines produced in a Member State from grapes harvested in another Member State, or

the words 'wine obtained in (...) from grapes harvested in (...)' citing the names of the third countries in question, for wines made in a third country from grapes harvested in another third country;

- (b) for wines referred to in paragraph 4, 5 and 6 to Annex IV of Regulation (EC) No 479/2008, without protected designation of origin or geographical indication, one of the following:

- (i) the words 'wine of (...)', 'produced in (...)', 'product of (...)' or 'sekt of (...)', or expressed in equivalent terms, supplemented by the name of the Member State or third country where the grapes are harvested and turned into wine in that territory;

- (ii) the words 'produced in (...)', or expressed in equivalent terms, supplemented by the name of the Member State where the second fermentation takes place;

- (c) for wines with protected designation of origin or geographical indication, the words 'wine of (...)', 'produced in (...)' or 'product of (...)', or expressed in equivalent terms, supplemented by the name of the Member State or third country where the grapes are harvested and turned into wine in that territory.

In the case of a trans-border protected designation of origin or geographical indication, only the name of one or more Member State(s) or third country(ies) shall be mentioned.

This paragraph is without prejudice to Articles 56 and 67.

2. The indication of provenance as referred to in Article 59(1)(d) of Regulation (EC) No 479/2008, on labels of grape must, grape must in fermentation, concentrated grape must or new wine still in fermentation shall be indicated as follows:

- (a) 'must of (...)' or 'must produced in (...)' or expressed in equivalent terms, supplemented by the name of the Member State, an individual country forming part of the Member State where the product is produced;

- (b) 'blend made from the produce of two or more European Community countries' in case of coupage of products produced in two or more Member States;

- (c) 'must obtained in (...) from grapes harvested in (...)' in case of grape must which has not been made in the Member State where the grapes used were harvested.

3. In the case of United Kingdom, the name of the Member State may be replaced by the name of an individual country forming part of United Kingdom.

Article 56

Indication of the bottler, producer, importer and vendor

1. For the purposes of the application of Article 59(1)(e) and (f) of Regulation (EC) No 479/2008 and of this Article:

- (a) 'bottler' means a natural or legal person or a group of such persons carrying out *bottling* or having *bottling* carried out on their behalf;

- (b) 'bottling' means putting the product concerned in containers of a capacity *not* exceeding 60 litres for subsequent sale;

- (c) 'producer' means a natural or legal person or a group of such persons by whom or on whose behalf the processing of the grapes, grape musts and wine into sparkling wines, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wines is carried out;

- (d) 'importer' means a natural or legal person or group of such persons established within the Community assuming responsibility for bringing into circulation non-Community goods within the meaning of Article 4(8) of Council Regulation (EEC) No 2913/92 ⁽¹⁾;

- (e) 'vendor' means a natural or legal person or a group of such persons, not covered by the definition of producer, purchasing and then putting sparkling wines, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wines into circulation;

- (f) 'address' means the indications of the local administrative area and the Member State in which the head office of the bottler, producer, vendor or importer is situated.

2. The name and address of the bottler shall be supplemented either,

- (a) by the words 'bottler' or 'bottled by (...);' or

⁽¹⁾ OJ L 302, 19.10.1992, p. 1.

- (b) by terms, whose conditions of use are defined by Member States, where bottling of wines with protected designation of origin or geographical indication takes place:
- (i) on the producer's holding; or
 - (ii) on the premises of a producer group; or
 - (iii) in an enterprise located in the demarcated geographical area or in the immediate proximity of the demarcated geographical area concerned.

In case of contract bottling, the indication of the bottler shall be supplemented by the words '*bottled for (...)*' or, where the name, address of the person who has carried out the bottling on behalf of a third party are indicated, by the words '*bottled for (...) by (...)*'.

Where bottling takes place in another place than that of the bottler, the particulars referred to in this paragraph shall be accompanied by a reference to the exact place where the operation took place and, if it is carried out in another Member State, the name of that State.

In case of containers other than bottles, the words '*packager*' and '*packaged by (...)*' shall replace the words '*bottler*' and '*bottled by (...)*' respectively, except when the language used does not indicate by itself such a difference.

3. The name and address of the producer or vendor shall be supplemented by the words '*producer*' or '*produced by*' and '*vendor*' or '*sold by*', or equivalent. Member States may make compulsory the indication of the producer.

4. The name and address of the importer shall be preceded by the words '*importer*' or '*imported by (...)*'.

5. The indications referred to in paragraphs 2, 3 and 4 can be grouped together, if they concern the same natural or legal person.

One of these indications may be replaced by a code determined by the Member State in which the bottler, producer, importer or vendor has its head office. The code shall be supplemented by a reference to the Member State in question. The name and address of another natural or legal person involved in the commercial distribution other than the bottler, producer, importer or vendor indicated by a code shall also appear on the wine label of the product concerned.

6. Where the name or the address of the bottler, producer, importer or vendor consists of or contains a protected designation of origin or geographical indication, it shall appear on the label:

- (a) in characters which are no more than half the size of those used either for the protected designation of origin or geographical indications or for the designation of the category of the grapevine product concerned; or

- (b) by using a code as provided for in paragraph 5, second sub-paragraph.

Member States may decide which option applies to products produced in their territories.

Article 57

Indication of the holding

1. The terms referring to a holding listed in Annex XIII, other than the indication of the name of the bottler, producer or vendor, shall be reserved for wines with protected designation of origin or geographical indication provided that:

- (a) the wine is made exclusively from grapes harvested in vineyards exploited by that holding;
- (b) the winemaking is entirely carried out on that holding;
- (c) Member States regulate the use of their respective terms listed in Annex XIII. Third countries establish the rules on use applicable to their respective terms listed in Annex XIII, including those emanating from representative professional organisations.

2. The name of a holding may be used by other operators involved in the marketing of the product only where the holding in question agrees to that use.

Article 58

Indication of the sugar content

1. The terms listed in Part A of Annex XIV to this Regulation indicating the sugar content shall appear on the label of the products provided for in Article 59(1)(g) of Regulation (EC) No 479/2008.

2. If the sugar content of the products, expressed in terms of fructose and glucose (including any sucrose), justifies the use of two of the terms listed in Part A of Annex XIV, only one of those two terms shall be chosen.

3. Without prejudice to the conditions of use described in Part A of Annex XIV, the sugar content may not differ by more than 3 grams per litre from what appears on the product label.

Article 59

Derogations

In accordance with Article 59(3)(b) to Regulation (EC) No 479/2008, the terms 'protected designation of origin' may be omitted for wines bearing the following protected designations of origin, provided this possibility is regulated in the Member State legislation or in the rules applicable in the third country concerned, including those emanating from representative professional organisations:

- | | |
|---------------|---|
| (a) Cyprus: | Κουμανδάρια (Commandaria); |
| (b) Greece: | Σάμος (Samos); |
| (c) Spain: | Cava,
Jerez, Xérès or Sherry,
Manzanilla; |
| (d) France: | Champagne; |
| (e) Italy: | Asti,
Marsala,
Franciacorta; |
| (f) Portugal: | Madeira or Madère,
Port or Porto. |

Article 60

Specific rules for aerated sparkling wine, aerated semi-sparkling wine and quality sparkling wine

1. The terms 'aerated sparkling wine' and 'aerated semi-sparkling wine' as referred to in Annex IV to Regulation (EC) No 479/2008 shall be supplemented in characters of the same type and size by the words 'obtained by adding carbon dioxide' or 'obtained by adding carbon anhydride', except when the language used indicates by itself that carbon dioxide has been added.

The words 'obtained by adding carbon dioxide' or 'obtained by adding carbon anhydride' shall be indicated even where Article 59(2) of Regulation (EC) No 479/2008 applies.

2. For quality sparkling wines, the reference to the category of the grapevine product may be omitted for wines whose labels include the term 'Sekt'.

SECTION 2

Optional particulars

Article 61

Vintage year

1. The vintage year referred to in Article 60(1)(a) of Regulation (EC) No 479/2008 may appear on the labels of products as referred to in Article 49 provided that at least 85 % of the grapes used to make the products have been harvested in the year in question. This does not include:

- (a) any quantity of products used in sweetening, 'expedition liqueur' or 'tirage liqueur'; or

- (b) any quantity of product as referred to in Annex IV(3)(e) and (f) to Regulation (EC) No 479/2008.

2. For products traditionally obtained from grapes harvested in January or February, the vintage year to appear on the label of wines shall be that of the previous calendar year.

3. Products without protected designation of origin or geographical indication shall also comply with the requirements laid down in paragraphs 1 and 2 of this Article and in Article 63.

Article 62

Name of wine grape variety

1. The names of the wine grape varieties or their synonyms referred to in Article 60(1)(b) of Regulation (EC) No 479/2008 used for the production of products as referred to in Article 49 of this Regulation may appear on the labels of the products concerned under the conditions laid down in points (a) and (b) of this Article.

- (a) For wines produced in the European Community, the names of the wine grape varieties or their synonyms shall be those mentioned in the wine grape varieties classification as referred to in Article 24(1) of Regulation (EC) No 479/2008.

For Member States exempted from the classification obligation as provided for in Article 24(2) of Regulation (EC) No 479/2008, the names of the wine grape varieties or synonyms shall be mentioned in the 'International list of vine varieties and their synonyms' managed by the International Organisation of Vine and Wine (OIV).

- (b) For wines originating in third countries, the conditions of use of the names of the wine grape varieties or their synonyms shall conform with the rules applicable to wine producers in the third country concerned, including those emanating from representative professional organisations and the names of the wine grape varieties or their synonyms are mentioned in at least one of the following lists:

- (i) the International Organisation of Vine and Wine (OIV);
- (ii) the Union for the Protection of Plant Varieties (UPOV);
- (iii) the International Board for Plant Genetic Resources (IBPGR).

- (c) For products with protected designation of origin or geographical indication or with a geographical indication of a third country, the names of the wine grape varieties or their synonyms may be mentioned:

- (i) if only one wine grape variety or its synonym is named, at least 85 % of the products have been made from that variety, not including:

— any quantity of products used in sweetening, 'expedition liqueur' or 'tirage liqueur'; or

- any quantity of product as referred to in Annex IV(3)(e) and (f) to Regulation (EC) No 479/2008;
- (ii) if two or more wine grape varieties or their synonyms are named, 100 % of the products concerned have been made from these varieties, not including:
 - any quantity of products used in sweetening, 'expédition liqueur' or 'tirage liqueur'; or
 - any quantity of product as referred to in Annex IV(3)(e) and (f) of Regulation (EC) No 479/2008.

In the case referred to in point (ii), the wine grape varieties must appear in descending order of the proportion used and in characters of the same size.

- (d) For products without protected designation of origin or geographical indication, the names of the wine grape varieties or their synonyms may be mentioned provided the requirements laid down in points (a) or (b), and (c) of paragraph 1 and in Article 63 are fulfilled.

2. In the case of sparkling wines and quality sparkling wines, the wine grape variety names used to supplement the description of the product, namely, 'pinot blanc', 'pinot noir', 'pinot meunier' or 'pinot gris' and the equivalent names in the other Community languages, may be replaced by the synonym 'pinot'.

3. By way of derogation from Article 42(3) of Regulation (EC) No 479/2008, the wine grape variety names and their synonyms listed in Part A of Annex XV to this Regulation, that consist of or contain a protected designation of origin or geographical indication may only appear on the label of a product with protected designation of origin or geographical indication or geographical indication of a third country if they were authorised under Community rules in force on 11 May 2002 or on the date of accession of Member States, whichever is later.

4. The wine grape variety names and their synonyms listed in Part B of Annex XV to this Regulation, that partially contain a protected designation of origin or geographical indication and directly refers to the geographical element of the protected designation of origin or geographical indication in question, may only appear on the label of a product with protected designation of origin or geographical indication or geographical indication of a third country.

Article 63

Specific rules on wine grape varieties and vintage years for wines without protected designation of origin or geographical indication.

1. Member States shall designate the competent authority or authorities responsible for ensuring certification as provided for in Article 60(2)(a) of Regulation (EC) No 479/2008, in accordance with the criteria laid down in Article 4 of Regulation (EC) No 882/2004 of the European Parliament and of the Council ⁽¹⁾.

⁽¹⁾ OJ L 165, 30.4.2004, p. 1.

2. Certification of wine, at any stage of the production, including during the conditioning of the wine, shall be ensured either by:

- (a) the competent authority or authorities referred to in paragraph 1; or
- (b) one or more control bodies within the meaning of point 5 of the second subparagraph of Article 2 of Regulation (EC) No 882/2004 operating as a product certification body in accordance with the criteria laid down in Article 5 of that Regulation.

The authority or authorities referred to in paragraph 1 shall offer adequate guarantees of objectivity and impartiality, and have at their disposal the qualified staff and resources needed to carry out their tasks.

The certification bodies referred to in point (b) of the first subparagraph shall comply with, and from 1 May 2010 be accredited in accordance with, the European standard EN 45011 or ISO/IEC Guide 65 (General requirements for bodies operating product certification systems).

The costs of the certification shall be borne by the operators subject to it.

3. The Certification procedure as provided for in Article 60(2)(a) of Regulation (EC) No 479/2008 shall ensure administrative evidence to support the veracity of the wine grape variety(-ies) or the vintage year shown on the label of the wine(s) concerned.

In addition, producing Member States may decide on:

- (a) an organoleptic test of the wine relating to the odour and the taste with the view to verifying that the essential characteristic of the wine is due to the wine grape variety(-ies) used may be carried out and shall concern anonymous samples;
- (b) an analytical test in case of a wine made from a single wine grape variety.

The certification procedure shall be carried out by competent authority(-ies) or control body(-ies) as referred to in paragraphs 1 and 2 in the Member State in which production took place.

The certification shall be carried out either through:

- (a) random checks based on a risk analysis;
- (b) sampling; or
- (c) systematically.

In the case of random checks, they shall be based on a control plan pre-established by the authority(-ies) covering different stages of production of the product. The control plan shall be known by the operators. Member States shall select randomly the minimum number of operators to be subjected to this check.

In the case of sampling, Member States shall ensure that by their number, nature and frequency controls, they are representative of the whole of their territory and correspond to the volume of wine-sector products marketed or held with a view to their marketing.

Random checks may be combined with sampling.

4. As regards Article 60(2)(a) of Regulation (EC) No 479/2008, producing Member States shall ensure that producers of the wines in question are approved by the Member State where the production takes place.

5. As regards control, including traceability, producing Member States shall ensure that Title V of Regulation (EC) No 555/2008 and Regulation (EC) No 606/2009 apply.

6. In case of a trans-border wine as referred to in Article 60(2)(c) of Regulation (EC) No 479/2008, certification can be carried out by either one of the authority(-ies) of the Member States concerned.

7. For wines produced in accordance with Article 60(2) of Regulation (EC) No 479/2008, Member States may decide to use the terms '*varietal wine*' supplemented by the name(s) of:

- (a) the Member State(s) concerned;
- (b) the wine grape variety(-ies).

For wines without protected designation of origin, protected geographical indication or geographical indication produced in third countries which bear on labels the name of one or more wine grape varieties or the vintage year, third countries may decide to use the terms '*varietal wine*' supplemented by the name(s) of the third country(ies) concerned.

In the case of the indication of the name(s) of the Member State(s) or third country(ies), Article 55 of this Regulation shall not apply.

8. Paragraphs 1 to 6 shall apply for products produced from grapes harvested as from and including 2009.

Article 64

Indication of the sugar content

1. Save as otherwise provided for in Article 58 of this Regulation, the sugar content expressed as fructose and glucose as provided for in Part B of Annex XIV to this Regulation, may appear on the label of the products as referred to in Article 60(1)(c) of Regulation (EC) No 479/2008.

2. If the sugar content of the products justifies the use of two of the terms listed in Part B of Annex XIV to this Regulation, only one of those two terms shall be chosen.

3. Without prejudice to the conditions of use described in Part B of Annex XIV to this Regulation, the sugar content may not differ by more than 1 gram per litre from what appears on the product label.

4. Paragraph 1 shall not apply for products referred to in paragraphs 3, 8 and 9 of Annex IV of Regulation (EC) No 479/2008 provided that Member States or third countries regulate the conditions of use of the indication of the sugar content.

Article 65

Indication of the Community symbols

1. The Community symbols referred to in Article 60(1)(e) of Regulation (EC) No 479/2008 may appear on labels of wines as laid down in Annex V to Commission Regulation (EC) No 1898/2006 ⁽¹⁾. Notwithstanding Article 59, the indications '*PROTECTED DESIGNATION OF ORIGIN*' and '*PROTECTED GEOGRAPHICAL INDICATION*' within the symbols may be replaced by the equivalent terms in another official language of the Community as laid down in the aforesaid Annex.

2. Where the Community symbols or the indications referred to in Article 60(1)(e) of Regulation (EC) No 479/2008 appear on the label of a product, they shall be accompanied by the corresponding protected designation of origin or geographical indication.

Article 66

Terms referring to certain production methods

1. In Accordance with Article 60(1)(f) of Regulation (EC) No 479/2008, wines marketed in the Community may bear indications referring to certain production methods, among others, those which are laid down in paragraphs 2, 3, 4, 5 and 6 of this Article.

2. The indications listed in Annex XVI are the only terms which may be used to describe a wine with protected designations of origin or geographical indications or with a geographical indication of a third country that has been fermented, matured or aged in a wood container. Member States and third countries may, however, establish other indications equivalent to those laid down in Annex XVI for such wines.

Use of one of the indications referred to in the first subparagraph shall be permitted where the wine has been aged in a wood container in accordance with the national rules in force, even when the ageing process continues in another type of container.

The indications referred to in the first subparagraph may not be used to describe a wine that has been produced with the aid of oak chips, even in association with the use of a wood container or wood containers.

3. The expression '*bottle-fermented*' may be used only to describe sparkling wines with protected designations of origin or geographical indication of a third country or quality sparkling wines provided that:

- (a) the product was made sparkling by a second alcoholic fermentation in a bottle;

⁽¹⁾ OJ L 369, 23.12.2006, p. 1.

- (b) the length of the production process, including ageing in the undertaking where the product was made, calculated from the start of the fermentation process designed to make the *cuvée* sparkling, has not been less than nine months;
- (c) the process of fermentation designed to make the *cuvée* sparkling and the presence of the *cuvée* on the lees lasted at least 90 days; and
- (d) the product was separated from the lees by filtering in accordance with the racking method or by disgorging.

4. The expressions '*bottle-fermented by the traditional method*' or '*traditional method*' or '*classical method*' or '*classical traditional method*' may be used only to describe sparkling wines with protected designations of origin or with a geographical indication of a third country or quality sparkling wines provided the product:

- (a) was made sparkling by a second alcoholic fermentation in the bottle;
- (b) stayed without interruption in contact with the lees for at least nine months in the same undertaking from the time when the *cuvée* was constituted;
- (c) was separated from the lees by disgorging.

5. The expression '*Crémant*' may only be used for white or '*rosé*' quality sparkling wines with protected designations of origin or with a geographical indication of a third country provided:

- (a) the grapes shall be harvested manually;
- (b) the wine is made from must obtained by pressing whole or destemmed grapes. The quantity of must obtained shall not exceed 100 litres for every 150 kg of grapes;
- (c) the maximum sulphur dioxide content does not exceed 150 mg/l;
- (d) the sugar content is less than 50 g/l;
- (e) the wine complies with the requirements laid down in paragraph 4; and
- (f) without prejudice to Article 67, the term '*Crémant*' shall be indicated on labels of quality sparkling wines in combination with the name of the geographical unit underlying the demarcated area of the protected designation of origin or the a geographical indication of a third country in question.

