

Commission Regulation (EC) No 423/2008 of 8 May 2008 on  
laying down certain detailed rules for implementing Council  
Regulation (EC) No 1493/1999 and establishing a Community code  
of oenological practices and processes (Codified version) (repealed)

Article 1 Purpose

TITLE I

REQUIREMENTS FOR CERTAIN GRAPES AND GRAPE MUSTS

- Article 2 Use of grapes of certain varieties  
Article 3 Use of certain products not possessing the natural alcoholic strength by volume for the production of sparkling wine, aerated sparkling wine and aerated semi-sparkling wine  
Article 4 Use of grape must of certain vine varieties for the preparation of quality sparkling wine of the aromatic type and quality sparkling wine of the aromatic type, and exceptions to such use

TITLE II

OENOLOGICAL PRACTICES AND PROCESSES

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Restrictions and requirements pertaining to the use of  
certain substances authorised for oenological purposes

- Article 5 Restrictions on the use of certain substances  
Article 6 The purity and identification specifications of substances used in oenological practices  
Article 7 Calcium tartrate  
Article 8 Tartaric acid  
Article 9 Aleppo pine resin  
Article 10 Beta-glucanase  
Article 11 Lactic bacteria  
Article 12 Lysozyme  
Article 13 Ion exchange resins  
Article 14 Potassium ferrocyanide  
Article 15 Calcium phytate  
Article 16 DL-tartaric acid  
Article 17 Dimethyldicarbonate  
Article 18 Electrodialysis treatment  
Article 19 Urease  
Article 20 Addition of oxygen  
Article 21 Pouring of wine or grape must to lees or grape marc or pressed 'aszú' pulp  
Article 22 Use of pieces of oak wood

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- Article 24 Volatile acid content
- Article 25 Use of calcium sulphate in certain liqueur wines

## TITLE III

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#### CHAPTER III

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## CHAPTER VII

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- Article 43 Ageing of certain liqueur wines

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## TITLE V

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Article 46 Requirements for distillation, movement and use of products not complying with Regulation (EC) No 1493/1999 or with this Regulation  
Article 47 Applicable Community methods for the analysis of wines  
Article 48 Repeal  
Article 49 .....  
Signature

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## ANNEX I

List of vine varieties grapes of which may, notwithstanding Article 42(5) of Regulation (EC) No 1493/1999, be used in the preparation of the products covered by that provision

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## ANNEX II

Years when products from wine-growing zones A and B not possessing the minimum natural alcoholic strength by volume laid down by Regulation (EC) No 1493/1999 may be used for the production of sparkling wine, aerated sparkling wine and aerated semi-sparkling wine

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## ANNEX III

- A. List of vine varieties grapes of which may be used...
- B. Derogations referred to in point I(3)(a) of Annex V and...

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Restrictions on the use of certain substances

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## ANNEX V

Requirements for calcium tartrate

AREA OF APPLICATION

REQUIREMENTS

## ANNEX VI

Requirements for beta-glucanase

- 1. ....
- 2. ....
- 3. ....
- 4. ....
- 5. ....
- 6. ....

## ANNEX VII

Lactic bacteria

REQUIREMENTS

FORM

IMMOBILISED BACTERIA

CONTROLS

Chemical:

Microbiological:

ADDITIVES

DATE OF PRODUCTION

USE

PRESERVATION

METHODS OF ANALYSIS

## ANNEX VIII

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AREA OF APPLICATION

REQUIREMENTS:

## ANNEX IX

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1. SCOPE AND AREA OF APPLICATION

2. DEFINITION

3. PRINCIPLE

4. REAGENTS

4.1. ....

4.2. ....

4.3. ....

5. APPARATUS

5.1. ....

5.2. ....

5.3. ....

5.4. ....

5.5. ....

5.6. ....

5.7. ....

6. PROCEDURE

6.1. ....

- 6.2. ....
- 6.3. ....
- 6.4. ....
- 6.5. ....

- 7. EXPRESSION OF RESULTS
  - 7.1. Formula and calculation of results
  - 7.2. ....

## ANNEX X

### Requirements for dimethyldicarbonate

#### AREA OF APPLICATION

#### REQUIREMENTS

## ANNEX XI

### Requirements for electrodialysis treatment

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- 1. MEMBRANE REQUIREMENTS
  - 1.1. ....
  - 1.2. ....
  - 1.3. ....
  - 1.4. ....
- 2. MEMBRANE UTILISATION REQUIREMENTS

## ANNEX XII

### Requirements for urease

- 1. ....
- 2. ....
- 3. ....
- 4. ....
- 5. ....
- 6. Chemical and microbiological purity specifications

## ANNEX XIII

### Requirements for pieces of oak wood

PURPOSE, ORIGIN AND AREA OF APPLICATION

LABELLING

DIMENSIONS

PURITY

## ANNEX XIV

### Derogations regarding sulphur dioxide content

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## ANNEX XV

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## ANNEX XVI

### Volatile acid content

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## ANNEX XVII

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## ANNEX XVIII

### Cases where acidification and enrichment of one and the same product are authorised

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## ANNEX XIX

### Dates before which enrichment, acidification and deacidification operations may be carried out in cases of exceptionally bad weather conditions

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## ANNEX XX

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## ANNEX XXI

List of quality liqueur wines psr the production  
of which involves the application of special rules

- A. LIST OF QUALITY LIQUEUR WINES PSR THE PRODUCTION OF WHICH...  
GREECE  
SPAIN  
ITALY
- B. LIST OF QUALITY LIQUEUR WINES PSR THE PRODUCTION OF WHICH...
1. List of quality liqueur wines psr the production of which...  
GREECE  
SPAIN  
CYPRUS
  2. List of quality liqueur wines psr the production of which...  
GREECE  
FRANCE  
CYPRUS
  3. List of quality liqueur wines psr the production of which...  
GREECE
  4. List of quality liqueur wines psr the production of which...  
SPAIN  
ITALY  
CYPRUS
  5. List of quality liqueur wines psr the production of which...  
SPAIN  
ITALY
  6. List of quality liqueur wines psr the production of which...  
SPAIN  
ITALY

## ANNEX XXII

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## ANNEX XXIII

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**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EC) No 423/2008 (repealed).