

# Wine Labeling



PRODUCT BOARD WINE

# Wine Labeling

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## General

**By Regulation 753/2002 (Official Journal L118 of 4 May 2002), the new rules were published concerning the implementation provisions for the labeling of wine. The new provisions are effective as of 1 August 2003. Until 1 February 2004, however, wines are also allowed to be labelled on the basis of the “old” regulations.**

**ATTENTION: The new labeling rules do not apply to aromatized wines. These remain unchanged but they are included in this brochure.**

As the labeling of wines can have major consequences for the marketability, rules have been laid down in the interests of the consumers as well as those of the producers have been taken into account. The basic principles of these rules provide for a compulsory use of certain particulars, which makes it possible to identify the wine and provide the consumer with important information. Furthermore the labeling is not allowed to contain words, parts of words, signs or pictures that may cause confusion or misleading of the persons for whom they are intended.

The principle of the labeling, compulsory and optional particulars, has remained unchanged. The novelty is that the use of other particulars is allowed, which was not the case hitherto.

The provisions for sparkling wines were and remain slightly less strict. Especially as far as the optional particulars are concerned there is more freedom than there is in the case of still wines. This, obviously, only insofar as it can not cause confusion among those for whom the information is intended.

The provision that, if semi-sparkling wine or sparkling wine has been aerated, the term “aerated” must be mentioned on the labeling. This also applies to comparable products from third countries.

## To which wines do the labeling rules apply?

The labeling rules apply to the following wines:

- a. table wines, table wines with geographical indication and quality wine (v.q.p.r.d.);
- b. still wines originating from third countries;
- c. aerated liqueur wines, semi-sparkling wines and sparkling wines originating from the European Union;
- d. aerated liqueur wines, semi-sparkling wines and sparkling wines originating from third countries;
- e. sparkling wine produced in the European Union;
- f. aerated sparkling wines originating from the European Union;
- g. sparkling wines originating from third countries;
- h. aerated sparkling wine originating from third countries;
- i. aromatized wine, wine-based drink and wine-product cocktail.

The first part of this brochure deals with the wines discussed under a. to d. inclusive.

The second part deals with the sparkling wines discussed under e. to h. inclusive.

The third part deals with the general labeling rules for aromatized wine.

The abbreviations mentioned on the next page are used in this brochure. These abbreviations stand for:

**v.q.p.r.d.** (vins de qualité produits dans des régions déterminées) (quality wines produced in specified regions)

**v.l.q.p.r.d.** (vins de liqueur de qualité produits dans des régions déterminées) (quality liqueur wines produced in specified regions)

**v.m.q.p.r.d.** (vins mousseux de qualité produits dans des régions déterminées) (quality sparkling wines produced in specified regions)

**v.p.q.p.r.d.** (vins pétillants de qualité produits dans des régions déterminées) (quality semi-sparkling wines produced in specified regions)

## Beyond the scope of the labeling rules remain the mentions, signs and other marks which:

- are prescribed in regulations of the member states with the framework of the implementation of Guideline 94/62/EC of the European Parliament and the Council regarding packaging and packaging waste;
- refer to the manufacturer or the volume of the recipient and that are applied directly on the recipient in an indelible way;
- are used for checking the bottling; the member states may introduce or recognise a system for mentioning the bottling date for wine and grape must bottled in their territory;
- are used to identify the product by means of a numeric code and/or a machine-scannable symbol;
- are prescribed in the provisions of the member states with regard to the checking of products for quantity or quality which are checked systematically and officially;
- relate to the price of the product concerned;
- are prescribed by the tax provisions of the member states.

## Legal basis

The wine labeling is based on the following legislation, among other provisions:

Regulations 1493/1999 and 753/2002 (applicable to items a. to h. -see page 2-)

Regulation 1601/1991 (aromatized wine -item i- part 3)

Directive 75/106 (measures of capacity)

Directive 89/396 (lot/product identification)

Directive 2000/13 (labeling of food products)

Commodities Act Decree on Labeling of Food Products (WEL)

Regulation HPA 2002

The texts can be found on our website [www.wijninfo.nl](http://www.wijninfo.nl) (tab: Importeren/produceren, subject: Wetgeving EU en Nationaal) and on the website of the European Commission [http://eurolex.europa.eu/RECH\\_menu.do?ihmlang=nl](http://eurolex.europa.eu/RECH_menu.do?ihmlang=nl).

## General Transitional Provisions

If wines of which the description and the presentation complied with the applicable provisions at the time of putting into circulation but no longer conform to those provisions as a result of the entry into force of the new regulation, these wines are allowed to be kept on stock for sale, put into circulation and exported until stocks are exhausted.

Labels and pre-packaging materials bearing particulars which were printed in conformity with the provisions applicable when they were put into circulation but no longer conform to those provisions as a result of the entry into force of this regulation, are allowed to be used until 1 February 2004.

**ATTENTION:** these transitional provisions do not apply to aromatized wines. The regulations concerning aromatized wines have remained unchanged since 1991.

## PART 1 STILL WINE, SEMI-SPARKLING WINE AND LIQUEUR WINE

### 1. Compulsory particulars for still wine, semi-sparkling wine and liqueur wine

#### General

The requirements relating to the compulsory particulars:

- are applied in the same field of vision on the recipient and
- are applied in clearly legible, indelible and sufficiently large letters so that they stand out well against the background on which they are printed and can be distinguished clearly from the other particulars and drawings.

The compulsory particulars relating to the importer and the lot number are allowed to be applied outside the field of vision where the other compulsory particulars are applied.

#### The definition on the labeling of:

- j. table wines, table wines with geographical indication and v.q.p.r.d.;
- k. wines originating from third countries other than those referred to under item c);
- l. liqueur wines, semi-sparkling wines and aerated semi-sparkling wines, and wines originating from third countries.

**still wines, semi-sparkling wines and liqueur wines must contain the following compulsory particulars:**

- the sales description of the product;
- country of origin (only for table wines and wines from third countries);
- bottler (or importer in the case of wines from third countries);
- the actual alcoholic strength by volume;
- the nominal volume;
- the lot number;
- the indication “bevat sulfieten” or “bevat zwaveldioxide”.

### 1.1. Explanation to the compulsory particulars for still wines, semi-sparkling wines and liqueur wines

#### 1.1.1. Sales description

##### 1.1.1.1. for table wines:

- the mention “table wine”, and,
- in case of shipment to another member state or in the case of export: mention of the member state if the grapes have been produced and processed into wine in that state;
- the mention “blend of wines from various countries of the European Community” for wines obtained by mixing products from various member states;
- the mention “wine obtained in ... from grapes harvested in ...”, supplemented with the mention of the member states concerned, for wines which are produced in a certain member state with grapes from another member state.

##### 1.1.1.2. for table wines with a geographical indication:

- the mention “table wine”;
- the name of the geographical unit;
- if one of the following mentions is used, the particular “table wine” is not compulsory: „Landwein”, “vin de pays”, “indicazione geografica tipica”, “ονομασία κατά παρά-δοση”, “οίνος τοπτικός”, “vino de la tierra”, “vinho regional”, “regional wine” or “landwijn”.

##### 1.1.1.3. for v.q.p.r.d.:

- the name of the specified region;
- the mention “quality wine produced in a specified region” or “v.q.p.r.d.”, or
- the mention “quality liqueur wine produced in a specified region” or “v.l.q.p.r.d.”, or
- the mention “quality semi-sparkling wine produced in a specified region” or “v.p.q.p.r.d.”, or
- several of those particulars if the legislation of the member state concerned provides therefore.

