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ANNEXES 1 to 2

**ANNEXES**

**to the**

**COMMISSION DELEGATED REGULATION**

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

## ANNEX I

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

(1) Part A is amended as follows:

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

**TABLE 1: AUTHORISED OENOLOGICAL PROCESSES AS REFERRED TO IN ARTICLE 3(1).**

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

<sup>1</sup> The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

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

<sup>2</sup> Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (OJ L 338, 13.11.2004, p 4).

<sup>3</sup> Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (OJ L 12, 15.1.2011, p.1).

15	Cation exchangers for acidification	Subject to the conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. It must comply with Regulation (EC) No 1935/2004 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in files 2.1.3.1.4 (2012) and 3.1.1.5 (2012) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
16	Membrane coupling	Only for the reduction in sugar content of musts. Subject to the conditions laid down in Appendix 9 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(10)
17	Membrane contactors	Only for the purpose to manage the dissolved gas in wine. The addition of carbon dioxide for the products defined in points (4), (5), (6) and (8) of Part II of Annex VII to Regulation (EU) No 1308/2013 is prohibited. It must comply with Regulation (EC) No 1935/2004 and with Regulation (EU) No 10/2011 and with the national provisions adopted for the implementation thereof. Subject to the conditions set out in file 3.5.17 (2013) of the OIV Code of Oenological Practices. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
18	Membrane technology coupled with activated carbon	Only for the purpose to reduce excess 4-ethylphenol and 4-ethylguaiaicol in wines. Subject to the conditions laid down in Appendix 10 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
19	Filter plates containing zeolite y-faujasite	Only for the purpose to adsorb haloanisoles. Subject to the conditions laid down in file 3.2.15 (2016) of the OIV Code of Oenological Practices.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
20	Partial concentration	For grape must: subject to the conditions laid down in point 1(b) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 2.1.12 (1998), 2.1.12.1 (1993), 2.1.12.2 (2001), 2.1.12.3 (1998) and 2.1.12.4 (1998) of the OIV Code of Oenological Practices.  For wine: subject to the conditions laid down in point 1(c) of Section B of Part I of Annex VIII to Regulation (EU) No 1308/2013 and in files 3.5.11 (2001) and 3.5.11.1 (2001) of the OIV Code of Oenological Practices.  The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (15) and (16)
21	Treatment by discontinuous high pressure processes	Subject to the conditions laid down in files 1.18 (2019) and 2.1.26 (2019) of the OIV Code of Oenological Practices.	Fresh grapes, (10), (11) and (12)
22	Treatment by continuous high pressure processes	Subject to the conditions laid down in file 2.2.10 (2020) of the OIV Code of Oenological Practices.	(10), (11) and (12)
23	Treatment of crushed grapes with ultrasound to promote the extraction of their compounds	Subject to the conditions laid down in file 1.17 (2019) of the OIV Code of Oenological Practices.	Fresh grapes
24	Treatment of grapes by pulsed electric fields	Subject to the conditions laid down in file 2.1.27 (2020) of the OIV Code of Oenological Practices.	Fresh grapes
25	Treatment of musts and wines using	Subject to the conditions laid down in files 2.2.11 (2020) and 3.4.22 (2020) of the OIV Code of Oenological	(1), (2), (3), (4), (5), (6),

	adsorbent styrene-divinylbenzene beads	Practices.	(7), (8), (9), (10), (11), (12), (15) and (16)
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**TABLE 2: AUTHORISED OENOLOGICAL COMPOUNDS AS REFERRED TO IN ARTICLE 3(1).**

