

## SCHEDULE 1

Regulation 6(1)

## Protected geographical indications

**Introductory**

1. This Schedule sets out the names, geographical areas and applicable requirements for the purposes of Article 118c(2)(h) of Council Regulation (EC) No 1234/2007 for the protected geographical indications “English Regional” and “Welsh Regional”.

**Names and geographical areas**

2. The geographical area in relation to the protected geographical indication—
- (a) “English Regional” is England; and
  - (b) “Welsh Regional” is Wales.

**Applicable requirements for wine other than quality sparkling wine**

- 3.—(1) The applicable requirements for wine other than quality sparkling wine are as follows.
- (2) The wine must come from a batch of wine—
- (a) for which the maximum yield for each hectare of land cultivated with vines for producing the wine was 100 hectolitres;
  - (b) that has been organoleptically tested to be free from taints; and
  - (c) that meets the standards set out in the following table.

**Standards for wine other than quality sparkling wine (PGIs)**

<i>Factor</i>	<i>Standard to be met</i>
Actual alcoholic strength	A minimum of 8.5%.
Total acidity	A minimum of 4 grams per litre expressed as tartaric acid.
Volatile acidity	In the case of grape must in fermentation, a maximum of 18 milliequivalents per litre;
	In the case of white and rosé wines, 18 milliequivalents per litre;
	In the case of red wine, 20 milliequivalents per litre.
Total sulphur dioxide	In the case of wine with more than 45 grams per litre of residual sugar, a maximum of 300 milligrams per litre;
	In the case of red wine with less than 45 grams per litre but not less than 5 grams per litre of residual sugar, a maximum of 200 milligrams per litre;

**Status:** This is the original version (as it was originally made).

<i>Factor</i>	<i>Standard to be met</i>
	In the case of white or rosé wine with less than 45 grams per litre but not less than 5 grams per litre of residual sugar, a maximum of 250 milligrams per litre;
	In the case of red wine with less than 5 grams per litre of residual sugar, a maximum of 150 milligrams per litre;
	In the case of white or rosé wine with less than 5 grams per litre of residual sugar, a maximum of 200 milligrams per litre.
Free sulphur dioxide	In the case of a dry wine, a maximum of 45 milligrams per litre;
	In the case of any other wine, a maximum of 60 milligrams per litre.
Copper	A maximum of 0.5 milligrams per litre.
Iron	A maximum of 8 milligrams per litre.
Sterility	There must be no indication of yeasts or bacteria likely to cause spoilage.
Protein stability	The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

**Applicable requirements for quality sparkling wine**

- 4.—(1) The applicable requirements for quality sparkling wine are as follows.
- (2) The wine must come from a batch of wine—
- (a) for which the maximum yield for each hectare of land cultivated with vines for producing the wine was 100 hectolitres;
  - (b) that—
    - (i) is produced from cuveés with a total alcoholic strength of 9% or more by volume;
    - (ii) has been obtained by secondary alcoholic fermentation of fresh grapes, grape must or wine in the bottle;
    - (iii) has had a minimum of nine months of uninterrupted secondary fermentation, within the same undertaking, on the yeast lees, which has subsequently been removed by disgorgement; and
    - (iv) has been organoleptically tested to be free from taints; and
  - (c) that meets the standards set out in the following table.

**Standards for quality sparkling wine (PGIs)**

<i>Factor</i>	<i>Standard to be met</i>
Natural alcohol	A minimum of 6% before enrichment.

<i>Factor</i>	<i>Standard to be met</i>
Actual alcoholic strength	A minimum of 10%.
Total acidity	A minimum of 4 grams per litre expressed as tartaric acid.
Volatile acidity	A maximum of 18 milliequivalents per litre.
Total sulphur dioxide	A maximum of 185 milligrams per litre.
Copper	A maximum of 0.5 milligrams per litre.
Iron	A maximum of 8 milligrams per litre.
Chill stability	There must be no crystal deposits when the wine is held at 2°C for 36 hours.
Pressure	The wine must be at a pressure of not less than 3.5 bars when measured at 20°C.