##### 1.1.1.4. for imported wines

- the mention “wine”, supplemented compulsorily with the name of the country of origin, and, if they are defined by means of a geographical indication, the name of the geographical unit concerned.

##### 1.1.1.5. for liqueur wines

- the mention “liqueur wine”.

##### 1.1.1.6. for semi-sparkling wines

- the mention “semi-sparkling wine”.

##### 1.1.1.7. for aerated semi-sparkling wines

- the mention “aerated semi-sparkling wine”.

### 1.1.2. Country of Origin

The mention of the country of origin is not compulsory, except for table wines and third country wines.

### 1.1.3. Bottler or Importer

The definition on the labeling of: table wines, table wines with a geographical indication and v.q.p.r.d. and wines originating from third countries must contain the following compulsory particulars:

- the name or the company name, and also the local administrative area and the member state of the bottler or, for recipients with a nominal volume of more than 60 litres, the name of the shipper;
- for imported wines: the name of the importer or, if the bottling has taken place in the EU, the name of the bottler;
- For wines from the EU the bottler must always be mentioned or, for wines imported in bottles from third countries, the importer established in the EU.
- To the mention must be added “bottler”, “bottled by”,... or in the case of contract bottling “bottled for .....”, import e.g. “imported by” so that it is clear that the person or firm mentioned is actually the bottler or the importer, respectively.
- In addition to the local administrative area, the member state where the bottler or importer is established must be mentioned as well. This is allowed to be abbreviated by means of the abbreviations used by the postal services.
- There are no regulations concerning the letter size, but the name of the local administrative area where e.g. the bottler has its main office is allowed at the most to be half as large as the compulsory particular, such as e.g. “table wine”, “AOC Bordeaux”, “Sherry”.

- If in addition to the bottler or importer, other persons are mentioned on the label as well, the activity of those other persons must also appear from that mention; e.g. 'distributed by .....' or 'harvested by.....' 'imported by ....' or other similar terms.

#### 1.1.4. Use of codes on labeling (NL HPA XXXX)

If in The Netherlands a code is used as replacement for the name and the address of the bottler, this code must be applied for from the Product Board Wine. The code is always preceded by the country code used by the postal services. An example for our country is NL HPA xxxx. The abbreviation HPA dates from the time when the Product Board Wine did not exist yet and such codes were issued by the HPA.

If a code is used, the condition applies that the name or the company name of a person or group of persons who are not the bottler but who are active in the trading circuit, as well as the local administrative area or the part of the local administrative area where this company name of a person or a group of persons has its or their main office, is mentioned in full on the labeling.

#### 1.1.5. The actual alcoholic strength by volume

The actual alcoholic strength by volume must be mentioned as a percentage point of alcohol by volume or half percentage point of alcohol by volume. Without prejudice to the tolerances which apply for the reference analysis methods used, the alcohol content mentioned is not allowed to be more than 0.5 % higher or lower than the content determined in the analysis. For v.q.p.r.d. which is stored in bottles for more than three years and for sparkling wines, aerated sparkling wines, semi-sparkling wines, aerated semi-sparkling wines and liqueur wines, however, the alcohol content mentioned is not allowed to be more than 0.8 % higher or lower than the content determined in the analysis, without prejudice to the tolerances used in the analysis method.

The number by which the actual alcoholic strength is indicated is followed by the symbol '% vol' and may be preceded by the words 'actual alcoholic strength' or 'actual alcohol' or the abbreviation 'alc'.

For the letter size see the subject: Regulations with regard to letter size (item 4).

#### 1.1.6. The nominal volume

In the mention of the nominal volume the provisions of Guideline 75/106/EEC concerning pre-packing by volume must be taken into account.

The following must be taken into account:

- \* the letter size (see subject: regulations with regard to letter size)
- \* the capacity of the bottle, can, package etc.; the following capacities (in litres) are allowed:

##### Still wines

0.10; 0.187; 0.250; 0.375; 0.50; 0.75; 1.00; 1.50; 2.00; 3.00; 4.00; 5.0; 6.0; 8.00; 9.00; 10.0.

##### Liqueur wines

0.05 to 6.0; 0.10; 0.20; 0.375; 0.50; 0.75; 1.00 1.50; 3.00; 5.0.

##### Semi-sparking wines

0.125; 0.20; 0.375; 0.75; 1.50; 3.00; 4.50; 6.0; 9.00.

#### 1.1.7. The lot number

The lot number (in accordance with Directive 89/396/EEC) or the identification code (L-code) is a mention on the labeling which refers to an accurately defined lot. "Lot" in the wine sector signifies a quantity of wine which has been produced and/or bottled under nearly identical circumstances. This may, for instance, be a lot that originates from one single tank or one single cask. The lot code must be clearly visible, clearly legible (numbers or letters) and indelible. Notches in the label with printed legible particulars are allowed, but "saw cuts" in the label which can be read only by means of a code ruler are not allowed.

The mention of the lot number is compulsory because it must be possible to trace a lot of wine which might present a risk to health.

The lot number must be preceded by the letter "L". Except in the case in which they are clearly distinguishable from the other mentions on the labeling.

#### 1.1.8. The indication "bevat sulfieten" or "bevat zwaveldioxide".

As of 25 November 2005 a new compulsory particular is effective.

All wines containing over 10 milligrams of sulfite per litre must be labeled with the indication "bevat sulfieten" or "bevat zwaveldioxide". This indication may be placed on the back label (for instance by means of a sticker).

Wines that were labeled prior to 25 November 2005 may be sold until the supply runs out. However, Dutch legislation (article 23 of the Commodities Act Decree on Labeling of Food Products) states that said indications must at any rate be mentioned in Dutch.

## 2. Optional particulars for still wines, semi-sparkling wines and liqueur wines

Generally speaking, the optional particulars can be divided into the following categories:

- special colour;
- harvest year;
- grape varieties;
- distinctions, medals;
- production method;
- supplementary traditional names and their protection;
- use of geographical indications.

However, there is some flexibility in the use of the optional particulars because the regulation also states that the description on the labeling is allowed to be supplemented with other mentions. That would seem to indicate that anything is allowed, but that is not the intention. Particulars e.g. which are applied on a label of a table wine but which are intended for wines with a geographical indication are not allowed. The risk of confusion or misleading must be avoided at any time.

For example:

A table wine without geographical indication must not have a mention of:

- harvest year;
- name of one or several grape varieties;
- distinction;
- indication of production process;
- traditional mention, because this mention is defined explicitly for table wines with geographical indication and quality wines.

It is nearly impossible to give a conclusive overview of all optional particulars. For such an overview the regulation (753/2002) and its appendix should be consulted. These can be found on our website [www.wijninfo.nl](http://www.wijninfo.nl) (tab: Importeren/producers, subject: Wetgeving EU en nationaal).

### 2.1. Explanation to some optional particulars for still wines, semi-sparkling wines and liqueur wines

#### 2.1.1. Specific colour

When the member states use for wines produced in their territory particulars in connection with a special colour of table wine, table wine with a geographical indication and quality wine, they also determine the framework and the conditions for the use thereof and they notify the Commission of the measures concerned. Generally speaking, the terms red, white or rosé are used.