	1	2	3	4	5	6	7	8
	Substances/ Activities	E number and/or CAS number	OIV Code of Oenological Practices <sup>1</sup>	OIV Codex file reference as referred to in Article 9(1)	Additive	Processing aid/substan ce used as processing aid <sup>2</sup>	Conditions and limits of use <sup>3</sup>	Categories of wine products <sup>4</sup>
1	Acidity regulators							
1.1	Tartaric acid (L(+)-)	E 334 / CAS 87-69-4	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-LTARAC	x		Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013. Specifications for tartaric acid (L(+)-) laid down in point 2 of Appendix 1 to this Annex.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.2	Malic acid (D,L-; L-)	E 296 / -	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-ACIMAL	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.3	Lactic acid	E 270 / -	Files 2.1.3.1.1 (2001), 3.1.1.1 (2001)	COEI-1-ACILAC	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.4	Potassium L(+)-tartrate	E 336(ii) / CAS 921-53-9	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-POTTAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.5	Potassium bicarbonate	E 501(ii) / CAS 298-14-6	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-POTBIC		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.6	Calcium carbonate	E 170 / CAS 471-34-1	Files 2.1.3.2.2 (1979), 3.1.2.2 (1979)	COEI-1-CALCAR		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

1.8	Calcium sulphate	E 516 / -	File 2.1.3.1.1.1 (2017)		x		Conditions and limits laid down in point 2(b) of Section A of Annex III. Maximum use level: 2 g/l.	(3)
1.9	Potassium carbonate	E 501(i)	Files 2.1.3.2.5 (2017), 3.1.2.2 (1979)			x	Conditions and limits laid down in Sections C and D of Part I of Annex VIII to Regulation (EU) No 1308/2013 and Article 11 of this Regulation. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.  Citric acid: Only objective a) of OIV files 3.1.1 (1979) and 3.1.1.1 (2001) applies. Maximum content in wine thus treated and placed on the market: 1 g/l.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
1.10	Citric acid	E 330	Files 3.1.1 (1979), 3.1.1.1 (2001)	COEI-1-CITACI	x			(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
1.11	Yeasts for wine production	- / -	Files 2.1.3.2.3 (2019), 2.1.3.2.3.1 (2019), 2.3.1 (2016)	COEI-1-SACCHA COEI-1-NOSACC		x <sup>2</sup>		(10), (11) and (12)
1.12	Lactic acid bacteria	- / -	Files 2.1.3.2.3 (2019), 2.1.3.2.3.2 (2019), 3.1.2 (1979), 3.1.2.3 (1980)	COEI-1-BALACT		x <sup>2</sup>		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2	<b>Preservatives and antioxidants</b>							
2.1	Sulphur dioxide	E 220 / CAS 7446-09-5	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-SOUDIO	x		Limits (i.e. maximum quantity in the product placed on the market) as laid down in Part B of Annex I.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.2	Potassium bisulphite	E 228 / CAS 7773-03-7	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTBIS	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.3	Potassium metabisulphite	E 224 / CAS 16731-55-8	Files 1.12 (2004), 2.1.2 (1987), 3.4.4 (2003)	COEI-1-POTANH	x			Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.4	Potassium sorbate	E 202	File 3.4.5 (1988)	COEI-1-POTSOR	x			(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
2.5	Lysozyme	E 1105	Files 2.2.6 (1997), 3.4.12 (1997)	COEI-1-LYSOZY	x	x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

