

SCHEDULE 3

Regulation 5

Quality wine psr

Placing on the market

20. It is an offence to use the term “quality wine psr” in relation to a wine produced in Northern Ireland unless it complies with this Schedule.

Specified regions

21. For the purposes of point A of Annex VI to Regulation 1493/99, “specified region” means Northern Irish vineyards less than 220 metres above sea level.

Irrigation

22. Irrigation may only be carried out in accordance with an authorisation granted by the Agency.

Production

23.—(1) The wine must be —

- (a) produced in accordance with point D(1) of Annex VI to Regulation 1493/99.
- (b) treated in accordance with Point G of that Annex;
- (c) enriched, etc., in accordance with point H of that Annex;

(2) In accordance with point D(3) of that Annex, a quality wine psr may be produced in an area in immediate proximity to the specified region.

Minimum natural alcoholic strength

24. The minimum natural alcoholic strength is 6%.

Maximum yield

25. For the purposes of point I, paragraph 1, of Annex VI to Regulation 1493/99, the maximum yield is 80 hectolitres per hectare.

Designation of competent body

26. Notwithstanding regulation 3 of these Regulations, the Agency is the competent body for the purposes of Article 56 of Regulation 1493/99.

Analytical test

27. For the purposes of point J, paragraph 1(a) of Annex VI to Regulation 1493/99 wine must be analysed in accordance with Regulation 2676/90 and must comply with the parameters in the following table.

Status: This is the original version (as it was originally made).

Analytical tests

<i>Parameter</i>	<i>Value</i>
Alcoholic strength	A minimum of 5.5% alcoholic strength for wines having a natural alcoholic strength of not less than 10%
Reducing sugars	No standard required to be met
Total acidity	A minimum of 4 grams per litre expressed as tartaric acid
Volatile acidity	A maximum volatile acid content as described in point B, paragraph 1(a), (b) or (c), of Annex V to Regulation 1493/99 as read with Annex XVI to Regulation 423/2008.
pH	No standard required to be met
Free sulphur dioxide	A maximum as defined in point A, paragraphs 1 and 2(a) and (b), of Annex V to Regulation 1493/99
Copper	A maximum of 0.5 mg/l
Iron	A maximum of 8 mg/l
Sterility	There must be no indication of yeasts or bacteria liable to spoil the wine
Protein stability	The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C