#### 2.1.2. Mention of grape variety

On the labeling of table wine with a geographical indication or of quality wine the names, or their synonyms, of the grape varieties used for the production of the wines concerned is allowed to be mentioned under the condition that:

- the grape varieties concerned and, if applicable, their synonyms, are included in the list of grape categories prepared by the member states (see appendix 4 for the varieties applying in The Netherlands);
- the name of the grape variety or a synonym thereof does not contain a geographical indication which is

used to describe a quality wine, a table wine or an imported wine;

- if the name of only one grape variety or of the synonym thereof is mentioned, the product concerned has been produced for at least 85 % from grapes of the variety mentioned;
- if the names of two or three grape varieties or their synonyms are used and the product concerned has been obtained for 100 % from grapes of the varieties mentioned, the grape varieties must be mentioned in descending order in accordance with their share in the whole and in letters of the same size;
- if the names of more than three grape varieties or their synonyms are used and the names of the grape varieties are mentioned outside the field of vision where also the compulsory particulars are present, then they must be mentioned in letters not taller than 3 mm.

However:

The name of a grape variety which contains a geographical indication is allowed to occur on the labeling of wine with this geographical indication if this is explicitly allowed. A clear example of this is the grape variety Chardonnay. Chardonnay is also a geographical indication. Regulation 753/2002 mentions more than 100 varieties which also imply a geographical indication. Behind these varieties are then mentioned the countries which are allowed to use the name of that variety on the labeling. Some 40 countries are thus mentioned behind Chardonnay. In case of doubt it is necessary to refer to the regulation concerned.

#### 2.1.3. The small letter 'e' (the 'e' character)

In the EU there are member states where pre-packing units are filled in accordance with the average principle, where lots contain on average the contents mentioned on the label. In addition there are member states where the minimum principle is used, where each pre-packing unit must contain at least the quantity mentioned on the label. The Netherlands uses the minimum principle.

In order to eliminate this inequality for packers from different countries, a uniform 'European' filling system has been created: the 'e' character. This is based on European Directives 75/106/EEC and 76/211/EEC. In the Netherlands the Guidelines have been converted into the Quantity Term Decree (Commodities Act).

#### Filling system with an 'e' character

The small letter 'e' indicates that a lot of pre-packing units (at 20°C):

- contains on average the quantity stated on the label;
- contains only a small number of bottles with contents that are smaller than the contents on the labeling minus the maximum admissible error;
- contains no bottles with contents that are smaller than the contents on the labeling minus twice the maximum admissible error.

The maximum admissible error can be derived from the following table

quantity of a pre-packing unit on the label					maximum admissible error
From	5 g of ml	Tot	50	g of ml:	9%*
From	50 g of ml	Tot	100	g of ml:	4,5 g of ml
From	100 g of ml	Tot	200	g of ml:	4,5%
From	200 g of ml	Tot	300	g of ml:	9 g of ml
From	300 g of ml	Tot	500	g of ml:	3%
From	500 g of ml	Tot	1000	g of ml:	15 g of ml
From	1000 g of ml	Tot	10000	g of ml:	1,5%

\* of the quantity on the labeling

In The Netherlands pre-packing units without 'e' character must contain at least the quantity mentioned on the labeling.

#### Recognition of systems for checking contents

Filling companies inside the EU are allowed to use the 'e' character after their system for contents checking has been approved.

Importers must:

- take measures to make sure that the pre-packing units used which are imported from outside the EU comply with these requirements by using a recognised system for checking the contents (just like a filling company);
- either by demonstrating adequately by means of documents that they have sufficient guarantees that they comply with the 'e' character requirements;
- or by verifying whether the system for checking the contents used by the packing firm outside the EU and the evaluation of production results are recognised.

The recognition of a system for checking the contents of the importer and the filling firm outside the EU involves the following:

- the filling lines;
- the measuring equipment (weighing equipment, volume meters, density meters);
- the measuring method (random sample size and frequency, temperature correction);
- the processing of the measuring results;
- the evaluation of the measuring results (when are things in order, when not);
- actions in response to measuring results (release and blockade rules).

Recognition takes place by the Voedsel en Waren Autoriteit (Food and Consumer Product Safety Authority), after the NMI Certin B.V. has issued an advice about the contents checking system. NMI Certin B.V. provides information about this subject and is the agency where the application for recognition can be filed; for more information see <http://nmi.nl>.

#### Shape and size of the 'e'

The 'e' has a prescribed shape, must be in the field of vision of the mention of the quantity on the labeling and must be at least 3 mm high.



#### 2.1.4. Mention of harvest year

The harvest year is allowed to be used on the labeling of a table wine with a geographical indication or of quality wine if - after deduction of the quantity of products used for sweetening - at least 85 % of the grapes used for the production of the wine concerned has been harvested in the harvest year concerned. For wines which are produced traditionally from grapes harvested in the winter the year of the start of the current wine harvest year is specified rather than the harvest year.

#### 2.1.5. Type of product

Mention of the type of product

The following terms are allowed to be used on the labeling of table wine with and without a geographical indication and of quality wines:

- the terms "sec", "trocken", "secco" or "asciutto", "dry", "tør", "seco", "kuiva", "droog" or "torrt" are allowed to be mentioned only under the condition that the wine concerned has a residual sugar content:
  - not exceeding 4 grams per litre or
  - not exceeding 9 grams per litre when the total acidity content expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.
- the terms "demi-sec", "halbtrocken", "abboccato", "medium dry", "halvtør", "semiseco" or "meio seco", "adamado", "puolikuiva", "halfdroog" or "halvtorrt" are allowed to be mentioned under the condition that the wine concerned has a residual sugar content which is higher than the values mentioned in item a), but not higher than:
  - 12 grams per litre or
  - 18 grams per litre, when the total acidity content has been determined by the member states.
- the terms "moelleux", "lieblich", "amabile", "medium", "medium sweet", "halvsød", "semidulce", or "meio doce", "puolimakea", "halfzoet" or "halvsött", are allowed to be mentioned only under the condition that the wine concerned has a residual sugar content which is higher than the values mentioned under b), but not higher than 45 grams per litre.
- the terms "doux", "süss", "dolce", "sweet", "sød", "dulce" or "doce", "makea", "zoet" or "sött", are allowed to be mentioned only under the condition that the wine concerned has a residual sugar contents of at least 45 grams per litre.

### 3. Protection of the traditional and supplementary traditional terms

The list of traditional and supplementary terms is new in the labeling regulation. More than 20 pages are filled with these terms, divided by member state.

In general is understood by this term a term which is used traditionally in the wine producing member states and which refers in particular to a production, preparation or maturing method or to the quality, the colour, the nature of a place or to a historic event in connection with the history of the wine concerned. This term is defined in the legislation of the wine producing member states with a view to the definition of the wines produced in their territory.

The traditional terms are allowed to be used only for the wines to which they relate and are protected against:

- a) unlawful, imitating or suggestive use, even when the protected term is accompanied by a term such as kind, type, method, process, imitation, brand or other similar terms;
- b) the mention of any other misleading, incorrect, or deceptive term about the nature or the essential characteristics of the wine on the inner or outer packaging, in advertising material or in documents relating to the product concerned;
- c) other practices which may mislead the public; especially practices which may create the impression that the wine is entitled to the protected traditional term.

For the definition of wine no trademark is allowed to be used on the labeling which contains a name which had been derived from an established list of traditional terms if the wine is not entitled to such a traditional term.

The protection of a traditional term applies only in the language or languages in which it is mentioned in appendix III to Regulation (EC) nr. 753/2002.

#### Examples of protected terms

The use of the word “Château” is allowed exclusively for French and Luxembourg quality wines, but also for Italian quality wines from the d’Aosta region.