Points (a) and (f) does not apply to producers who own trademarks containing the term '*crémant*' registered before 1 March 1986.

6. References to the organic production of grapes are governed by Council Regulation (EC) No 834/2007 ⁽¹⁾.

(1) OJ L 189, 20.7.2007, p. 1.

Article 67

Name of a smaller or larger geographical unit than the area underlying the designation of origin or geographical indication and geographical area references

1. As regards Article 60(1)(g) to Regulation (EC) No 479/2008 and without prejudice to Articles 55 and 56 of this Regulation, the name of a geographical unit and geographical area references may only appear on labels of wines with protected designation of origin or geographical indication or with a geographical indication of a third country.

2. For the use of the name of a smaller geographical unit than the area underlying the designation of origin or geographical indication the area of the geographical unit in question shall be well defined. Member States may establish rules concerning the use of these geographical units. At least 85 % of the grapes from which the wine has been produced originate in that smaller geographical unit. The remaining 15 % of the grapes shall originate in the geographical demarcated area of the designation of origin or geographical indication concerned.

Member States may decide, in the case of registered trademarks or trademarks established by use before 11 May 2002 which contain or consist of a name of a smaller geographical unit than the area underlying the designation of origin or geographical indication and geographical area references of the Member States concerned, not to apply the requirements laid down in the third and fourth sentences of the first subparagraph.

3. The name of a smaller or larger geographical unit than the area underlying the designation of origin or geographical indication or a geographical area references shall consist of:

- (a) a locality or group of localities;
- (b) a local administrative area or part thereof;
- (c) a wine-growing sub-region or part thereof;
- (d) an administrative area.

SECTION 3

Rules on certain specific bottle shapes and closures and additional provisions laid down by the producer Member States

Article 68

Conditions of use of certain specific bottle shapes

To qualify for inclusion in the list of specific types of bottle set out in Annex XVII, a bottle type shall meet the following requirements:

- (a) it shall have been exclusively, genuinely and traditionally used for the last 25 years for a wine with a particular protected designation of origin or geographical indication; and

- (b) its use shall evoke for consumers a wine with a particular protected designation of origin or geographical indication.

Annex XVII indicates the conditions governing the use of the recognised specific types of bottles.

Article 69

Rules on presentation for certain products

1. Only sparkling wine, quality sparkling wine and quality aromatic sparkling wine shall be marketed or exported in 'sparkling wine'-type glass bottles closed with:

- (a) for bottles with a nominal volume more than 0,20 litres: a mushroom-shaped stopper made of cork or other material permitted to come into contact with foodstuffs, held in place by a fastening, covered, if necessary, by a cap and sheathed in foil completely covering the stopper and all or part of the neck of the bottle;

- (b) for bottles with a nominal volume content not exceeding 0,20 litres: any other suitable closure.

2. Member States may decide that the requirement laid down in paragraph 1 applies to:

- (a) products traditionally bottled in such bottles and which:
- (i) are listed in Article 25(2)(a) of Regulation (EC) No 479/2008;
 - (ii) are listed in paragraphs 7, 8 and 9 of Annex IV of Regulation (EC) No 479/2008;
 - (iii) are listed in Council Regulation (EEC) No 1601/1991 ⁽¹⁾; or
 - (iv) have an actual alcoholic strength by volume no greater than 1,2 % vol;
- (b) other products than those referred to in point (a) provided that they do not mislead consumers with regard the real nature of the product.

Article 70

Additional provisions laid down by the producer Member States relating to labelling and presentation

1. For wines with protected designation of origin or geographical indication produced on their territory, the particulars referred to in Articles 61, 62 and 64 to 67 may be rendered compulsory, prohibited or limited as regards their use by introducing conditions stricter than those laid down in this Chapter through the corresponding product specifications of those wines.

⁽¹⁾ OJ L 149, 14.6.1991, p. 1.

2. As regards wines without protected designation of origin or geographical indication produced on their territory, Member States may render compulsory the particulars referred to in Articles 64 and 66.

3. For control purposes, Member States may decide to define and regulate other particulars than those listed in Articles 59(1) and 60(1) of Regulation (EC) No 479/2008 for wines produced in their territories.

4. For control purposes, Member States may decide to render applicable Article 58, 59 and 60 of Regulation (EC) No 479/2008 for wines bottled in their territories but not marketed or exported yet.

CHAPTER V

GENERAL, TRANSITIONAL AND FINAL PROVISIONS

Article 71

Wine names protected under Regulation (EC) No 1493/1999

1. The Commission shall mark any document received from the Member States under Article 51(2) of Regulation (EC) No 479/2008, concerning a designation of origin or geographical indication as referred to in Article 51(3) of that Regulation, with the date of receipt and file number.

The Member State concerned shall receive an acknowledgement of receipt indicating at least:

- (a) the file number;
- (b) the number of documents received; and
- (c) the date of receipt of the documents.

The date of submission to the Commission shall be the date on which the documents are entered in the Commission's mail registry.

2. Any decision to cancel a designation of origin or geographical indication concerned in accordance with Article 51(4) of Regulation (EC) No 479/2008 shall be taken by the Commission on the basis of the documents available to it under Article 51(2) of that Regulation.

Article 72

Temporary labelling

1. By way of derogation from Article 65 of this Regulation, wines bearing a designation of origin or a geographical indication, whose designation of origin or geographical indication concerned meet the requirements as referred to in Article 38(5) of Regulation (EC) No 479/2008, shall be labelled in accordance with the provisions laid down in Chapter IV of this Regulation.

2. Where the Commission decides not to confer protection to a designation of origin or geographical indication pursuant to Article 41 of Regulation (EC) No 479/2008, wines labelled in accordance with paragraph 1 of this Article shall be withdrawn from the market or re-labelled in accordance with Chapter IV of this Regulation.

Article 73

Transitional provisions

1. Wine names recognised by Member States as designation of origin or geographical indication by 1 August 2009, which have not been published by the Commission under Article 54(5) of Regulation (EC) No 1493/1999 or Article 28 of Regulation (EC) No 753/2002, shall be subject to the procedure provided for in Article 51(1) of Regulation (EC) No 479/2008.

2. Any amendment to the product specification referred to wine names protected pursuant to Article 51(1) of Regulation (EC) No 479/2008, or wine names not protected pursuant to Article 51(1) of Regulation (EC) No 479/2008, which has been filed with the Member State at the latest on 1 August 2009, shall be subject to the procedure referred to in Article 51(1) of Regulation (EC) No 479/2008 provided that there is an approval decision by the Member State and a technical file as provided for in Article 35(1) of Regulation (EC) No 479/2008 communicated to the Commission at the latest on 31 December 2011.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 14 July 2009

3. Member States which have not introduced the laws, regulation, or administrative provisions necessary to comply with Article 38 of Regulation (EC) No 479/2008 by 1 August 2009, shall do it by 1 August 2010. In the meantime, Articles 9, 10, 11 and 12 apply *mutadis mutandis* as 'preliminary national procedure' referred to in Article 38 of Regulation (EC) No 479/2008 in the Member States concerned.

4. Wines placed on the market or labelled before 31 December 2010, that comply with the relevant provisions applicable before 1 August 2009 may be marketed until stocks are exhausted.

Article 74

Repeal

Regulations (EC) No 1607/2000 and (EC) No 753/2002 are hereby repealed.

Article 75

Entry into force

This Regulation shall enter into force on the seventh day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 August 2009.

For the Commission
Mariann FISCHER BOEL
Member of the Commission

ANNEX I

APPLICATION FOR REGISTRATION OF A DESIGNATION OF ORIGIN OR GEOGRAPHICAL INDICATION

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language used for submission of application

File number
[to be completed by the Commission]

Applicant

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Legal status, size and composition (*in the case of legal persons*)

Nationality

Tel, fax, e-mail

Intermediary

— Member State(s) (*)

— Third-country authority (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (*street number and name, town/city and postal code, country*)

Tel, fax, e-mail

Name to be registered

— Designation of origin (*)

— Geographical indication (*)
[() delete as appropriate]*

Proof of protection in third country

Categories of grapevine products
[on separate sheet]

Product specification

Number of pages

Name(s) of signatory(ies)

Signature(s)

ANNEX II

SINGLE DOCUMENT

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language used for submission of application

File number
[to be completed by the Commission]

Applicant

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Legal status (*in the case of legal persons*)

Nationality

Intermediary

— Member State(s) (*)

— Third-country authority (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (*street number and name, town/city and postal code, country*)

Name to be registered

— Designation of origin (*)

— Geographical indication (*)
[() delete as appropriate]*

Description of the wine(s) ⁽¹⁾

Indication of traditional terms, as referred to in Article 54(1)(a) ⁽²⁾, which are linked to this designation of origin or geographical indication

Specific oenological practices ⁽³⁾

Demarcated area

Maximum yield(s) per hectare

Authorised wine grape varieties

Link with the geographical area ⁽⁴⁾

Further conditions ⁽³⁾

Reference to product specification

⁽¹⁾ Including a reference to the products covered by Article 33(1) of Regulation (EC) No 479/2008.

⁽²⁾ Article 54(1)(a) of Regulation (EC) No 479/2008.

⁽³⁾ Optional.

⁽⁴⁾ Describe the specific nature of the product and geographical area and the causal link between the two.

ANNEX III

REQUEST OF OBJECTION TO A DESIGNATION OF ORIGIN OR GEOGRAPHICAL INDICATION

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language of request of objection

File number
[to be completed by the Commission]

Objector

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Nationality

Tel, fax, e-mail

Intermediary

— Member State(s) (*)

— Third-country authority (optional) (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (*street number and name, town/city and postal code, country*)

Objected name

— Designation of origin (*)

— Geographical indication (*)
[() delete as appropriate]*

Prior rights

— Protected designation of origin (*)

— Protected geographical indication (*)

— National geographical indication (*)
[() delete as appropriate]*

Name

Registration number

Date of registration (DD/MM/YYYY)

— Trademark

Sign

List of products and services

Registration number

Date of registration

Country of origin

Reputation/renown (*)
[() delete as appropriate]*

Grounds for objection

— Article 42(1) of Regulation (EC) No 479/2008 (*)

— Article 42(2) of Regulation (EC) No 479/2008 (*)

- Article 43(2) of Regulation (EC) No 479/2008 (*)
- Article 45(2)(a) of Regulation (EC) No 479/2008 (*)
- Article 45(2)(b) of Regulation (EC) No 479/2008 (*)
- Article 45(2)(c) of Regulation (EC) No 479/2008 (*)
- Article 45(2)(d) of Regulation (EC) No 479/2008 (*)

[(*) delete as appropriate]

Explanation of ground(s)

Name of signatory

Signature

ANNEX IV

APPLICATION FOR AMENDMENT TO A DESIGNATION OF ORIGIN OR GEOGRAPHICAL INDICATION

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language of amendment

File number
[to be completed by the Commission]

Intermediary

- Member State(s) (*)
- Third-country authority (optional) (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (street number and name, town/city and postal code, country)

Tel, fax, e-mail

Name

- Designation of origin (*)
- Geographical indication (*)
[() delete as appropriate]*

Specification heading affected by the amendment

Protected name (*)

Description of product (*)

Oenological practices used (*)

Geographical area (*)

Yield per hectare (*)

Wine grape varieties used (*)

Link (*)

Names and addresses of control authorities (*)

Other (*)

[() delete as appropriate]*

Amendment

- Amendment to the product specification not entailing an amendment to the single document (*)
 Amendment to the product specification entailing an amendment to the single document (*)
[() delete as appropriate]*
- Minor amendment (*)
- Major amendment (*)
[() delete as appropriate]*

Explanation of the amendment

Amended single document

[on separate sheet]

Name of signatory

Signature

ANNEX V

REQUEST OF CANCELLATION CONCERNING A DESIGNATION OF ORIGIN OR GEOGRAPHICAL INDICATION

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Author of request of cancellation

File number
[to be completed by the Commission]

Language of request of cancellation

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Nationality

Tel, fax, e-mail

Contested name

— Designation of origin (*)

— Geographical indication (*)

[() delete as appropriate]*

Legitimate interest of the author of the request

Statement by the Member State or third country

Grounds for cancellation

— Article 34(1)(a) of Regulation (EC) No 479/2008 (*)

— Article 34(1)(b) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(a) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(b) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(c) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(d) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(e) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(f) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(g) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(h) of Regulation (EC) No 479/2008 (*)

— Article 35(2)(i) of Regulation (EC) No 479/2008 (*)

[() delete as appropriate]*

Substantiation of the ground(s)

Name of signatory

Signature

ANNEX VI

REQUEST OF CONVERSION OF A PROTECTED DESIGNATION OF ORIGIN INTO A GEOGRAPHICAL INDICATION

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language used for submission of application

File number
[to be completed by the Commission]

Applicant

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Legal status, size and composition (*in the case of legal persons*)

Nationality

Tel, fax, e-mail

Intermediary

— Member State(s) (*)

— Third-country authority (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (*street number and name, town/city and postal code, country*)

Tel, fax, e-mail

Name to be registered

Proof of protection in third country

Product categories
[on separate sheet]

Product specification

Number of pages

Name(s) of signatory(ies)

Signature(s)

ANNEX VII

APPLICATION FOR RECOGNITION OF A TRADITIONAL TERM

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (included this one)

Language of the application

File number
[to be completed by the Commission]

Applicant

Competent authority of the Member State (*)

Competent authority of the third country (*)

Representative professional organisation (*)
[() to cross out the useless indication]*

Address (street number and name, town/city and postal code, country)

Legal entity (only in case of a representative professional organisation)

Nationality

Tel, fax, e-mail

Denomination

Traditional term under Article 54(1)(a) of Regulation (EC) No 479/2008 (*)

Traditional term under Article 54(1)(b) of Regulation (EC) No 479/2008 (*)
[() to cross out the useless indication]*

Language

— Article 31(a) (*)

— Article 31(b) (*)
[() delete as appropriate]*

List of protected designations of origin or geographical indications concerned

Grapevine products categories

Definition

Copy of the rules

[to be attached]

Name of the signatory

Signature

ANNEX VIII

REQUEST OF OBJECTION TO A TRADITIONAL TERM

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Language of request of objection

File number
[to be completed by the Commission]

Objector

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Nationality

Tel, fax, e-mail

Intermediary

— Member State(s) (*)

— Third-country authority (optional) (*)
[() delete as appropriate]*

Name(s) of intermediary(ies)

Full address(es) (*street number and name, town/city and postal code, country*)

Objected traditional term

Prior rights

— Protected designation of origin (*)

— Protected geographical indication (*)

— National geographical indication (*)
[() delete as appropriate]*

Name

Registration number

Date of registration (DD/MM/YYYY)

— Trademark

Sign

List of products and services

Registration number

Date of registration

Country of origin

Reputation/renown (*)
[() delete as appropriate]*

Grounds for objection

— Article 31 (*)

— Article 35 (*)

— Article 40(2)(a) (*)

- Article 40(2)(b) (*)
- Article 40(2)(c) (*)
- Article 41(3) (*)
- Article 42(1) (*)
- Article 42(2) (*)
- Article 54 of Regulation (EC) No 479/2008 (*)
[() delete as appropriate]*

Explanation of ground(s)

Name of signatory

Signature

ANNEX IX

REQUEST OF CANCELLATION CONCERNING A TRADITIONAL TERM

Date of receipt (DD/MM/YYYY)
[to be completed by the Commission]

Number of pages (including this page)

Author of the request of cancellation

File number
[to be completed by the Commission]

Language of request of cancellation

Name of legal or natural person

Full address (*street number and name, town/city and postal code, country*)

Nationality

Tel, fax, e-mail

Contested traditional term

Legitimate interest of the author of the request

Declaration by the Member State or third country

Grounds for cancellation

- Article 31 (*)
- Article 35 (*)
- Article 40(2)(a) (*)
- Article 40(2)(b) (*)
- Article 40(2)(c) (*)
- Article 41(3) (*)
- Article 42(1) (*)
- Article 42(2) (*)
- Article 54 of Regulation (EC) No 479/2008 (*)
[() delete as appropriate]*

Substantiation of the ground(s)

Name of signatory

Signature

ANNEX X

PICTOGRAM REFERRED TO IN ARTICLE 51(2)



—

ANNEX XI

**LIST OF REPRESENTATIVE TRADE ORGANISATIONS REFERRED TO IN ARTICLE 30(2)
AND THEIR MEMBERS**

Third country	Name of representative professional organisation	Members of representative professional organisation
— South Africa	— South African Fortified Wine Producers Association (SAFPA)	— Allesverloren Estate — Axe Hill — Beaumont Wines — Bergsig Estate — Boplaas Wine Cellar — Botha Wine Cellar — Bredell Wines — Calitzdorp Wine Cellar — De Krans Wine Cellar — De Wet Co-op — Dellrust Wines — Distell — Domein Doornkraal — Du Toitskloof Winery — Groot Constantia Estate — Grundheim Wine Cellar — Kango Wine Cellar — KWV International — Landskroon Wine — Louiesenhof — Morgenhog Estate — Overgaauw Estate — Riebeek Cellars — Rooiberg Winery — Swartland Winery — TTT Cellars — Vergenoegd Wine Estate — Villiera Wines — Withoek Estate

ANNEX XII

LIST OF TRADITIONAL TERMS AS REFERRED TO IN ARTICLE 40

Traditional terms	Language	Wines ⁽¹⁾	Summary of definition/condition of use ⁽²⁾	Third countries concerned
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PART A — Traditional terms as referred to in Article 54(1)(a) of Regulation (EC) No 479/2008

BELGIUM

Appellation d'origine contrôlée	French	PDO (1, 4)	Traditional terms used in place of 'protected designation of origin'	
Gecontroleerde oorsprongsbenaming	Dutch	PDO (1, 4)		
Landwijn	Dutch	PGI (1)	Traditional terms used in place of 'protected geographical indication'	
Vin de pays	French	PGI (1)		

BULGARIA

Гарантирано наименование за произход (ГНП) (<i>guaranteed designation of origin</i>)	Bulgarian	PDO (1, 3, 4)	Traditional terms used in place of 'protected designation of origin' or 'protected geographical indication' 14.4.2000	
Гарантирано и контролирано наименование за произход (ГКНП) (<i>guaranteed and controlled designation of origin</i>)	Bulgarian	PDO (1, 3, 4)		
Благородно сладко вино (БСВ) (<i>noble sweet wine</i>)	Bulgarian	PDO (3)		
Регионално вино (<i>Regional wine</i>)	Bulgarian	PGI (1, 3, 4)		

CZECH REPUBLIC

Jakostní šumivé víno stanovené oblasti	Czech	PDO (4)	The wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the production of wine used for manufacturing quality sparkling wine produced in specific region has been carried out in the wine-growing area, in the defined area was not been exceeded the yield per hectare according to: wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.
Jakostní víno	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the yield per hectare was not enhanced, the grapes of which the wine was produced, reached the sugar content 15° NM at least, wine harvesting and producing, with the exception of bottling, were carried out in the wine region concerned, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.
Jakostní víno odrůdové	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority is produced from grapes, pulp, wine must, wine produced from the grapes harvested on defined vineyard or by means of blending quality wines, and that not more than from three varieties.
Jakostní víno známkové	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority is produced from grapes, pulp, wine must, possibly from the wine produced from grapes harvested on defined vineyard.
Jakostní víno s přívláskem, <i>supplemented by</i> : — Kabinetní víno — Pozdní sběr — Výběr z hroznů — Výběr z bobulí — Výběr z cibéb — Ledové víno — Slámové víno	Czech	PDO (1)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes, pulp, or wine must, possibly from wine produced from the grapes harvested on defined vineyard in the area or sub-area concerned; where the yield per hectare was not exceeded; the wine was produced from grapes, whose origin, sugar content and weight, if need be variety or blend of varieties, or infection by grey mould <i>Botrytis cinerea</i> P. in noble-rot form were verified by the Inspection and comply with the requirements for particular sort of the quality wine with attributes, or through blending quality wines with attributes, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation, the wine was classified by the Inspection as quality wine with one of the following attributes: — 'Kabinetní víno' can be produced only from the grapes the sugar content of which reaches 19° NM at least, — 'Pozdní sběr' can be produced only from the grapes the sugar content of which reaches 21° NM at least, — 'Výběr z hroznů' can be produced only from the grapes the sugar content of which reaches 24° NM at least, — 'Výběr z bobulí' is allowed to be produced only from the selected berries, which reached the sugar content 27° NM at least, — 'Výběr z cibéb' is allowed to be produced only from the selected berries affected by the by noble rot or from over-ripe berries, which reached the sugar content 32° NM at least, — 'Ledové víno' is allowed to be produced only from the grapes, which have been harvested at the temperatures – 7 °C and lower and in the course of harvesting and processing have been left frozen and obtained wine must showed the sugar content 27° NM at least, — 'Slámové víno' is allowed to be produced only from the grapes, which have been stored before processing on the straw or reed, if need be hung in ventilated room for a period of at least three months, and obtained must showed the sugar content 27° NM at least.
Pozdní sběr	Czech	PDO (1)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the yield per hectare was not enhanced, the grapes of which the wine was produced reached the sugar content 21° NM at least, wine harvesting and producing, with the exception of bottling, were carried out in the wine region concerned, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.

