

Products definition

As a body of reference in the area of vine and wine the OIV develops definitions and descriptions of the vitivinicultural products in order to contribute to international legal harmonization and to improve the development and marketing of vitivinicultural products.

The definitions of vitivinicultural products are included in the first part of the International Code of Oenological Practices.

This document constitutes technical and legal reference aiming to normalization of products of vitivinicultural sector and must be used as basis in establishment of national or supra-national regulations and should be imposed in international trade issues.

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Grapes

Fresh grape (18/73)

The ripe fruit of the vine.

Wine grape (18/73)

A fresh grape destined for vinification, basically because of its characteristics. It can be overripe or slightly raisined or suffering from noble rot, provided that it may be crushed or pressed using normal winery procedures and that it is capable of undergoing a spontaneous alcoholic fermentation..

Table grape (18/73)

A fresh grape, produced from special vine varieties or vine varieties cultivated for this purpose and destined for consumption as such, basically because of its sensory and commercial characteristics..

Dried grapes (raisins) (18/73)

Ripe fruit of the vine brought, once separated from the plant and using treatments and authorised processes, to a state of dehydration or desiccation such that it can neither be crushed by normal winery procedures, nor undergo spontaneous fermentation; destined, by its characteristics, to food use to the exclusion of use for the production of wine and grape juice, and produced from special vine varieties or vine varieties cultivated for this purpose.

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Musts

Grape must (18/73)

Liquid product obtained from fresh grapes, whether spontaneously or by physical processes such as: crushing(*), removing stems from grape berries or crushed grapes (*), draining(*), pressing (*).

Preserved grape must (16/70 & 5/88)

Fresh grape must whose alcoholic fermentation has been prevented by one of the following oenological procedures: sulphiting (*) or addition of carbon dioxide (carbonation of the must (**)) or by sorbic acid (*, not accepted).A small quantity of endogenous ethanol is tolerated, with a limit of 1% vol.

Concentrated grape must

Product neither fermented nor caramelised, obtained by the partial dehydration(*) of grape must or of preserved grape must according to procedures accepted by the OIV, such that its density at 20°C is not less than 1.24 g/ml.

Caramelised grape must (18/73)

Non-fermented product, obtained by the partial dehydration by direct heat of grape must or of grape must preserved according to procedures accepted by OIV, such that its density at 20°C is not less than 1.3 g/ml.

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Wines

Basic definition (18/73)

Wine is the beverage resulting exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must. Its actual alcohol content shall not be less than 8.5% vol.

Nevertheless, taking into account climate, soil, vine variety, special qualitative factors or traditions specific to certain vineyards, the minimum total alcohol content may be able to be reduced to 7% vol. by legislation particular to the region considered.

Complementary definitions relating to sugar content (18/73, Eco 3/03)

The wine is said to be :

- *Dry*, when the wine contains a maximum of either 4 g/l sugar or 9 g/l when the level of total acidity (expressed in grams of tartaric acid per litre) is no more than 2 g/l less than the sugar content.
- *Demi-sec*, when the sugar content of the wine is more than that specified in the first bullet point, up to a maximum of either 12 g/l or 18 g/l when the content in total acidity is fixed according to the first bullet point above.
- *Semi-sweet*, when the sugar content of the wine is more than that specified in the second bullet point, up to a maximum of 45 g/l.
- *Sweet*, when the wine has a minimum sugar content of 45 g/l.

Complementary definitions relating to carbon dioxide content (18/73), (Oeno 1/02)

The wine is said to be :

- *Still*, when the carbon dioxide concentration is less than 4 g/l at 20°C,
- *Semi-sparkling*, when this concentration is equal to or above 3 g/l and less than or equal to 5 g/l at 20°C.

If the carbon dioxide content of the product enables the indication of these two references, the wine maker or the importer shall only use one reference of his/her choosing.

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Special Wines

Basic definition (6/76)

Special wines are wines coming from fresh grapes, from musts or wines which have undergone certain treatments during or after their production and whose characteristics come not only from the grape itself, but also from the production technique used.

Special wines include ⁽¹⁾ :

- Flor or film wines,
- Fortified wines,
- Sparkling wines,
- Carbonated wines.

Flor or film wines 6/76)

Wines whose principal characteristic is to be subjected to a period of biological ageing in contact with air by the development of a film of typical yeasts on the free surface of the wine, after complete alcoholic fermentation of the must. Wine spirit, rectified food alcohol or alcohol of viticultural origin may be added to the wine, in which case the actual alcohol content of the finished product must be equal to or greater than 15% vol.

