

Status: Point in time view as at 04/01/2006.

Changes to legislation: There are currently no known outstanding effects for the Council Regulation (EC) No 1493/1999 (repealed), ANNEX I. (See end of Document for details)

ANNEX I

PRODUCT DEFINITIONS

The following definitions shall apply to:

- products obtained in the Community from grapes harvested in the Community, including wine referred to in the sixth indent of paragraph 15, and
- products other than those referred to in paragraphs 3, 4, 5, 6, 7, 12, 13, 14, 15, 16, 17, 18 and 24 where they
 - originate in third countries, or
 - are manufactured in the Community from grapes harvested outside the Community insofar as their manufacture is permitted under this Regulation.

The definitions of wine products to which this Annex does not apply shall be adopted as necessary in accordance with this Regulation, by the procedure laid down in Article 75.

1. *Fresh grapes*: the fruit of the vine used in making wine, ripe or even slightly raisined, which may be crushed or pressed by normal wine-cellar means and which may spontaneously produce alcoholic fermentation.
2. *Grape must*: the liquid product obtained naturally or by physical processes from fresh grapes. An actual alcoholic strength by volume of the grape must of not more than 1 % vol. is permissible.
3. *Grape must in fermentation*: the product obtained from the fermentation of grape must and with an actual alcoholic strength by volume of more than 1 % vol. but less than three fifths of its total alcoholic strength by volume: however, certain quality wines psr having an actual alcoholic strength by volume of less than three fifths of their total alcoholic strength by volume but not less than 4,5 % vol. are not considered as grape must in fermentation. ^[F1]The quality wine psr ‘Tokaji eszencia’ originating in Hungary is not considered as grape must in fermentation.]

Textual Amendments

- F1** Inserted by [Act concerning the conditions of accession of the Czech Republic, the Republic of Estonia, the Republic of Cyprus, the Republic of Latvia, the Republic of Lithuania, the Republic of Hungary, the Republic of Malta, the Republic of Poland, the Republic of Slovenia and the Slovak Republic and the adjustments to the Treaties on which the European Union is founded.](#)

4. *Grape must in fermentation extracted from raisined grapes*: the product obtained from the partial fermentation of grape must obtained from raisined grapes, the total sugar content of which before fermentation is at least 272 grams per litre and the natural and actual alcoholic strength by volume of which may not be less than 8 % vol. However, certain wines that meet these requirements are not considered as grape must in fermentation extracted from raisined grapes.
5. *Fresh grape must with fermentation arrested by the addition of alcohol*: a product which:
 - has an actual alcoholic strength by volume of not less than 12 % vol. but less than 15 % vol., and

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- is obtained by addition to unfermented grape must having a natural alcoholic strength by volume of not less than 8,5 % vol. and derived exclusively from vine varieties referred to in Article 42(5):
 - either of neutral alcohol of vinous origin, including alcohol obtained from the distillation of dried grapes, having an actual alcoholic strength by volume of not less than 95 % vol.,
 - or of an unrectified product derived from the distillation of wine and having an actual alcoholic strength by volume of not less than 52 % vol. and not more than 80 % vol.
- 6. *Concentrated grape must*: uncaramelised grape must which is:
 - obtained by partial dehydration of grape must carried out by any authorised method other than by direct heat in such a way that the figure indicated by a refractometer used in accordance with a method to be prescribed at a temperature of 20 °C is not less than 50,9 %;
 - derived exclusively from vine varieties referred to in Article 42(5);
 - obtained from grape must having at least the minimum natural alcoholic strength by volume laid down for the vine-growing zone in which the grapes were harvested.

An actual alcoholic strength by volume of the concentrated grape must of not more than 1 % vol. is permissible.