Terms such as “Ruby”, “Tawny” and “Vintage” have been reserved as per 1 February 2004 to Portuguese wines from Porto.

The word “Primeur” is reserved exclusively for French quality wines and land wines, whereas the words “Classic” or “Klassik” are reserved exclusively for German and Austrian quality wines.

When in doubt about the correct use of such a term, it is recommended to thoroughly study appendix III to Regulation (EC) nr. 753/2002.

### 4. Regulations with regard to letter size

#### Letter size for mentioning the alcoholic strength by volume

The actual alcoholic strength by volume is mentioned on the labeling in letters of the following size:

- If the nominal volume is greater than 100 cl, at least 5 mm;
- If the nominal volume is equal to or smaller than 100 cl and greater than 20 cl, at least 3 mm;
- If the nominal volume is equal to or smaller than 20 cl, at least 2 mm.

#### Letter size for mentioning more than three grape varieties

When the names of more than three grape varieties or their synonyms are used, the names of the grape varieties or their synonyms are applied outside the field of vision where the terms referred to in section 3, subsection 1 are also present, they must be mentioned in letters of which the size must not be greater than 3 mm.

#### Letter size for mentioning measure of capacity

- If the nominal volume is greater than 100 cl, at least 6 mm;
- If the nominal volume is equal to or smaller than 100 cl and greater than 20 cl, at least 4 mm;
- If the nominal volume is equal to or smaller than 20 cl and greater than 5 cl, at least 3 mm;
- and if the nominal volume is equal to or smaller than 5 cl, at least 2 mm.

#### Letter size for mention of local administrative area of bottler

The local administrative area in which the bottler has its main office must be mentioned compulsorily in letters of half the size of the letters with which the term “table wine” or the geographical indication are mentioned.

### 5. Exclusive use of certain types of bottles

The use of certain types of bottles for certain products has traditionally been an established custom in the European Union and in third countries. The bottles may evoke associations with certain characteristics or with a well-defined origin, because they have been used for a long time. Therefore these bottles must be reserved for the wines concerned. The types are:

#### 5.1 Flûte d’Alsace (Rhine wine Moselle bottle)

- a. Type: a glass bottle consisting of a straight cylindrical body with a long neck, with approximately the following proportions: total height/diameter at base = 5 : 1; height of the cylindrical body = total height / 3.
- b. Bottles of this type are allowed to be used exclusively for the following v.q.p.r.d. produced from grapes harvested in French territory:
  - “Alsace” or “vin d’Alsace”; “Alsace Grand Cru”; “Crépy”; “Château-Grillet”; “Côtes de Provence, red and rosé”; “Cassis”; “Jurançon, Jurançon sec”; “Béarn, Béarn-Belloc, rosé”; and “Tavel, rosé”.ATTENTION: the restriction on the use of the Flûte d’Alsace applies exclusively to wine produced from grapes harvested in French territory.

#### 5.2. Bocksbeutel or Cantil

Type: short-necked glass bottle, pot-bellied but flattened in shape; the base and the cross-section of the bottle at the point of greatest convexity are ellipsoidal.

The ratio between the long and short axes of the ellipsoidal cross-section = approximately 2 : 1.

The ratio of the height of the convex body to the cylindrical neck of the bottle = approximately 2.5: 1.

Bottles of this type are allowed to be used exclusively for:

- a. German v.q.p.r.d.: Franken; Baden: wine originating from the Taubertal and the Schuepfergrund; wine originating from parts of the local administrative areas Neuweier, Steinbach, Umweg and Varnhalt of the local administrative area of Baden-Baden.
- b. Italian v.q.p.r.d.: Santa Maddalena (St. Magdalener); Valle Isarco (Eisacktaler), produces from grapes of the Sylvaner and Müller-Thurgau varieties;
  - Terlaner, produced from grapes of the Pinot bianco variety; Bozner Leiten; Alto Adige (Südtiroler), wine produced from grapes of the varieties Riesling, Müller-Thurgau, Pinot nero, Moscato giallo, Sylvaner, Lagrein, Pinot bianco (Weissburgunder) and Moscato rosa (Rosenmuskateller) varieties; Greco di Bianco; Trentino, wine obtained from grapes of the Moscato variety.
- c. Greek wines: Agioritiko; Rombola Kefhalonias; wines from the island of Kefhalonia; wines from the island of Paros; wines from the Peloponnese.
- d. Portuguese wines: rosé wines and only those other v.q.p.r.d. wines and “vinho regional” which can be proven to have already been correctly and traditionally presented in “Cantil’-type bottles before they were classified as quality wines v.q.p.r.d. and “vinho regional”.

### 5.3. Clavelin

Type: a short-necked glass bottle containing 0,62 litres, consisting of a cylindrical body with broad shoulders, giving the bottle a squat appearance, with approximately the following proportions:

total height/diameter at base = 2.75,

height of the cylindrical part = total height / 2.

Bottles of this type are allowed to be used exclusively for:

French v.q.p.r.d.: Côte du Jura; Arbois; L'Etoile; and Château Chalon.

## 6. Languages which may be used for the labeling

The term on the labeling must be mentioned in one or several official languages of the Community so that the end consumer can easily understand each term. An exception is the indication regarding sulfites. This indication must at any rate be mentioned in Dutch.

Nevertheless:

- the name of the specified region;
- the name of another geographical unit;
- traditional specific terms and supplementary traditional specific terms;
- the name of the wine-growing companies or of their associations, as well as particulars concerning the bottling;

are mentioned exclusively in one of the official languages of the member state in whose territory the production took place.

For products produced in Greece the terms referred to in the second paragraph are allowed to be repeated in one or several official languages of the Community.

The terms referred to in the second paragraph, first and second dash, are allowed to be worded exclusively in another official language of the Community if in the part concerned of the territory of the member state of origin in which the specified region mentioned is situated, this language is put on a par with the official language, if this language has been traditionally used in the member state concerned.

For products produced and brought into circulation in their territory the member states may allow that the terms referred to in the second paragraph are worded moreover in another language than an official language of the Community, if this language has traditionally been used in the member state concerned or in part of its territory.

Moreover, the producing member states may allow, for their products, that the particulars referred to in the second paragraph are worded in another language if that language has traditionally been used for those particulars.

## PART 2 SPARKLING WINE

### 7. Compulsory particulars for sparkling wines

The definition on the labeling of:

- sparkling wine produced in the European Union;
- aerated sparkling wines originating from the European Union;
- sparkling wines originating from third countries;
- aerated sparkling wines originating from third countries.

#### General

The requirements relating to the compulsory particulars:

- are applied in the same field of vision on the recipient and
- are applied in clearly legible, indelible and sufficiently large letters so that they stand out well against the background on which they are printed and can be distinguished clearly from the other particulars and drawings.

However, the compulsory particulars relating to the importer are allowed to be applied outside the field of vision where the other compulsory particulars are applied.

**For sparkling wines the following compulsory particulars must be mentioned:**

- the sales description;
- the nominal volume of the product;
- the type of product;
- the actual alcoholic strength by volume;
- lot number;
- the indication “bevat sulfieten” or “bevat zwaveldioxide”.

For sparkling wine produced in the European Union and aerated sparkling wine originating from the European Union the description on the labeling shall state, in addition to the particulars mentioned above:

- the name or the company name of the producer or of a seller established in the European Union and
- the name of the local administrative area or part of the local administrative area and of the member state where said person has his head office.

