

## II

(Non-legislative acts)

## REGULATIONS

## COMMISSION DELEGATED REGULATION (EU) 2022/68

of 27 October 2021

**amending Delegated Regulation (EU) 2019/934 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards authorised oenological practices**

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 <sup>(1)</sup>, and in particular Articles 75(2) and 80(4) thereof,

Whereas:

- (1) Commission Delegated Regulation (EU) 2019/934 <sup>(2)</sup> lays down rules supplementing Regulation (EU) No 1308/2013 concerning wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of the International Organisation of Vine and Wine (OIV) files.
- (2) Article 2 of Delegated Regulation (EU) 2019/934 defines the wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol. The wines ‘Vin de pays de Franche-Comté’ and ‘Vin de pays du Val de Loire’ referred to in that Article have changed names. That Article should be amended accordingly.
- (3) Part A of Annex I to Delegated Regulation (EU) 2019/934 sets out the list of authorised oenological practices and restrictions applicable to the production and conservation of grapevine products falling within the scope of Part II of Annex VII to Regulation (EU) No 1308/2013, as referred to in Article 80(1) of that Regulation. Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 lays down the authorised oenological processes and the conditions and limits of their use. Table 2 of that Part lays down the authorised oenological compounds and the conditions and limits of their use. Tables 1 and 2 should be supplemented to take account of technical progress, in particular in relation to resolutions adopted by the OIV in 2019, 2020 and 2021. In addition, some of the information provided in those Tables should be further clarified and its coherence should be improved.
- (4) To improve clarity and better inform the producers of grapevine products using authorised oenological processes, an additional column should be added in Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934. That column should list the categories of wine products in the production of which an oenological process may be used.

<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

<sup>(2)</sup> Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files (OJ L 149, 7.6.2019, p. 1).

- (5) The conditions and limits of use of the aeration or oxygenation oenological process in line item 1 of Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 currently authorised are too restrictive as they only allow the use of gaseous oxygen. They should refer instead to the relevant OIV files 2.1.1 and 3.5.5 which allow the use of both oxygen and air.
- (6) For the sake of completeness, the conditions and limits of use of the heat treatments oenological process in line item 2 of Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should refer to additional OIV files which relate to heat treatments, namely files 2.3.6, 2.3.9, 3.5.4 and 3.5.10.
- (7) Although accepted by the OIV, cold treatments are currently not included in Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934. Given their importance in winemaking, it is appropriate to authorise their use, subject to certain conditions, and add a new line item in that Table.
- (8) To improve clarity, it is appropriate to specify which inert filtering agents are authorised in line item 3 of Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 by referring to the relevant OIV files, namely files 2.1.11, 2.1.11.1, 3.2.2 and 3.2.2.1.
- (9) In line item 5 of Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934, for the sake of consistency, the information on the categories of wine products in the production of which elimination of sulphur dioxide by physical processes may be used should be deleted from column 2 and introduced into a new column 3 of that Table.
- (10) Article 29 of Commission Delegated Regulation (EU) 2018/273 <sup>(3)</sup> provides that a number of treatments is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. That requirement is mentioned in some, but not all, relevant line items of Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934 as well as in some Appendices to Annex I to that Regulation. To improve consistency within Delegated Regulation (EU) 2019/934, this requirement should be referred to in all relevant line items of Table 1 by adding it where it is missing and by transferring it, where appropriate, from the Appendices to Annex I. This concerns column 2 of line items 6, 10, 11, 12, 16, 17 and 18 of Table 1 and Appendices 5, 7, 8 and 10 to Annex I.
- (11) Points 1(b) and (c) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 refer to the possibility to increase by partial concentration the natural alcoholic strength of respectively grape must and wine. This oenological process is currently not included in Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934. It is therefore appropriate to authorise it and add a new line item in that Table.
- (12) Resolution OIV-OENO 594A-2019 established a new oenological practice, namely the reduction of indigenous microorganisms in grapes and musts by discontinuous high pressure process. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (13) Resolution OIV-OENO 594B-2020 established a new oenological practice, namely the treatment of musts by continuous high pressure processes to eliminate wild micro-organisms. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (14) Resolution OIV-OENO 616-2019 established a new oenological practice, namely the treatment of crushed grapes with ultrasound to promote the extraction of their compounds. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.

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<sup>(3)</sup> Commission Delegated Regulation (EU) 2018/273 of 11 December 2017 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards the scheme of authorisations for vine plantings, the vineyard register, accompanying documents and certification, the inward and outward register, compulsory declarations, notifications and publication of notified information, and supplementing Regulation (EU) No 1306/2013 of the European Parliament and of the Council as regards the relevant checks and penalties, amending Commission Regulations (EC) No 555/2008, (EC) No 606/2009 and (EC) No 607/2009 and repealing Commission Regulation (EC) No 436/2009 and Commission Delegated Regulation (EU) 2015/560 (OJ L 58, 28.2.2018, p. 1).