Prescriptions :

The wine spirit, rectified food alcohol or alcohol of viticultural origin which may be added must comply with the conditions fixed for the production of these products in the present Code (**) and with the prescriptions of the *International Oenological Codex*.

Recommendation of the OIV :

It is recommended that the rectified food alcohol used is exclusively of viticultural origin..

Liqueur wine (ECO 2/2007)

Liqueur wine is a product with acquired alcoholic strength above or equal to 15% and below or equal to 22%. A state can however, for its domestic market, apply a maximum acquired alcoholic strength of above 22% whilst remaining below or equal to 24%.

Liqueur wine is made from grape musts (including partially fermented grape musts) and/or wine, to which are added, alone or in a mixture, distillates, spirits and vine- or wine based alcohol.

One or more of the following products can be added: concentrated (or caramelised grape), over ripened or raisined grapes, mistelles, caramel.

A state can, however, for its domestic market, allow the use of agriculture based alcohol if this usage is already authorised in the regulations of this state at the time of the adoption of the present resolution, within a limited time period.

Sparkling wines (18/73 & 6/79)

Special wines produced from grapes, musts or wines processed according to techniques accepted by OIV, characterised on uncorking by the production of a more or less persistent effervescence resulting from the release of carbon dioxide of exclusively endogenous origin. The excess pressure of this gas in the bottle is at least 3.5 bars at 20°C. Nevertheless, for bottles of a capacity less than 0.25 l, the minimum excess pressure is 3 bars at 20°C.

According to the production technique, sparkling wines are said to be:

- Of secondary fermentation in bottle,
- Of secondary fermentation in closed tank.

The wine is said to be :

- *brut* when it contains at the most 12 g/l of sugar with a tolerance of + 3 g/l;
- *extra-dry*, when it contains at least 12 g/l and at most 17 g/l with a tolerance of + 3 g/l;
- *dry*, when it contains at least 17 g/l and at most 32 g/l with a tolerance of +3 g/l;
- *demi-sec*, when it contains 32 to 50 g/l;
- *sweet*, when it contains more than 50 g/l.

Carbonated wines (18/73)

Special wines produced from wines treated according to techniques accepted by OIV, showing physical characteristics analogous to those of sparkling wines, but whose carbon dioxide is partially or totally of exogenous origin.

Sweet wines with residual sugar derived from grapes (287/2010)

Sweet wine with residual sugar derived from grapes is a wine with a content of fermentation residual sugars, glucose plus fructose, above or equal to 45g/l, and resulting exclusively from partial alcoholic fermentation of grapes or grape must for which the sugar content was obtained naturally, during the grape maturation, or may be obtained in accordance with provisions in 1.10 "Mastering sugar content from the harvest", notably raisining, selective sorting of grapes and cryoselection.

The actual alcoholic strength by volume of the wine must not be less than 4,5% alc. vol.

The potential alcoholic strength of the grapes before fermentation must not be less than 15% alc. vol.

Icewine - Eiswein (Oeno 6/03)

Wine made exclusively from the fermentation of fresh grapes having undergone cryoselection in the vineyard without recourse to physical procedures (see point d sheet Managing sugar contents in the wine harvest). The grapes used for the production of ice wine must be frozen during the harvest and be pressed in this state.

Prescriptions:

- a) Harvesting and pressing should be performed at a recommended temperature lower or equal to -7°C.
- b) The potential alcohol strength by volume for musts cannot be increased and should be as a minimum 15% volume (corresponding 110° Oechsle or 25.3 Brix).
- c) The minimal alcoholic strength acquired should be 5.5% by volume.
- d) The maximum limit of volatile acidity should be 35 milli-equivalents (2.1 g/l expressed in acetic acid).
- e) All grapes used in ice wine should come from the same region.

Wine with an alcohol content modified by dealcoholisation (OIV-ECO 523/2016)

Wine with an alcohol content modified by dealcoholisation is a beverage:

- obtained exclusively from wine or special wine as described in the International Code of Oenological Practices,
- which has undergone a dealcoholisation treatment in accordance with the International Code of Oenological Practices that has reduced the initial actual alcohol content by volume of the wine or special wine by a proportion of more than 20%,
- and which has an actual alcohol content equal to or greater than the relevant minimum actual alcohol content for wine or special wine specified in the *International Code of Oenological Practices*.

Mistelles (6/76)

Mistelles are products produced from unfermented fresh grapes or grape musts (1% vol. actual alcohol is tolerated) and rendered non-fermentable by addition of wine spirit, rectified food alcohol or alcohol of viticultural origin. Mistelles are categorised as :

- Mistelles destined for further processing,
- Mistelles destined to be consumed as such and that are similar to fortified wines.