For sparkling wine originating from third countries and aerated sparkling wine originating from third countries, the description on the labeling shall state, in addition to the particulars mentioned above:

- the name or the company name of the importer, as well as the name of the local administrative area and of the member state where this importer has his head office;
- the name or the company name of the producer, as well as the name of the local administrative area and of the third country where this producer has his head office.

The definition on the labeling contains compulsory particulars in the following cases:

- for products which have been obtained from wine originating from third countries, the description on the labeling specifies that the product has been obtained from imported wine and the third country is specified from which the wine used for composing the blend originates;
- for sparkling quality wines (v.m.q.p.r.d) the labeling specifies the name of the specified region where the grapes used for obtaining the product were harvested;
- for aromatized sparkling quality wines the description on the labeling specifies either the name of the grape variety from which the wine has been obtained, or the mention “based on aromatic grape varieties”.

## 7.1. Explanation to compulsory particulars for sparkling wines

### 7.1.1. Sales description

The sales description intended is specified by one of the following particulars:

- for sparkling wine: “sparkling wine”;
- for sparkling quality wine: “sparkling quality wine” or “Sekt”;
- for sparkling quality wines produced in specified regions (v.m.q.p.r.d):
  - “sparkling quality wine produced in a specified area” or “v.m.q.p.r.d.” or “Sekt bestimmter Anbaugebiete” or “Sekt b.A.”, of
- for aromatized sparkling quality wine “aromatized sparkling quality wine”;
- for sparkling wine originating from a third country:
  - “sparkling wine”, or
  - “sparkling quality wine” or “Sekt”, when the conditions under which this wine must be

produced have been recognised as equivalent.

- for aerated sparkling wine originating from the European Union or from a third country: “aerated sparkling wine”. If it is not clear in the language in which this particular is worded that carbonic acid gas has been added, the labeling must be supplemented with the words “obtained by adding carbonic acid gas”.

### 7.1.2. The nominal volume

In the mention of the nominal volume the provisions of Guideline 75/106/EEC concerning pre-packing by volume must be taken into account.

The following must be taken into account:

- the letter size (see subject: regulations with regard to letter size);
- the measure of capacity of the bottle, can, package etc.: the following measures in litres are allowed: 0.125; 0.2; 0.375; 0.75; 1.50; 3.00; 4.50; 6.0; 9.00.

### 7.1.3. Type of product

The mention of the type of product on the basis of the residual sugar content takes place by means of one of the following particulars which must be understandable in the member state or in the third country of destination where the product is offered for direct human consumption:

- “brut nature”, “Natur herb”, “bruto natural”, “pas dosé”, “dosage zéro” or “dosaggio zero”: if the residual sugar content is lower than 3 grams per litre; these particulars are allowed to be used only for products which received no extra sugar after they became sparkling;
- “extra brut”, “extra herb”, or “extra bruto”: if the residual sugar content lies between 0 and 6 grams per litre;
- “brut” of “herb” or “bruto”: if the residual sugar content is lower than 15 grams per litre;
- “extra dry”, “extra trocken” or “extra secco”: if the residual sugar content lies between 12 and 20 grams per litre;
- “sec”, “trocken”, “secco” or “asciutto”, “dry”, “tør”, “seco”, “torr” or “kuiva”: if the residual sugar content lies between 17 and 35 grams per litre;
- “demi-sec”, “halbtrocken”, “abboccato”, “medium dry”, “halvtør”, “semi seco”, “meio seco”, “halvtorr”, or “puolikuiva”: if the residual sugar content lies between 35 and 50 grams per litre;
- “doux”, “mild”, “dolce”, “sweet”, “sød”, “dulce”, “doce”, “söt”, or “makea”: if the residual sugar content is higher than 50 grams per litre;

If the residual sugar content is such that two of the particulars mentioned in the previous paragraph can be used, the producer or importer is allowed to use only one of these particulars, at his choice.

### 7.1.4. Actual alcoholic strength by volume

The actual alcoholic strength by volume must be mentioned as a percentage point of alcohol by volume or half percentage point of alcohol by volume. Without prejudice to the tolerances which apply for the reference analysis methods used, the alcohol content mentioned is not allowed to be more than 0.5 % higher or lower than the content determined in the analysis. For v.q.p.r.d. which is stored in bottles for more than three years and for sparkling wines, aerated sparkling wines, semi-sparkling wines, aerated semi-sparkling wines and liqueur wines, however, the alcohol content mentioned is not allowed to be more than 0.8 % higher or lower than the content determined in the analysis, without prejudice to the tolerances used in the analysis method.

The number by which the actual alcoholic strength is indicated is followed by the symbol ‘% vol’ and may be preceded by the words ‘actual alcoholic strength’ or ‘actual alcohol’ or the abbreviation ‘alc’.

For the letter size, see the subject: Regulations with regard to letter size (chapter 4).

### 7.1.5. The lot number

The lot number (in accordance with Directive 89/396/EEC) or the identification code (L-code) is a mention on the labeling which refers to an accurately defined lot. "Lot" in the wine sector signifies a quantity of wine which has been produced and/or bottled under nearly identical circumstances. This may, for instance, be a lot that originates from one single tank or one single cask. The lot code must be clearly visible, clearly legible (numbers or letters) and indelible. Notches in the label with printed legible particulars are allowed, but "saw cuts" in the label which can be read only by means of a code ruler are not allowed.

The mention of the lot number is compulsory because it must be possible to trace a lot of wine which might present a risk to health.

The lot number must be preceded by the letter "L". Except in the case in which they are clearly distinguishable from the other mentions on the labeling.

### 7.1.6. The indication "bevat sulfieten" or "bevat zwaveldioxide"

As of 25 November 2005 a new compulsory particular is effective.

All wines containing over 10 milligrams of sulfite per litre must be labeled with the indication "bevat sulfieten" or "bevat zwaveldioxide". This indication may be placed on the back label (for instance by means of a sticker). Wines that were labeled prior to 25 November 2005 may be sold until the supply runs out.

However, Dutch legislation (article 23 of the Commodities Act Decree on Labeling of Food Products) states that said indications must at any rate be mentioned in Dutch.

## 8. Optional particulars for sparkling wines

The labeling of sparkling wine is allowed to be supplemented with other particulars, provided that these particulars do not cause confusion among those for whom this information is intended.

Examples of optional particulars are then:

- specific mentions: other geographical unit;
- grape variety;
- "fermentation in bottle", "fermentation in bottle in accordance with traditional method", "traditional method", "classical method", "traditional classical method";
- production method containing geographical indication;
- terms "Winzersekt", "Hauersekt", "Crémant";
- traditional terms;
- year of harvest;
- higher quality, medal, competition;
- "Premium", "Réserve";
- brands;
- small letter 'e'.

## 9. Languages allowed on the labeling

For labeling sparkling wines it is required that:

- the compulsory particulars on the labeling must be mentioned in one or several official languages of the European Community so that the end consumer can easily understand each term.
- the optional particulars must be mentioned in one or several official languages of the Community.

For products produced and brought into circulation in their territory the member states may allow that the terms referred to in the second paragraph are worded moreover in another language than an official language of the Community, if this language has traditionally been used in the member state concerned or in part of its territory.

For products originating from third countries the requirement applies that:

- the use of an official language of the third country where the production took place, is allowed under the condition that the compulsory particulars are mentioned in an official language of the Community as well.