<p>Víno s přívláskem, <i>supplemented by</i>:</p> <ul style="list-style-type: none"> — Kabinetní víno — Pozdní sběr — Výběr z hroznů — Výběr z bobulí — Výběr z cibéb — Ledové víno — Slámové víno 	Czech	PDO (1)	<p>Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes, pulp, or wine must, possibly from wine produced from the grapes harvested on defined vineyard in the area or sub-area concerned; where the yield per hectare was not exceeded; the wine was produced from grapes, whose origin, sugar content and weight, if need be variety or blend of varieties, or infection by grey mould <i>Botrytis cinerea</i> P. in noble-rot form were verified by the Inspection and comply with the requirements for particular sort of the quality wine with attributes, or through blending quality wines with attributes, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation, the wine was classified by the Inspection as quality wine with one of the following attributes:</p> <ul style="list-style-type: none"> — 'Kabinetní víno' can be produced only from the grapes the sugar content of which reaches 19° NM at least, — 'Pozdní sběr' can be produced only from the grapes the sugar content of which reaches 21° NM at least, — 'Výběr z hroznů' can be produced only from the grapes the sugar content of which reaches 24° NM at least, — 'Výběr z bobulí' is allowed to be produced only from the selected berries, which reached the sugar content 27° NM at least, — 'Výběr z cibéb' is allowed to be produced only from the selected berries affected by the by noble rot or from over-ripe berries, which reached the sugar content 32° NM at least, — 'Ledové víno' is allowed to be produced only from the grapes, which have been harvested at the temperatures – 7 °C and lower and in the course of harvesting and processing have been left frozen and obtained wine must showed the sugar content 27° NM at least, — 'Slámové víno' is allowed to be produced only from the grapes, which have been stored before processing on the straw or reed, if need be hung in ventilated room for a period of at least three months, and obtained must showed the sugar content 27° NM at least. 	
Jakostní likérové víno	Czech	PDO (3)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on vineyard concerned in the specific region, the yield per hectare was not been exceeded, the production has been carried out in the specific wine region, where the grapes have been harvested, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.	
Zemské víno	Czech	PGI (1)	Wine produced from the grapes harvested in the Czech Republic territory, which are suitable for quality wine production in the specific region, or from the varieties which are introduced in the list of varieties in the implementing legal regulation, it can be labelled only with the geographical indication laid down by the implementing legal regulation; for producing the wine with geographical indication can be used only the grapes, of which the wine was produced, and whose reached the sugar content 14° NM at least and were harvested in the geographical unit, which bears the geographical indication according to this paragraph and complies with the requirements regarding to the quality laid down by the implementing legal regulation; use of the name of other geographical unit that which is introduced in the implementing legal regulation is banned.	
Víno originální certifikace (VOC or V.O.C.)	Czech	PDO (1)	Wine must be produced at the same or smaller territory than the wine region is; the producer must be a member of the association, which is authorised to grant the designation of a wine with the original certification according to act; the wine is in the conformity at least with the quality requirements regarding to the quality wine according to this act, the wine complies with the conditions set in decision on the permission to grant the designation of the wine of original certification; for the rest the wine must comply with the requirements laid down by this act for particular sorts of wine.	

DENMARK

Regional vin	Danish	PGI (1, 3, 4)	Wine or sparkling wine that is made in Denmark in accordance with the rules set out in national legislation. 'Regional wine' will have undergone an organoleptic and analytical assessment. Its nature and character will be derived in part from the area of production, the grapes that are used and the skill of the producer and winemaker.	
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GERMANY

Prädikatswein (Qualitätswein mit Prädikat (*)), <i>supplemented by</i> : — Kabinett — Spätlese — Auslese — Beerenauslese — Trockenbeerenauslese — Eiswein	German	PDO (1)	Global category to wines with special attributes which have reached a certain minimum must weight and which are not enriched (neither chaptalised nor enriched with concentrated grape must), supplemented by one of the following indication: — (Kabinett): First quality level of the quality wines with special attributes (Prädikatsweine); Kabinett wines are light and fine, reaching 67 to 85 degrees Öchsle, depending on grape variety and region; — (Spätlese): Quality wine with special attribute whose must weight lies between 76 and 95 degrees Öchsle, depending on grape variety and region; the grape should be harvested late and must be fully ripe; Spätlese wines have an intense flavour (not necessarily sweet); — (Auslese): Made from individual selected fully ripe grapes which can be concentrated by <i>botrytis cinerea</i> whose must weight lies between 85 and 100 degrees Öchsle, depending on grape variety an region; — (Beerenauslese): Made from specially selected, fully ripe berries with a high sugar concentration thanks to <i>botrytis cinerea</i> (noble rot); mostly harvested some time after the normal harvest. Must weight must range between 110 and 125 degrees Öchsle, depending on grape variety and region: wines of great sweetness and preservability; — (Trockenbeerenauslese): Supreme level of quality wines with special attributes (Prädikatswein), whose must weight exceeds 150 degrees Öchsle. Wines of that category are made from carefully selected, over-ripe grapes whose juice has been concentrated by <i>botrytis cinerea</i> (noble rot). The berries are shrivelled like raisins. The resulting wines offer a lavish sweetness and have little alcohol; — (Eiswein): Eiswein must be made from grapes harvested during hard frost with temperatures below – 7 degrees Celsius; pressed while frozen; unique wine of superior quality with extremely high concentrations of sweetness and acidity	
Qualitätswein, <i>whether or not supplemented by b.A.</i> (Qualitätswein bestimmter Anbaugebiete)	German	PDO (1)	Quality wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/Öchslegrade)	
Qualitätslikörwein, <i>whether or not supplemented by b.A.</i> (Qualitätslikörwein bestimmter Anbaugebiete) (**)	German	PDO (3)	Quality liqueur wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/Öchslegrade)	
Qualitätsperlwein, <i>whether or not supplemented by b.A.</i> (Qualitätsperlwein bestimmter Anbaugebiete) (**)	German	PDO (8)	Quality semi-sparkling wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/Öchslegrade)	
Sekt b.A. (Sekt bestimmter Anbaugebiete) (**)	German	PDO (4)	Quality sparkling wine of defined regions	
Landwein	German	PGI (1)	Superior wine because of its slightly higher must weight	
Winzersekt (**)	German	PDO (1)	Quality sparkling wine produced in specified wine-growing zones obtained from grapes harvested in the same wine-growing establishment in which the manufacturer processes the grapes to wine which are intended to produce the quality sparkling wines produced in a specified wine-growing zone; also applies to producer groups.	

(*) The term 'Qualitätswein mit Prädikat' is allowed in a transitional period expiring on 31.12.2010.

(**) No protection is claimed on the terms 'Sekt', 'Likörwein' and 'Perlwein'.

GREECE

Ονομασία Προέλευσης Ανωτέρας Ποιότητας (ΟΠΑΠ) (<i>appellation d'origine de qualité supérieure</i>)	Greek	PDO (1, 3, 4, 15, 16)	The name of a region or a specific place, that has been recognised administratively, to describe wines that comply with the following requirements: <ul style="list-style-type: none"> — they are produced of grapes from prime vine varieties belonging to <i>Vitis vinifera</i>, that come exclusively from this geographical area and their production takes place within this area, — they are produced of grapes from vineyards of low per hectare yields, — their quality and characteristics are essentially or exclusively due to the particular geographical environment with its inherent natural and human factors. [L.D. 243/1969 and L.D. 427/76 on the improvement and protection of the viticultural production]
Ονομασία Προέλευσης Ελεγχόμενη (ΟΠΕ) (<i>appellation d'origine contrôlée</i>)	Greek	PDO (3, 15)	In addition to the indispensable requirements of the 'appellation d'origine de qualité supérieure', the wines belonging to this category, shall fulfil the following ones: <ul style="list-style-type: none"> — they are produced of grapes from prime vineyards, with low per hectare yields, cultivated in soils appropriate for the production of quality wines, — comply with certain requirements concerning the pruning system of the vineyards and the minimum content of must in sugar. [L.D. 243/1969 and L.D. 427/76 on improvement and protection of viticultural production]
Οίνος γλυκός φυσικός (<i>vin doux naturel</i>)	Greek	PDO (3)	Wines belonging to the category of 'appellation d'origine contrôlée' or 'appellation d'origine de qualité supérieure' wines and comply additionally with the following requirements: <ul style="list-style-type: none"> — come from grape must which has an initial natural alcoholic strength of not less than 12 % vol, — have an actual alcoholic strength of not less than 15 % vol and not more than 22 % vol, — have a total alcoholic strength of not less than 17,5 % vol. [L.D. 212/1982 on Registration of Wines with Designation of Origin 'Samos']
Οίνος φυσικός γλυκός (<i>vin naturellement doux</i>)	Greek	PDO (3, 15, 16)	Wines belonging to the category of 'appellation d'origine contrôlée' or 'appellation d'origine de qualité supérieure' wines and comply additionally with the following requirements: <ul style="list-style-type: none"> — they are produced of grapes left in the sun or shade, — they are produced without enrichment, — have a natural alcoholic strength of at least 17 % vol (or 300 grams of sugar per litre). [L.D. 212/1982 on Registration of Wines with Designation of Origin 'Samos']
ονομασία κατά παράδοση (<i>appellation traditionnelle</i>)	Greek	PGI (1)	Wines produced exclusively in the geographical territory of Greece and in addition: <ul style="list-style-type: none"> — as for wines with traditional designation Retsina, are produced using grape must treated with resin from the Aleppo pine, and — as for wines with traditional designation Verntea, are produced of grapes from vineyards of Zakynthos Island and meet certain terms concerning the utilised grape varieties, the yields per hectare of the vineyards and the content of must in sugar. [P.D. 514/1979 on production, control and protection of resinous wines and M.D. 397779/92 on definition of requirements for the use of indication 'Verntea Traditional Designation of Zakynthos']
τοπικός οίνος (<i>vin de pays</i>)	Greek	PGI (1, 3, 4, 11, 15, 16)	The indication referred to a region or a specific place that has been recognised administratively, to describe wines that comply with the following requirements: <ul style="list-style-type: none"> — possess a specific quality, reputation or other characteristics attributable to their origin, — at least 85 % of the grapes used for their production come exclusively from this geographical area and their production takes place in this geographical area, — obtained from vine varieties that have been classified in the specific area, — are produced of grapes from vineyards located in soils appropriate for viticulture with low per hectare yields, — have, defined for each one, natural and actual alcoholic strength [C.M.D. 392169/1999 General rules on use of the term Regional Wine to describe table wine, as amended by the C.M.D. 321813/2007].

SPAIN

Denominación de origen (DO)	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Name of a region, area, locality or demarcated place that has been recognised administratively to designate wines that fulfill the following conditions: — to be elaborated in the region, area, locality or demarcated place with grapes from them, — to enjoy high prestige in trade due to its origin, and — whose quality and characteristics are due to, fundamental or exclusively, the geographical features that include natural and human factors. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid legislation and in other legislations)	Chile
Denominación de origen calificada (DOCa)	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	In addition to the indispensable requirements to the 'denominación de origen', the 'denominacion de origen calificada' shall fulfill the following ones: — at least ten years have passed from its recognition as 'denominación de origen', — the protected products are marketed exclusively bottled from wineries registered and located in the delimited geographic area, and — the area considered apt to produce wines with right to the described denomination of origin are delimited cartographically, by each municipal term. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid law and in other legislations)	
Vino de calidad con indicación geográfica	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Wine elaborated in a region, area, locality or demarcated place with grapes originated inside that territory, whose quality, reputation or characteristics are due to the geographic or human factor or to both, in which it concerns about the production of the grape, to the elaboration of the wine or its ageing. These wines are identified by mean of the terms 'vino de calidad de', followed of the name of the region, area, locality or demarcated place where they are produced and elaborated. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid law and in other legislations)	
Vino de pago	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates the place or rural site with particular soil characteristics and a microclimate that differentiate it and distinguish of others of their surroundings, known with a name traditionally and notoriously linked to the culture of vineyards from which wines with singular characteristics and qualities are obtained and whose maximum extension are limited by rules established by the competent Administration, accordingly with the own characteristics of each region. The extension cannot be equal nor superior to none of the municipal terms in whose territory or territories, if they are more than one, it is located. It is understood that notorious linkage with the culture of the vineyards exists, when the name of the 'pago' has been used normally in trade to identify wines obtained from it during a minimum period of five years. All the grapes that are destined to the 'vino de pago' shall come from vineyards located in that 'pago' and the wine shall be elaborated, to be stored and, in its case, to age of separated form of other wines. (Law 24/2003 of the Vine and Wine; other requirements are set out in the aforesaid law and in other legislations)	
Vino de pago calificado	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	In case where the totality of the 'pago' is included in the territorial scope of a denomination of qualified origin, it may be designated as a 'wine of pago calificado', and the wine produced in shall always be denominated 'of pago calificado', if it fulfils the requirements requested to wines of the qualified denomination of origin and it is registered in it. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid law and in other legislations)	

Vino de la tierra	Spanish	PGI (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Requirements for the use of the traditional term 'vino de la tierra' accompanied by a geographical indication: 1. In the regulation of the geographic indications of products mentioned in Article 1 they will have to consider, at least, the following aspects: (a) wine category or categories to which the mention is applicable, (b) name of the geographical indication to use, (c) precise boundary of the geographic area, (d) indication of the grape varieties to use, (e) the minimum natural volumetric alcoholic graduation of the different types of wine with right to the mention, (f) an appreciation or an indication of the organoleptic characteristics, (g) the system of control applicable to wines, to be made by a public or private body. 2. The use of a geographical indication to designate wines of a wine mixture coming from grapes harvested in different areas of production will be admitted if the 85 percent, like minimum, from the wine comes from the production area of which it uses the name. (Law 24/2003 of the Vine and Wine; Decret 1126/2003)	
Vino dulce natural	Spanish	PDO (3)	(Annex III, point B(6) of Commission Regulation (EC) No 606/2009)	
Vino Generoso	Spanish	PDO (3)	(Annex III, point B(8) of Commission Regulation (EC) No 606/2009)	Chile
Vino Generoso de licor	Spanish	PDO (3)	(Annex III, point B(10) of Commission Regulation (EC) No 606/2009)	

FRANCE

Appellation d'origine contrôlée	French	PDO (1, 3, 4, 5, 6, 7, 8, 9, 15, 16)	Name of a locality used to describe a product originating in that locality, the quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, this product possessing a duly established notoriety and whose production is submitted to agreement procedures comprising the approval of stakeholders, the control of the conditions of production and the control of the products.	Algeria
Appellation 606/2009 contrôlée	French			Switzerland
Appellation d'origine vin délimité de qualité supérieure	French			Tunisia
Vin doux naturel	French	PDO (3)	Mutated wine, i.e. whose alcoholic fermentation is stopped by addition of neutral wine alcohol. This process aims at raising the alcoholic richness of the wine while keeping most part of the natural sugars of the grape. Depending on the type of Natural sweet wine elaborated, white, red or pink, the mutation is made at a determined stage of the alcoholic fermentation, with or without maceration.	
Vin de pays	French	PGI (1, 3, 4, 5, 6, 7, 8, 9, 15, 16)	wines with geographical indications personalised by a geographical source (territorial notion). A 'vin de pays' must come exclusively from the production zone whose name it wears. It complies with strict conditions of production laid down by decree, such as maximum yield, minimum alcoholic degree, grape varieties and strict analytic rules.	

ITALY

Denominazione di origine controllata (D.O.C.)	Italian	PDO (1, 3, 4, 5, 6, 8, 11, 15, 16)	Wines Designation of Origin means the geographical name of a wine-growing zone characterised by specific productions and it is used to describe a renowned quality product, whose characteristics are due to the geographical environment and the human factor. The aforementioned law states, for the Italian denominations, the specific traditional term 'D.O.C.' in order to make clear the above concept of highly qualitative and traditional designation of origin. [Law No 164 of 10.2.1992]
Kontrollierte Ursprungsbezeichnung	German		
Denominazione di origine controllata e garantita (D.O.C.G.)	Italian	PDO (1, 3, 4, 5, 6, 8, 11, 15, 16)	It is similar to the D.O.C. definition, but it also contains the word 'Guaranteed' and so it is assigned to wines having a particular value, that have been recognised as DOC wines since five years at least. They are marketed in containers whose capability is not more than 5 liters and are ticketed with a Government identification mark to provide a better guarantee for the consumers. [Law No 164 of 10.2.1992]
Kontrollierte und garantierte Ursprungsbezeichnung	German		
Vino dolce naturale	Italian	PDO (1, 3, 11, 15)	Traditional term used to describe and qualify some wines, extracted from raisined grapes, which contain a certain level of residual sugars produced by the grapes, without enrichment processes. The use is authorised by specific decrees concerning different wines
Indicazione geografica tipica (IGT)	Italian	PGI (1, 3, 4, 5, 6, 8, 11, 15, 16)	An exclusively Italian term laid down in the Law n. 164 of 10 February 1992 to describe Italian wines having a geographical indication, whose specific nature and quality level are due to the geographical grapes production area.
Landwein	German		
Vin de pays	French		

CYPRUS

Οίνος Ελεγχόμενης Ονομασίας Προέλευσης (ΟΕΟΠ) (Controlled Designation of Origin)	Greek	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates wines with PDO Κ.Δ.Π.403/2005 Αρ.4025/19.8.2005/Ε.Ε. Παρ. ΙΙΙ (Ι) Κ.Δ.Π.212/2005 Αρ.3896/26.04.2005/Ε.Ε. Παρ. ΙΙΙ (Ι) Κ.Δ.Π.706/2004 Αρ.3895/27.08.2004/Ε.Ε. Παρ. ΙΙΙ (Ι)
Τοπικός Οίνος (Regional Wine)	Greek	PGI (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates wines with PGI Κ.Δ.Π. 704/2004 Αρ.3895/27.8.2004/Ε.Ε. Παρ. ΙΙΙ(Ι)

LUXEMBOURG

Crémant de Luxembourg	French	PDO (4)	[Government regulation of 4 January 1991] The main standards to be observed for the production are the following: <ul style="list-style-type: none"> — the grapes shall be harvested manually and selected specially for the production of Crémant; — the cuvee of basic wines must comply with the quality standards applicable for quality wines; — it is made from must obtained by pressing whole grapes, with regard to white or 'rosé' sparkling wines, the quantity of must obtained not exceeding 100 litres for every 150 kg of grapes; — it is bottle-fermented by the traditional method; — the maximum sulphur dioxide content does not exceed 150 mg/l; — the minimum pression of carbon dioxide is not less than 4 atmosphere at 20 °C; — the sugar content is less than 50 g/l.
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Marque nationale, <i>supplemented by</i> : — appellation contrôlée — appellation d'origine contrôlée	French	PDO (1, 4)	(W): The 'Marque nationale' (National seal of approval) for wines of the designation 'Moselle luxembourgeoise' was set up by Government regulation of 12 March 1935. The inscription 'Marque nationale — appellation contrôlée' on the rectangular label affixed to the rear of the bottle certifies the state-controlled production and quality of the wine. It is issued by the office of the Marque nationale. Only wines of Luxembourg origin that have not been blended with foreign wine and which comply with the national and European requirements can lay claim to this designation. It is also obligatory that wines displaying this label have to be marketed in bottles and the grapes must only have been harvested and vinified within the national production area. The wines are systematically examined by an analytical and organoleptic testing. (SW): The 'Marque nationale' of the Luxembourg sparkling wines was set up by Government regulation of 18 March 1988, and it guarantees: — that the sparkling wine is obtained exclusively from wines suitable for making quality wines of the Luxembourg Moselle; — that it corresponds to the quality criteria stipulated for by the national and European Community regulations; — that it is placed under State control.	
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HUNGARY

Minőségi bor	Hungarian	PDO (1)	Means 'quality wine' and designates PDO wines	
Védett eredetű bor	Hungarian	PDO (1)	Designates wine with protected origin	
Tájbor	Hungarian	PGI (1)	Means 'county wine' and designates PGI wines.	

