

Commission Regulation (EC) No 1622/2000 of 24 July 2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes (repealed)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 psr of the aromatic type, and exceptions to such use

TITLE II

OENOLOGICAL PRACTICES AND PROCESSES

CHAPTER I

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
Article 7 Calcium tartrate
Article 8 Tartaric acid
Article 9 Aleppo pine resin
Article 10 Beta-glucanase
Article 11 Lactic bacteria
Article 11a Lysozyme
Article 12 Ion exchange resins
Article 13 Potassium ferrocyanide
Article 14 Calcium phytate
Article 15 DL-tartaric acid
Article 15a Dimethyldicarbonate
Article 16 Electrodialysis treatment
Article 17 Urease
Article 18 Addition of oxygen
Article 18a Pouring of wine or grape must to lees or grape marc or pressed aszú pulp
Article 18b Use of pieces of oak wood

CHAPTER II

SPECIFIC RESTRICTIONS AND REQUIREMENTS

- Article 19 Sulphur dioxide content
Article 20 Volatile acid content
Article 21 Use of calcium sulphate in certain liqueur wines

TITLE II

OENOLOGICAL PRACTICES

CHAPTER I

ENRICHMENT

- Article 22 Authorisation to use sucrose
Article 23 Enrichment in the event of exceptionally unfavourable weather conditions
Article 24 Enrichment of the cuvée for sparkling wines
Article 25 Administrative rules applicable to enrichment

CHAPTER II

ACIDIFICATION AND DEACIDIFICATION

- Article 26 Administrative rules applicable to acidification and deacidification

CHAPTER III

COMMON RULES APPLICABLE TO ENRICHMENT, ACIDIFICATION AND DEACIDIFICATION

- Article 27 Acidification and enrichment of one and the same product
Article 28 General rules applicable to enrichment, acidification and deacidification of products other than wine
Article 29 Derogation from the dates laid down for enrichment, acidification and deacidification

CHAPTER IV

SWEETENING

- Article 30 Technical rules applicable to sweetening
Article 31 Administrative rules applicable to sweetening
Article 32 Sweetening of certain imported wines
Article 33 Specific rules applicable to the sweetening of liqueur wines

CHAPTER V

COUPAGE

- Article 34 Definition
- Article 35 General rules applicable to coupage
- Article 36 Specific rules applicable to coupage of white wines and red wines in Spain

CHAPTER VI

ADDITION OF OTHER PRODUCTS

- Article 37 Addition of distillate to liqueur wines and certain quality liqueur wines psr
- Article 38 Addition of other products to, and use of grape must in the preparation of, certain quality liqueur wines psr
- Article 39 Addition of alcohol to semi-sparkling wine

CHAPTER VII

REQUIREMENTS APPLICABLE TO AGEING

- Article 40 Ageing of certain liqueur wines

TITLE III

EXPERIMENTAL USE OF NEW OENOLOGICAL PRACTICES

- Article 41 General rules

TITLE IV

FINAL PROVISIONS

- Article 42 Wine produced before 1 August 2000
- Article 43 Requirements for distillation, movement and use of products not complying with Regulation (EC) No 1493/1999 or with this Regulation
- Article 44 Repeal
- Article 45
- Signature

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

.....

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

.....

ANNEX III

- A. List of vine varieties grapes of which may be used...
- B. Derogations referred to in Annex V(I)(3)(a) and Annex VI(K)(10)(a) to Regulation (EC)...

ANNEX IV

Restrictions on the use of certain substances

.....

.....