- (15) Resolution OIV-OENO 634-2020 established a new oenological practice, namely the treatment of grapes by pulsed electric fields to facilitate and increase the extraction of valuable substances. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (16) Resolutions OIV-OENO 614A-2020 and 614B-2020 established a new oenological practice, namely the treatment of respectively musts and wines using adsorbent styrene-divinylbenzene beads to reduce or eliminate organoleptic deviations characterised as 'earthy-musty'. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (17) Calcium tartrate has been included by error in the Section on acidity regulators in line item 1.7 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. The OIV file 3.3.12 only refers to its property as stabilising agent. It is therefore appropriate to delete that line item from that Table.
- (18) Citric acid has been included in the Section on stabilising agents in line item 6.3 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. Yeasts for wine production and lactic acid bacteria have been included in the Section on fermentation agents respectively in line items 9.1 and 9.2 of that Table. In addition to their respective stabilising and fermentation properties, those oenological compounds can also modify wine acidity and taste, as specified in the relevant files of the OIV Code of Oenological Practices. It is therefore appropriate to add to the Section on acidity regulators in that Table new line items for respectively citric acid, yeasts for wine production and lactic acid bacteria.
- (19) Experience has shown that a number of categories of wine products mentioned in column 8 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 were missing or incorrect for some oenological compounds. This concerns line items 2.1 to 2.4, 4.1 to 4.6, 5.9, 5.11, 5.12, 5.16, 6.4, 6.11, 7.2 to 7.8 and 9.2. Column 8 of those line items should therefore be amended accordingly.
- (20) Sulphur dioxide, potassium bisulphite and potassium metabisulphite set out respectively in line items 2.1, 2.2 and 2.3 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 are similar compounds covered by the same OIV files. It is therefore appropriate to mention the same OIV files in column 3 of that Table and the same categories of wine products in column 8 of that Table for those three compounds.
- (21) Charcoal for oenological use as referred to in line item 3.1 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 and selective vegetal fibres as referred to in line item 3.2 of that Table are used rather for their adsorption than for their sequestration properties. Therefore, for clarification purposes, the name of Section 3 in that Table to which these compounds belong should be changed from 'Sequestrants' to 'Adsorbents'.
- (22) Resolution OIV-OENO 633-2019 amended the objectives and prescriptions of OIV file 2.3.2 concerning fermentation activators. Column 3 of line items 4.1, 4.6 and 4.8 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should be amended accordingly.
- (23) Commission Regulation (EC) No 606/2009 (\*) laid down the conditions of use of thiamine hydrochloride by specifying that no more than 0,6 mg/l (expressed in thiamine) may be used per treatment. Delegated Regulation (EU) 2019/934, which repealed Regulation (EC) No 606/2009, maintained this requirement. However, the explicit reference to the quantitative limitation to the use of thiamine was removed since it was considered that OIV files 2.3.3 and 4.1.7 mentioned in column 3 of line item 4.5 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 provide already this information. During the first year of implementation of Delegated Regulation (EU) 2019/934, it became nevertheless clear that the combined reading of the two OIV files may lead to confusion as

(\*) Commission Regulation (EC) No 606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions (OJ L 193, 24.7.2009, p. 1).

regards the maximum allowed quantity of thiamine. It appears possible that, in the absence of an explicit numerical reference, the separate references in file 2.3.3 (considering 0,6 mg/l as a sufficient dose for musts) and in file 4.1.7 (allowing maximum 0,6 mg/l for sparkling wines) may be understood as providing for the combined maximum limit of 1,2 mg/l. To avoid possible misinterpretation regarding the conditions of use of thiamine, it is appropriate to specify in column 7 of line item 4.5 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 the maximum quantity of 0,6 mg/l as it was the case in Regulation (EC) No 606/2009 for that compound.

- (24) Since 1 June 2013, bentonite is no longer authorised as food additive under Regulation (EC) No 1333/2008 of the European Parliament and of the Council <sup>(5)</sup>. It is therefore appropriate to delete its E number in column 2 of line item 5.9 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (25) Resolution OIV-OENO 612-2019 replaced OIV file 2.1.7 concerning tannin addition to musts. Column 3 of line items 5.12 and 6.4 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should be amended accordingly.
- (26) Resolution OIV-OENO 613-2019 replaced OIV file 3.2.6 concerning tannin addition to wines. Column 3 of line items 5.12 and 6.4 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should be amended accordingly.
- (27) Regulation (EC) No 606/2009 restricted the use of chitosan in wine production to compounds derived only from *Aspergillus niger*. This restriction has been retained in line items 5.13 and 10.3 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. However, Commission Implementing Regulation (EU) 2017/2470 <sup>(6)</sup> authorises in the Union list of novel foods set out in the Annex thereto the chitosan extract from fungi derived from either *Agaricus bisporus* or *Aspergillus niger*. Therefore, it is appropriate to align the references in line items 5.13 and 10.3 of that Table to the corresponding provision in Table 1 of the Annex to Implementing Regulation (EU) 2017/2470. Thus, column 1 of those line items should specify that chitosan may also derive from *Agaricus bisporus*.
- (28) The tetra-hydrate form of calcium tartrate as referred to in line item 6.2 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 is used as processing aid by the Union wine sector. However, calcium tartrate exists also in a di-hydrate form, which even if rarely used in food is authorised as food additive E 354 under Regulation (EC) No 1333/2008 and represents a substance distinct from the tetra-hydrate form. For the sake of completeness, a reference to E 354 is also currently included in line item 6.2 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. However, during the first year of implementation of Delegated Regulation (EU) 2019/934, it became clear that the di-hydrate form of calcium tartrate is not used in winemaking. In addition, Member States and the industry report that in practice the only form of calcium tartrate available on the market is the tetra-hydrate form. To clarify the use and avoid any confusion between the two forms of calcium tartrate, the reference to the food additive E 354 in column 2 of line item 6.2 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should therefore be deleted.
- (29) OIV file 3.3.10 concerns the treatment of wines with potassium ferrocyanide. This file is not mentioned in column 3 of line item 6.5 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 although particularly relevant thereto. It is therefore appropriate to add a reference to this file therein.
- (30) Resolutions OIV-OENO 586-2019 and OIV-OENO 659-2020 amended the prescriptions of OIV file 3.3.14 concerning the treatment with cellulose gums (carboxymethylcellulose). Columns 3 and 8 of line item 6.11 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should be amended accordingly.

<sup>(5)</sup> Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16).

<sup>(6)</sup> Commission Implementing Regulation (EU) 2017/2470 of 20 December 2017 establishing the Union list of novel foods in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council on novel foods (OJ L 351, 30.12.2017, p. 72).