MALTA

Denominazzjoni ta' Origini Kontrollata (D.O.K.)	Maltese	PDO (1)	[Government Gazette no. 17965 of 5 September 2006]	
Indikazzjoni Ġeografika Tipika (I.G.T.)	Maltese	PGI (1)	[Government Gazette no. 17965 of 5 September 2006]	

NETHERLANDS

Landwijn	Dutch	PGI (1)	This wine is harvested and produced on Dutch territory. The name of the province where the grapes are harvested may be mentioned on the label. The minimum natural alcohol volume in this wine should be 6,5 % vol. or more. For the production of this wine in the Netherlands only grape varieties that are listed in a national list, are to be used	
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AUSTRIA

Districtus Austriae Controllatus (DAC)	Latin	PDO (1)	The conditions for these quality wines (e.g. varieties, taste, alcohol content) are set by a Regional Committee
Prädikatswein or Qualitätswein besonderer Reife und Leseart, whether or not supplemented by: — Ausbruch/Ausbruchwein — Auslese/Auslesewein — Beerenauslese/Beerenauslesewein — Kabinett/Kabinettwein — Schilfwein — Spätlese/Spätlesewein — Strohwein — Trockenbeerenauslese — Eiswein	German	PDO (1)	These wines are quality wines and are mainly defined via the natural sugar content of the grapes and the harvest conditions. No enrichment and no sweetening is allowed. Ausbruch/Ausbruchwein: From overripe and <i>botrytis</i> infected grapes with a minimum natural sugar content of 27° Klosterneuburger Mostwaage (KMW); for a better extraction fresh must or wine can be added. Auslese/Auslesewein: From strictly selected grapes with a minimum natural sugar content of 21 °KMW. Beerenauslese/Beerenauslesewein: From overripe and/or <i>botrytis</i> infected, selected grapes with a minimum natural sugar content of 25 °KMW. Kabinett/Kabinettwein: From fully matured grapes with a minimum natural sugar content of 17 °KMW. Schilfwein, Strohwein: Grapes must be stored and naturally dried on reed or straw for at least 3 months before pressing; minimum sugar content must be 25 °KMW. Spätlese/Spätlesewein: From fully matured grapes with a minimum natural sugar content of 19 °KMW. Trockenbeerenauslese: Grapes must mostly be <i>botrytis</i> infected and naturally shrunken grapes with a minimum sugar content of 30 °KMW. Eiswein: Grapes must be naturally frozen during harvest and pressing and must have a minimum sugar content of 25 °KMW.
Qualitätswein or Qualitätswein mit staatlicher Prüfnummer	German	PDO (1)	From fully matured grapes and certain varieties with a minimum natural sugar content of 15° KMW and a maximum yield of 6 750 l/ha. The wine can only be sold with a quality wine check number.
Landwein	German	PGI (1)	From fully matured grapes and certain varieties with a minimum natural sugar content of 14° KMW and a maximum yield of 6 750 l/ha.

PORTUGAL

Denominação de origem (D.O.)	Portuguese	PDO (1, 3, 4, 8)	Geographic name of a region or a specific place, or a traditional name, associated with a geographical origin or not, used to describe or identify a product originated from grapes from that region or specific place and whose quality or characteristics are essentially or exclusively due to particular geographical features, with its inherent natural and human factors, and whose production occurs within that defined area or geographical region. [Decreto-Lei n° 212/2004, de 23.8.2004]
Denominação de origem controlada (D.O.C.)	Portuguese	PDO (1, 3, 4, 8)	The labelling of wine products entitled to a designation of origin may include the following mentions: 'Denominação de Origem Controlada' or 'DOC'. [Decreto-Lei n° 212/2004, de 23 de Agosto]
Indicação de proveniência regulamentada (I.P.R.)	Portuguese	PDO (1, 3, 4, 8)	Name of country or a region or a specific place, or a traditional name, associated or not with a geographical origin, used to describe or identify a wine product originated in, at least, 85 % from grapes harvested within that area in the case of a specific place or region, whose reputation, specific quality or other characteristics may be attributed to that geographical origin and whose production occurs within that defined geographical area or region. [Decreto-Lei n° 212/2004, de 23.8.2004]
Vinho doce natural	Portuguese	PDO (3)	Sugar rich wine, made from late harvested grapes or affected by noble rot. [Portaria n° 166/1986, de 26.6.1986]

Vinho generoso	Portuguese	PDO (3)	The liqueur wines traditionally produced in demarcated regions of Douro, Madeira, Setúbal and Carcavelos, called, respectively, Port Wine or Porto, and its translation into other languages, of Madeira Wine or Madeira, and its translation into other languages, Moscatel de Setúbal or Setúbal and Carcavelos. [Decreto-Lei n° 166/1986, de 26.6.1986]
Vinho regional	Portuguese	PGI (1)	The labelling of wine products entitled to a geographical indication can include the following mentions: 'Vinho Regional' or 'Vinho da Região de'. [Decreto-Lei n° 212/2004, de 23.8.2004]

ROMANIA

Vin cu denumire de origine controlată (D.O.C.), <i>supplemented by</i> : — Cules la maturitate deplină — C.M.D. — Cules târziu — C.T. — Cules la înobilarea boabelor — C.I.B.	Romanian	PDO (1, 3, 8, 15, 16)	Wines bearing a designation of origin are wines produced from grapes obtained in delimited areas characterised by climate, soil and exposure conditions which are favourable for the harvest quality and respect the following requirements: (a) the grapes from which the wine is produced come exclusively from the respective delimited area; (b) the production takes place in the respective geographical area; (c) the quality and characteristics of wine are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors; (d) wines are obtained from vine varieties belonging to <i>Vitis vinifera</i> . According to the maturation stage of the grapes and its quality characteristics at harvest, wines bearing a designation of origin are classified as follows: (a) DOC — CMD — wine bearing a designation of origin obtained from grapes fully matured harvested; (b) DOC — CT — wine bearing a designation of origin obtained from grapes of a late harvest; (c) DOC — CIB — wine bearing a designation of origin obtained at harvest when the grape are ennobled.
Vin spumant cu denumire de origine controlată (D.O.C.)	Romanian	PDO (5, 6)	Sparkling wines, bearing a protected designation of origin are produced from varieties recommended for this kind of production, being cultivated in delimited vineyards where the wine is produced as a raw material and which is entirely processed until marketing only within the authorised area.
Vin cu indicație geografică	Romanian	PGI (1, 4, 9, 15, 16)	Wines bearing a geographical indication are produced from grapes harvested on specific vineyards in delimited areas and respecting the following conditions: (a) possess a specific quality, reputation or characteristics attributable to that respective geographic origin; (b) at least 85 % of the grapes used for wine production come exclusively from this geographical area; (c) the production takes place in this geographical area; (d) wines are obtained from vine varieties belonging to the <i>Vitis vinifera</i> or comes from a cross between the species <i>Vitis vinifera</i> and other species of the genus <i>Vitis</i> . The actual alcoholic strength must be with a minimum 9,5 % by volume in case of wines produced in the wine-growing zone B and at least with 10,0 % by volume for the wine-growing zone CI and CII. The total alcoholic strength must not exceed 15 % by volume.

SLOVENIA

Kakovostno vino z zaščitenim geografskim poreklom (kakovostno vino ZGP), <i>whether or not supplemented by Mlado vino</i>	Slovenian	PDO (1)	Wine from fully matured grapes with a minimum natural alcohol content of 8,5 % vol (9,5 % vol in zone CII) and a maximum yield of 8 000 l/ha. Analytical and organoleptic evaluation is obligatory.
Kakovostno penče vino z zaščitenim geografskim poreklom (Kakovostno vino ZGP)	Slovenian	PDO (1)	Wine obtained by first and second alcoholic fermentation with a minimum actual alcoholic strength of 10 % vol for which the total alcoholic strength of the cuvee is not less than 9 % vol.
Penina	Slovenian		
Vino s priznanim tradicionalnim poimenovanjem (vino PTP)	Slovenian	PDO (1)	The conditions for these quality wines are set by the Rules of the Minister on the basis of expert's detailed report (e.g. varieties, alcohol content, yield, etc.)
Renome	Slovenian		
Vrhunsko vino z zaščitenim geografskim poreklom (vrhunsko vino ZGP), <i>whether or not supplemented by:</i> — Pozna trgatev — Izbor — Jagodni izbor — Suhi jagodni izbor — Ledeno vino — Arhivsko vino (Arhiva) — Slamnovino (vino iz sušenega grozdja)	Slovenian	PDO (1)	Wine from fully matured grapes with a minimum natural sugar content of 83°degrees Oechsle and a maximum yield of 8 000 l/ha. No enrichment, sweetening, acidification and deacidification is allowed. Analytical and organoleptic evaluation is obligatory. Pozna trgatev: from overripe and/or <i>botrytis</i> infected grapes with a minimum natural sugar content of 92°degrees Oechsle; Izbor: from overripe and <i>botrytis</i> infected grapes with a minimum natural sugar content of 108°degrees Oechsle; Jagodni izbor: from overripe and <i>botrytis</i> infected selected grapes with a minimum natural sugar content of 128°degrees Oechsle; Suhi jagodni izbor: from overripe and <i>botrytis</i> infected selected grapes with a minimum natural sugar content of 154°degrees Oechsle; Ledeno vino: grapes must be naturally frozen during harvest and pressing and must have a minimum sugar content of 128°degrees Oechsle; Arhivsko vino (arhiva): aged wine from fully matured grapes with a minimum natural sugar content of 83°degrees Oechsle; Slamno vino (vino iz sušenega grozdja): grapes must be stored and naturally dried on reed or straw before pressing.
Vrhunsko penče vino z zaščitenim geografskim poreklom (Vrhunsko penče vino ZGP)	Slovenian	PDO (1)	Wine obtained by first and second alcoholic fermentation with a minimum actual alcoholic strength of 10,5 % vol for which the total alcoholic strength of the cuvee is not less than 9,5 % vol.
Penina	Slovenian		
Deželno vino s priznano geografsko oznako (Deželno vino PGO), <i>whether or not supplemented by Mlado vino</i>	Slovenian	PGI (1)	Wine from fully matured grapes with a minimum natural alcohol content of 8,5 % vol and a maximum yield of 12 000 l/ha. Analytical and organoleptic evaluation is obligatory.

SLOVAKIA

Akostné víno	Slovakian	PDO (1)	Wine classified by Control Institute as quality variety wine or quality branded wine, made from grapes of which natural sugar content is at least 16° NM and the maximum yield per hectare is not exceeded and wine complies with quality requirements determined by special regulation.
Akostné víno s prívlastkom, supplemented by: — Kabinetné — Neskorý zber — Výber z hrozna — Bobuľovývýber — Hrozienkový výber — Cibébový výber — L'adový zber — Slamové víno	Slovakian	PDO (1)	Wine classified by the Control Institute as the quality wine with attribute, it complies with quality requirements determined by special regulation, the maximum yield per hectare is not exceeded, vine variety, origin of grapes, its natural sugar contents, weight and health condition are certified before processing by an employee of the Control Institute, the ban on increase in natural alcoholic strength by volume and adjustment of residual sugar is observed. Akostné víno s prívlastkom is divided into: — kabinetné víno yielded from full mature grapes having natural sugar contents of at least 19°NM, — neskorý zber yielded from full mature grapes having natural sugar contents of at least 21°NM, — výber z hrozna yielded from full mature grapes having natural sugar contents of at least 23°NM obtained from carefully selected bunches, — bobuľový výber yielded from manually selected overripe grape bunches from which immature and impaired berries have been removed manually, having natural sugar contents of at least 26°NM, — hrozienkový výber yielded exclusively from manually selected overripe natural grape berries, having sugar contents of at least 28°NM, — cibébový výber yielded exclusively from manually selected overripe grape berries refined by effect of Botrytis cinerea Persoon, having natural sugar contents of at least 28°NM, — ľadové víno yielded from grapes harvested at the temperature of minus 7 °C and less and the grapes remained frozen during the harvesting and processing and the obtained must had natural sugar contents of at least 27°NM, — slamové víno yielded from well ripened grapes stored before processing on straw or in reed matting, possibly it has been left hanging on strings for at least three months and the natural sugar content of obtained must was at least 27°NM.
Esencia	Slovakian	PDO (1)	Wine produced by slow fermentation of free-run wine acquired from separately selected cibebas from the defined vineyard of the Tokajská vinohradnícka oblasť. The essence shall contain at least 450 g/l of natural sugar and 50 g/l of sugar-free extract. It shall mature at least three years, of that at least two years in wooden cask.
Forditáš	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of must or wine of the same vintage from the defined vineyard of the Tokajská vinohradnícka oblasť poured on wine marc rapes from cibebas. It shall mature at least two years, of that at least one year in wooden cask.
Másláš	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of must or wine of the same vintage from the defined vineyard of the Tokajská vinohradnícka oblasť poured on fermentation lees of the Samorodné or Výber. It shall mature at least two years, of that at least one year in wooden cask.
Pestovateľský sekt (*)	Slovakian	PDO (4)	Basic conditions of the production are met with condition for producing quality sparkling wines and the last phase of the process of sparkling wine yielding is carried out by the winegrower of the vineyard from which grapes used for the production are. Single components of the cuvée of the pestovateľský sekt shall be from one wine-growing area.
Samorodné	Slovakian	PDO (1)	Wine produced by alcoholic fermentation from Tokaj grape varieties in wine growing area of Tokajská vinohradnícka oblasť from the defined vineyard, if conditions for mass creation of cibebas are not favourable. It may be put into circulation at earliest after two years of maturing, of that at least one year in wooden cask
Sekt vinohradníckej oblasti (*)	Slovakian	PDO (4)	Sparkling wine obtained by primary or secondary fermentation of quality wine from grapes grown on wine-growing fields in wine-growing areas and exclusively in the wine-growing area where grapes for its yielding are grown or in immediately neighbouring area and basic conditions of the production are met with condition for quality sparkling wines.

Výber (3)(4)(5)(6) putňový	Slovakian	PDO (1)	Wine produced by alcoholic fermentation after pouring of cibebas with must having sugar contents of at least 21°NM from the defined vineyard of Tokajská vinohradnícka oblasť or with wine having the same quality and same vintage from the defined vineyard of Tokajská vinohradnícka oblasť. According to the amount of added cibebas, the Tokajský výber shall be divided into 3 to 6 putňový. Výber shall mature at least three years, of that at least two years in wooden cask
Výberová esencia	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of cibebas. During the harvesting, berries of grapes are selected separately, and they are poured immediately after the processing by must from the defined vineyard of the Tokajská vinohradnícka oblasť or by wine of the same vintage which contains at least 180 g/l of natural sugar and 45 g/l of sugar-free extract. It shall mature at least three years, of that at least two years in wooden cask.

(*) No protection is claimed on the term 'sekt'.

UNITED KINGDOM

quality (sparkling) wine	English	PDO (1, 4)	Wine or sparkling wine that is made in England and Wales in accordance with the rules set out in national legislation in those countries. Wines marketed as 'quality wine' have undergone an organoleptic and analytical assessment. Its specific nature and character will be derived in part from the area of production, the quality of the grapes used and the skill of the producer and winemaker.
Regional (sparkling) wine	English	PGI (1, 4)	Wine or sparkling wine that is made in England and Wales in accordance with the rules set out in national legislation in those countries. 'Regional wine' will have undergone an organoleptic and analytical assessment. Its nature and character will be derived in part from the area of production, the grapes that are used and the skill of the producer and winemaker.

PART B — Traditional terms as referred to in Article 54(1)(b) of Regulation (EC) No 479/2008

BULGARIA

Колекционно (collection)	Bulgarian	PDO (1)	Wine which satisfies the conditions of 'special reserve' and which is matured in bottles at least one year, and whose quantity does not exceed 1/2 of the lot 'special reserve'.
Ново (young)	Bulgarian	PDO/PGI (1)	The wine has been produced entirely from grapes obtained from one harvest and has been bottled till the end of the year. It can be sold with the indication 'new' till 1 March of the following year. In this case on the labels shall obligatory be entered also the indication 'term of sale — 1 March 606/2009'. After the elapse of the term indicated above the wine cannot be marked and presented as 'new' and the quantities of wine left in the commercial network shall obligatory be re-labelled after 31 March of the corresponding year in compliance with the requirements of the ordinance.
Премиум (premium)	Bulgarian	PGI (1)	Wine produced from one variety of grapes which possesses the highest quality of the whole harvest. The quantity produced does not exceed 1/10 of the whole harvest.
Премиум оук, или първо зареждане в бъчва (premium oak)	Bulgarian	PDO (1)	Wine matured in new oak casks with volume up to 500 l.
Премиум резерва (premium reserve)	Bulgarian	PGI (1)	Wine produced from one variety of grapes, represents a preserved quantity from the best lot of the harvest.
Резерва (reserve)	Bulgarian	PDO/PGI (1)	Wine produced from one variety of grapes, matured at least one year from November in the year of the harvest.

Розенталер (<i>Rosenthaler</i>)	Bulgarian	PDO (1)	Wine produced from recommended varieties of grapes with sugar content not less than 22 weight percent. The wine possesses an alcoholic strength of at least 11°. Its characteristics are notably due to the addition of grapes must or concentrated grapes must at least 30 days before the expedition.
Специална селекция (<i>special selection</i>)	Bulgarian	PDO (1)	Wine produced from one variety of grapes or is a blend, matured at least two years after the expiring date stated in the product specification.
Специална резерва (<i>special reserve</i>)	Bulgarian	PDO (1)	Wine produced from one variety of grapes or is a blend, matured at least one year in oak barrels after the expiring date stated in the product specification.