In the case of mistelles destined for further processing, the grape must used shall have a total natural alcohol content of at least 8.5% vol. The actual alcohol content of the finished product shall be 12 to 15% vol.

For the mistelles destined for direct consumption, the grape must used shall have a total natural alcohol content of at least 12% vol.

The actual alcohol content of the finished product shall be not less than 15% vol. and not greater than 22% vol.

Prescriptions :

The wine spirit, rectified food alcohol or alcohol of viticultural origin which are added must comply with the conditions fixed for the production of these products in the present Code (**) and with the prescriptions of the *International Oenological Codex*.

Recommendation of the OIV:

It is recommended that the rectified food alcohol used is exclusively of viticultural origin.

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Products derived from Grapes, Grape Must or Wine

Wines for distillation (18/73)

Liqueur wines are dry wines fortified exclusively with wine spirit, having a minimum alcohol content of 18% vol. and a maximum of 24% vol., not included in the preceding categories and destined exclusively for distillation.

Grape sugar (4/87 - codex)

Grape sugar is the syrupy, milky white or slightly yellowish product, of neutral flavour, obtained exclusively from grape must and that corresponds to the analytical prescriptions of the International Oenological Codex .

Grape juice (18/73)

Grape must which has undergone authorised practices and treatments, ready to be used, unfermented, in the diet, to the exclusion of all oenological usage.

Concentrated grape juice (18/73)

Product neither fermented nor caramelised, obtained by partial dehydration of grape must or juice, which has undergone authorised practices and treatments, such that its density at 20°C is not less than 1.24 g/ml.

Lightly sparkling grape drink (18/73)

Drink derived from the grape or grape must, containing carbon dioxide as a result of its partial fermentation, which may have undergone solely physical practices and treatments authorised by the present Code, and destined to be used in the diet, to the exclusion of all oenological use.

The alcohol of the finished product shall be of exclusively endogenous origin and the alcohol content shall not exceed 3% vol.

Beverages based on vitivinicultural products (288/2010)

A beverage based on vitivinicultural products is a beverage :

- obtained from at least 50% by volume of wine, and/or special wine and/or must as defined in the International Code of Oenological Practices of the OIV,
- which could have undergone the following treatments :
 - sweetening
 - colouring
 - addition of aromatising substances or preparations
 - addition of food-related products or non alcoholic products or beverages including water
 - addition of food-related products, such as must or non alcoholic products or beverages including water.
- for which the actual alcoholic strength by volume is equal to or above 3.5% vol. and below 14.5% vol.
- and for which the alcoholic component derives exclusively from the wine or special wine used, except for doses used only to dilute aromatic substances, or colorants, or any other authorised substance.

Wine based beverages (288/2010)

A wine-based beverage is a beverage :

- obtained from at least 50% by volume of wine, and/or special wine as defined in the International Code of Oenological Practices of the OIV,
- which could have undergone the following treatments :
 - sweetening
 - colouring
 - addition of aromatising substances or preparations
 - addition of food-related products, such as must or non alcoholic products or beverages including water
- for which the actual alcoholic strength by volume is equal to or above 3.5% vol. and below 14.5% vol.
- and for which the alcoholic component derives exclusively from the wine or special wine used, except for doses used only to dilute aromatic substances, or colorants, or any other authorised substance.

Aromatised wines (OIV-ECO-395-2011)

Aromatised wine is a beverage:

- obtained from at least 75% by volume of wine and/or special wine, as defined in the International Code of Oenological Practices of the OIV, and which has undergone an aromatisation process
- to which ethyl alcohol of viticultural origin and/or a wine distillate and/or alcohol of agricultural origin could have been added;
- which could have undergone a sweetening;
- which could have undergone a colouring;
- which could have undergone one or more of other specific oenological practices applicable to this beverage;
- with an actual alcoholic strength by volume varying between 14.5% minimum and 22%.

Beverage obtained by Dealcoholisation of wine * (OIV-ECO 432-2012)

Beverage obtained by Dealcoholisation of wine is a beverage:

- obtained exclusively from wine or special wine as described in the International Code of oenological practices of the OIV;
- which has undergone exclusively specific for this type of products treatments in accordance with the OIV International Code of Oenological practices, in particular a dealcoholisation;
- and with an alcoholic strength by volume below 0,5% vol..

**NOTE*

This definition does not preclude the denomination "dealcoholised wine" to be used in case the legislation of Member States allows it.

