

SCHEDULE 6

Regulation 19

ANALYTICAL TEST FOR QUALITY WINES PSR

The analytical test shall measure the following factors:—

Actual Alcoholic Strength

1. A minimum of 8.5% *actual* alcoholic strength or 5.5% for wines having a *natural* alcoholic strength of not less than 10%.

Total Dry Extract

2. A minimum of 15g/l.

Reducing Sugars

3. No parameters set: for information only.

pH

4. No parameters set: for information only.

Total Acidity

5. A minimum of 5g/l expressed as tartaric acid.

Volatile Acidity

6. A maximum volatile acid content as defined in Council Regulation (EEC) No.822/87 as amended (to be recorded for sweet wines and red wines only).

Total Sulphur Dioxide

7. A maximum as defined in Council Regulation (EEC) No.822/87 as amended.

Free Sulphur Dioxide

8. A minimum of 0mg/l (at levels below 15mg/l, it will be necessary to use effective oenological techniques to ensure the stability of the wine).

A maximum of 45mg/l for dry wines as defined in Commission Regulation (EEC) No.3201/90 as amended.

A maximum of 60mg/l for other wines.

Copper

9. A maximum of 0.5mg/l.

Iron

10. A maximum of 8mg/l.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Sterility

- 11.** There must be no indication of yeasts or bacteria liable to cause spoilage of the wine.

Protein Stability

- 12.** The wine must remain unchanged in appearance after being held at 70C for 15 minutes and subsequently cooled to 20°C.