CZECH REPUBLIC

Archivní víno	Czech	PDO (1)	Wine placed into the circulation at least three years after the year of harvesting.
Burčák	Czech	PDO (1)	Partially fermented grape must, where the actual alcohol content is higher than one volume percentage and lower than three fifths of the total alcohol content.
Klaret	Czech	PDO (1)	Wine produced from the black grapes without fermentation on skins.
Košer, Košer víno	Czech	PDO (1)	Wine which has been produced by the liturgical method in the sense of the rules of the Jewish Congregation.
Labín	Czech	PGI (1)	Wine from black grapes, which has been produced without fermentation on skins in the Czech wine region.
Mladé víno	Czech	PDO (1)	Wine offered for the consumption to final consumer at the latest by the calendar year end, in which the harvest of grapes used for the production of this wine was carried out.
Mešní víno	Czech	PDO (1)	Wine which has been produced by liturgical method and complies with the conditions for use during the liturgical acts within the framework of the Catholic Church celebration.
Panenské víno, Panenská sklizeň	Czech	PDO (1)	Wine origins from the first harvest of the vineyard; as the first harvest of the vineyard is considered the harvest carried out in the third year of vineyard plantation.
Pěstitelský sekt (*)	Czech	PDO (4)	Sparkling wine classified by the Czech Agriculture and Food Inspection Authority, which complies with the requirements of the European Community regulations for the quality sparkling wine produced in specific region from the grapes from winegrower's vineyard.
Pozdní sběr	Czech	PDO (1)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the yield per hectare was not been exceeded, the grapes of which the wine has been produced, reached the sugar content 21° NM at least, wine harvesting and producing, with the exception of bottling, were carried out in the wine region concerned, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.
Premium	Czech	PDO (1)	Wine with attributes of sorts — selection of grapes, selection of berries or selection of raisined berries was produced from the grapes, which were at least from the 30 % affected by the noble rot <i>Botrytis cinerea</i> P.

Rezerva	Czech	PDO (1)	Wine aged at least for period of 24 months in a wooden barrel and subsequently in a bottle, whereas at least 12 months for red wine and 6 months for white or rosé wine in a barrel.
Růžák, Ryšák	Czech	PDO (1)	Wine produced from the blend of grapes or grape must from white, if need be red or black grapes.
Zrálo na kvasnicích, Krášleno na kvasnicích, Školeno na kvasnicích	Czech	PDO (1)	Wine during the production was left on lees for a period of at least six months.

(*) No protection is claimed on the term 'sekt'.

GERMANY

Affentaler	German	PDO (1)	Term of origin for red quality wine and Prädikatswein of the Blauer Spätburgunder wine grape variety from the Altschweier, Bühl, Eisental and Neusatz territories of the town of Bühl, Bühlertal, as well as the Neuweier territory of the town of Baden-Baden.
Badisch Rotgold	German	PDO (1)	Wine produced by blending (mixing) white wine grapes, also crushed, with red wine grapes which originates in the specified wine-growing zone Baden
Classic (Klassic)	German	PDO (1)	Red wine or white quality wine made exclusively from grapes from classical wine grape varieties typical of the region; the must used in production has a natural minimum alcoholic strength which is at least 1 % by volume higher than the natural minimum alcoholic strength prescribed for the wine-growing zone in which the grapes have been harvested; total alcoholic strength at least 11,5 % by volume; residual sugar content not exceeding 15 g/l and not exceeding twice the total acidity content; indication of a single wine grape variety, indication of vintage, but no indication of taste.
Ehrentrudis	German	PDO (1)	Statement of origin for quality and top-quality wine of the type of wine rosé wine from the Blauer Spätburgunder wine grape variety from the Tuniberg area.
Federweisser	German	PDO/PGI (1)	Partly-fermented grape must from Germany with geographical indication or other EU States; geographical indications borrowing from 'vin de pays' wine-growing zone; 'Federweißer': in the most common designation for partly-fermented grape must in view of regional diversity of designations.
Hock	German	PDO (1)	White wine with geographical indication from the Rhine wine-growing zone and a residual sugar content in the 'medium-sweet' range; history of the term: Hock is traditionally the Anglo-American designation for Rhine wine, and can be traced back to the place name 'Hochheim' (on the Main, Rheingau wine-growing zone).
Liebfrau(en)milch	German	PDO (1)	Traditional name of a white German quality wine, which consists of at least 70 per cent of a blend of Riesling, Silvaner, Müller-Thurgau or Kerner from the region Nahe, Rheingau, Rheinhessen or Pfalz. Residual sugar content within the range of 'medium sweet'. Almost exclusively designed for exportation.
Riesling-Hochgewächs (*)	German	PDO (1)	White quality wine, exclusively produced from grapes of the wine grape variety Riesling, the must used for production has shown a natural alcoholic strength which is at least 1,5 % by volume higher than the natural minimum alcoholic strength prescribed for the specified wine-growing zone or the part of it in which the grapes have been harvested, and which has achieved a quality number of at least 3,0 in the quality test.
Schillerwein	German	PDO (1)	Wine from the specified wine-growing zone Württemberg; quality wine pale to bright red in colour, produced by blending (mixing) white wine grapes, also crushed, with red wine grapes, also crushed. 'Schillersekt b.A.' or 'Schillerperlwein b.A.' permissible if Schillerwein is the basic wine.
Weißherbst	German	PDO (1)	Quality wine produced in a specified wine-growing zone or Prädikatswein (wine with special attributes) which is produced from one single red wine grape variety and at least 95 per cent from light pressed must; the wine grape variety must be indicated in connection with the Weißherbst designation the same in type face, size and colour; may also be used with domestic quality sparkling wine produced from wine which may bear the designation 'Weißherbst'.

(*) No protection is claimed on the terms 'Riesling' and 'Sekt'.

GREECE

Αγρέπαυλη (Agrepavlis)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, where there is a building characterised as 'Agrepavlis' and the wine making is carried out within this holding.
Αμπέλι (Ampeli)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced exclusively from grapes harvested in vineyards exploited by a holding, and the wine making is carried out within this holding.
Αμπελώνας(ες) (Ampelonas (-ēs))	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced exclusively from grapes harvested in vineyards exploited by a holding, and the wine making is carried out within this holding.
Αρχοντικό (Archontiko)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, where there is a building characterised as 'archontiko' and the wine making is made within this holding.
Κάβα (Cava)	Greek	PGI (1, 3, 8, 11, 15, 16)	Wines aging under controlled conditions.
Από διαλεκτούς αμπελώνες (Grand Cru)	Greek	PDO (3, 15, 16)	Wines produced exclusively from grapes of selected vineyards, with special low yields per ha.
Ειδικά Επιλεγμένος (Grande réserve)	Greek	PDO (1, 3, 15, 16)	Selected wines aging for a specific time, under controlled conditions.
Κάστρο (Kastro)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, where there is a building or ruins of historical Castle and the wine making is carried out in this holding.
Κτήμα (Ktima)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, which is located within the relevant viticultural protected area.
Λιαστός (Liastos)	Greek	PDO/PGI (1, 3, 15, 16)	Wines produced from grapes left in the sun or shade for partial dehydration.
Μετόχι (Metochi)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, which is located outside the monastery's area where the holding belongs.
Μοναστήρι (Monastiri)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards that belong to a monastery.
Νάμα (Nama)	Greek	PDO/PGI (1)	Sweet wines used for the Holy Communion
Νυχτέρι (Nychteri)	Greek	PDO (1)	Wines of 'Santorini' PDO produced exclusively in the islands 'Thira' and 'Thiresia', aging in barrels for at least three months

Ορεινό κτήμα (Orino Ktima)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, located in an altitude over 500 m	
Ορεινός αμπελώνας (Orinos Ampelonas)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced exclusively from grapes grown in vineyards located in an altitude over 500 m	
Πύργος (Pyrgos)	Greek	PDO/PGI (1, 3, 4, 8, 11, 15, 16)	Wines produced from grapes harvested in vineyards exploited by a holding, where there is a building characterised as 'Pyrgos' and the wine making is carried out within this holding	
Επιλογή ή Επιλεγμένος (Réserve)	Greek	PDO (1, 3, 15, 16)	Selected wines aging for a particular time, under controlled conditions	
Παλαιωθείς επιλεγμένος (Vieille réserve)	Greek	PDO (3, 15, 16)	Selected liqueur wines aging for a particular time, under controlled conditions	
Βερντέα (Verntea)	Greek	PGI (1)	Wine of traditional designation produced from grapes harvested in vineyards of the island of Zakynthos where also the wine making takes place	
Vinsanto	Greek	PDO (1, 3, 15, 16)	Wine of 'Santorini' PDO produced in the complex of Santo Erini-Santorini of the islands of 'Thira' and 'Thirasia' from grapes left in the sun.	

SPAIN

Amontillado	Spanish	PDO (3)	Liqueur wine (Vino generoso) of 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda', 'Montilla-Moriles' dry PDOs, of sharp aroma, countersunk, smooth and full to paladar, of color amber or gold, with acquired alcoholic strength between 16-22°. Aged during at least two years, by the system of 'criaderas y soleras', in oak container of maximum capacity of 1 000 l.	
Añejo	Spanish	PDO/PGI (1)	Wines aged for a minimum period of twenty-four months in total, in wood container of oak of maximum capacity of 600 l or in bottle.	
	Spanish	PDO (3)	Liqueur wine of 'Malaga' PDO aged between three to five years.	
Chacolí-Txakolina	Spanish	PDO (1)	Wine of 'Chacolí de Bizkaia-Bizkaiko Txakolina', 'Chacolí de Getaria-Getariako Txakolina' and 'Chacolí de Álava-Arabako Txakolina' PDO elaborated fundamentally with the varieties Ondarrabi Zuri and Ondarrabi Beltza. Wine with an acquired alcoholic strength minimum of 9,5 % vol (11 % vol. for the white fermented in barrel), maximum of 0,8 mg/l of volatile acidity and maximum of 180 mg/l of total sulphurs (140 mg/l for the red ones)	
Clásico	Spanish	PDO (3, 16)	Wines with more than 45 g/l of sweeten residual.	Chile
Cream	English	PDO (3)	Liqueur wine of 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda', 'Montilla-Moriles', 'Málaga' and 'Condado de Huelva' with at least 60 g/l of reducing matters of color of amber to mahogany. Aged during at least two years, by the system of 'criaderas y soleras' or by the one of 'añadas', in oak container.	
Criadera	Spanish	PDO (3)	Liqueur wine of 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda', 'Montilla-Moriles', 'Málaga' and 'Condado de Huelva' which are aged by the system of 'criaderas y soleras', that is traditional in its zone	

Criaderas y Soleras	Spanish	PDO (3)	Liqueur wine of 'Jerez-Xères-Sherry', 'Manzanilla-Sanlúcar de Barrameda', 'Montilla-Moriles', 'Málaga' and 'Condado de Huelva', that uses scales of generally placed boots of oak superposed, and called 'criaderas', in which the wine of the year gets up on the superior scale of the system and is crossing the different scales or 'criaderas' by partial and successive transferences, in the course of a long period, until reaching the last scale or 'solera', where it concludes the aging process.
Crianza	Spanish	PDO (1)	Wines other than sparkling, semi-sparkling and liqueur wines, that fulfil the following conditions: — red wines must have a minimum period of ageing of 24 months, of which they must remain at least 6 months in oak barrels of maximum capacity of 330 l. — white and rosé wines must have a minimum period of ageing of 18 months, of which they must remain at least 6 months in oak barrels of the same maximum capacity.
Dorado	Spanish	PDO (3)	Liqueur Wines of 'Rueda' and 'Malaga' PDO with aging process.
Fino	Spanish	PDO (3)	Liqueur wine (vino generoso) of 'Jerez-Xères-Sherry' and 'Manzanilla Sanlúcar de Barrameda', 'Montilla Moriles' PDO with the following qualities: straw-coloured, dry, slightly bitter, slight and fragrant to the palate. Aged in 'flor' during at least two years, by the system of 'criaderas y soleras', in oak container of maximum capacity of 1 000 l.
Fondillón	Spanish	PDO (16)	Wine of 'Alicante' PDO, elaborated with grapes of the Monastrell variety, sobremature in stock and with exceptional conditions of quality and health. In the fermentation native leavenings are used solely and the acquired alcoholic strength (minimum of 16 % vol) shall be, in his totality, natural. Aged at least ten years in oak containers.
Gran reserva	Spanish	PDO (1)	Wines other than sparkling, semi-sparkling and liqueur that fulfil the following conditions: — red wines must have a minimum period of ageing of 60 months, of which they shall remain at least 18 months in oak barrels of maximum capacity of 330 l, and in bottle the rest of this period. — white and rosé wines must have a minimum period of ageing of 48 months, of which they shall remain at least 6 in oak barrels of the same maximum capacity and in bottle the rest of this period.
	Spanish	PDO (4)	The minimum period of ageing for sparkling wines of 'Cava' PDO, is 30 months, from 'tiraje' to 'degüelle'.
Lágrima	Spanish	PDO (3)	Sweet wine of 'Málaga' PDO in whose elaboration the must leaks after treading of grapes without mechanical pressure. Its ageing must be done during, at least two years, by the system of 'criaderas y soleras' or by the one of vintage years, in oak container of maximum capacity of 1 000 l.
Noble	Spanish	PDO/PGI (1)	Wines aged during a minimum period of eighteen months in total, in oak barrels of maximum capacity of 600 l or in bottle.
	Spanish	PDO (3)	Liqueur wines of 'Málaga' PDO aged between two and three years.
Oloroso	Spanish	PDO (3)	Liqueur wine (vino generoso) of 'Jerez-Xères-Sherry' and 'Manzanilla Sanlúcar de Barrameda', 'Montilla Moriles' which possesses the following qualities: much body, plenty and velvety, aromatic, energetic, dry or slightly led, of similar color to the mahogany, with acquired alcoholic strength between 16 and 22°. It has been aged during at least two years, by the system of 'criaderas y soleras', in oak container of maximum capacity of 1 000 l.
Pajarete	Spanish	PDO (3)	Sweet or semisweet wines of 'Málaga' PDO aged at least two years, by the system of 'criaderas y soleras' or by the one of 'añadas', in oak container of maximum capacity of 1 000 l.

Pálido	Spanish	PDO (3)	Liqueur wine (vino generoso) of 'Condado de Huelva' aged more than three years by biological aging process, with an acquired alcoholic strength of 15-17 % vol.	
	Spanish	PDO (3)	Liqueur wine of 'Rueda' PDO aged at least four years, with the three last years in oak.	
	Spanish	PDO (3)	Wine of 'Málaga' PDO from Pedro Ximenez and/or Moscatel varieties, without addition of 'arrope' (boiled must), without aging process.	
Palo Cortado	Spanish	PDO (3)	Liqueur wine (vino generoso) of 'Jerez-Xérès-Sherry' and 'Manzanilla Sanlúcar de Barrameda', 'Montilla Moriles' whose organoleptic characteristics consists of the aroma of an amontillado and palate and colour similar to those of an oloroso, and with an acquired alcoholic strength between 16 and 22 percent. Aged in two phases: the first biological, under a film of 'flor', and the second oxidative.	
Primero de Cosecha	Spanish	PDO (1)	Wine of 'Valencia' PDO harvested in the ten first days of the harvesting period and bottled inside of the thirty following days to finalise the same one, being obligatory to indicate in the label the harvest.	
Rancio	Spanish	PDO (1, 3)	Wines that have followed a process of aging noticeably rusted, with abrupt changes of temperature in presence of air, or in wood package or crystal packages.	
Raya	Spanish	PDO (3)	Liqueur wine (vino generoso) of 'Montilla Moriles' with possesses similar characteristics to 'Oloroso' wines but with less taste and aroma. Aged during at least two years, by the system of 'criaderas y soleras', in oak container of maximum capacity of 1 000 l	
Reserva	Spanish	PDO (1)	Wines other than sparkling, semi-sparkling and liqueur wines, that fulfil the following conditions: — red wines must have a minimum period of ageing of 36 months, of which they shall remain at least 12 months in oak barrels of maximum capacity of 330 l, and in bottle for the rest of this period. — white and rosé wines must have a minimum period of ageing of 24 months, of which they shall remain at least six in oak barrels of the same maximum capacity and in bottle for the rest of this period.	Chile
Sobremadre	Spanish	PDO (1)	White wines of 'Vinos de Madrid' that, as a consequence of their special elaboration, contain carbon dioxide gas preceding of the own fermentation of musts with their 'madres' (stripped and squeezed grape)	
Solera	Spanish	PDO (3)	Liqueur wine of 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda', 'Montilla-Moriles', 'Málaga' and 'Condado de Huelva' aged by the system of 'criaderas y soleras'.	
Superior	Spanish	PDO (1)	Wines obtained with at least 85 % of preferred varieties of the respective demarcated areas.	Chile South Africa
Trasañejo	Spanish	PDO (3)	Liqueur wine of 'Málaga' PDO aged more than five years.	
Vino Maestro	Spanish	PDO (3)	Wine of 'Málaga' PDO, that comes from a very incomplete fermentation, because before it begins the must is added with a 7 % of wine alcohol. Thus the fermentation is very slow and it becomes paralyzed when the alcohol wealth is of 15-16°, being left about a 160-200 g/l of sugars without fermentation. Aged during at least two years, by the system of 'criaderas y soleras' or by the one of 'añadas', in oak container of maximum capacity of 1 000 l.	
Vendimia Inicial	Spanish	PDO (1)	Wine of 'Utiel-Requena' made from grapes harvested in the ten first days of the harvesting period and presenting an alcoholic graduation between 10 and 11,5 percent in volume, being their youth the cause of their special attributes, between which a slight carbon dioxide gas loosening can be included.	

Viejo	Spanish	PDO/PGI (1)	Wine aged thirty six months, with a rusted character noticeably due to the action of the light, oxygen, heat or of joint of these factors.	
	Spanish	PDO (3)	Liqueur wine (vino generoso) of Condado de Huelva PDO, which possesses the following qualities: much body, plenty and velvety, aromatic, energetic, dry or slightly led, of similar color to the mahogany, with acquired alcoholic strength between 15 and 22°. It has been aged during at least 2 years, by the system of 'criaderas y soleras', in oak container of maximum capacity of 1 000 l.	
Vino de Tea	Spanish	PDO (1)	Wine of the North subzone of the 'La Palma' PDO aged in wood packages of Pinus canariensis ('Tea') during a maximum time of six months. The acquired alcoholic strength is, for white wines, between 11-14,5 % vol, for 'rosé' ones, between 11-13 % vol and for red ones, between 12-14 % vol.	