## PART 3 AROMATIZED WINE, WINE-BASED DRINK AND WINE PRODUCT COCKTAIL

### 10. Compulsory particulars for aromatized wine, wine-based drink and wine-product cocktail

#### General

The requirements relating to the compulsory particulars:

- are applied in the same field of vision on the recipient and
- are applied in clearly legible, indelible and sufficiently large letters so that they stand out well against the background on which they are printed and can be distinguished clearly from the other particulars and drawings.

The compulsory particulars relating to the importer and the lot number are allowed to be applied outside the field of vision where the other compulsory particulars are applied.

The following rules apply to aromatized wine, wine-based drink and wine-product cocktail. The definitions of the various drinks are given as well. The labeling regulations with regard to aromatized wine which are based on Regulation (EEC) Nr. 1601/1991 have remained unchanged.

#### The definition on the labeling of:

- aromatized wine;
- aromatized wine-based drink;
- aromatized wine-product cocktail.

#### aromatized wine, wine-based drink and wine-product cocktail must contain the following compulsory particulars:

- sales description ( e.g. Vermout, Sangria, Glühwein);
- name & address of producer, bottler, importer;
- nominal volume;
- country / place of origin;
- actual alcoholic strength by volume;
- lot number;
- the indication "bevat sulfieten" or "bevat zwaveldioxide".

## 10.1. Explanation to the compulsory particulars for aromatized wine, wine-based drink and wine-product cocktail

### 10.1.1. Sales description of the product

The generally customary name of the product.

The labeling must mention one of the following particulars:

- aromatized wine;
- aromatized wine-based drink;
- aromatized wine-product cocktail.

### 10.1.2. Nominal volume

The nominal volume of the contents of a pre-packing unit is the volume mentioned on this pre-packing unit. This means the liquid volume which the pre-packing unit is deemed to contain. The nominal volume is specified in hectolitres, litres, centilitres or millilitres and is expressed in numbers with mention of the unit of measure used or the symbol of this unit. The nominal volume is determined at a temperature of 20°C.

Admissible measures of capacity (in litres) are:

**Aromatized wine, wine-based drink, wine-product cocktail**

0.05 to 0.10; 0.10; 0.20; 0.375; 0.50; 0.75; 1.00; 1.50; 3.00; 5.0.

### 10.1.3. Data concerning producer, packer or seller

The mention of the data concerning the producer, packer or seller must consist of the name or the trading name and the address of the manufacturer, of the packer or of a seller established in the European Union. For legal persons the mention of the address is allowed to be replaced with the mention of the place and member state of establishment.

### 10.1.4. Place of origin

The mention of the place of origin must consist of a regional, territorial or topographical term. The term must be used if omitting it might mislead the buyer as to the actual origin.

### 10.1.5. Actual alcoholic strength by volume

The mention of the alcoholic strength must consist of the symbol “% vol”, preceded by the actual strength, determined at 20°C and mentioned with one decimal at the most. This mention may or may not be preceded by “alcohol” or “alc.”.

A tolerance of 0.3% vol plus or minus is allowed.

In consultation with the Food and Consumer Food Product Safety Authority (VVA) a tolerance of 0.8% will be used for aromatized sparkling wines, in analogy with the tolerance for the alcoholic strength of sparkling wines.

### 10.1.6. The lot number

The lot number must be preceded by the letter “L”, except in the event that it can be distinguished clearly from the other particulars on the label.

The lot number (in accordance with Directive 89/396/EEC) or the identification code (L-code) is a mention on the labeling which refers to an accurately defined lot. “Lot” in the wine sector signifies a quantity of wine which has been produced and/or bottled under nearly identical circumstances. This may, for instance, be a lot that originates from one single tank or one single cask. The lot code must be clearly visible, clearly legible (numbers or letters) and indelible. Notches in the label with printed legible particulars are allowed, but “saw cuts” in the label which can be read only by means of a code ruler are not allowed.

The mention of the lot number is compulsory because it must be possible to trace a lot of wine which might present a risk to health.

The lot number must be preceded by the letter “L”. Except in the case in which they are clearly distinguishable from the other mentions on the labeling.

### 10.1.7. The indication “bevat sulfieten” or “bevat zwaveldioxide”

As of 25 November 2005 a new compulsory particular is effective.

All wines containing over 10 milligrams of sulfite per litre must be labeled with the indication “contains sulfites” or “contains sulfur dioxide”. This indication may be placed on the back label (for instance by means of a sticker).

Wines that were labeled prior to 25 November 2005 may be sold until the supply runs out.

However, Dutch legislation (article 23 of the Commodities Act Decree on Labeling of Food Products) states that said indications must at any rate be mentioned in Dutch.

## 11. Optional particulars for aromatized wine, wine-based drink and wine-product cocktail

For aromatized wines, aromatized wine-based drink and aromatized wine-product cocktail the member states are allowed to draft special provisions with regard to the use of terms which refer to characteristics of the product such as the history or the production method.

The definition on the labeling is allowed to be supplemented with other particulars, provided that these particulars do not cause confusion among those for whom the information is intended. Supplementary rules have been drafted for a number of optional particulars.

### 11.1. Small letter ‘e’ (the ‘e’ character)

See item 2.1.3.

### 11.2. Name of the aroma

The general names are allowed to be used with a reference to the principal aroma used.

In the production of aromatized wines blends of aromatic substances which are identical to the aromatic substances and that have the flavour and/or the fragrance of almonds, apricots or eggs, are allowed to be used only, in supplementation of the almonds, apricots or eggs, respectively, if reference to one of the food products mentioned above is made in the term of the product.

### 11.3. Name of the alcohol used

If the alcohol used for the production of aromatized drink originates from one single raw material (e.g. wine alcohol), then the nature of the alcohol is allowed to be mentioned on the label. If the alcohol originates from several raw materials, then the labeling must not contain any special mention about the nature of the alcohol.

### 11.4. Sugar content

With the exception of the term “aromatized cocktail of wine products” the general terms are allowed to be supplemented with:

- extra dry for products with a sugar content of less than 30 grams per litre;
- dry for products with a sugar content of less than 50 grams per litre;
- semi-dry for products with a sugar content of between 50 and 90 grams per litre;
- semi-sweet for products with a sugar content of between 90 and 130 grams per litre;
- sweet for products with a sugar content of more than 130 grams per litre.

Instead of the particulars “semi-sweet” and “sweet” it is allowed to specify the content of sugars. The sugar content is expressed in grams of invert sugar per litre.

### 11.5. Sparkling aromatized wine-based drink

if the sales description of aromatized wine-based drink contains the term “sparkling”, the amount of sparkling wine used must not be less than 95%.

### 11.6. Geographical indications

The sales descriptions are not allowed to be supplemented with the geographical indications which apply for the wine products used. Excepted from this are the following geographical names:

- Nürnberger Glühwein;
- Thüringer Glühwein;
- Vermouth de Chambéry;
- Vermut di Torino.

These names are allowed to be used to replace or supplement the names mentioned in appendix I.

They are not allowed to be translated and are allowed to be used exclusively for drinks of which the production phase in which they receive their final character and properties takes place in the geographical region specified and in so far as the consumer is not misled about the raw material used.

## 12. Language

The particulars must be mentioned in one or several official languages of the European Union so that the end consumers can easily understand the text.

For drinks originating from third countries the use is allowed of an official language of the third country in which the products have been produced under the condition that the compulsory particulars are also mentioned in an official language of the European Union, so that the end consumer can easily understand each of the particulars. An exception is the indication regarding sulfites. This indication must at any rate be mentioned in Dutch.

The applicable term must be used in the trade of the drink products. The term is prescribed in the legal provisions which apply to the drink.