ANNEX V

Requirements and purity criteria for polyvinylpyrrolidone

CHARACTERISTICS

TESTS

1. LOSS ON DRYING
2. ASH
3. ARSENIC
 - Preparation of the product to be tested:
 - Reagents (AR quality)
 1. Concentrated arsenic solution (100 mg of arsenic per litre)
 2. Diluted arsenic solution (1 mg of arsenic per litre)
 3. Lead acetate cotton
 4. Absorbent cotton dried in an oven at 100 °C
 5. Mercuric bromide paper
 6. Stannous chloride solution
 7. Potassium iodide solution
 8. Nitric acid for the determination of arsenic (AR quality)
 9. Sulphuric acid for the determination of arsenic (AR quality)
 10. 20 % (v/v) diluted sulphuric acid solution (36 g H₂SO₄ per...)
 11. Platinized zinc
 - Description of the apparatus
 - Procedure
4. HEAVY METALS
5. TOTAL NITROGEN
 - Apparatus

- A. The apparatus is made up of:
 - 1.
 - 2.
 - 3.
 - 4.
 - 5.
- B. A 300 ml egg-shaped mineralization flask with a long neck....
Substances required:
Procedure
- 6. SOLUBILITY IN AN AQUEOUS MEDIUM
- 7. SOLUBILITY IN AN ACID ALCOHOLIC MEDIUM
- 8. EFFECTIVENESS OF PVPP IN RELATION TO THE ADSORPTION OF PHENOLIC...
 - A. Reagents:
 - 1.
 - 2. 0.1 N salicylic acid solution
 - B. Procedure
 - 1.
 - 2.
 - 3. Add the 0,1 N salicylic acid solution using the following...
 - 4.
 - 5.
 - 6.
 - 7.
 - 8.
 - C. Calculation:
- 9. FREE N-VINYLPYRROLIDONE — NOT MORE THAN 0,1%
Method
- 10. FREE N,N'-DIVINYLMIDAZOLE - NOT MORE THAN 2 MG/KG
Principle
Internal standard solution
Preparation of the specimen
Calibration solution
Gas chromatography conditions
Procedure
Calculation of the calibration factor
Calculation of the content of N,N-divinylimidazolidone

ANNEX VI

Requirements for calcium tartrate

AREA OF APPLICATION

REQUIREMENTS

ANNEX VII

Requirements for beta-glucanase

- 1.

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

ANNEX VIII

Lactic bacteria

REQUIREMENTS

FORM

IMMOBILIZED BACTERIA

CONTROLS

Chemical:

Microbiological:

ADDITIVES

DATE OF PRODUCTION

USE

PRESERVATION

METHODS OF ANALYSIS

ANNEX VIIIa

Requirements for lysozyme

AREA OF APPLICATION

REQUIREMENTS:

ANNEX IX

Determination of the loss of organic matter from ion exchange resins

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. Calculate the organic matter extracted (7.1). If the result is...

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

ANNEX IXa

Requirements for dimethyldicarbonate

AREA OF APPLICATION

REQUIREMENTS

ANNEX X

Requirements for electro dialysis treatment

1. MEMBRANE REQUIREMENTS
 - 1.1.
 - 1.2.
 - 1.3.
 - 1.4. The membranes must not excessively modify the physico-chemical composition and...

2. MEMBRANE UTILISATION REQUIREMENTS

ANNEX XI

Requirements for urease

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

ANNEX XIa

Requirements for pieces of oak wood

PURPOSE, ORIGIN AND AREA OF APPLICATION

LABELLING

DIMENSIONS

PURITY

ANNEX XII

Derogations regarding sulphur dioxide content

.....
.....
.....

ANNEX XIIa

.....

ANNEX XIII

Volatile acid content

.....
.....

ANNEX XIV

Enrichment where weather conditions have been exceptionally unfavourable

.....

ANNEX XV

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

.....

ANNEXE XVI

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

.....

ANNEX XVII

Characteristics of wine distillate or dried-grape distillate which
may be added to liqueur wines and certain quality liqueur wines psr

.....

ANNEX XVIII

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

Changes to legislation: There are currently no known outstanding effects for the
Commission Regulation (EC) No 1622/2000 (repealed). (See end of Document for details)

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

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 1622/2000 (repealed).