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ANNEX 1

ANNEX

to the

COMMISSION DELEGATED REGULATION

supplementing Regulation (EU) No 251/2014 of the European Parliament and of the Council as regards the authorised production processes for obtaining aromatised wine products

List of authorised production processes referred to in
Article 4(2) of Regulation (EC) No 251/2014

No	Production Process	Purpose	Conditions of use	Requirements
1	Acidification and deacidification	To increase or decrease titration acidity and real acidity (decrease or increase of pH), in order to provide specific organoleptic characteristics and increase stability.	– Electromembrane treatment – Treatment with cation exchangers	For the electro-membrane treatment for acidification, the requirements set out in Appendix 14 to Commission Regulation (EC) No 606/2009[1] apply *mutatis mutandis*. For the electro-membrane treatment for deacidification, the requirements set out in Appendix 17 to Regulation (EC) No 606/2009 apply *mutatis mutandis.* For the use of cation exchangers, the requirements set out in Appendix 15 to Regulation (EC) No 606/2009 apply *mutatis mutandis*.
2	Filtration and centrifugation	To obtain: – transparency of the products – biological stability by the elimination of micro-organisms – chemical stability.	Flow of aromatised wines products through filters that trap suspended particles, substances in solution in colloid state. Filtration can be performed with or without inert filtering agent, with organic or mineral membranes, including semi-permeable membranes.	
3	Correction of the colour and taste	– To adjust the colour of the product. – To provide specific organoleptic characteristics to the product.	– Treatment with oenological charcoal. – Treatment by polyvinylpolypyrrolidone.	Charcoal: maximum 200 g/hl Polyvinylpolypyrrolidone: Maximum 80 g/hl

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

No	Production Process	Purpose	Conditions of use	Requirements
4	Increase of the alcohol content	To increase the alcoholic strength	– Water removal by: o substractive enrichment techniques as reverse osmosis; o cryoconcentration by means of freezing and removal of ice thus formed. – Refermentation by the addition of fermentable sugars among those referred to in Annex I(2) to Regulation (EC) No 251/2014 and subsequent fermentation by means of selected yeasts.	
5	Decrease of the alcohol content	To reduce of the alcoholic strength	Separation of ethanol by using physical separation techniques.	The aromatized wine products treated must have no organoleptic defaults and must be suitable for direct human consumption. Reduction of alcohol in aromatized wine product cannot be carried out if one of the following operations took place during the preparation of the aromatized wine product: - addition of alcohol - concentration - refermentation
6	Tartaric stabilization	To obtain tartaric stability with regard to potassium hydrogen tartrate, calcium tartrate and other calcium salts.	– Electrodialysis treatment – Treatment by cation exchanger, during which the base wine flows through a column filled with polymeric resin reacting as undissolvable polyectrolyte and	For the electrodialysis treatment, the requirements set out in Appendix 7 to Regulation (EC) No 606/2009 apply *mutatis mutandis.* For the use of cation exchangers, the requirements set out in Appendix 12 to Regulation (EC) No 606/2009 apply *mutatis mutandis*.

No	Production Process	Purpose	Conditions of use	Requirements
			whose cations can be exchanged with cations of the surrounding environment. – Cooling, by keeping products at a reduced temperature	
7	Blending	To adjust the final organoleptic profile of aromatised wine products	Blending of different products of the wine sector, as referred to in points 2(a), 3(a) and 4(a) of Article 3 of Regulation (EU) No 251/2014.	
8	Preservation by heat	To preserve the product by securing microbiological stability.	Heat treatments, including pasteurization. Heating to a temperature necessary to remove yeasts and bacteria.	
9	Clarification	To remove insoluble components	Use of the following processing aids: - edible gelatin - plant proteins from wheat and peas - isinglass - casein and potassium caseinates - egg albumin - bentonite - silicon dioxide as a gel or colloidal solution	