- (31) The reference to the file COEI-1-POTASP of the International Oenological Codex of the OIV in column 4 of line item 6.13 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 is not correct. It should be replaced by a reference to the file COEI-1-POTPOL.
- (32) Resolution OIV-OENO 581A-2021 established a new oenological practice, namely the treatment with fumaric acid in wine to inhibit malolactic fermentation. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (33) As indicated in file COEI-1-PRENZY of the International Oenological Codex of the OIV, enzymatic preparations contain many enzymatic activities, and, other than the main enzymatic activities, secondary activities are only tolerated if they are set within the technological constraint limits for manufacturing of enzymatic preparations. This distinction between main and secondary activities is currently not specified in Delegated Regulation (EU) 2019/934. It is therefore appropriate to include it in Table 2 of Part A of Annex I to that Delegated Regulation and refer to the file COEI-1-PRENZY in column 4 of line items 7.1 to 7.11.
- (34) Resolution OIV-OENO 682-2021 updated the files 1.13, 2.1.4, 2.1.18, 3.2.8 and 3.2.11 of the OIV Code of Oenological Practices. The reference year for these files as referred to in column 3 of Section 7 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 should therefore be amended.
- (35) The OIV Code of Oenological Practices lists a number of different enzymes. Not all of those are included in Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934. In order to offer wine producers the widest possible range of enzymes to improve their wines, it is appropriate to harmonise the list of authorised enzymes in that Table with the list of accepted enzymes in the OIV Code of Oenological Practices. New line items for the enzymes arabinanase, beta-glucanase ( $\beta$ 1-3,  $\beta$ 1-6) and glucosidase should therefore be added in Section 7 'Enzymes' of that Table. In addition, the file COEI-1-GLYCOS of the International Oenological Codex of the OIV should be deleted from column 4 of line item 7.8 of that Table and moved to column 4 of new line item 7.11 as it refers to the enzyme numbered EC 3.2.1.21.
- (36) Resolutions OIV-OENO 541A-2021 and 541B-2021 established a new oenological practice, namely the use of Aspergillopepsin I to remove haze-forming proteins respectively in grape must and wine. A new line item should therefore be added to Table 1 of Part A of Annex I to Delegated Regulation (EU) 2019/934.
- (37) The file COEI-1-LESEAC in the OIV International Oenological Codex has been replaced by the files COEI-1-SACCHA and COEI-1-NOSACC. It is therefore appropriate to delete the reference to the file COEI-1-LESEAC in column 4 of line item 9.1 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 and replace it by a reference to the files COEI-1-SACCHA and COEI-1-NOSACC.
- (38) Resolution OIV-OENO 611-2019 completed OIV file 2.1.3.2.3.2 concerning de-acidification by lactic acid bacteria. This file is relevant to line item 9.2 of Table 2 of Part A of Annex I to Delegated Regulation (EU) 2019/934 and should therefore be added to column 3 thereof.
- (39) According to paragraph 1 of Appendix 1 to Annex I to Delegated Regulation (EU) 2019/934, the use of tartaric acid for deacidification is currently only permitted for products originating from the 'Elbling' and 'Weißer Riesling' vine varieties and obtained from grapes harvested in the following wine-growing areas of the northern part of wine-growing zone A: Ahr, Rheingau, Mittelrhein, Mosel, Nahe, Rheinhessen, Pfalz and Moselle luxembourgeoise. Germany informed the Commission that the cultivation of the vine varieties 'Elbling' and 'Weißer Riesling' is now authorised in Germany in other wine-growing areas of wine-growing zone A. The list of regions referred to in that paragraph should therefore be amended to cover all areas of wine-growing zone A in Germany.

- (40) Part B of Annex I to Delegated Regulation (EU) 2019/934 defines the maximum sulphur dioxide content of wines. The names of the wines 'Côteaux de l'Ardèche', 'Lot', 'Corrèze', 'Oc', 'Thau' and 'Allobrogie' referred to in the fourteenth indent of point A(2)(c) of that Part have been changed. In addition, Slovenia has requested to add the wine 'vrhunsko vino ZGP – slamno vino (vino iz sušenega grozdja)' among the list of wines for which the maximum sulphur dioxide content may be raised up to 400 mg/l. This wine has a very high content in residual sugars, therefore requiring higher levels of sulphur dioxide to ensure its preservation. Part B of Annex I should be amended accordingly.
- (41) Spain has requested amendments to provisions relating to Spanish liqueur wines laid down in Annex III to Delegated Regulation (EU) 2019/934 to ensure consistency with the definition of liqueur wines as referred to in point (3) of Part II of Annex VII to Regulation (EU) No 1308/2013 and with the specifications of the wines bearing the protected designations of origin Condado de Huelva and Lebrija. Upon request of its wine producers, Spain has also asked to add the varieties Garnacha roja and Mazuela to the list of varieties as referred to in Appendix 3 to Annex III to Delegated Regulation (EU) 2019/934. It is therefore appropriate to amend the relevant Sections and Appendices to Annex III to Delegated Regulation (EU) 2019/934.
- (42) Part B of Appendix 1 to Annex III to Delegated Regulation (EU) 2019/934 lists the liqueur wines bearing a protected designation of origin the production of which involves the addition of the products referred to in point (3)(f) of Part II of Annex VII to Regulation (EU) No 1308/2013. Following amendments to the specifications of the wine bearing the protected designation of origin 'Κομμανδάρια (Commandaria)', Cyprus has requested to add that wine to points 5 and 6 of Part B of Appendix 1 to Annex III to that Delegated Regulation. These points should be amended accordingly.
- (43) Delegated Regulation (EU) 2019/934 should therefore be amended accordingly,

HAS ADOPTED THIS REGULATION:

#### *Article 1*

### **Amendments to Delegated Regulation (EU) 2019/934**

Delegated Regulation (EU) 2019/934 is amended as follows:

- (1) Article 2 is replaced by the following:

*'Article 2*

#### **Wine-growing areas where wines may have a maximum total alcoholic strength of 20 % vol.**

The wine-growing areas referred to in the first indent of point (c) of the second paragraph of point (1) of Part II of Annex VII to Regulation (EU) No 1308/2013 shall be zones C I, C II and C III referred to in Appendix 1 to that Annex and the areas of zone B in which white wines with the following protected geographical indications may be produced: 'Franche-Comté' and 'Val de Loire';

- (2) Annex I is amended in accordance with Annex I to this Regulation;
- (3) Annex III is amended in accordance with Annex II to this Regulation.