FRANCE

Ambré	French	PDO (3)	Article 7 of Decree of 29 December 1997: PDO 'Rivesaltes': in order to be entitled to the controlled designation of origin 'Rivesaltes' completed with the mention 'ambré', white wines must have grown on the property in an oxidising environment up to 1 September of the second year following the year of the crop.	
Claret	French	PDO (1)	PDO 'Bourgogne', 'Bordeaux': pale red wine or rosé wine.	
Claret	French	PDO (1)	PDO 'Bordeaux': expression used to designate a pale red wine	
Tuilé	French	PDO (3)	Article 7 of Decree of 29 December 1997: In order to be entitled to the controlled designation of origin 'Rivesaltes' completed with the mention 'tuilé', red wines must have grown on the property in an oxidising environment up to 1 September of the second year following the year of the crop.	
Vin jaune	French	PDO (1)	PDO 'Arbois', 'Côtes du Jura', 'L'Etoile', 'Château-Châlon': wine product exclusively made with grape varieties layed down in the national regulation: slow fermentation, aging in oak barrel without topping up for a minimum duration of six years.	
Château	French	PDO (1, 3, 4, 5, 6, 7, 8, 9, 15, 16)	Historical expression related to a type of area and to a type of wine and reserved to wines coming from an estate which really exists or which is called exactly by this word.	Chile
Clos	French	PDO (1, 3, 4, 5, 6, 7, 8, 9, 15, 16)		Chile
Cru artisan	French	PDO (1)	PDO 'Médoc', 'Haut-Médoc', 'Margaux', 'Moulis', 'Listrac', 'St Julien', 'Pauillac', 'St Estèphe' Expression related to the quality of a wine, to its history as well as to a type of area evoking a hierachy of merit between wines coming from a specific estate.	
Cru bourgeois	French	PDO (1)	PDO 'Médoc', 'Haut-Médoc', 'Margaux', 'Moulis', 'Listrac', 'Saint-Julien', 'Pauillac', 'Saint-Estèphe': Expression related to the quality of a wine, to its history as well as to a type of area evoking a hierachy of merit between wines coming from a specific estate.	Chile
Cru classé, <i>whether or not supplemented by Grand, Premier Grand, Deuxième, Troisième, Quatrième, Cinquième</i>	French	PDO (1)	PDO 'Barsac', 'Côtes de Provence', 'Graves', 'Saint-Emilion grand cru', 'Médoc', 'Haut-Médoc', 'Margaux', 'Pessac-Leognan', 'Saint Julien', 'Pauillac', 'Saint Estèphe', 'Sauternes'. Expression related to the quality of a wine, to its history as well as to a type of area evoking a hierachy of merit between wines coming from a specific estate.	

Edelzwicker	German	PDO (1)	PDO 'Alsace' wines coming from one or more grape varieties as set in the specifications.	
Grand cru	French	PDO (1, 3, 4)	Expression related to the quality of a wine, reserved to wines with protected designations of origin defined by Decree and when a collective use is made of this expression by incorporation to a designation of origin.	Chile Switzerland Tunisia
Hors d'âge	French	PDO (3)	PDO 'Rivesaltes', 'Banyuls': may be used for wines having undergone a maturing of a minimum of five years after their elaboration.	
Passe-tout-grains	French	PDO (1)	PDO 'Bourgogne' coming from two grape varieties as set in the specifications.	
Premier Cru	French	PDO (1)	Expression related to the quality of a wine, reserved to wines with protected designations of origin defined by Decree and when a collective use is made of this expression by incorporation to a designation of origin.	Tunisia
Primeur	French	PDO (1)	Wines whose date of marketing towards consumers is set on the third Thursday of November of the year of crop.	
	French	PGI (1)	Wines whose date of marketing towards consumers is set on the third Thursday of October of the year of crop.	
Rancio	French	PDO (1, 3)	PDO 'Grand Roussillon', 'Rivesaltes', 'Rasteau', 'Banyuls', 'Maury', 'Clairette du Languedoc': expression related to a type of wine and to a particular method of production of wine, reserved to some quality wines as a result of their age and of conditions regarding the terroir.	
Sélection de grains nobles	French	PDO (1)	PDO 'Alsace', 'Alsace Grand Cru', 'Condrieu', 'Monbazillac', 'Graves supérieur', 'Bonnezeaux', 'Jurançon', 'Cérons', 'Quarts de Chaume', 'Sauternes', 'Loupjac', 'Côteaux du Layon', 'Barsac', 'Sainte Croix du Mont', 'Côteaux de l'Aubance', 'Cadillac': wine compulsorily elaborated from manually cropped vintages through successive selections. Aim of seeking the overmatured vintages, affected by noble rot or having undergone a concentration on vine.	
Sur lie	French	PDO (1)	PDO 'Muscadet', 'Muscadet Coteaux de la Loire', 'Muscadet-Côtes de Grandlieu', 'Muscadet-Sèvre et Maine', 'Gros Plant du Pays Nantais': wine with particular specifications (such as yield, alcohol strength) which stays on its lees up to 1 March of the year following the vintage year.	
	French	PGI (1)	IGP 'Vin de pays d'Oc', 'Vin de pays des Sables du Golfe du Lion': wine with particular specifications which remains less than one winter in tun or barrel and stays on its lees till bottling.	
Vendanges tardives	French	PDO (1)	PDO 'Alsace', 'Alsace Grand Cru', 'Jurançon': expression related to a type of wine and to a particular method of production, reserved to wines coming from overmatured vintages which respect defined conditions of density and of alcoholic strength.	
Villages	French	PDO (1)	PDO 'Anjou', 'Beaujolais', 'Côte de Beaune', 'Côtes de Nuits', 'Côtes du Rhône', 'Côtes du Roussillon', 'Mâcon': expression related to the quality of a wine, reserved to wines with a designation of origin defined by Decree and when a collective use is made of this expression by incorporation to a designation of origin.	
Vin de paille	French	PDO (1)	PDO 'Arbois', 'Côtes du Jura', 'L'Etoile', 'Hermitage': expression related to a method of elaboration which consists in a selection of grapes coming from grape varieties layed down in the national regulation, put to dry for a minimal period of six weeks on straw beds or on gratings or hung. Aging for a minimum of three years from the date of pressing including maturing under wood for a minimum of 18 months.	

ITALY

Alberata or vigneti ad alberata	Italian	PDO (1)	Particular term related to the 'Aversa' wine typology. It is referred to the very ancient vine breeding tradition from which the product is obtained.	
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Amarone	Italian	PDO (1)	Exclusive historical term related to the production method of the 'Valpolicella' wine typology. It is used, since antiquity, to identify the place of origin of the wine produced following a specific production method, using raisined grapes, which is based on the total fermentation of sugars. This can explain the origin of the name 'Amarone'. It is a quite particular and well known term that can identify the product by itself.	
Ambra	Italian	PDO (3)	Term related to the production method and to the particular amber-yellow colour, more or less deep, of the 'Marsala' wine typology. Its particular colour originates from the long production method, which includes ageing and refinement, processes that imply significant oxide reductions of the polyphenols and colouring substances.	
Ambrato	Italian	PDO (1, 3)	The term is related to the production method and to the particular amber colouring, more or less deep, which is typical of the 'Malvasia from Lipari' and 'Vernaccia from Oristano' typology wines. The particular colour results from the long production period, included ageing and refinement, methods which imply significant oxide reductions of the polyphenols and colouring substances.	
Annoso	Italian	PDO (1)	Term related to 'Controguerra' wine typology. It is referred to the particular production method which implies raisined grapes and a compulsory ageing period into wooden containers for 30 months at least, before marketing and consumption of the final product.	
Apianum	Latin	PDO (1)	Exclusive term assigned to 'Fiano di Avellino' wine. It is a term having classical origin. It means goodness of the grapes because they are largely appreciated by the 'bees' ('api' in Italian).	
Auslese	German	PDO (1)	See traditional term 'scelto'. Exclusive term assigned to 'Caldaro' and 'Caldaro Classico — Alto Adige' wines.	
Buttafuoco	Italian	PDO (1, 6)	Exclusive term strictly related to the particular type of wine that originates from a sub-area of the 'Oltrepò Pavese' wines. It is used, since long time, to describe a real particular product which, according to the meaning of the word, is able to give out a 'particular heat'.	
Cannellino	Italian	PDO (1)	Exclusive term related to a type of 'Frascati' wines and to its production. It has been used for a long time in order to identify the type of wine above mentioned, produced by using a particular production process which allows to obtain a wine said 'abboccato', that is a wine slightly sweet and mouth-filling.	
Cerasuolo	Italian	PDO (1)	Traditional and historical term, strictly related to the 'Cerasuolo di Vittoria' wines. It is the integral part of the DOCG name and it constitutes its non-geographical aspect. The term is related to its production as well as to its particular colour. The term is also traditionally used to describe another type of 'Montepulciano d'Abruzzo' wines, to whom it is strictly tied up.	
Chiaretto	Italian	PDO/PGI (1, 3, 4, 5, 6)	Term connected to the production method and to the particular color of the related type of wine, extracted from black grapes.	
Ciaret	Italian	PDO (1)	Exclusive term connected to 'Monferrato' wines, and related to the particular colour that the product has; its name traditionally means 'light red'.	
Château	French	PDO (1, 3, 4, 5, 6, 8, 15, 16)	Term related to the name of the wine-making undertaking, in case the grapes originate exclusively from it and the wine-making is carried out in the same undertaking.	Chile
Classico	Italian	PDO (1, 3, 8, 11, 15, 16)	Term laid down in the Law no. 164/1992. It is reserved for non sparkling wines of the most ancient origin area to which an autonomous PDO regulation can be ascribed.	Chile

Dunkel	German	PDO (1)	Term connected to the production method and to the typical dark colour of the corresponding typology of 'Trentino' wines.
Fine	Italian	PDO (3)	Term strictly connected to one of the 'Marsala' typologies. It refers to the specific production method which implies a minimum ageing period of one year, 8 months at least of which inside wooden casks, at least.
Fior d'Arancio	Italian	PDO (1, 6)	Term connected to the two 'Colli Euganei' typologies: sparkling and 'passito' wines (i.e. extracted from raisined grapes). It refers to the production method and to the typical aromatic characteristics of the product, which is extracted from Muscat variety grapes produced through a careful production method.
Flétri	Italian	PDO (1)	Term connected to specific wine 'Valle d'Aosta or Vallée d'Aoste' DOC typologies. It refers to the production method and to the typical product characteristics, which are the result of a careful production method of partially dried grapes.
Garibaldi Dolce (or GD)	Italian	PDO (3)	Exclusive historical term connected to a specific 'Marsala' Superior DOC typology. At the beginning, the term was used in honour of Garibaldi who tasted this wine when landed in Marsala. He appreciated it for its characteristics due to the particular production process which implies a minimum ageing period of two years, at least, in wooden casks.
Governo all'uso toscano	Italian	PDO/PGI (1)	Initially, the term was tied up to 'Chianti' and 'Chianti Classico' PDO wines. Afterward its use was extended to 'Colli della Toscana Centrale' PGI wine which is produced in the same production area. It refers to the particular production process used in Tuscany, which implies the addition of dried grapes to the wine, at the end of the winter, dried grapes which raise an additional fermentation.
Gutturnio	Italian	PDO (1, 8)	Exclusive historical term connected to a type of wine which originates from a sub-area of the 'Colli Piacentini' wines. It refers to the production method of the above red wine, a very typical wine of a high quality level. In fact it was served in silver goblets of Roman origin, called 'Gutturnium'.
Italia Particolare (or IP)	Italian	PDO (3)	Exclusive historical term connected to 'Marsala fine' wines. Originally 'Marsala' was exclusively produced for the national market.
Klassisch/Klassisches Ursprungsgebiet	German	PDO (1)	Traditional area of production of 'Caldaro' 'Alto Adige' (with designation Santa Maddalena and 'Terlano'). (See definition of 'Classico').
Kretzer	German	PDO (1)	Term referred to the production method and to the typical rosé colour. The term is used for the corresponding 'Alto Adige', 'Trentino' and 'Teroldego rotaliano' wines typologies.
Lacrima	Italian	PDO (1)	Term strictly connected to the name 'Lacrima di Morro d'Alba' wine, the integral part of the name of this wine. It refers to the particular production method whose slight grapes pressing leads to a product of high quality level.
Lacryma Christi	Italian	PDO (1, 3, 4, 5)	Exclusive historical term strictly related to 'Vesuvio' wines. It was traditionally connected to some typologies of the above mentioned wines (both normal and liqueur/sparkling), which are produced through a particular production method implying a slightly grapes pressing that leads to a product of high quality level which owns religious connotations.
Lambiccato	Italian	PDO (1)	Exclusive term related to one of 'Castel San Lorenzo' wine typologies. It refers to the product type and to the particular production method, which employs Muscat grapes and which implies grapes maceration in controlled temperature inside specified containers, traditionally called 'Lambicchi'.
London Particolar (or LP or Inghilterra)	Italian	PDO (3)	Exclusive historical term related to 'Marsala Superiore' wine typology. It is a term, or initials, traditionally used to describe a product intended for the English market. The use of the English language is traditional too, and it is stated by the product specification and by the rules fixed for 'Marsala' wines. In fact, it is a common knowledge that the importance and reputation of this denomination as a liqueur wine is due to the to the activity of both producers and English dealers who, since 1773, discovered Marsala, produced and marketed this extraordinary wine, allowing a vast knowledge all the world round, especially in England.

Occhio di Pernice	Italian	PDO (1)	Term related to some 'Vin Santo' wine typologies. It refers to the production method and to the particular colour. In fact, the particular production method, based on utilisation of red grapes, allows the production of a very typical product with an extraordinary colour whose range goes from vivid to pale pink. It is a detail of the 'Pernice' eyes colour, the bird from which the wine gets its name.
Oro	Italian	PDO (3)	Term related to the specific 'Marsala' wines. It refers to the particular colour and to the production method that implies the prohibition to use cooked must. This allows to obtain a product of particular value with a golden color, more or less vivid.
Passito or Vino passito or Vino Passito Liquoroso	Italian	PDO/PGI (1, 3, 15, 16)	Term referred to the product type and to the corresponding production method. The terms 'passito' or 'vino passito', and 'vino passito liquoroso' are reserved for normal or liqueur wines, obtained from the fermentation of grapes through natural drying or in conditioned place according to the product specifications provisions. Law no. 82/2006 extended this term to overripe grapes wines.
Ramie	Italian	PDO (1)	Exclusive term connected to one of the 'Pinerolese' wine typologies. It refers to the product type and to the corresponding production method, based on partially dried grapes.
Rebola	Italian	PDO (1, 15)	Exclusive term connected to one of 'Colli di Rimini' wine typologies. It refers to the production method and to the product type, whose colour range goes from golden to amber and it is obtained from partially dried grapes.
Recioto	Italian	PDO (1, 4, 5)	Historical-traditional term closely connected to the name of three wines with designation of origin, produced in Veneto: PDO 'Valpolicella', 'Gambellara' and 'Recioto di Soave', designations belonging thus to production areas very near among them and having similar traditions, especially in the provinces of Verona and Vicenza. The origin of the name dates from the fifth century. At that time the bucolic writers defined as particularly valuable and renowned this wine whose production was limited to the province of Verona and whose name was originated from 'Retia', the mountain-hilly region that in ancient times extended across the veronese-trentino area until the comasco-valtellinese borders. Such term has been thus used since old times and it is still used to designate wines obtained thanks to the particular production method which implies grapes drying.
Riserva	Italian	PDO (1, 3, 4, 5, 15, 16)	Wines submitted to a certain ageing period, at least two years for red wines and one year for white wines, with further ageing in barrels, specifically established by the product specification. In addition to the ordinary modalities, the product specification must establish the obligation of the vintage year on the label as well as the rules for its maintaining in case of mixture of wines having different vintage years. The PDO of sparkling and liqueur wines typologies can use this term in accordance with the conditions established by the corresponding product specification and in accordance with the community law.
Rubino	Italian	PDO (1)	Term connected to the PDO 'Cantavenna'. It is referred to the whole process and to the particular colour. The term 'Rubino' is moreover connected to the specific typology of the DOC wine 'Teroldego Rotaliano', 'Trentino' and 'Garda Colli Mantovani', and it is referred to the particular colour which the product assumes.
	Italian	PDO (3)	Term connected to the specific 'Marsala' wine typology. It is referred to the particular process which implies the prohibition to use cooked must. Moreover, this wine has a particular ruby-red colour which, after ageing, gains amber-coloured reflex.
Sangue di Giuda	Italian	PDO (4, 5, 8)	Exclusive historical traditional term connected to a wine typology produced in the Oltrepò Pavese territory. It has been used for a long time to designate a very distinguishing red-coloured product, sweet, sparkling or exuberant, palatable, i.e. it is so mellow indeed that the more you drink the more it can cheat you, as the famous apostle!!
Scelto	Italian	PDO (1)	Term connected to 'Caldaro', 'Caldaro Classico — Alto Adige' and 'Colli del Trasimeno' wines. It is referred to the specific product and to the corresponding production method, starting from the grapes choice (that is why we call it 'chosen!')

Sciacchetrà	Italian	PDO (1)	Historical-traditional term closely connected to the 'Cinque Terre'. It is referred to the method used for obtaining the product, included grapes pressing and storage. In fact, the word exactly means 'press and keep intact', a methodology used for high quality products.	
Sciac-trà	Italian	PDO (1)	Ditto as above (Sciacchetrà). In this case the difference can be ascribed to the term given to a specific typology.	
Spätlese	German	PDO/PGI (1, 3, 15, 16)	See term 'Late grape harvest' used in the autonomous province of Bolzano.	
Soleras	Italian	PDO (3)	Term connected to a specific liqueur wine typology called 'Marsala'. It is referred to the product and to the specific production method which implies a minimum ageing period of five years at least in wooden barrels. Enrichment of cooked must or concentrated must is prohibited. The result is a pure, natural product which does not contain additional elements, not even those having wine origin except alcohol, of course, cause it is a liqueur wine.	
Stravecchio	Italian	PDO (3)	Term exclusively connected to the unique 'Virgin' and/or 'Soleras' typology of 'Marsala'. It is referred to the particular production method which implies a minimum ageing period of 10 years at least in wooden barrels.	
Strohwein	Italian	PDO/PGI (1, 3, 11, 15, 16)	See traditional term 'Passito'. It exactly means 'wine from straw'. It refers to the specific wine produced in the province of Bolzano and corresponds to a production method which implies grapes dried, after harvesting, over straw trellis according to the drying method established by the various product specifications.	
Superiore	Italian	PDO (1, 3, 4, 5, 6, 8, 15, 16)	Wines having higher quality characteristics and whose production rules regulations are much stricter than others. In fact, the product specifications establish the following differences: (a) a minimum grapes natural alcoholic strength greater than 0,5° vol, at least; (b) a total consumption alcoholic strength greater than 0,5° vol, at least;	San Marino
Superiore Old Marsala	Italian	PDO (3)	Term related to 'Marsala Superiore' typology. It is referred to the specific product and to the particular production method which implies a minimum ageing period of two years, at least, in wooden barrels. It is a name which contains, moreover, an English term, traditional for a liqueur wine and ratified by both the product specification and by the law related to Marsala wines. The importance and prestige of this denomination is due to the activity of both producers and English dealers who, since 1773, discovered, produced and marketed this particular wine, allowing a vast knowledge all the world round, especially in England.	
Torchiato	Italian	PDO (1)	Exclusive term connected to 'Colli di Conegliano — Torchiato di Fregona' wines. It refers to the particular characteristics of the product which is obtained thanks to a thorough production method which implies a soft press of the grapes themselves.	
Torcolato	Italian	PDO (1)	Exclusive term related to a specific wine typology called 'Breganze'. It refers to the particular characteristics of the product which is obtained through a careful production method which implies the use of partially dried grapes. Grapes, once harvested, were hung up to trellis which were consequently weaved and eventually re-hung-up. In this way grapes were submitted to the drying process.	
Vecchio	Italian	PDO (1, 3)	Term related to 'Rosso Barletta', 'Aglianico del Vulture', 'Marsala' and 'Falerno del Massico' wines. It refers to the conditions of ageing and to the subsequent ageing and refinement of the product.	
Vendemmia Tardiva	Italian	PDO/PGI (1, 3, 15, 16)	Term related to the particular typology of the product which implies a late grape harvest. The following ageing status of the grapes on the plant itself and the related grapes drying, in the various environmental and weather conditions, yield an extraordinary product with particular regard to sugar content and aroma. The result is a very extraordinary wine. These wines are also qualified as dessert wines or 'meditation' wines.	
Verdolino	Italian	PDO/PGI (1)	Term related to the production method and to the particular green colour.	

