

SCHEDULE 5

Regulation 17

ANALYTICAL TEST FOR QUALITY WINES PSR

The analytical test to which any wine in respect of which its producer has requested the designation “quality wine psr” shall (subject to numbered paragraph 5 below) comprise measurement of each factor specified in the heading to a numbered paragraph of this Schedule, and the standard (if any) required to be met in relation to that factor in order for the wine to be so designated is that specified in the remainder of that paragraph.

Alcoholic Strength

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

A minimum of 8.5% alcoholic strength for other wines.

Total Dry Extract (obtained by densimetry)

2. A minimum of 15 g/l.

Reducing Sugars

3. No standard required to be met.

Total Acidity

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

Volatile Acidity

5. A maximum volatile acid content as described in point B, paragraph 1(a), (b) or (c), of Annex V to Regulation 1493/1999, as read with Article 20 of, and Annex XIII to, Regulation 1622/2000.

pH

6. No standard requirement to be met.

Free Sulphur Dioxide

7. Where effective oenological techniques are used to ensure the stability of the wine, no minimum, and otherwise 15 mg/l.

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

A maximum of 60 mg/l for other wines.

Total Sulphur Dioxide

8. A maximum as defined in point A, paragraphs 1 and 2(a) and (b), of Annex V to Regulation 1493/1999.

Copper

9. A maximum of 0.5 mg/l.

Status: This is the original version (as it was originally made).

Iron

- 10.** A maximum of 8 mg/l.

Sterility

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

Protein Stability

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