#### *Article 2*

### **Entry into force**

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 27 October 2021.

*For the Commission*  
*The President*  
Ursula VON DER LEYEN

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Annex I to Delegated Regulation (EU) 2019/934 is amended as follows:

(1) Part A is amended as follows:

(a) Tables 1 and 2 are replaced by the following:

**Table 1**

Authorised oenological processes as referred to in Article 3(1)

	1	2	3
	Oenological processes	Conditions and limits of use <sup>(1)</sup>	Categories of wine products <sup>(2)</sup>
1	Aeration or oxygenation	Subject to the conditions set out in files 2.1.1 (2016) and 3.5.5 (2016) of the OIV Code of Oenological Practices.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2	Heat treatments	Subject to the conditions set out in files 1.8 (1970), 2.2.4 (1988), 2.3.6 (1988), 2.3.9 (2005), 3.4.3 (1988), 3.4.3.1 (1990), 3.5.4 (1997) and 3.5.10 (1982) of the OIV Code of Oenological Practices.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2a	Cold treatments	Subject to the conditions set out in point 1(c) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 1.14 (2005), 1.15 (2005), 2.1.12.4 (1998), 2.3.6 (1988), 3.1.2 (1979), 3.1.2.1 (1979), 3.3.4 (2004) and 3.5.11.1 (2001) of the OIV Code of Oenological Practices.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
3	Centrifugation and filtration with or without an inert filtering agent	Inert filtering agents are those referred to in files 2.1.11 (1970), 2.1.11.1 (1990), 3.2.2 (1989) and 3.2.2.1 (1990) of the OIV Code of Oenological Practices. Their use must not leave undesirable residues in the treated product.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4	Create an inert atmosphere	Only for the purpose to handle the product shielded from the air.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5	Elimination of sulphur dioxide by physical processes		Fresh grapes, (2), (10), (11), (12), (13) and (14)
6	Ion exchange resins	Subject to the conditions laid down in Appendix 3 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Grape must intended for the manufacture of rectified concentrated grape must
7	Bubbling	Only when using argon or nitrogen.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)



8	Flotation	Only when using nitrogen or carbon dioxide or by aerating. Subject to the conditions set out in file 2.1.14 (1999).	(10), (11) and (12)
9	Discs of pure paraffin impregnated with allyl isothiocyanate	Only for the purpose to create a sterile atmosphere. In Italy permitted solely as long as it is in conformity with that country's legislation and only in containers holding more than 20 litres. The use of allyl isothiocyanate is subject to the conditions and limits in Table 2 on authorised oenological compounds.	Partially fermented must for direct human consumption as such, (1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10	Electrodialysis treatment	Only for the purpose to ensure the tartaric stabilisation of the wine. Subject to the conditions laid down in Appendix 5 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
11	Pieces of oak wood	In winemaking and ageing, including in the fermentation of fresh grapes and grape must. Subject to the conditions laid down in Appendix 7 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
12	Correction of the alcohol content of wine	Correction only carried out with wine. Subject to the conditions laid down in Appendix 8 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
13	Cation exchangers for tartaric stabilisation	Subject to the conditions laid down in file 3.3.3 (2011) of the OIV Code of Oenological Practices. It must also comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council <sup>(2)</sup> and with the national provisions adopted for the implementation thereof. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
14	Electro-membranary treatment	Only for acidification or deacidification. Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with Commission Regulation (EU) No 10/2011 <sup>(3)</sup> and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.3 (2010), 2.1.3.2.4 (2012), 3.1.1.4 (2010), 3.1.2.4 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
15	Cation exchangers for acidification	Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.4 (2012) and 3.1.1.5 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

16	Membrane coupling	Only for the reduction in sugar content of musts. Subject to the conditions laid down in Appendix 9 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(10)
17	Membrane contactors	Only for the purpose to manage the dissolved gas in wine. The addition of carbon dioxide for the products defined in points (4), (5), (6) and (8) of Part II of Annex VII to Regulation (EU) No 1308/2013 is prohibited. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in file 3.5.17 (2013) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
18	Membrane technology coupled with activated carbon	Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaicol in wines. Subject to the conditions laid down in Appendix 10 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
19	Filter plates containing zeolite $\gamma$ -faujasite	Only for the purpose to adsorb haloanisoles. Subject to the conditions laid down in file 3.2.15 (2016) of the OIV Code of Oenological Practices.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
20	Partial concentration	For grape must: subject to the conditions laid down in point 1(b) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 2.1.12 (1998), 2.1.12.1 (1993), 2.1.12.2 (2001), 2.1.12.3 (1998) and 2.1.12.4 (1998) of the OIV Code of Oenological Practices. For wine: subject to the conditions laid down in point 1(c) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 3.5.11 (2001) and 3.5.11.1 (2001) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (15) and (16)
21	Treatment by discontinuous high pressure processes	Subject to the conditions laid down in files 1.18 (2019) and 2.1.26 (2019) of the OIV Code of Oenological Practices.	Fresh grapes, (10), (11) and (12)
22	Treatment by continuous high pressure processes	Subject to the conditions laid down in file 2.2.10 (2020) of the OIV Code of Oenological Practices.	(10), (11) and (12)
23	Treatment of crushed grapes with ultrasound to promote the extraction of their compounds	Subject to the conditions laid down in file 1.17 (2019) of the OIV Code of Oenological Practices.	Fresh grapes
24	Treatment of grapes by pulsed electric fields	Subject to the conditions laid down in file 2.1.27 (2020) of the OIV Code of Oenological Practices.	Fresh grapes
25	Treatment of musts and wines using adsorbent styrene-divinylbenzene beads	Subject to the conditions laid down in files 2.2.11 (2020) and 3.4.22 (2020) of the OIV Code of Oenological Practices.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