The mention of the net quantity and the alcoholic strength must have been applied in the same field of vision as the name of the product.

For packed drinks the mention of the name and the production number must have been applied on the packaging or on the recipient or, if this is impossible, on the trade document accompanying the product concerned.

Terms, mentions or representations which, because they are incorrect or incomplete or create a wrong impression, are misleading with regard to the characteristics of the drink product concerned and especially with regard to the nature, the identity, the qualities, the composition, the keeping quality, the origin, the manufacturing or production method, are not allowed to be used in the trading of drink products and the advertising for them.

As misleading shall anyhow be considered particulars, mentions or representations:

- which attribute to the drink effects or properties which this drink does not have;
- which suggest that the drink has special properties, although all similar drinks have the same properties.

## 13. Drinks which do not comply with the regulations of part 3

In the sales description of aromatized drinks which contain products from the wine-growing sector and contain aromas and have an alcoholic strength of at least 1.2%, but that do not meet the provisions of this regulation, any reference to products from the wine-growing sector is prohibited.

Aromatized drinks that do not meet the provisions of this regulation, by linking words or formulations such as “genre”, “type”, “kind”, “style”, “brand”, “flavour” or other similar mentions to one of the terms used in this regulation, are not allowed to be traded for human consumption.

The use of the descriptive name of drinks which are qualified as “wine cooler” is allowed for these drinks. However, the Council of Ministers may delete this term on a proposal from the Commission. So far the Council has received no proposal from the Commission and therefore has not yet taken a decision about this.

## APPENDIX

### Definitions of aromatized drinks

#### Aromatized wine

drink:

- which is obtained from wine<sup>1</sup>, with the exception of retsina table wine, and to which grape must, partly fermented grape must and/or grape must of which the fermentation has been stopped by adding alcohol, has been added;
- to which alcohol has been added;
- which is aromatized with:
  - natural aromatic substances and/or natural aromatic preparations and/or
  - aromatic herbs and/or spices and/or flavouring food products;
- which in general is sweetened and, barring exceptions, is coloured with caramel if desired;
- with an actual alcoholic strength by volume of at least 14.5 and less than 22% vol and a total alcoholic strength by volume of at least 17.5% vol. For the products, however, which are qualified as “dry” or “extra dry” a total alcoholic strength by volume of at least 16, respectively 15% vol, applies.

In the end product the quantity of wine and/or grape must, of which the fermentation has been stopped by adding alcohol, used for the production of an aromatized wine must be at least 75% before enrichment. The term “aromatized wine” is allowed to be replaced with “wine-based aperitif”. The use of the term “aperitif” in this context does not affect the use of that term to define products that are not covered by the regulation.

#### Aromatized wine-based drink

Drink:

- obtained from wine<sup>2</sup>, with the exception of wine produced with addition of alcohol and retsina table wine and to which grape must and/or partly fermented grape must may have been added;
- which is aromatized with:
  - natural aromatic substances and/or natural aromatizing preparations and/or with nature-identical aromatic substances and aromatizing preparations and/or
  - aromatic herbs and/or spices and/or flavouring food products;
  - which is sweetened if desired;
- to which no alcohol is added with the exception of the addition of alcohol for the following products:
  - aromatized wine-based drink produced from white wine, which has been sweetened and which is characterised by the addition of a distillate of raisins or currants and which has been aromatized exclusively by means of a cardamom extract;
  - aromatized wine-based drinks produced from red wine, which have been sweetened and to which aromatic preparations have been added. These preparations are allowed to be obtained exclusively from spices, ginseng, nuts, citrus fruits and aromatic herbs;
  - with an actual alcoholic strength by volume of at least 7 and less than 14.5% vol.

In the end product the amount of wine used for the production of an aromatized wine-based drink must be at least 50%.

<sup>1</sup> grape must, wine which can be processed into table wine, table wine, liqueur wine, sparkling wine (possibly aerated) and semi-sparkling wine (possibly aerated), including quality wines produced in specified regions.

<sup>2</sup> young still fermenting wine which can be processed into table wine, table wine, sparkling wine (possibly aerated) and semi-sparkling wine (possibly aerated) including quality wines produced in specified regions and excluding wine and retsina table wine produced with addition of alcohol, to which grape must and/or partly fermented grape must may have been added.

#### aromatized wine-product cocktail

drink:

- which is obtained from wine and/or grape must;
- which is aromatized with:
  - natural aromatic substances and/or natural aromatizing preparations and/or with nature-identical aromatic substances and aromatizing preparations and/or<sup>3</sup>
  - aromatic herbs and/or spices and/or flavouring food products;
- which is sweetened and coloured if desired;
- to which no alcohol is added;
- with an actual alcoholic strength by volume of less than 7% vol.

In the end product the amount of wine and/or grape must used for the production of an aromatized wine product cocktail drink must be at least 50%.

The use of the term “cocktail” in this context does not affect the use of that term to define products which are not covered by the regulation.

### Definitions of the various categories of aromatized wine of which the term may replace that of “aromatized wine”:

#### Vermouth

Aromatized wine which is obtained from wine as described in the definition of aromatized wine, of which the characteristic aroma is obtained by means of substances suitable for that purpose, which have been derived from artemisia varieties and which must always be used.

Only caramel, saccharose, grape must, rectified concentrated grape must and concentrated grape must are allowed to be used for sweetening this drink.

#### Bitter aromatized wine

Aromatized wine to which a characteristic bitter aroma has been given. The term “bitter aromatized wine” is followed by the name of the principal bitter aromatic substance.

The following terms or equivalent terms in another official language of the European Union are allowed to be used in supplement to or in replacement of this name:

- “Kina wine”, for drinks which have been aromatized mainly with natural kina aroma;
- “Bitter vino”, for drinks which have been aromatized mainly with natural gentian aroma and which have been coloured yellow and/or red by means of admissible colouring agents. The use of the term “bitter” in this context does not affect the use of that term to define products which are not covered by the regulation;
- “Americano”, for drinks which have been aromatized with natural aromatic substances obtained from artemisia and gentian and which have been coloured yellow and/or red by means of admissible colouring agents.

#### Aromatized wine on the basis of eggs

Aromatized wine to which quality egg yolk or substances derived therefrom have been added with a sugar content, expressed in invert sugar, of more than 200 grams and with an egg yolk content of at least 10 grams per litre of end product.

The term “cremovo” are allowed to be used in addition to the term “egg-based aromatized wine”, if the

<sup>3</sup> the use of artificial substances can be allowed in certain cases and under certain conditions.

egg-based aromatized wine consists for at least 80% of Marsala wine. The term “cremovo zabaione” is allowed to be used in addition to the term “egg-based aromatized wine”, if the egg-based aromatized wine consists for at 80% of Marsala wine and has an egg yolk content of at least 60 grams per litre.

#### **Väkevä viiniglögi/Starkvinsglögg**

Aromatized wine of which the characteristic flavour is obtained by the use of cloves and/or cinnamon, which must always be used together with other spices. This drink is allowed to be sweetened.

## Definitions of the various categories of aromatized wine-based drink

of which the name:

- is allowed to replace the term “aromatized wine-based drink” in the member state where the drink is produced;
- is allowed to be used as an addition to the term “aromatized wine-based drink” in the other member states.

#### **Sangria**

Drink obtained on the basis of wine:

- aromatized by addition of extracts or natural perfumes of citrus fruits;
- with or without juice of these fruits;

possibly:

- with addition of spices,
- which is sweetened,
- to which CO<sup>2</sup> is added.
- and which has an actual alcoholic strength by volume of less than 12% vol.