- 7. *Rectified concentrated grape must*: the liquid uncaramelised product which:
 - is obtained by partial dehydration of grape must carried out by any authorised method other than direct heat in such a way that the figure indicated by a refractometer used in accordance with a method to be prescribed at a temperature of 20 °C is not less than 61,7 %;
 - has undergone authorised treatment for deacidification and elimination of constituents other than sugar;
 - has the following characteristics:
 - a pH of not more than 5 at 25 ° Brix,
 - an optical density at 425 nm for a thickness of 1 cm of not more than 0,100 in grape must concentrated at 25 ° Brix,
 - a sucrose content undetectable by a method of analysis to be defined,
 - a Folin-Ciocalteu index of not more than 6,00 at 25 ° Brix,
 - a titratable acidity of not more than 15 milliequivalents per kilogram of total sugars,
 - a sulphur dioxide content of not more than 25 milligrams per kilogram of total sugars,
 - a total cation content of not more than 8 milliequivalents per kilogram of total sugars,
 - a conductivity at 25 ° Brix and 20 °C of not more than 120 micro-Siemens/cm,
 - a hydroxymethylfurfural content of not more than 25 milligrams per kilogram of total sugars,
 - presence of mesoinositol,
 - is derived exclusively from the vine varieties referred to in Article 42(5),
 - is obtained from grape must having at least the minimum natural alcoholic strength by volume laid down for the vine-growing zone in which the grapes were harvested.

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An actual alcoholic strength by volume of the rectified concentrated grape must of not more than 1 % vol. is permissible.

8. *Grape juice*: the unfermented but fermentable liquid product obtained by appropriate treatment rendering it fit for consumption as it is; it may be obtained:

(a) from fresh grapes or from grape must, or

(b) by reconstitution:

— from concentrated grape must; or

— from concentrated grape juice.

An actual alcoholic strength by volume of the grape juice of not more than 1 % vol. is permissible.

9. *Concentrated grape juice*: uncaramelised grape juice obtained by partial dehydration of grape juice carried out by any authorised method other than by direct heat in such a way that the figure indicated by a refractometer used in accordance with a method to be prescribed at a temperature of 20 °C is not less than 50,9 %.

An actual alcoholic strength by volume of the concentrated grape juice of not more than 1 % vol. is permissible.

10. *Wine*: the product obtained exclusively from the total or partial alcoholic fermentation of fresh grapes, whether or not crushed, or of grape must.

11. *New wine still in fermentation*: wine in which alcoholic fermentation is not yet complete and which is not yet separated from its lees.

12. *Wine suitable for yielding table wine*: wine which:

— is derived exclusively from vine varieties referred to in Article 42(5);

— is produced in the Community, and

— has at least the minimum natural alcoholic strength by volume laid down for the vine-growing zone in which it was produced.

13. *Table wine*: wine other than quality wine psr which:

— is derived exclusively from vine varieties referred to in Article 42(5);

— is produced in the Community;

— has, whether or not following application of the processes specified in point D of Annex V, an actual alcoholic strength by volume of not less than 8,5 % vol. provided the wine derives exclusively from grapes harvested in vine-growing zones A and B, and of not less than 9 % vol. in other vine-growing zones, and a total alcoholic strength by volume of not more than 15 % vol.;

— subject to derogations which may be adopted, has a total acidity content, expressed as tartaric acid, of not less than 3,5 grams per litre or 46,6 milliequivalents per litre.

However, in the case of wines from certain vine-growing areas to be determined which have been produced without any enrichment, the upper limit for the total alcoholic strength by volume may be raised to 20 % vol.

‘Retsina’ table wine is table wine produced exclusively in the geographical territory of Greece using grape must treated with resin from the Aleppo pine. The use of Aleppo pine resin is permitted solely for the purpose of obtaining ‘retsina’ table wine under the conditions laid down in the Greek provisions applicable.

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14. *Liqueur wine*: the product:
- A. Having:
- an actual alcoholic strength by volume of not less than 15 % vol. and not more than 22 % vol.;
 - an overall alcoholic strength by volume of not less than 17,5 % vol., except for certain quality liqueur wines produced in specified regions (quality liqueur wines psr) appearing on a list to be drawn up;
- B. obtained:
- (a) from:
- grape must in fermentation; or
 - wine; or
 - a combination of the above products; or
 - in the case of certain quality liqueur wines psr to be determined, grape must or a mixture thereof with wine,
- all these products being required, in the case of liqueur wines and quality liqueur wines psr:
- to be derived from vine varieties which shall be selected from among those referred to in Article 42(5); and
 - with the exception of certain quality liqueur wines psr appearing on a list to be drawn up, to have an initial natural alcoholic strength by volume of not less than 12 % vol.;
- (b) and by addition:
- (i) individually or in combination:
- of neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength by volume of not less than 96 % vol.;
 - of wine or dried grape distillate, having an actual alcoholic strength by volume of not less than 52 % vol. and not more than 86 % vol.;
- (ii) together with one or more of the following products where appropriate:
- concentrated grape must;
 - a combination of one of the products referred to in (i) with a grape must referred to in the first and fourth indents of (a);
- (iii) for certain quality liqueur wines psr appearing on a list to be drawn up:
- either of products listed in (i) individually or in combination;
 - or of one or more of the following products:
 - wine alcohol or dried grape alcohol with an actual alcoholic strength by volume of not less than 95 % vol. and not more than 96 % vol.;