Beverage obtained by partial Dealcoholisation of wine * (OIV-ECO 433-2012)

Beverage obtained by partial dealcoholisation of wine is a beverage:

- obtained exclusively from wine or special wine as described in the International Code of oenological practices of the OIV;
- which has undergone exclusively specific for this type of products treatments in accordance with the OIV International Code of Oenological practices, in particular a dealcoholisation;
- and with an alcoholic strength by volume equal or above 0,5% vol. and less than the applicable minimum alcoholic strength of wine or special wine.

**NOTE*

This definition does not preclude the denomination "partially dealcoholised wine" to be used in case the legislation of Member States allows it.

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Spirits, alcohols and spirit beverages of vitivinicultural origin (Oeno 2/2000) (*)

Distillate of vitivinicultural origin (Oeno 1/2005)

Alcoholic liquid is obtained :

- by direct distillation of wine, fortified wine, wine lees, or
- after alcoholic fermentation of grape marcs, raisins or fresh grapes by the distillation of these fermented musts, or
- by re-distillation of the distillate of vitivinicultural origin or wine spirits,

The distillate of vitivinicultural origin, contrary to neutral alcohol of vitivinicultural origin, must have the aroma and taste of the above-mentioned raw materials.

Wine distillate (Oeno 2/2005)

Alcoholic liquid produced :

- by direct distillation of wine and possibly wine distillate added or,
- by re-distillation of a wine distillate.

The wine distillate, contrary to neutral alcohol of vitivinicultural origin, must have the aroma and taste from the above-mentioned raw materials.

Neutral alcohol of agricultural origin (Eco 1/08)

Ethyl alcohol obtained by distillation and rectification, with a minimum alcoholic strength of 96% volume, either after alcoholic fermentation, agricultural products such as beets, molasses, potatoes, grains, grape musts, grapes or other fruits, or agricultural origin spirits including wine and which do not have a detectable taste.

A member state can however accept a minimum alcoholic strength of 95% vol. for its domestic market if this corresponds to a national law foregoing the approval of this Resolution.

Neutral alcohol of vitivinicultural origin (Eco 2/08)

Ethyl alcohol obtained by distillation and rectification, with a minimum alcoholic strength of 96% volume, either after alcoholic fermentation, products of viticultural origin such as grape must, grapes or raisins, grape marcs of wine, wine with the addition of wine distillate, wine lees which present no detectable taste.

A member state can however accept a minimum alcoholic strength of 95% vol. for its domestic market if this corresponds to a national law foregoing the approval of this Resolution.

Wine spirits (Eco 3/08)

A spirit beverage obtained exclusively by the distillation of wine, fortified wine, wine possibly with the addition of wine distillate or by re-distillation of a wine distillate with the result that the product retains the taste and aroma of the above-mentioned raw materials.

Alcoholic strength of the end product must not be less than 37.5% volume.

A member state can however accept a minimum alcoholic strength of 36% vol. for its domestic market if this corresponds to a national law foregoing the approval of this Resolution.

Brandy/Weinbrand (Eco 4/08)

A spirit beverage obtained exclusively by the distillation of wine, fortified wine, wine possibly with the addition of wine distillate or by re-distillation of a wine distillate with the result that the product retains the taste and aroma of the above-mentioned raw materials. A certain period of aging in oak wood containers is obligatory before marketing.

Alcoholic strength of the end product must not be less than 36% volume.

Grape marc spirits (Eco 5/08)

A spirit beverage obtained by the distillation of fermented grape marcs to which lees can be added whenever provided by the legislation of the State and in due proportion to the level authorised by the State with the result that the product retains a preponderant taste and aroma of the marc..

Alcoholic strength of the end product must not be less than 37.5% volume.

A member state can however accept a minimum alcoholic strength of 36% vol. for its domestic market if this corresponds to a national law foregoing the approval of this Resolution.

Wine lees spirits (Eco 6/08)

A spirit beverage obtained by the distillation of fresh wine lees with the result that the product retains the taste and aroma of the above-mentioned raw materials..

The minimum alcoholic strength of the end product must not be less than 38% volume.

A member state can however accept a minimum alcoholic strength of 36% vol. for its domestic market if this corresponds to a national law foregoing the approval of this resolution.

Grape spirits (Eco 7/08)

A spirit beverage obtained by the distillation of fresh fermented grapes with the result that the distillate retains the taste and aroma of the above-mentioned raw materials.

Alcoholic strength of the end product must not be less than 37.5% volume.

Raisin spirits (Eco 8/08)

A spirit beverage obtained by the distillation of fermented raisin extracts with the result that the distillate retains the taste and aroma of the above-mentioned raw materials.

Alcoholic strength of the end product must not be less than 37.5% volume.

A member state can however accept a minimum alcoholic strength of 36% vol. for its domestic market if this corresponds to a national law foregoing the approval of this resolution.

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