- (<sup>1</sup>) The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.
- (<sup>2</sup>) Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ L 338, 13.11.2004, p 4).
- (<sup>3</sup>) Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (OJ L 12, 15.1.2011, p. 1).
- (<sup>4</sup>) If not applicable to all categories of wine products laid down in Part II of Annex VII to Regulation (EU) No 1308/2013.

Table 2

## Authorised oenological compounds as referred to in Article 3(1)

	1	2	3	4	5	6	7	8
	Substances/Activities	E number and/or CAS number	OIV Code of Oenological Practices ( <sup>1</sup> )	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substance used as processing aid ( <sup>2</sup> )	Conditions and limits of use ( <sup>3</sup> )	Categories of wine products ( <sup>4</sup> )
1	Acidity regulators							
1.1	Tartaric acid (L(+)-)	E 334/CAS 87-69-4	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-LTARAC	x		Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Specifications for tartaric acid (L(+)-) laid down in point 2 of Appendix 1 to this Annex.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.2	Malic acid (D,L-; L-)	E 296/-	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-ACIMAL	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.3	Lactic acid	E 270/-	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-ACILAC	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.4	Potassium L(+)-tartrate	E 336(ii)/CAS 921-53-9	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-POTTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

1.5	Potassium bicarbonate	E 501(ii)/CAS 298-14-6	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-POTBIC		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.6	Calcium carbonate	E 170/CAS 471-34-1	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-CALCAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.8	Calcium sulphate	E 516/-	File 2.1.3.1.1.1 (2017)			x	Conditions and limits laid down in point 2(b) of Section A of Annex III. Maximum use level: 2 g/l.	(3)
1.9	Potassium carbonate	E 501(i)	Files 2.1.3.2.5 (2017), 3.1.2.2 (1979)			x	Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.10	Citric acid	E 330	Files 3.1.1 (1979), 3.1.1.1 (2001)	COEI-1-CITACI		x	Citric acid: Only objective a) of OIV files 3.1.1 (1979) and 3.1.1.1 (2001) applies. Maximum content in wine thus treated and placed on the market: 1 g/l.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
1.11	Yeasts for wine production	-/-	Files 2.1.3.2.3 (2019), 2.1.3.2.3.1 (2019), 2.3.1 (2016)	COEI-1-SACCHA COEI-1-NOSACC		x <sup>(2)</sup>		(10), (11) and (12)
1.12	Lactic acid bacteria	-/-	Files 2.1.3.2.3 (2019), 2.1.3.2.3.2 (2019), 3.1.2 (1979), 3.1.2.3 (1980)	COEI-1-BALACT		x <sup>(2)</sup>		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

2 Preservatives and antioxidants								
2.1	Sulphur dioxide	E 220/CAS 7446-09-5	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-SOUDIO	x		Limits (i.e. maximum quantity in the product placed on the market) as laid down in Part B of Annex I.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.2	Potassium bisulphite	E 228/CAS 7773-03-7	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTBIS	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.3	Potassium metabisulphite	E 224/CAS 16731-55-8	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTANH	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.4	Potassium sorbate	E 202	File 3.4.5 (1988)	COEI-1-POTSOR	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
2.5	Lysozyme	E 1105	Files 2.2.6 (1997), 3.4.12 (1997)	COEI-1-LYSOZY	x	x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.6	L ascorbic acid	E 300	Files 1.11 (2001), 2.2.7 (2001), 3.4.7 (2001)	COEI-1-ASCACI	x		Maximum content in wine thus treated and placed on the market: 250 mg/l. Maximum 250 mg/l for each treatment.	Fresh grapes, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.7	Dimethyldicarbonate (DMDC)	E242/CAS 4525-33-1	File 3.4.13 (2001)	COEI-1-DICDIM	x		The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

3	Adsorbents							
3.1	Charcoal for oenological use		Files 2.1.9 (2002), 3.5.9 (1970)	COEI-1-CHARBO		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	White wines, (2), (10), and (14)
3.2	Selective vegetal fibres		File 3.4.20 (2017)	COEI-1-FIBVEG		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
4	Activators for alcoholic and malolactic fermentation							
4.1	Microcrystalline cellulose	E 460(i)/CAS 9004-34-6	Files 2.3.2 (2019), 3.4.21 (2015)	COEI-1-CELMIC		x	It must comply with the specifications laid down in the Annex to Regulation (EU) No 231/2012.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.2	Diammonium hydrogen phosphate	E 342/CAS 7783-28-0	File 4.1.7 (1995)	COEI-1-PHODIA		x	Only for alcoholic fermentation. No more than 1 g/l (expressed in salts) <sup>(5)</sup> or 0,3 g/l for the second fermentation of sparkling wines.	Fresh grapes, (2), (10), (11), (12), second alcoholic fermentation of (4), (5), (6) and (7)
4.3	Ammonium sulphate	E 517/CAS 7783-20-2	File 4.1.7 (1995)	COEI-1AMMSUL		x		
4.4	Ammonium bisulphite	-/CAS 10192-30-0		COEI-1-AMMHYD		x	Only for alcoholic fermentation. No more than 0,2 g/l (expressed in salts) and up to the limits set in points 2.1, 2.2 and 2.3.	Fresh grapes, (2), (10), (11) and (12)
4.5	Thiamine hydrochloride	-/CAS 67-03-8	Files 2.3.3 (1976), 4.1.7 (1995)	COEI-1-THIAMIN		x	Only for alcoholic fermentation. No more than 0,6 mg/l (expressed in thiamin) for each treatment.	Fresh grapes, (2), (10), (11), (12), second alcoholic fermentation of (4), (5), (6) and (7)