2.6	L ascorbic acid	E 300	Files 1.11 (2001), 2.2.7 (2001), 3.4.7 (2001)	COEI-1-ASCACI	x		Maximum content in wine thus treated and placed on the market: 250 mg/l. Maximum 250 mg/l for each treatment.	Fresh grapes, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
2.7	Dimethyldicarbonate (DMDC)	E242 / CAS 4525-33-1	File 3.4.13 (2001)	COEI-1-DICDIM	x		The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
3	Adsorbents							
3.1	Charcoal for oenological use		Files 2.1.9 (2002), 3.5.9 (1970)	COEI-1-CHARBO		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	White wines, (2), (10), and (14)
3.2	Selective vegetal fibres		File 3.4.20 (2017)	COEI-1-FIBVEG		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
4	Activators for alcoholic and malolactic fermentation							
4.1	Microcrystalline cellulose	E 460(i) / CAS 9004-34-6	Files 2.3.2 (2019), 3.4.21 (2015)	COEI-1-CELMIC		x	It must comply with the specifications laid down in the Annex to Regulation (EU) No 231/2012.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.2	Diammonium hydrogen phosphate	E 342 / CAS 7783-28-0	File 4.1.7 (1995)	COEI-1-PHODIA		x	Only for alcoholic fermentation. No more than 1 g/l (expressed in salts) <sup>5</sup> or 0,3 g/l for the second fermentation of sparkling wines.	Fresh grapes, (2), (10), (11), (12), second alcoholic fermentation of (4), (5), (6) and (7)
4.3	Ammonium sulphate	E 517 / CAS 7783-20-2	File 4.1.7 (1995)	COEI-1AMMSUL		x		
4.4	Ammonium bisulphite	- / CAS 10192-30-0		COEI-1-AMMHYD		x	Only for alcoholic fermentation. No more than 0,2 g/l (expressed in salts) and up to the limits set in points 2.1, 2.2 and 2.3.	Fresh grapes, (2), (10), (11) and (12)
4.5	Thiamine hydrochloride	- / CAS 67-03-8	Files 2.3.3 (1976), 4.1.7 (1995)	COEI-1-THIAMIN		x	Only for alcoholic fermentation. No more than 0,6 mg/l (expressed in thiamin) for each treatment.	Fresh grapes, (2), (10), (11), (12), second alcoholic fermentation of (4), (5), (6) and (7)
4.6	Yeast autolysates	- / -	Files 2.3.2 (2019),	COEI-1-AUTLYS		x <sup>2</sup>		Fresh grapes, (1), (2),



			3.4.21 (2015)					(3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.7	Yeast cell walls	- / -	Files 2.3.4 (1988), 3.4.21 (2015)	COEI-1-YEHULL		$x^2$		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.8	Inactivated yeasts	- / -	Files 2.3.2 (2019), 3.4.21 (2015)	COEI-1-INAYEA		$x^2$		Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
4.9	Inactivated yeasts with guaranteed glutathione levels	- / -	File 2.2.9 (2017)	COEI-1-LEVGLU		$x^2$	Only for alcoholic fermentation.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5	Clarifying agents							
5.1	Edible gelatine	- / CAS 9000-70-8	Files 2.1.6 (1997), 3.2.1 (2011)	COEI-1-GELATI		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.2	Wheat protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.3	Peas protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.4	Potatoes protein		Files 2.1.17 (2004), 3.2.7 (2004)	COEI-1-PROVEG		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.5	Isinglass		File 3.2.1 (2011)	COEI-1-COLPOI		x		(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.6	Casein	- / CAS 9005-43-0	File 2.1.16 (2004)	COEI-1-CASEIN		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.7	Potassium caseinates	- / CAS 68131-54-4	Files 2.1.15 (2004), 3.2.1 (2011)	COEI-1-POTCAS		$x^2$		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11),

							(12), (15) and (16)
5.8	Egg albumin	- / CAS 9006-59-1	File 3.2.1 (2011)	COEI-1-OEUALB		x <sup>2</sup>	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.9	Bentonite	- / -	Files 2.1.8 (1970), 3.3.5 (1970)	COEI-1-BENTON		x	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.10	Silicon dioxide (gel or colloidal solution)	E 551 / -	Files 2.1.10 (1991), 3.2.1 (2011), 3.2.4 (1991)	COEI-1-DIOSIL		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.11	Kaolin	- / CAS 1332-58-7	File 3.2.1 (2011)	COEI-1-KAOLIN		x	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
5.12	Tannins		Files 2.1.7 (2019), 2.1.17 (2004), 3.2.6 (2019), 3.2.7 (2004), 4.1.8 (1981), 4.3.2 (1981)	COEI-1-TANINS		x	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.13	Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i>	- / CAS 9012-76-4	Files 2.1.22 (2009), 3.2.1 (2011), 3.2.12 (2009)	COEI-1-CHITOS		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.14	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	Files 2.1.23 (2009), 3.2.1 (2011), 3.2.13 (2009)	COEI-1-CHITGL		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.15	Yeast protein extracts	- / -	Files 2.1.24 (2011), 3.2.14 (2011), 3.2.1 (2011)	COEI-1-EPLV		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.16	Polyvinylpyrrolidone	E 1202 / CAS 25249-54-1	File 3.4.9 (1987)	COEI-1-PVPP		x	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
5.17	Calcium alginate	E 404 / CAS 9005-35-0	File 4.1.8 (1981)	COEI-1-ALGIAC		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging. (4), (5), (6), (7), (8) and (9)