Vergine	Italian	PDO (1, 3)	Term related to the 'Marsala' wines. It refers to the specific product and to the particular production method which implies a minimum ageing period of five years at least, in wooden barrels, as well as the prohibition on the addition of cooked or concentrated must. That means that the product is pure, natural, without additional components, not even those of vine origin, except the alcoholic tax which is endemic for a liqueur wine. Such a term is, moreover, related to 'Bianco Vergine Valdichiana' wines. It is related to the traditional production method which implies a fermentation without peel which yields pure and natural the final product.
Vermiglio	Italian	PDO (1)	It is related to 'Colli dell'Etruria Centrale' wines. It refers both to the particular quality characteristics and to the particular colour.
Vino Fiore	Italian	PDO (1)	Term related to the particular production method of some white and rosé wines. Method which implies a light grape pressing so that the result is a particular delicate taste able to arouse the best side of the wine, i.e. the 'flower'
Vino Novello or Novello	Italian	PDO/PGI (1, 8)	The term is related to the particular production method and to the production period which, for marketing and consumption, is fixed on 6 November of every grape harvest year.
Vin Santo or Vino Santo or Vinsanto	Italian	PDO (1)	Historical-traditional term related to some wines produced in regions Toscana, Marche, Umbria, Emilia Romagna, Veneto and Trentino Alto Adige. It refers to the particular wine typology and to the corresponding and complex production method which implies storage and wine grapes drying in suitable and aerated places for a long ageing period into traditional wooden containers. With regard to the origin of the term, numerous hypothesis have been formulated, most of them are connected to the Middle Age. The most reliable is strictly connected to the religious value of wine. This wine was considered quite extraordinary and boasted miraculous virtues. It was commonly used when celebrating the Saint Mass and this can explain the term 'Saint wine' (vinsanto). The term is still in use and it is mentioned in detail in the PDO' specifications, a typology which is largely known and appreciated all over the world.
Vivace	Italian	PDO/PGI (1, 8)	Term related to the production method and to the corresponding product obtained. This wine owns a fizz, because of the carbon dioxide contained and which is the result of an exclusive and natural fermentation process.

CYPRUS

Αμπελώνας (-ες) (<i>Ampelonas (-es)</i>) (<i>Vineyard(-s)</i>)	Greek	PDO/PGI (1, 3, 4, 5, 6, 8, 9, 15, 16)	Wine made from grapes harvested in vineyards of at least 1 hectare, belonging to an agricultural holding. The wine-making is entirely carried out on the holding within the district area. WPC — Board act 6/2006 (EC382/2007, L95, 5.4.2007)
Κτήμα (<i>Ktima</i>) (<i>Domain</i>)	Greek	PDO/PGI (1, 3, 4, 5, 6, 8, 9, 15, 16)	Wine made from grapes harvested in vineyards of at least 1 hectare, belonging to an agricultural holding. The wine-making is entirely carried out on the holding. WPC — Board act 6/2006 (EC382/2007, L95, 5.4.2007)
Μοναστήρι (<i>Monastiri</i>) (<i>Monastery</i>)	Greek	PDO/PGI (1, 3, 4, 5, 6, 8, 9, 15, 16)	Wine made from grapes harvested in vineyards of at least 1 hectare, belonging to an agricultural holding. In the same agricultural area there is a monastery. The winemaking is entirely carried out on that holding. WPC — Board act 6/2006 (EC382/2007, L95, 5.4.2007)
Μονή (<i>Moni</i>) (<i>Monastery</i>)	Greek	PDO/PGI (1, 3, 4, 5, 6, 8, 9, 15, 16)	

LUXEMBOURG

Château	French	PDO (1)	Term related to the name of the holding provided the grapes originate exclusively from it and the wine-making is carried out by this holding.	Chile
Grand premier cru	French	PDO (1)	<p>Wines allowed to the national seal 'Marque nationale' can also carry one of the additional quality designations: 'Vin classé', 'Premier cru' or 'Grand premier cru', which have been used since 1959. These designations are awarded the individual wine after tasting by an official committee, which rates the wines on a 20-point scale:</p> <ul style="list-style-type: none"> — wines that score less than 12 points are denied an official classification and may not display the 'Marque nationale — appellation contrôlée', — wines that score a minimum of 12,0 points are officially recognised as 'Marque nationale — appellation contrôlée', — wines that score a minimum of 14,0 points are allowed the designation 'Vin classé' in addition to 'Marque nationale — appellation contrôlée', — wines that score a minimum of 16,0 points are allowed the designation 'Premier cru' in addition to 'Marque nationale — appellation contrôlée', — wines that score a minimum of 18,0 points are allowed the designation 'Grand premier cru' in addition to 'Marque nationale — appellation contrôlée'. 	Tunisia
Premier cru				
Vin classé				
Vendanges tardives	French	PDO (1)	Designates a late harvest wine produced from only one of the varieties Auxerrois, Pinot blanc, Pinot gris, Riesling or Gewürztraminer. The grapes shall be harvested manually and the natural alcoholic strength by volume for Riesling is laid down to a minimum of 95 degrees Oechsle and 105 degrees Oechsle for the other varieties. (Government regulation of 8 January 2001)	
Vin de glace	French	PDO (1)	Designates an ice wine made from grapes harvested manually in a frozen state at temperatures of less than or equal to - 7 °C. Only the grapes of the varieties Pinot blanc, Pinot gris and Riesling may be used for the vinification and the must shall have a minimum of natural alcoholic strength by volume of 120 degrees Oechsle. (Government regulation of 8 January 2001)	
Vin de paille	French	PDO (1)	Designates a straw wine made from grapes of one of the varieties Auxerrois, Pinot blanc, Pinot gris or Gewürztraminer. The grapes shall be harvested manually and spread out on mats of straw for drying during at least two months. The straw may be replaced by modern racks. The grapes shall have a minimum natural alcoholic strength by volume of 130 degrees Oechsle. (Government regulation of 8 January 2001)	

HUNGARY

Aszú (3)(4)(5)(6) puttonyos	Hungarian	PDO (1)	Wine made by pouring new wine, must or new wine in fermentation onto botrytised (aszú) berries, aged for at least three years (two year in barrel). The levels of sugar and sugar free content are also set. It can only be used with the PDO Tokaji.	
Aszúeszencia	Hungarian	PDO (1)		
Bikavér	Hungarian	PDO (1)	Red wine from three varieties at least, aged in wooden cask for 12 months at least, further specifications can be set by local regulations. It can only be produced in Eger (PDOs: 'Egri Bikavér', 'Egri Bikavér Superior') or in Szekszárd (PDO: 'Szekszárdi Bikavér').	
Eszencia	Hungarian	PDO (1)	The juice of botrytised (aszú) berries which runs off naturally from the vats in which they are collected during harvesting. Residual sugar content: 450 g/l at least. Sugar free extract: 50 g/l at least. It can only be used with the PDO 'Tokaji'.	

Fordítás	Hungarian	PDO (1)	Wine made by pouring wine onto pressed aszú pulp of the same vintage, aged for at least two years (one year in barrel). It can only be used with the PDO Tokaji.
Máslás	Hungarian	PDO (1)	Wine made by pouring wine onto lees of Tokaji Aszú wine of the same vintage, aged for at least two years (one year in barrel).
Késői szüretelésű bor	Hungarian	PDO/PGI (1)	Late harvest. The sugar content of the must is at least 204,5 g/l
Válogatott szüretelésű bor	Hungarian	PDO/PGI (1)	Wine made of selected berries. The sugar content of the must at least 204,5 g/l
Muzeális bor	Hungarian	PDO/PGI (1)	Wine aged in bottle at least for five years.
Siller	Hungarian	PDO/PGI (1)	Red wine with very bright colour due to short maceration time
Szamorodni	Hungarian	PDO (1)	Wine made of both botrytised (aszú) and healthy berries, aged for at least two years (one year in barrel). The must contains at least 230,2 grams of sugar per litre. It can only be used with the PDO Tokaji.

AUSTRIA

Ausstich	German	PDO/PGI (1)	Wine must be made from grapes of a single harvest year and must be labelled with information about the selection criteria.
Auswahl	German	PDO/PGI (1)	Wine must be made from grapes of a single harvest year and must be labelled with information about the selection criteria.
Bergwein	German	PDO/PGI (1)	Wine is made from grapes grown in terraces or steep slopes vineyards with a slope of more than 26 %.
Klassik/Classic	German	PDO (1)	Wine must be made from grapes of a single harvest year and must be labelled with information about the selection criteria.
Heuriger	German	PDO/PGI (1)	Wine must be sold to the retailer until the end of December which is following the harvest of the grapes and must be sold to the consumer until the end of following March.
Gemischter Satz	German	PDO/PGI (1)	Wine must be a mixture of different white wine varieties or red wine varieties.
Jubiläumswein	German	PDO/PGI (1)	Wine must be made from grapes of a single harvest year and must be labelled with information about the selection criteria.
Reserve	German	PDO (1)	Wine must have a minimum alcohol content of 13 % vol. For red wine the quality wine check number can be applied not before 1 November following the harvest year; for white wines not before 15 March following the harvest year.
Schilcher	German	PDO/PGI (1)	Wine must be produced in the Steiermark only from grapes of the variety 'Blauer Wildbacher' grown in the wine growing region Steierland.
Sturm	German	PGI (1)	Partly fermented grape must with a minimum alcohol content of 1 % vol. Sturm must be sold between August and December of the harvest year and must fermentate while being sold.

PORTUGAL

Canteiro	Portuguese	PDO (3)	The wine is fortified after fermentation and stored in cask, aged for a minimal period of two years, and must appear on a specific current account and cannot be bottled with less than three years. [Portaria n° 125/98 de 24.7.1998]
Colheita Seleccionada	Portuguese	PDO (1)	Term reserved for wine with a geographical indication or designation of origin, packed in glass bottles, of distinctive organoleptic characteristics, an actual alcoholic strength higher by at least 1 % vol than the legally fixed minimum, must appear on a specific current account and being mandatory the indication of the harvest year. [Portaria n° 924/2004, de 26.7.2004]
Crusted/Crusting	English	PDO (3)	Port Wine of exceptional organoleptic characteristics, red and full-bodied at the time of bottling, of fine aroma and taste obtained by blending of wines from several years in order to achieve complementarily of organoleptic characteristics, that will lead to the formation of deposit (crust) on the wall of the bottle where part of the stage is made and recognised by Port and Douro Wine Institute with entitled to use the designation. [Regulamento n° 36/2005, de 18.4.2005]
Escolha	Portuguese	PDO (1)	Term reserved for wine with a geographical indication or designation of origin, packed in glass bottles, of distinctive organoleptic characteristics, and must appear on a specific current account. [Portaria n° 924/2004, de 26.7.2004]
Escuro	Portuguese	PDO (3)	Wine with a profoundly aromatic intensity resultant of a balance of orange and brownish colors predominating the last, due to the oxidation of the wine coloring matter and the migration of extracted material from the cask. [Portaria n° 125/98 de 24.7.1998]
Fino	Portuguese	PDO (3)	Quality and elegant wine with perfect balance in the freshness of acids, body maturity and the aroma body developed with ageing in the cask. [Portaria n° 125/98 de 24.7.1998]
Frasqueira	Portuguese	PDO (3)	Wine where the designation is associated with the harvest year, and the product must be obtained from traditional varieties with a minimum of 20 years of ageing, presenting distinctive quality and must appear on a specific current account, before and after bottling. [Portaria n° 125/98 de 24.7.1998]
Garrafeira	Portuguese	PDO/PGI (1, 3)	<ol style="list-style-type: none"> 1. Term reserved for wine with a geographical indication or designation of origin, associated with the harvest year, with distinctive organoleptic characteristics, being, for the red wine, a minimum ageing of 30 months, of which at least 12 months in glass bottles and, for white or rosé, a minimum ageing of 12 months, of which at least six months in glass bottles and must appear on a specific current account. [Portaria n° 924/2004, de 26.7.2004] 2. Port Wine that, after a stage in wood casks, is packed in glass containers for a minimum period of eight years, after which it will be bottled. [Regulamento n° 36/2005, de 18.4.2005]
Lágrima	Portuguese	PDO (3)	Port Wine whose degree of sweetness must correspond to a density of 1034 to 1084 at 20° C. [Decreto-Lei n° 166/86, de 26.6.1986]

Leve	Portuguese	PDO (1, 3)	<ol style="list-style-type: none"> 1. Term reserved for the Estremadura Regional Wine that has the minimum natural alcoholic strength required for the wine growing zone in question, an actual alcoholic strength maximum of 10 % vol, a fixed acidity expressed in terms of tartaric acid, equal to, or higher than 4,5 g/l, a maximum pressure of 1 bar and the remaining analytical parameters being in agreement with the values defined for wine with geographical indication in general. [Portaria n° 1066/2003, de 26.9.2003] 2. Term reserved for the Ribatejano Regional Wine that has a minimum natural alcohol strength required for the wine growing zone in question, an actual alcoholic strength maximum of 10,5 % vol, a fixed acidity expressed in terms of tartaric acid, equal to, or higher than 4 g/l, a maximum pressure of 1 bar and the remaining analytical parameters being in agreement with the values defined for wine with geographical indication in general. [Portaria n° 424/2001, de 19.4.2001] 	
Nobre	Portuguese	PDO (1)	Term reserved to designation of origin Dão that meets the conditions set out in the statute of the Region of Dão Wine. [Decreto-Lei n° 376/93, de 5.11.1993]	
Reserva	Portuguese	PDO (1, 3, 4)	<ol style="list-style-type: none"> 1. Term reserved for wine with a geographical indication and designation of origin, packed in glass bottles, associated with the harvest year, of distinctive organoleptic characteristics, an actual alcoholic strength higher than the minimum legally fixed by at least 0,5 % vol, must appear on a specific current account. 2. Term reserved for quality sparkling wine, sparkling wine with a geographical indication and designation of origin, having between 12 and 24 months of bottling before the racking method, disgorging or wine lees removal. 3. Term reserved for liqueur wine with a geographical indication and designation of origin, packed in glass bottles, associated with the harvest year, which can not be marketed with less than three years, must appear on a specific current account. [Portaria n° 924/2004, de 26.7.2004] 4. Port Wine with distinctive organoleptic characteristics, displaying aroma and flavour complexity, obtained by the blending of wines of various degrees of stage, giving it specific organoleptic characteristics. [Regulamento n° 36/2005, de 18.4.2005] 	
Velha reserva (ou grande reserva)	Portuguese	PDO (1, 3)	Term reserved for quality sparkling wine, sparkling wine with a geographical indication and designation of origin, having more than 36 months of bottling before the racking method, disgorging or wine lees removal. [Portaria n° 924/2004, de 26.7.2004]	
Ruby	English	PDO (3)	Port Wine that appears red or full red coloured. Are wines in which the winemaker looks to restrain the evolution of their deep red colour and maintain the fruit and strength of a young wine. [Regulamento n° 36/2005, de 18.4.2005]	South Africa (*)
Solera	Portuguese	PDO (3)	Wine associated with a harvest date which is the basis of the lot, taking up each year for bottling an amount not exceeding 10 % of the stock, quantity which is replaced by another quality wine. The maximum of allowed additions is 10, after which all the wine then existing could be bottled at once. [Portaria n° 125/98 de 24.7.1998]	
Super reserva	Portuguese	PDO (4)	Term reserved for quality sparkling wine, sparkling wine with a geographical indication and designation of origin having between 24 and 36 months of bottling before the racking method, disgorging or wine lees removal. [Portaria n° 924/2004, de 26.7.2004]	

Superior	Portuguese	PDO (1, 3)	1. Term reserved for wine with a geographical indication and designation of origin packed in glass bottles, of distinctive organoleptic characteristics, an actual alcoholic strength higher than the legally fixed minimum by, at least 1 % vol, and must appear on a specific current account. 2. Term reserved for liqueur wine with geographical indication and designation of origin, packed in glass bottles, cannot be marketed with less than five years, must appear on specific current account. [Portaria n° 924/2004, de 26.7.2004]	
Tawny	English	PDO (3)	Red Port Wine having staged in wood for a minimum of seven years. Are obtained from lots of different wines that have aged for different lengths of time in casks or in vats. With age, the colour of the wines slowly develops into tawny, medium tawny or light tawny, with a bouquet of dried fruits and wood; the older the wine, the stronger these aromas. [Regulamento n° 36/2005, de 18.4.2005]	South Africa (*)
Vintage, <i>whether or not supplemented by Late Bottle (LBV) or Character</i>	English	PDO (3)	Port Wine with high quality organoleptic characteristics, from a single harvest, red and full-bodied at the time of approval, fine aroma and taste, recognised by Port and Douro Wine Institute with entitled to use the designation. The adoption of the name 'Late Bottled Vintage' or 'LBV' starts in the fourth year following the year of harvest, and the last bottling can be made until 31 December of the sixth year following the year of their harvest. [Regulamento n° 36/2005, de 18.4.2005]	
Vintage	English	PDO (3)	Port Wine with exceptional organoleptic characteristics, from a single harvest, red and full-bodied at the time of approval, very fine aroma and taste, recognised by Port and Douro Wine Institute with entitled to use the designation and corresponding date. The adoption of the name 'Vintage' starts in the second year following the harvest year and the last bottling must be made until 30 July of the third year from its harvest. The marketing can only take place from 1 May of the second year from its harvest. [Regulamento n° 36/2005, de 18.4.2005]	South Africa (*)

(*) The terms 'Ruby', 'Tawny' and 'Vintage' are used in combination with the South African geographical indication 'CAPE'.

ROMANIA

Rezervă	Romanian	PDO/PGI (1)	Wine matured at least 6 month in oak vessel and aged in bottle at least six months.	
Vin de vinotecă	Romanian	PDO (1, 15, 16)	Wine matured at least one year in oak vessel and aged in bottle at least four years.	

SLOVAKIA

Mladé víno	Slovakian	PDO (1)	Wine has to be bottled before the end of the calendar year, which was the year of harvesting the grapes used for production of the wine. Putting wine into circulation is allowed from the first Monday in November in the same vintage year.	
Archívne víno	Slovakia	PDO (1)	Wine has matured at least three years after harvesting the grapes used for producing the wine.	
Panenská úroda	Slovakia	PDO (1)	Grapes used for production were from the first harvest of a vineyard. The first harvest is to be the one from the third year, forth at latest, after planting.	

SLOVENIA

Mlado vino	Slovenian	PGI/PGO <i>(1)</i>	Wine which can be put on a market not before 30 days after harvest and only until 31 January.	
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Explanatory notes:

⁽¹⁾ PDO (protected designation of origin) or PGI (protected geographical indication), supplemented by the reference to the categories of grapevine products as referred to in Annex IV of Regulation (EC) No 479/2008.

⁽²⁾ Words in italics are only for information or explanatory purposes, or both and are not subject to the provisions of Article 3 of this Regulation. Since they are indicative, in no circumstances are they substitutable for the relevant national legislations.