4.6	Yeast autolysates	-/-	Files 2.3.2 (2019), 3.4.21 (2015)	COEI-1-AUTLYS		x <sup>(2)</sup>		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.7	Yeast cell walls	-/-	Files 2.3.4 (1988), 3.4.21 (2015)	COEI-1-YEHULL		x <sup>(2)</sup>		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.8	Inactivated yeasts	-/-	Files 2.3.2 (2019), 3.4.21 (2015)	COEI-1-INAYEA		x <sup>(2)</sup>		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.9	Inactivated yeasts with guaranteed glutathione levels	-/-	File 2.2.9 (2017)	COEI-1-LEVGLU		x <sup>(2)</sup>	Only for alcoholic fermentation.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5	Clarifying agents							
5.1	Edible gelatine	-/CAS 9000-70-8	Files 2.1.6 (1997), 3.2.1 (2011)	COEI-1-GELATI		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.2	Wheat protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

5.3	Peas protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.4	Potatoes protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.5	Isinglass		File 3.2.1 (2011)	COEI-1-COLPOI		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.6	Casein	-/CAS 9005-43-0	File 2.1.16 (2004)	COEI-1-CASEIN		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.7	Potassium caseinates	-/CAS 68131-54-4	Files 2.1.15 (2004), 3.2.1 (2011)	COEI-1-POTCAS		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.8	Egg albumin	-/CAS 9006-59-1	File 3.2.1 (2011)	COEI-1-OEUALB		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.9	Bentonite	-/-	Files 2.1.8 (1970), 3.3.5 (1970)	COEI-1-BENTON		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)



5.10	Silicon dioxide (gel or colloidal solution)	E 551/-	Files 2.1.10 (1991), 3.2.1 (2011), 3.2.4 (1991)	COEI-1-DIOSIL		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.11	Kaolin	-/CAS 1332-58-7	File 3.2.1 (2011)	COEI-1-KAOLIN		x	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.12	Tannins		Files 2.1.7 (2019), 2.1.17 (2004), 3.2.6 (2019), 3.2.7 (2004), 4.1.8 (1981), 4.3.2 (1981)	COEI-1-TANINS		x	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.13	Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i>	-/CAS 9012-76-4	Files 2.1.22 (2009), 3.2.1 (2011), 3.2.12 (2009)	COEI-1-CHITOS		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.14	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	Files 2.1.23 (2009), 3.2.1 (2011), 3.2.13 (2009)	COEI-1-CHITGL		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.15	Yeast protein extracts	-/-	Files 2.1.24 (2011), 3.2.14 (2011), 3.2.1 (2011)	COEI-1-EPLEV		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.16	Polyvinylpyrrolidone	E 1202/CAS 25249-54-1	File 3.4.9 (1987)	COEI-1-PVPP		x	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

5.17	Calcium alginate	E 404/CAS 9005-35-0	File 4.1.8 (1981)	COEI-1-ALGIAC		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
5.18	Potassium alginate	E 402/CAS 9005-36-1	File 4.1.8 (1981)	COEI-1-POTALG		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
6	Stabilising agents							
6.1	Potassium hydrogen tartrate	E336(i)/CAS 868-14-4	File 3.3.4 (2004)	COEI-1-POTBIT		x	Only to assist the precipitation of tartaric salts.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.2	Calcium tartrate	-/-	File 3.3.12 (1997)	COEI-1-CALTAR		x		Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.3	Citric acid	E 330	Files 3.3.1 (1970), 3.3.8 (1970)	COEI-1-CITACI		x	Maximum content in wine thus treated and placed on the market: 1 g/l.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

6.4	Tannins	-/-	Files 2.1.7 (2019), 3.2.6 (2019), 3.3.1 (1970)	COEI-1-TANINS				Fresh grapes, partially fermented must for direct human consumption as such, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
6.5	Potassium ferrocyanide	E 536/-	Files 3.3.1 (1970), 3.3.10 (1970)	COEI-1-POTFER		x	Subject to the conditions laid down in Appendix 4 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.6	Calcium phytate	-/CAS 3615-82-5	File 3.3.1 (1970)	COEI-1-CALPHY		x	Only for red wines and no more than 8 g/hl. Subject to the conditions laid down in Appendix 4 to this Annex.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.7	Metatartaric acid	E 353/-	File 3.3.7 (1970)	COEI-1-METACI	x			Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

6.8	Gum arabic	E 414/CAS 9000-01-5	File 3.3.6 (1972)	COEI-1-GOMARA	x		<i>Quantum satis.</i>	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.9	Tartaric acid D, L- or its neutral salt of potassium	-/CAS 133-37-9	Files 2.1.21 (2008), 3.4.15 (2008)	COEI-1-DLTART		x	Only for precipitating excess calcium. Subject to the conditions laid down in Appendix 4 to this Annex.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.10	Yeast mannoproteins	-/-	File 3.3.13 (2005)	COEI-1-MANPRO	x			Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.11	Carboxymethylcellulose	E466/-	File 3.3.14 (2020)	COEI-1-CMC	x		Only to ensure tartaric stabilisation.	White and rosé wines, (4), (5), (6), (7), (8) and (9)
6.12	Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)	-/CAS 87865-40-5	Files 2.1.20 (2014), 3.4.14 (2014)	COEI-1-PVIPVP		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

