



COMMISSION OF THE EUROPEAN COMMUNITIES

Brussels, 05.02.1997
COM(97) 29 final

Proposal for a

COUNCIL REGULATION (EC)

amending Regulation (EEC) No 822/87 on the common organisation of the market in wine as regards oenological practices and processes

(presented by the Commission)

EXPLANATORY MEMORANDUM

1. Introduction

Annex VI to the basic Regulation (EEC) No 822/87 establishes the list of oenological practices and processes authorised for wine-making. Practices and processes not in that Annex are not permitted.

Where the oenological practices in question have been the subject of experiments authorised by the Member States, the procedure for their authorization, detailed in Article 26, provides for a Council decision by qualified majority.

The development of methods and the results of experiments recently carried out in certain Member States justify a series of amendments to Annex VI, with the aim of introducing new practices.

In addition, work carried out by the International Vine and Wine Office on the technological, quality and health aspects of this matter, in which the Member States of the European Union have actively participated, has resulted in the approval of the new practices by that internationally recognised body.

2. Content of the Regulation proposal presented by the Commission

The main purpose of the proposal, which is based on Article 26(4) of the basic Regulation, is to include in Annex VI three new oenological practices for which experiments carried out under the authority of the Member States have given satisfactory results.

The three practices are as follows:

- Tartaric stabilisation of wines by electrodialysis. The purpose of this practice is to obtain tartaric stability of the wine, in other words, the absence of subsequent precipitation of tartar in wines for laying down by the selective extraction of ions in a state of supersaturation in the wine. This is a physical process with no addition of external substance to the wine.
- Tartaric stabilisation by the addition of neutral calcium tartrate. The purpose of this practice is to obtain the tartaric stabilisation of wine by triggering the controlled precipitation of potassium tartrate and calcium tartrate. The addition of calcium tartrate, which is naturally present in the wine, induces the combined precipitation of potassium and calcium tartrates during the chilling of the wine.

Treatment of the wine with urease. The purpose of this practice is to reduce the amount of urea naturally present in wine by the addition of an enzyme, urease, which decomposes urea into carbon dioxide and ammonium. If there is too much urea it will react with the ethanol in the wine to form urethane, an undesirable substance in wine, during the course of ageing.

The proposal also contains minor amendments to the text of the Annex with a view to specifying certain practices already admitted for the aeration of the must (which includes the use of oxygen) and, for the German version, the correction of certain inaccuracies in the translation of scientific or technical terms.

The proposal has no financial impact on the Community budget.

Proposal for a
COUNCIL REGULATION (EC) NO/..
of
amending Regulation (EEC) No 822/87 on the common organisation of the market in wine as regards oenological practices and processes

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 822/87 of 16 March 1987 on the common organisation of the market in wine¹, as last amended by Regulation (EC) No 1592/96², and in particular Article 26(4) thereof,

Having regard to the proposal from the Commission³,

Whereas, in accordance with Article 26(1) of Regulation (EEC) No 822/87, certain oenological practices not provided for in that Regulation have been authorised experimentally by certain Member States; whereas the results obtained indicate that they can be regarded as improving vinification and the conservation of the products concerned while presenting no health risk to consumers; whereas the practices are for the most part already recognised and permitted by the competent international authorities; whereas, therefore, they should be permitted definitively throughout the Community and Annex VI to Regulation (EEC) No 822/87 should be amended accordingly;

Whereas, in the German version of Regulation (EEC) No 822/87, in Annex VI.1(q) and 3(z), the term "Milchbakterien" is scientifically incorrect and must be replaced by "Milchsäurebakterien"; whereas, in the same version, in Annex VI.3(z)a, the term "Karamel" is incorrect and does not correspond to the substance concerned by this practice, which is known as "Zuckerkulör" in German; whereas the use of "Zuckerkulör" should be permitted from 1 September 1989, the date

¹ OJ No L 84, 27.3.1987, p. 1.

² OJ No L 206, 16.8.1996, p. 31.

³ ...

of entry into force of Regulation (EEC) No 4250/88⁴, while preserving the legal certainty of those concerned who have used “Karamel”,

HAS ADOPTED THIS REGULATION:

Article 1

Annex VI to Regulation (EEC) No 822/87 is hereby amended as follows:

1. Paragraph 1 is amended as follows:
 - a) in point (a) the following is added:
“or the addition of oxygen to the must;”
 - b) in point (q), the term “Milchbakterien” in the German version is replaced by “Milchsäurebakterien”.
2. Paragraph 3 is amended as follows:
 - a) in point (v), the following indents are inserted:
 - the addition of neutral calcium tartrate to assist the precipitation of tartar, under conditions to be determined;
 - electro dialysis treatment to guarantee tartaric stabilisation of the wine, under conditions to be determined;”
 - b) in point (z), the term “Milchbakterien” in the German version is replaced by “Milchsäurebakterien”.
 - c) in point (z)a, the term “Karamel” in the German version is replaced by “Zuckerkulör”.
 - d) the following point is added:

“(z) b the use, under conditions to be determined, of a urease to reduce the urea content in the wine.”

⁴ OJ No L 373, 31.12.1988, p. 55.

Article 2

This Regulation shall enter into force on the seventh day following its publication in the Official Journal of the European Communities.

However, Article 1(2)(c) may be applied from 1 September 1989 at the request of interested parties.

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

one at

For the Council

FINANCIAL STATEMENT

1. BUDGET HEADING: 16	APPROPRIATIONS: ECU 868.3 million
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2. TITLE:
Proposal for a Council Regulation amending Regulation (EEC) No 822/87 on the common organization of the market in wine as regards oenological practices and processes.

3. LEGAL BASIS:
Article 26 of Regulation (EEC) No 822/87.

4. AIMS:

- It introduces three new oenological practices
- It defines more accurately some practices already authorized
- It corrects some scientific and technical terms in the German translation

5. FINANCIAL IMPLICATIONS	PERIOD OF 12 MONTHS (ECU million)	CURRENT FINANCIAL YEAR (1997) (ECU million)	FOLLOWING FINANCIAL YEAR (1998) (ECU million)
5.0 EXPENDITURE			
- CHARGED TO THE EC BUDGET (REFUNDS/INTERVENTION)	-	-	-
- NATIONAL AUTHORITIES			
- OTHER			
5.1. REVENUE			
- OWN RESOURCES OF THE EC (LEVIES/CUSTOMS DUTIES)	-	-	-
- NATIONAL			
	1999	2000	2001
5.0.1 ESTIMATED EXPENDITURE	-	-	-
5.1.1 ESTIMATED REVENUE	-	-	-

5.2 METHOD OF CALCULATION:

6.0 CAN THE PROJECT BE FINANCED FROM APPROPRIATIONS ENTERED IN THE RELEVANT CHAPTER OF THE CURRENT BUDGET? YES/NO

6.1 CAN THE PROJECT BE FINANCED BY TRANSFER BETWEEN CHAPTERS OF THE CURRENT BUDGET? YES/NO

6.2 WILL A SUPPLEMENTARY BUDGET BE NECESSARY? YES/NO

6.3 WILL FUTURE BUDGET APPROPRIATIONS BE NECESSARY? YES/NO

OBSERVATIONS:

The measure has no impact on the budget.

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