ANNEX XIII

TERMS REFERRING TO A HOLDING

Member States or third countries	Terms
Austria	Burg, Domäne, Eigenbau, Familie, Gutswein, Güterverwaltung, Hof, Hofgut, Kloster, Landgut, Schloss, Stadtgut, Stift, Weinbau, Weingut, Weingärtner, Winzer, Winzermeister
Czech Republic	Sklep, vinařský dům, vinařství
Germany	Burg, Domäne, Kloster, Schloss, Stift, Weinbau, Weingärtner, Weingut, Winzer
France	Abbaye, Bastide, Campagne, Chapelle, Château, Clos, Commanderie, Cru, Domaine, Mas, Manoir, Mont, Monastère, Monopole, Moulin, Prieuré, Tour
Greece	Αγρέπαιλη (Agrepavlis), Αμπελι (Ampeli), Αμπελώνας(-ες) (Ampelonas(-es)), Αρχοντικό (Archontiko), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Ορεινό Κτήμα (Orino Ktima), Πύργος (Pyrgos)
Italy	abbazia, abtei, ansitz, burg, castello, kloster, rocca, schlofl, stift, torre, villa
Cyprus	Αμπελώνας (-ες) (Ampelonas (-es)), Κτήμα (Ktima), Μοναστήρι (Monastiri), Μονή (Moni)
Portugal	Casa, Herdade, Paço, Palácio, Quinta, Solar
Slovakia	Kaštieľ, Kúria, Pivnica, Vinárstvo, Usadlosť
Slovenia	Klet, Kmetija, Posestvo, Vinska klet

ANNEX XIV

INDICATION OF THE SUGAR CONTENT

Terms	Conditions of use
PART A — List of terms to be used for sparkling wine, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wine	
brut nature, naturherb, bruto natural, pas dosé, dosage zéro, natūralusis briutas, īsts bruts, přírodně tvrdé, popolnoma suho, dosaggio zero, брют натюр, brut natur	If its sugar content is less than 3 grams per litre; these terms may be used only for products to which no sugar has been added after the secondary fermentation.
extra brut, extra herb, ekstra briutas, ekstra brut, ekstra bruts, zvláště tvrdé, extra bruto, izredno suho, ekstra wytrawne, екстра брют	If its sugar content is between 0 and 6 grams per litre.
brut, herb, briutas, bruts, tvrdé, bruto, zelo suho, bardzo wytrawne, брют	If its sugar content is less than 12 grams per litre.
extra dry, extra trocken, extra seco, labai sausas, ekstra kuiv, ekstra sausais, küllönleģesen száraz, wytrawne, suho, zvláště suché, extra suché, екстра цыхо, extra sec, ekstra tør	If its sugar content is between 12 and 17 grams per litre.
sec, trocken, secco, asciutto, dry, tør, ξηρός, seco, torr, kuiva, sausas, kuiv, sausais, száraz, półwytrawne, polsuho, suché, цыхо	If its sugar content is between 17 and 32 grams per litre.
demi-sec, halbtrocken, abboccato, medium dry, halvtør, ημιξηρός, semi seco, meio seco, halvtorr, puolikuiva, pusiau sausas, poolkuiv, pussausais, félszáraz, półsłodkie, polsladko, polosuché, polosladké, полусыхо	If its sugar content is between 32 and 50 grams per litre.
doux, mild, dolce, sweet, sød, γλυκός, dulce, doce, söt, makea, saldus, magus, édes, helu, słodkie, sladko, sladké, сладко, dulce, saldais	If its sugar content is greater than 50 grams per litre.
PART B — List of terms to be used for other products than those listed in Part A	
cychо, seco, suché, tør, trocken, kuiv, ξηρός, dry, sec, secco, asciutto, sausais, sausas, száraz, droog, wytrawne, seco, sec, suho, kuiva	If its sugar content does not exceed: — 4 grams per litre, or — 9 grams per litre, provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.
полусыхо, semisecco, polosuché, halvtør, halbtrocken, poolkuiv, ημιξηρός, medium dry, demi-sec, abboccato, pussausais, pusiau sausas, félszáraz, halfdroog, półwytrawne, meio seco, adamado, demisecc, polsuho, puolikuiva, halvtorr	If its sugar content exceeds the maximum set at above but not exceeds: — 12 grams per litre, or — 18 grams per litre, provided that the total acidity expressed as grams of tartaric acid per litre is not more than 10 grams below the residual sugar content.
полусладко, semidulce, polosladké, halvsød, lieblich, poolmagus, ημιγλυκός, medium, medium sweet, moelleux, amabile, pussaldais, pusiau saldus, félédés, halfzoet, półsłodkie, meio doce, demidulce, polsladko, puolimakea, halvsött	If its sugar content is higher than the maximum set at above but not more than 45 grams per litre.
сладко, dulce, sladké, sød, süss, magus, γλυκός, sweet, doux, dolce, saldais, saldus, édes, helu, zoet, słodkie, doce, dulce, sladko, makea, sött.	If its sugar content is of at least 45 grams per litre.

ANNEX XV

LIST OF WINE GRAPE VARIETIES AND THEIR SYNONYMS THAT MAY APPEAR ON THE LABELLING OF WINES

PART A — List of wine grape varieties and their synonyms that may appear on the labelling of wines in accordance with Article 62(3)

	Name of a protected designation of origin or geographical indication	Variety name or its synonyms	Countries that may use the variety name or one of its synonyms ⁽¹⁾
1	Alba (IT)	Albarossa	Italy ^o
2	Alicante (ES)	Alicante Bouschet	Greece ^o , Italy ^o , Portugal ^o , Algeria ^o , Tunisia ^o , United States ^o , Cyprus ^o , South Africa N.B.: <i>The name 'Alicante' may not be used on its own to designate wine.</i>
3		Alicante Branco	Portugal ^o
4		Alicante Henri Bouschet	France ^o , Serbia and Montenegro (6)
5		Alicante	Italy ^o
6		Alikant Buse	Serbia and Montenegro (4)
7		Avola (IT)	Nero d'Avola
8	Bohotin (RO)	Busuioacă de Bohotin	Romania
9	Borba (PT)	Borba	Spain ^o
10	Bourgogne (FR)	Blauburgunder	Former Yugoslav Republic of Macedonia (13-20-30), Austria (18-20), Canada (20-30), Chile (20-30), Italy (20-30)
11		Blauer Burgunder	Austria (10-13), Serbia and Montenegro (17-30), Switzerland
12		Blauer Frühburgunder	Germany (24)
13		Blauer Spätburgunder	Germany (30), Former Yugoslav Republic of Macedonia (10-20-30), Austria (10-11), Bulgaria (30), Canada (10-30), Chile (10-30), Romania (30), Italy (10-30)
14		Burgund Mare	Romania (35, 27, 39, 41)
15		Burgundac beli	Serbia and Montenegro (34)
16		Burgundac Crni	Croatia ^o
17		Burgundac crni	Serbia and Montenegro (11-30)
18		Burgundac sivi	Croatia ^o , Serbia and Montenegro ^o
19		Burgundec bel	Former Yugoslav Republic of Macedonia ^o
20		Burgundec crn	Former Yugoslav Republic of Macedonia (10-13-30)
21		Burgundec siv	Former Yugoslav Republic of Macedonia ^o
22		Early Burgundy	United States ^o
23		Fehér Burgundi, Burgundi	Hungary (31)
24		Frühburgunder	Germany (12), Netherlands ^o
25		Grauburgunder	Germany, Bulgaria, Hungary ^o , Romania (26)
26	Grauer Burgunder	Canada, Romania (25), Germany, Austria	
27	Grossburgunder	Romania (37, 14, 40, 42)	
28	Kisburgundi kék	Hungary (30)	
29	Nagyburgundi	Hungary ^o	
30	Spätburgunder	Former Yugoslav Republic of Macedonia (10-13-20), Serbia and Montenegro (11-17), Bulgaria (13), Canada (10-13), Chile, Hungary (29), Moldavia ^o , Romania (13), Italy (10-13), United Kingdom , Germany (13)	
31	Weißburgunder	South Africa (33), Canada, Chile (32), Hungary (23), Germany (32, 33), Austria (32), United Kingdom ^o , Italy	
32	Weißer Burgunder	Germany (31, 33), Austria (31), Chile (31), Switzerland ^o , Slovenia, Italy	
33	Weissburgunder	South Africa (31), Germany (31, 32), United Kingdom, Italy	
34	Weisser Burgunder	Serbia and Montenegro (15)	

	Name of a protected designation of origin or geographical indication	Variety name or its synonyms	Countries that may use the variety name or one of its synonyms (*)
35	Calabria (IT)	Calabrese	Italy
36	Cotnari (RO)	Grasă de Cotnari	Romania
37	Franken (DE)	Blaifränkisch	Czech Republic (39), Austria°, Germany, Slovenia (Modra frankinja , Frankinja), Hungary, Romania (14, 27, 39, 41)
38		Frâncușă	Romania
39		Frankovka	Czech Republic (37), Slovakia (40), Romania (14, 27, 38, 41)
40		Frankovka modrá	Slovakia (39)
41		Kékfrankos	Hungary, Romania (37, 14, 27, 39)
42	Friuli (IT)	Friulano	Italy
43	Graciosa	Graciosa	Portugal°
44	Мелник <i>Melnik</i>	Мелник <i>Melnik</i>	Bulgaria
45	Moravské (CZ)	Cabernet Moravia	Czech Republic°
46		Moravia dulce	Spain°
47		Moravia agria	Spain°
48		Muškát moravský	Czech Republic°, Slovakia
49	Odohești (RO)	Galbenă de Odohești	Romania
50	Porto (PT)	Portoghese	Italy°
51	Rioja (ES)	Torrontés riojano	Argentina°
52	Sardegna (IT)	Barbera Sarda	Italy
53	Sciaccia (IT)	Sciaccarello	France

PART B — List of wine grape varieties and their synonyms that may appear on the labelling of wines in accordance with Article 62(4)

	Name of a protected designation of origin or geographical indication	Variety name or its synonyms	Countries that may use the variety name or one of its synonyms (*)
1	Mount Athos — Agioritikos (GR)	Agiorgitiko	Greece°, Cyprus°
2	Aglianico del Taburno (IT)	Aglianico	Italy°, Greece°, Malta°
3	Aglianico del Vulture (IT)	Aglianicone	Italy°
4	Aleatico di Gradoli (IT) Aleatico di Puglia (IT)	Aleatico	Italy
5	Ansonica Costa dell'Argentario (IT)	Ansonica	Italy
6	Conca de Barbera (ES)	Barbera Bianca	Italy°
7		Barbera	South Africa°, Argentina°, Australia°, Croatia°, Mexico°, Slovenia°, Uruguay°, United States°, Greece°, Italy°, Malta°
8		Barbera Sarda	Italy°
9	Malvasia di Castelnuovo Don Bosco (IT) Bosco Eliceo (IT)	Bosco	Italy°
10	Brachetto d'Acqui (IT)	Brachetto	Italy
11	Etyek-Budai (HU)	Budai	Hungary°
12	Cesanese del Piglio (IT) Cesanese di Olevano Romano (IT) Cesanese di Affile (IT)	Cesanese	Italy

	Name of a protected designation of origin or geographical indication	Variety name or its synonyms	Countries that may use the variety name or one of its synonyms ⁽¹⁾
13	Cortese di Gavi (IT) Cortese dell'Alto Monferato (IT)	Cortese	Italy
14	Duna Borrégió (HU)	Duna gyöngye	Hungary
15	Dunajskostredský (SK)	Dunaj	Slovakia
16	Côte de Duras (FR)	Durasa	Italy
17	Korinthos-Korinthiakos (GR)	Corinto Nero	Italy ^o
18		Korinthiaki	Greece ^o
19	Fiano di Avellino (IT)	Fiano	Italy
20	Fortana del Taro (IT)	Fortana	Italy
21	Freisa d'Asti (IT) Freisa di Chieri (IT)	Freisa	Italy
22	Greco di Bianco (IT) Greco di Tufo (IT)	Greco	Italy
23	Grignolino d'Asti (IT) Grignolino del Monferato Casalese (IT)	Grignolino	Italy
24	Izsáki Arany Sáfeher (HU)	Izsáki Sáfeher	Hungary
25	Lacrima di Morro d'Alba (IT)	Lacrima	Italy
26	Lambrusco Grasparossa di Castelvetro (IT) Lambrusco di Sorbara (IT) Lambrusco Mantovano (IT) Lambrusco Salamino di Santa Corce (IT)	Lambrusco grasparossa	Italy
27		Lambrusco	Italy
28			
29			
30			
31		Lambrusco Salamino	Italy
32	Colli Maceratesi	Maceratino	Italy
33	Vino Nobile de Montepulciano (IT)	Montepulciano	Italy ^o
34	Nebbiolo d'Alba (IT)	Nebbiolo	Italy
35	Colli Bolognesi Classico Pignoletto (IT)	Pignoletto	Italy
36	Primitivo di Manduria	Primitivo	Italy
37	Rheingau (DE)	Rajnai rizling	Hungary (40)
38	Rheinhessen (DE)	Rajnski rizling	Serbia and Montenegro (39-40-45)
39		Renski rizling	Serbia and Montenegro (38-42-45), Slovenia ^o (44)
40		Rheinriesling	Bulgaria ^o , Austria, Germany (42), Hungary (37), Czech Republic (48), Italy (42), Greece, Portugal, Slovenia
41		Rhine Riesling	South Africa ^o , Australia ^o , Chile (43), Moldavia ^o , New Zealand ^o , Cyprus, Hungary ^o
42		Riesling renano	Germany (40), Serbia and Montenegro (38-39-45), Italy (40)
43		Riesling Renano	Chile (41), Malta ^o
44		Radgonska ranina	Slovenia
45		Rizling rajnski	Serbia and Montenegro (38-39-42)
46		Rizling Rajnski	Former Yugoslav Republic of Macedonia ^o , Croatia ^o
47		Rizling rýnsky	Slovakia ^o
48		Ryzlink rýnský	Czech Republic (40)
49		Rossese di Dolceacqua (IT)	Rossese

	Name of a protected designation of origin or geographical indication	Variety name or its synonyms	Countries that may use the variety name or one of its synonyms ⁽¹⁾
50	Sangiovese di Romagna (IT)	Sangiovese	Italy
51	Štajerska Slovenija	Štajerska belina	Slovenia
52	Teroldego Rotaliano (IT)	Teroldego	Italy
53	Vinho Verde (PT)	Verdea	Italy^o
54		Verdeca	Italy
55		Verdelho	South Africa^o, Argentina, Australia, New Zealand, United States, Portugal
56		Verdelho Roxo	Portugal^o
57		Verdelho Tinto	Portugal^o
58		Verdello	Italy^o, Spain^o
59		Verdese	Italy^o
60		Verdejo	Spain^o
61	Verdicchio dei Castelli di Jesi (IT) Verdicchio di Matelica (IT)	Verdicchio	Italy
62	Vermentino di Gallura (IT) Vermentino di Sardegna (IT)	Vermentino	Italy
63	Vernaccia di San Gimignano (IT) Vernaccia di Serrapetrona (IT)	Vernaccia	Italy
64	Zalai borvidék (HU)	Zalagyöngye	Hungary

(*) **LEGEND:**

- terms in *italic*: reference to the synonym for the wine grape variety
- “”: no synonym
- terms in **bold**: column 3: name of the wine grape variety
column 4: country where the name corresponds to a variety and reference to the variety
- terms not in **bold**: column 3: name of the synonym of a vine variety
column 4: name of country using the synonym of a vine variety

⁽¹⁾ For the states concerned, the derogations provided for in this Annex are authorised only in the case of wines bearing a protected designation of origin or geographical indication produced with the varieties concerned.

ANNEX XVI

Indications authorised for use on wine labelling pursuant to Article 66(2)

barrel fermented	barrel matured	barrel aged
[...]-cask fermented <i>[indicate the type of wood]</i>	[...]-cask matured <i>[indicate the type of wood]</i>	[...]-cask aged <i>[indicate the type of wood]</i>
cask fermented	cask matured	cask aged

ANNEX XVII

RESERVATION OF CERTAIN SPECIFIC TYPES OF BOTTLE

1. **'Flûte d'Alsace':**

- (a) type: a glass bottle consisting of a straight cylindrical body with a long neck, with approximately the following proportions:
- total height/diameter at base = 5:1,
 - height of the cylindrical body = total height/3;
- (b) the wines for which this type of bottle is reserved, in the case of wines produced from grapes harvested in French territory, are the following wines with designations of origin:
- 'Alsace' or 'vin d'Alsace', 'Alsace Grand Cru',
 - 'Crépy',
 - 'Château-Grillet',
 - 'Côtes de Provence', red and rosé,
 - 'Cassis',
 - 'Jurançon', 'Jurançon sec',
 - 'Béarn', 'Béarn-Bellocq', rosé,
 - 'Tavel', rosé.

However, the restriction on the use of bottles of this type shall apply only to wines produced from grapes harvested in French territory.

2. **'Bocksbeutel' or 'Cantil':**

- (a) type: short-necked glass bottle, pot-bellied but flattened in shape; the base and the cross-section of the bottle at the point of greatest convexity are ellipsoidal:
- the ratio between the long and short axes of the ellipsoidal cross-section = 2:1,
 - the ratio of the height of the convex body to the cylindrical neck of the bottle = 2.5:1;
- (b) wines for which this type of bottle is reserved:
- (i) German wines with designations of origin of:
- Franken,
 - Baden:
 - originating in Taubertal and Schüpfergrund,
 - originating in the following parts of the local administrative area of Baden-Baden: Neuweier, Steinbach, Umweg and Varnhalt;
- (ii) Italian wines with designations of origin of:
- Santa Maddalena (St. Magdalener),
 - Valle Isarco (Eisacktaler), made from the Sylvaner and Müller-Thurgau varieties,

- Terlaner, made from the Pinot bianco variety,
 - Bozner Leiten,
 - Alto Adige (Südtiroler), made from the Riesling, Müller-Thurgau, Pinot nero, Moscato giallo, Sylvaner, Lagrein, Pinot bianco (Weissburgunder) and Moscato rosa (Rosenmuskateller) varieties,
 - Greco di Bianco,
 - Trentino, made from the Moscato variety;
- (iii) Greek wines:
- Agioritiko,
 - Rombola Kefalonias,
 - wines from the island of Kefalonia,
 - wines from the island of Paros,
 - wines with protected geographical indication from Peloponnese;
- (iv) Portuguese wines:
- rosé wines and only those other wines with designations of origin and geographical indications which can be proven to have already been correctly and traditionally presented in 'cantil'-type bottles before they were classified as wines with designations of origin and geographical indications.

3. 'Clavelin':

- (a) type: a short-necked glass bottle containing 0,62 litres, consisting of a cylindrical body with broad shoulders, giving the bottle a squat appearance, with approximately the following proportions:
- total height/diameter at base = 2,75,
 - height of the cylindrical part = total height/2;
- (b) wines for which this type of bottle is reserved:
- French wines with protected designations of origin of:
 - Côte du Jura,
 - Arbois,
 - L'Etoile,
 - Château Chalon.

4. 'Tokaj':

- (a) type: a straight, long-necked, colourless glass bottle consisting of a cylindrical body with the following proportions:
- height of cylindrical body / total height = 1:2,7,
 - total height / diameter at base = 1:3,6,
 - capacity: 500 ml; 375 ml, 250 ml, 100 ml or 187,5 ml (in case of exporting to a third country),
 - a seal made of the material of the bottle referring to the wine region or the producer may be placed on the bottle;

(b) wines for which this type of bottle is reserved:

Hungarian and Slovak wines with protected designations of origin of:

- Tokaji,
- Tokaj(-ské) / (-ská) / (-ský),

supplemented by one of the following traditional terms:

- aszú/výber,
- aszúeszencia/esencia výberova,
- eszencia/esencia,
- másas/másláš,
- fordítás/forditáš,
- szamorodni/samorodné.

However, the restriction on the use of bottles of this type shall apply only to wines produced from grapes harvested in Hungarian or Slovakian territory.

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