6.13	Potassium polyaspartate	E 456/CAS 64723-18-8	File 3.3.15 (2016)	COEI-1-POTPOL	x		Only to contribute to the tartaric stabilization.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.14	Fumaric acid	E 297/CAS 110-17-8	Files 3.4.2 (2021), 3.4.23 (2021)		x			(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7	Enzymes (°)							
7.1	Urease	EC 3.5.1.5	File 3.4.11 (1995)	COEI-1-UREASE COEI-1-PRENZY		x	Only to reduce the level of urea in the wine. Subject to the conditions laid down in Appendix 6 to this Annex.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.2	Pectin lyases	EC 4.2.2.10	Files 1.13 (2021); 2.1.4 (2021); 2.1.18 (2021); 3.2.8 (2021); 3.2.11 (2021)	COEI-1-ACTPLY COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.3	Pectin methylesterase	EC 3.1.1.11	Files 1.13 (2021), 2.1.4 (2021), 2.1.18 (2021), 3.2.8 (2021), 3.2.11 (2021)	COEI-1-ACTPME COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.4	Polygalacturonase	EC 3.2.1.15	Files 1.13 (2021), 2.1.4 (2021), 2.1.18 (2021), 3.2.8 (2021), 3.2.11 (2021)	COEI-1-ACTPGA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

7.5	Hemicellulase	EC 3.2.1.78	Files 1.13 (2021), 2.1.4 (2021), 2.1.18 (2021), 3.2.8 (2021), 3.2.11 (2021)	COEI-1-ACTGHE COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.6	Cellulase	EC 3.2.1.4	Files 1.13 (2021), 2.1.4 (2021), 2.1.18 (2021), 3.2.8 (2021), 3.2.11 (2021)	COEI-1-ACTCEL COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.7	Betaglucanase	EC 3.2.1.58	File 3.2.10 (2004)	COEI-1-BGLUCA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.8	Glycosidase	EC 3.2.1.20	Files 2.1.19 (2013), 3.2.9 (2013)	COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.9	Arabinanase	EC 3.2.1.99	Files 1.13 (2021), 2.1.4 (2021), 2.1.18 (2021), 3.2.8 (2021), 3.2.11 (2021)	COEI-1-ACTARA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.10	Beta-glucanase ( $\beta$ 1-3, $\beta$ 1-6)	EC 3.2.1.6	File 3.5.7 (2013)	COEI-1-ACTGLU COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

7.11	Glucosidase	EC 3.2.1.21	Files 2.1.19 (2013), 3.2.9 (2013)	COEI-1-GLYCOS COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.12	Aspergillopepsin I	EC 3.4.23.18	Files 2.2.12 (2021), 3.3.16 (2021)	COEI-1-PROTEA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8	Gases and packaging gases (7)							
8.1	Argon	E 938/CAS 7440-37-1	Files 2.2.5 (1970), 3.2.3 (2002)	COEI-1-ARGON	x (7)	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.2	Nitrogen	E 941/CAS 7727-37-9	Files 2.1.14 (1999), 2.2.5 (1970), 3.2.3 (2002)	COEI-1-AZOTE	x (7)	x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.3	Carbon dioxide	E 290/CAS 124-38-9	Files 1.7 (1970), 2.1.14 (1999), 2.2.3 (1970), 2.2.5 (1970), 2.3.9 (2005), 4.1.10 (2002)	COEI-1-DIOCAR	x (7)	x	In the case of still wines the maximum carbon dioxide content in the wine so treated and placed on the market is 3 g/l, while the excess pressure caused by the carbon dioxide must be less than 1 bar at a temperature of 20 °C.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.4	Gaseous oxygen	E 948/CAS 17778-80-2	Files 2.1.1 (2016), 3.5.5 (2016)	COEI-1-OXYGEN		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

9 Fermentation agents								
9.1	Yeasts for wine production	-/-	Files 2.1.3.2.3.1. (2019), 2.3.1 (2016), 4.1.8 (1981)	COEI-1-SACCHA COEI-1-NOSACC		x <sup>(2)</sup>		Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
9.2	Lactic acid bacteria	-/-	Files 2.1.3.2.3.2 (2019), 3.1.2 (1979), 3.1.2.3 (1980)	COEI-1-BALACT		x <sup>(2)</sup>		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10 Correction of defects								
10.1	Copper sulphate, pentahydrate	-/CAS 7758-99-8	File 3.5.8 (1989)	COEI-1-CUISUL		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.2	Copper citrate	-/CAS 866-82-0	File 3.5.14 (2008)	COEI-1-CUICIT		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.3	Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i>	-/CAS 9012-76-4	File 3.4.16 (2009)	COEI-1-CHITOS		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)



10.4	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 3.4.17 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.5	Inactivated yeasts	-/-		COEI-1-INAYEA		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
11	Other practices							
11.1	Aleppo pine resin	-/-				x	Subject to the conditions laid down in Appendix 2 to this Annex.	(2), (10) and (11)
11.2	Fresh lees	-/-				x <sup>(2)</sup>	Only in dry wines. Fresh lees are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine. Quantities not exceeding 5 % of the volume of product treated.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
11.3	Caramel	E 150 a-d/-	File 4.3 (2007)	COEI-1-CARAMEL		x	To reinforce the colour as defined in point 2 of Annex I to Regulation (EC) No 1333/2008.	(3)
11.4	Allyl isothiocyanate	-/57-06-7				x	Only to impregnate discs of pure paraffin. See Table 1. No trace of allyl isothiocyanate must be present in the wine.	Only for partially fermented must for direct human consumption as such, and wine.
11.5	Inactivated yeasts	-/-		COEI-1-INAYEA		x <sup>(2)</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