The drink is allowed to contain solid particles originating from the pulp or peel of citrus fruits and the colour is allowed to originate exclusively from the raw materials used.

The term “Sangria” must be accompanied compulsorily by the mention “produced in ...” followed by the name of the member state of production or of a more limited region, except when the drink has been produced in Spain or Portugal. The term Sangria may be substituted for the term “aromatized wine-based drink” only if the drink has been produced in Spain or Portugal.

#### **Clarea**

Drink on the basis of white wine which is obtained under the same conditions as Sangria.

The term “Clarea” must be accompanied compulsorily by the mention “produced in ...” followed by the name of the member state of production or of a more limited region, except when the drink has been produced in Spain or Portugal.

The term Clarea may be substituted for the term “aromatized wine-based drink” only if the drink has been produced in Spain.

#### **Zurra**

Drink which is obtained by adding brandy or wine eau-de-vie to Sangria and Clarea, possibly with addition of small morsels of fruit. The actual alcoholic strength by volume must be at least 9 and less than 14% vol.

#### **Bitter Soda**

Aromatized drink which has been obtained on the basis of bitter-vino of which the percentage by volume in the end product must be at least 50%; to this drink has been added CO<sup>2</sup>, or soda water and possibly the

same colouring agents as to bitter vino. The actual alcoholic strength by volume must be at least 8 and less than 10,5% vol. The use of the term “bitter” in this context does not affect the use of that term to define products which are not covered by the regulation.

#### **Kalte Ente**

Aromatized wine-based drink which is obtained by blending wine, semi-sparkling wine or aerated semi sparkling wine, with addition of natural lemon substances or extracts of these substances. In the end product the percentage by volume of sparkling wine or aerated sparkling wine must be at least 25%.

#### **Glühwein**

Aromatized drink which is obtained exclusively from red or white wine and which is aromatized essentially by means of cinnamon and/or cloves. If white wine is used for the production of Glühwein, the sales description “Glühwein” must be supplemented with the words “from white wine”. Regardless of the amounts of water resulting from the sweetening, addition of water is not allowed.

#### **Väkevä viiniglögi/Starkvinsglögg**

Aromatized drink which is obtained exclusively from red or white wine and which is aromatized essentially by means of cinnamon and/or cloves. If white wine is used for the production of Väkevä viiniglögi/Starkvinsglögg, the sales description must be supplemented with the words “from white wine”.

#### **Maiwein**

Aromatized drink which is obtained from wine to which “asperula odorata” plants or extracts of these plants have been added, so that the flavour of the “asperula odorata” dominates.

#### **Maitrank**

Aromatized drink obtained from dry white wine in which “asperula odorata” have been extracted or to which extracts of these plants have been added, with addition of oranges and/or other fruits, possibly in the form of juice, concentrate or extract, and which has been sweetened with 5% of sugar at the most.

## Definitions of the categories of aromatized wine-product cocktails

of which the name:

- is allowed to replace the name “aromatized wine-product cocktail” in the member state where it is produced;
- is allowed to be used as an addition to the term “aromatized wine-product cocktail” in the other member states.

#### **Wine-product cocktail**

Aromatized drink:

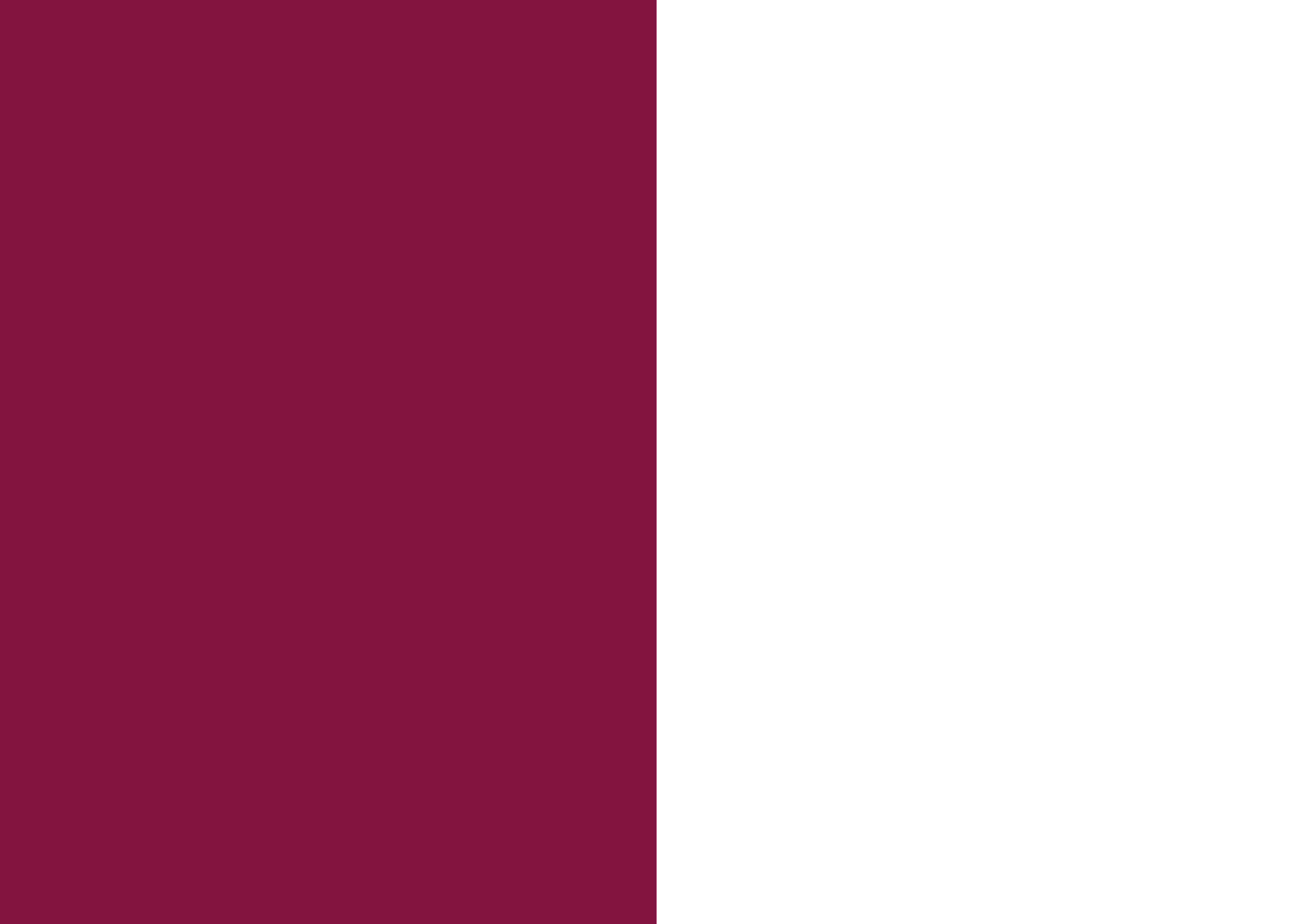
- with a quantity of concentrated grape must not exceeding 10% of the total volume in the end product;
- with a sugar content, expressed in invert sugar, of less than 80 gram per litre.

#### **Aromatized semi-sparkling must from grapes**

drink:

- \* which is obtained exclusively from grape must;
- \* with an actual alcoholic strength by volume of less than 4% vol.;
- \* that contains carbonic acid anhydride that originates exclusively from fermentation of the products used.





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