5.18	Potassium alginate	E 402 / CAS 9005-36-1	File 4.1.8 (1981)	COEI-1-POTALG		x	Only in the production of all categories of sparkling and semi-sparkling wines obtained by fermentation in bottle and with the lees separated by disgorging.	(4), (5), (6), (7), (8) and (9)
6	Stabilising agents							
6.1	Potassium hydrogen tartrate	E336(i) / CAS 868-14-4	File 3.3.4 (2004)	COEI-1-POTBIT		x	Only to assist the precipitation of tartaric salts.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.2	Calcium tartrate	- / -	File 3.3.12 (1997)	COEI-1-CALTAR		x		Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.3	Citric acid	E 330	Files 3.3.1 (1970), 3.3.8 (1970)	COEI-1-CITACI	x		Maximum content in wine thus treated and placed on the market: 1 g/l.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.4	Tannins	- / -	Files 2.1.7 (2019), 3.2.6 (2019), 3.3.1 (1970)	COEI-1-TANINS				Fresh grapes, partially fermented must for direct human consumption as such, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
6.5	Potassium ferrocyanide	E 536 / -	Files 3.3.1 (1970), 3.3.10 (1970)	COEI-1-POTFER		x	Subject to the conditions laid down in Appendix 4 to this Annex. The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.6	Calcium phytate	- / CAS 3615-82-5	File 3.3.1 (1970)	COEI-1-CALPHY		x	Only for red wines and no more than 8 g/hl. Subject to the conditions laid down in Appendix 4 to this Annex.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6),

								(7), (8), (9), (15) and (16)
6.7	Metatartaric acid	E 353 / -	File 3.3.7 (1970)	COEI-1-METACI	x			Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.8	Gum arabic	E 414 / CAS 9000-01-5	File 3.3.6 (1972)	COEI-1-GOMARA	x		<i>Quantum satis.</i>	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.10	Yeast mannoproteins	- / -	File 3.3.13 (2005)	COEI-1-MANPRO	x			Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
6.11	Carboxymethylcellulose	E466 / -	File 3.3.14 (2020)	COEI-1-CMC	x		Only to ensure tartaric stabilisation.	White and rosé wines, (4), (5), (6), (7), (8) and (9)
6.12	Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)	- / CAS 87865-40-5	Files 2.1.20 (2014), 3.4.14 (2014)	COEI-1-PVIPVP		x	The treatment shall be recorded in the register referred to in Article 147(2) of Regulation (EU) No 1308/2013.	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
6.13	Potassium polyaspartate	E 456 / CAS 64723-18-8	File 3.3.15 (2016)	COEI-1-POTPOL	x		Only to contribute to the tartaric stabilization.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7	Enzymes <sup>6</sup>							
7.1	Urease	EC 3.5.1.5	File 3.4.11 (1995)	COEI-1-UREASE COEI-1-PRENZY		x	Only to reduce the level of urea in the wine.  Subject to the conditions laid down in Appendix 6 to this Annex.	Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)