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- (<sup>1</sup>) The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.
- (<sup>2</sup>) Substances used as processing aids as referred to in Article 20(d) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18).
- (<sup>3</sup>) The authorised oenological compounds are to be used in line with the provisions contained in the files of the OIV Code of Oenological Practices referred to in column 3 unless any further conditions and limits of use as laid down in this column apply.
- (<sup>4</sup>) If not applicable to all categories of wine products laid down in Part II of Annex VII to Regulation (EU) No 1308/2013.
- (<sup>5</sup>) The ammonium salts referred to in line 4.2, 4.3 and 4.4 may also be used in combination, up to the overall limit of 1g/l or 0,3 g/l for the second fermentation of sparkling wine. However, the ammonium salt referred to in line 4.4 may not exceed the limit referred to in line 4.4.
- (<sup>6</sup>) See also Article 9(2) of this Regulation.
- (<sup>7</sup>) When they are used as additives a referred to in point 20 of Annex I to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16).'
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(b) in Appendix 1, paragraph 1 is replaced by the following:

‘1. Tartaric acid, the use of which for deacidification purposes is provided for in line item 1.1 of Table 2 of this Annex, may be used only for products that:

are from the Elbling and Riesling vine varieties; and

are obtained from grapes harvested in Germany in wine-growing zone A.’;

(c) in Appendix 5, the sentence “The treatment is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted;

(d) in Appendix 7, the sentence “The treatment is to be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted;

(e) in Appendix 8, the sentence “The treatment must be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted;

(f) in Appendix 10, the sentence “The treatment must be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013” is deleted;

(2) Part B, Section A, point 2 is amended as follows:

(a) in point (c), the fourteenth indent is replaced by the following:

‘— white wines with the following protected geographical indications, with a total alcoholic strength by volume of more than 15 % vol. and a sugar content of more than 45 g/l:

— Franche-Comté,

— Coteaux de l’Auxois,

— Saône-et-Loire,

— Ardèche,

- Collines rhodaniennes,
- Comté Tolosan,
- Côtes de Gascogne,
- Gers,
- Côtes du Lot,
- Côtes du Tarn,
- Vins de la Corrèze,
- Ile de Beauté,
- Pays d'Oc,
- Côtes de Thau,
- Val de Loire,
- Méditerranée,
- Comtés rhodaniens,
- Côtes de Thongue,
- Côte Vermeille,
- Agenais,
- Landes,
- Vins des Allobroges,
- Var;

(b) in point (e), the tenth indent is replaced by the following:

- ‘— wines from Slovenia entitled to a protected designation of origin and described by the terms ‘vrhunsko vino ZGP – jagodni izbor’, ‘vrhunsko vino ZGP – ledeno vino’, ‘vrhunsko vino ZGP – suhi jagodni izbor’ or ‘vrhunsko vino ZGP – slamno vino (vino iz sušenega grozdja)’;

Annex III to Delegated Regulation (EU) 2019/934 is amended as follows:

(1) in Section A, point 4(a), the second indent is replaced by the following:

- concentrated grape must, concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must, rectified concentrated grape must or must from raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, for Spanish wine described by the traditional expression ‘vino generoso de licor’ and provided that the increase in the total alcoholic strength by volume of the wine in question is not greater than 8 % vol.;

(2) in Section B, point 3, the second subparagraph is replaced by the following:

‘However, as concerns liqueur wines bearing the protected designation of origin ‘Condado de Huelva’, ‘Málaga’ and ‘Jerez-Xérès-Sherry’, the must of raisined grapes to which neutral alcohol of vine origin has been added to prevent fermentation, obtained from the Pedro Ximénez vine variety, may come from the ‘Montilla-Moriles’ region.’;

(3) Appendix 1 is amended as follows:

(a) in Section A, the table referring to ‘SPAIN’ is replaced by the following:

Liqueur wines bearing a protected designation of origin	Description of product as established by Union rules or national legislation
<b>Alicante</b>	Moscatel de Alicante
	Vino dulce
<b>Cariñena</b>	Vino dulce
<b>Condado de Huelva</b>	Pedro Ximénez
	Moscatel
	Mistela
	Vino dulce
<b>Empordà</b>	Mistela
	Moscatel
<b>Jerez-Xérès-Sherry</b>	Pedro Ximénez
	Moscatel

<b>Lebrija</b>	
<b>Málaga</b>	Vino dulce
<b>Montilla-Moriles</b>	Pedro Ximénez Moscatel
<b>Priorato</b>	Vino dulce
<b>Tarragona</b>	Vino dulce
<b>Valencia</b>	Moscatel de Valencia Vino dulce’;

(b) Section B is amended as follows:

(i) in point 4, the table referring to ‘SPAIN’ is replaced by the following:

<b>Liqueur wines bearing a protected designation of origin</b>	<b>Description of product as established by Union rules or national legislation</b>
<b>Condado de Huelva</b>	
<b>Jerez-Xérès-Sherry</b>	Vino generoso de licor
<b>Málaga</b>	Vino dulce
<b>Montilla-Moriles</b>	Vino generoso de licor’;

(ii) in point 5, the following words are added after ‘ITALY Marsala’:

‘CYPRUS

Κουμανδάρια (Commandaria).’;

(iii) in point 6, the following words are added after ‘ITALY Oltrepó Pavese Moscato, Marsala, Moscato di Trani’:

‘CYPRUS

Κουμανδάρια (Commandaria).’.

(4) In Appendix 3, the list of varieties is replaced by the following:

‘Muscats – Grenache – Garnacha Blanca – Garnacha Peluda – Listán Blanco – Listán Negro-Negramoll – Maccabéo – Malvoisies – Mavrodaphne – Assirtiko – Liatiko – Garnacha tintorera – Monastrell – Palomino – Pedro Ximénez – Albarola – Aleatico – Bosco – Cannonau – Corinto nero – Giró – Monica – Nasco – Primitivo – Vermentino – Zibibbo – Moscateles – Garnacha – Garnacha roja – Mazuela.’