

## ANNEX I

### DEFINITIONS

#### General

1. 'Wine year' shall mean the production year for the products covered by this Regulation. It begins on 1 August each year and ends on 31 July of the following year.

#### Vine-related

2. 'Grubbing-up' shall mean the complete elimination of all vine stocks on an area planted with vines.
3. 'Planting' shall mean the definitive establishment of vine plants or parts of vine plants, whether or not grafted, with a view to producing grapes or to establishing a graft nursery.
4. 'Grafting-on' shall mean the grafting of a vine which has already been subject to a previous grafting.

#### Produce-related

5. 'Fresh grapes' shall mean 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.
6. 'Fresh grape must with fermentation arrested by the addition of alcohol' shall mean a product which:
  - (a) has an actual alcoholic strength of not less than 12 % vol. and not more than 15 % vol.;
  - (b) is obtained by addition to unfermented grape must, which has a natural alcoholic strength of not less than 8,5 % vol. and is exclusively derived from wine grape varieties classifiable according to Article 24(1):
    - (i) either of neutral alcohol of vinous origin, including alcohol obtained from the distillation of dried grapes, having an actual alcoholic strength of not less than 96 % vol.;
    - (ii) or of an unrectified product derived from the distillation of wine and having an actual alcoholic strength of not less than 52 % vol. and not more than 80 % vol.
7. 'Grape juice' shall mean the unfermented but fermentable liquid product which:
  - (a) is obtained by appropriate treatment rendering it fit for consumption as it is;
  - (b) is obtained from fresh grapes or from grape must or by reconstitution. Where obtained by reconstitution, it shall be reconstituted from concentrated grape must or concentrated grape juice.

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

8. 'Concentrated grape juice' shall mean 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 of the concentrated grape juice of not more than 1 % vol. is permissible.

9. 'Wine lees' shall mean:
- (a) the residue accumulating in vessels containing wine after fermentation, during storage or after authorised treatment;
  - (b) the residue obtained from filtering or centrifuging the product referred to in (a);
  - (c) the residue accumulating in vessels containing grape must during storage or after authorised treatment;
  - (d) the residue obtained from filtering or centrifuging the product referred to in (c).
10. 'Grape marc' shall mean the residue from the pressing of fresh grapes, whether or not fermented.
11. 'Piquette' shall mean a product obtained:
- (a) by the fermentation of untreated grape marc macerated in water;
  - (b) by leaching fermented grape marc with water.
12. 'Wine fortified for distillation' shall mean a product which:
- (a) has an actual alcoholic strength of not less than 18 % vol. and not more than 24 % vol.;
  - (b) 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 of 86 % vol.;
  - (c) has a maximum volatile acidity of 1,5 grams per litre, expressed as acetic acid.
13. 'Cuvée' shall mean:
- (a) the grape must;
  - (b) the wine;
  - (c) the mixture of grape musts and/or wines with different characteristics,
- intended for the preparation of a specific type of the sparkling wines.
- Alcoholic strength
14. 'Actual alcoholic strength by volume' shall mean the number of volumes of pure alcohol contained at a temperature of 20 °C in 100 volumes of the product at that temperature.
15. 'Potential alcoholic strength by volume' shall mean the number of volumes of pure alcohol at a temperature of 20 °C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at that temperature.
16. 'Total alcoholic strength by volume' shall mean the sum of the actual and potential alcoholic strengths.
17. 'Natural alcoholic strength by volume' shall mean the total alcoholic strength by volume of a product before any enrichment.
18. 'Actual alcoholic strength by mass' shall mean the number of kilograms of pure alcohol contained in 100 kilograms of product.

19. 'Potential alcoholic strength by mass' shall mean the number of kilograms of pure alcohol capable of being produced by total fermentation of the sugars contained in 100 kilograms of the product.
20. 'Total alcoholic strength by mass' shall mean the sum of the actual and potential alcoholic strength.