7.2	Pectin lyases	EC 4.2.2.10	Files 1.13 (2013); 2.1.4 (2013); 2.1.18 (2013); 3.2.8 (2013); 3.2.11 (2013)	COEI-1-ACTPLY COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.3	Pectin methylesterase	EC 3.1.1.11	Files 1.13 (2013), 2.1.4 (2013), 2.1.18 (2013), 3.2.8 (2013), 3.2.11 (2013)	COEI-1-ACTPME COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.4	Polygalacturonase	EC 3.2.1.15	Files 1.13 (2013), 2.1.4 (2013), 2.1.18 (2013), 3.2.8 (2013), 3.2.11 (2013)	COEI-1-ACTPGA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.5	Hemicellulase	EC 3.2.1.78	Files 1.13 (2013), 2.1.4 (2013), 2.1.18 (2013), 3.2.8 (2013), 3.2.11 (2013)	COEI-1-ACTGHE COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.6	Cellulase	EC 3.2.1.4	Files 1.13 (2013), 2.1.4 (2013), 2.1.18 (2013), 3.2.8 (2013), 3.2.11 (2013)	COEI-1-ACTCEL COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.7	Betaglucanase	EC 3.2.1.58	File 3.2.10 (2004)	COEI-1-BGLUCA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.8	Glycosidase	EC 3.2.1.20	Files 2.1.19 (2013), 3.2.9 (2013)	COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.9	Arabinanase	EC 3.2.1.99	Files 1.13 (2013), 2.1.4 (2013), 2.1.18 (2013), 3.2.8 (2013), 3.2.11 (2013)	COEI-1-ACTARA COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	Fresh grapes, (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
7.10	Beta-glucanase ( $\beta$ 1-3, $\beta$ 1-6)	EC 3.2.1.6	File 3.5.7 (2013)	COEI-1-ACTGLU COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
7.11	Glucosidase	EC 3.2.1.21	Files 2.1.19 (2013), 3.2.9 (2013)	COEI-1-GLYCOS COEI-1-PRENZY		x	Only for oenological purposes in maceration, clarification, stabilisation, filtration and to reveal the aromatic precursors of grapes.	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

8 Gases and packaging gases <sup>7</sup>							
8.1	Argon	E 938 / CAS 7440-37-1	Files 2.2.5 (1970), 3.2.3 (2002)	COEI-1-ARGON	x <sup>7</sup>	x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.2	Nitrogen	E 941 / CAS 7727-37-9	Files 2.1.14 (1999), 2.2.5 (1970), 3.2.3 (2002)	COEI-1-AZOTE	x <sup>7</sup>	x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.3	Carbon dioxide	E 290 / CAS 124-38-9	Files 1.7 (1970), 2.1.14 (1999), 2.2.3 (1970), 2.2.5 (1970), 2.3.9 (2005), 4.1.10 (2002)	COEI-1-DIOCAR	x <sup>7</sup>	x	In the case of still wines the maximum carbon dioxide content in the wine so treated and placed on the market is 3 g/l, while the excess pressure caused by the carbon dioxide must be less than 1 bar at a temperature of 20 °C. Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
8.4	Gaseous oxygen	E 948 / CAS 17778-80-2	Files 2.1.1 (2016), 3.5.5 (2016)	COEI-1-OXYGEN		x	(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
9 Fermentation agents							
9.1	Yeasts for wine production	- / -	Files 2.1.3.2.3.1. (2019), 2.3.1 (2016), 4.1.8 (1981)	COEI-1-SACCHA COEI-1-NOSACC		x <sup>2</sup>	Fresh grapes, (2), (10), (11), (12), (13), second alcoholic fermentation of (4), (5), (6) and (7)
9.2	Lactic acid bacteria	- / -	Files 2.1.3.2.3.2 (2019), 3.1.2 (1979), 3.1.2.3 (1980)	COEI-1-BALACT		x <sup>2</sup>	(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10 Correction of defects							
10.1	Copper sulphate, pentahydrate	- / CAS 7758-99-8	File 3.5.8 (1989)	COEI-1-CUISUL		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l. Partially fermented must for direct human consumption as such, (1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.2	Copper citrate	- / CAS 866-82-0	File 3.5.14 (2008)	COEI-1-CUICIT		x	No more than 1 g/hl, provided that the copper content of the product so treated does not exceed 1 mg/l, with the exception of liqueur Partially fermented must for direct human consumption as such,