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- spirits distilled from wine or from grape marc, with an actual alcoholic strength by volume of not less than 52 % vol. and not more than 86 % vol.;
 - spirits distilled from dried grapes, with an actual alcoholic strength by volume of not less than 52 % vol. and of less than 94,5 % vol.;
 - together with one or more of the following products, where appropriate:
 - partially fermented grape must obtained from raisined grapes;
 - concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must;
 - concentrated grape must;
 - a combination of one of the products listed in the second indent with a grape must referred to in the first and fourth indents of (a).
15. *Sparkling wine:* save for the derogation provided for in Article 44(3), the product which is obtained by first or second alcoholic fermentation:
- of fresh grapes;
 - of grape must;
 - of wine,
- suitable for yielding table wine;
- of table wine;
 - of quality wine psr,
 - imported wines, on a list to be drawn up, from vine varieties and vine-growing zones with the characteristics that distinguish them from Community wines,
- which, when the container is opened, releases carbon dioxide derived exclusively from fermentation and which has an excess pressure, due to carbon dioxide in solution, of not less than 3 bar when kept at a temperature of 20 °C in closed containers.
16. *Aerated sparkling wine:* the product which:
- is obtained from table wine;
 - releases, when the container is opened, carbon dioxide derived wholly or partially from an addition of that gas; and
 - has an excess pressure, due to carbon dioxide in solution, of not less than 3 bar when kept at a temperature of 20 °C in closed containers.
17. *Semi-sparkling wine:* the product which:
- is obtained from table wine, quality wine psr or from products suitable for yielding table wine or quality wine psr provided that such wine or products have a total alcoholic strength of not less than 9 % vol.;
 - has an actual alcoholic strength by volume of not less than 7 % vol.;
 - has an excess pressure, due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2,5 bar when kept at a temperature of 20 °C in closed containers;

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- is put up in containers of 60 litres or less.
- 18. *Aerated semi-sparkling wine*: the product which:
 - is obtained from table wine, quality wine psr or from products suitable for yielding table wine or quality wine psr;
 - has an actual alcoholic strength of not less than 7 % vol. and a total alcoholic strength of not less than 9 % vol.;
 - has an excess pressure of not less than 1 bar and not more than 2,5 bar when kept at a temperature of 20 °C in closed containers due to carbon dioxide in solution which has been wholly or partially added;
 - is put up in containers of a capacity not exceeding 60 litres.
- 19. *Wine vinegar*: vinegar which:
 - is obtained exclusively by acetous fermentation of wine; and
 - has a total acidity of not less than 60 grams per litre expressed as acetic acid.
- 20. *Wine lees*: the residue accumulating in vessels containing wine after fermentation, during storage or after authorised treatment and the residue obtained from filtering or centrifuging this product.

The following are also considered as wine lees:

- the residue accumulating in vessels containing grape must during storage or after authorised treatment;
- the residue obtained from filtering or centrifuging this product.
- 21. *Grape marc*: the residue from the pressing of fresh grapes, whether or not fermented.
- 22. *Piquette*: the product obtained:
 - by the fermentation of untreated grape marc macerated in water; or
 - by leaching fermented grape marc with water.
- 23. *Wine fortified for distillation*: the product which:
 - has an actual alcoholic strength by volume of not less than 18 % vol. and not more than 24 % vol.;
 - is obtained exclusively by the addition to wine containing no residual sugar of an unrectified product derived from the distillation of wine and having a maximum actual alcoholic strength by volume of 86 % vol.; and
 - has a maximum volatile acidity of 1,5 grams per litre, expressed as acetic acid.
- 24. *Wine of overripe grapes*: the product:
 - produced in the Community, without enrichment, from grapes harvested in the Community, coming from the vine varieties set out in Article 42(5) and which are set out in a list to be drawn up;
 - having a natural alcoholic strength of more than 15 % vol.;
 - having a total alcoholic strength not less than 16 % vol., and an actual alcoholic strength of not less than 12 % vol.; and

The Member States may prescribe a period of ageing for this product.

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