							wines prepared from fresh unfermented or slightly fermented grape must, for which the copper content may not exceed 2 mg/l.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
10.3	Chitosan derived from <i>Aspergillus niger</i> or <i>Agaricus bisporus</i>	- / CAS 9012-76-4	File 3.4.16 (2009)	COEI-1-CHITOS		x		(1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.4	Chitin-glucan derived from <i>Aspergillus niger</i>	Chitin: CAS 1398-61-4; Glucan: CAS 9041-22-9.	File 3.4.17 (2009)	COEI-1-CHITGL		x		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
10.5	Inactivated yeasts	- / -		COEI-1-INAYEA		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)
11	Other practices							
11.1	Aleppo pine resin	- / -				x	Subject to the conditions laid down in Appendix 2 to this Annex.	(2), (10) and (11)
11.2	Fresh lees	- / -				x <sup>2</sup>	Only in dry wines. Fresh lees are sound and undiluted and contain yeasts resulting from the recent vinification of dry wine. Quantities not exceeding 5 % of the volume of product treated.	(1), (3), (4), (5), (6), (7), (8), (9), (15) and (16)
11.3	Caramel	E 150 a-d / -	File 4.3 (2007)	COEI-1-CARAMEL		x	To reinforce the colour as defined in point 2 of Annex I to Regulation (EC) No 1333/2008.	(3)
11.4	Allyl isothiocyanate	- / 57-06-7				x	Only to impregnate discs of pure paraffin. See Table 1. No trace of allyl isothiocyanate must be present in the wine.	Only for partially fermented must for direct human consumption as such, and wine.
11.5	Inactivated yeasts	- / -		COEI-1-INAYEA		x <sup>2</sup>		(1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12), (15) and (16)

<sup>1</sup> The year in brackets following references to a file of the OIV Code of Oenological Practices indicates the version of the file authorised by the Union as authorised oenological practices, subject to the conditions and limits of use set out in this table.

<sup>2</sup> Substances used as processing aids as referred to in Article 20(d) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No

1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18).

<sup>3</sup> The authorised oenological compounds are to be used in line with the provisions contained in the files of the OIV Code of Oenological Practices referred to in column 3 unless any further conditions and limits of use as laid down in this column apply.

<sup>4</sup> If not applicable to all categories of wine products laid down in Part II of Annex VII to Regulation (EU) No 1308/2013.

<sup>5</sup> The ammonium salts referred to in line 4.2, 4.3 and 4.4 may also be used in combination, up to the overall limit of 1g/l or 0,3 g/l for the second fermentation of sparkling wine. However, the ammonium salt referred to in line 4.4 may not exceed the limit referred to in line 4.4.

<sup>6</sup> See also Article 9(2) of this Regulation.

<sup>7</sup> When they are used as additives a referred to in point 20 of Annex I to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p.16).’

(b) in Appendix 1, paragraph 1 is replaced by the following:

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

are from the Elbling and Riesling vine varieties; and

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

(c) Appendix 4 is replaced by the following:

*‘Appendix 4*

**Potassium ferrocyanide**

**Calcium phytate**

Potassium ferrocyanide or calcium phytate, the use of which is provided for in line items 6.5 and 6.6 of Table 2 of this Annex, may be used only under the supervision of an oenologist or technician officially approved by the authorities of the Member State in whose territory the process is carried out, the extent of whose responsibility shall be fixed, if necessary, by the Member State concerned.

After treatment with potassium ferrocyanide or calcium phytate, the wine must contain traces of iron.

Supervision of the use of the product referred to in the first paragraph shall be governed by the provisions adopted by the Member States.’;

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

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



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

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

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

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

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

— Franche-Comté,

— Coteaux de l’Auxois,

— Saône-et-Loire,

— Ardèche,

— Collines rhodaniennes,

— Comté Tolosan,

— Côtes de Gascogne,

— Gers,

— Côtes du Lot,

— Côtes du Tarn,

— Vins de la Corrèze,

— Ile de Beauté,

- Pays d’Oc,
- Côtes de Thau,
- Val de Loire,
- Méditerranée,
- Comtés rhodaniens,
- Côtes de Thongue,
- Côte Vermeille,
- Agenais,
- Landes,
- Vins des Allobroges,
- Var,’;

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

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

## ANNEX II

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

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

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

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

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

(3) Appendix 1 is amended as follows:

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

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

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

(b) Section B is amended as follows:

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

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

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

‘CYPRUS

Κουμανδαρία (Commandaria).’;

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

‘CYPRUS

Κουμανδαρία (Commandaria).’.