

COMPENDIUM OF INTERNATIONAL METHODS OF WINE AND MUST ANALYSIS

Maximum acceptable

OIV-MA-C1-01 Maximum acceptable limits of various substances contained in wine (2019 issue)

Citric acid:	1 g/L
Volatile acidity:	20 milliequivalents/L The volatile acidity of various specially fortified old wines (wines subject to special legislation and controlled by the government) may exceed this limit.
Arsenic:	0.2 mg/L
Boron:	80 mg/L (expressed as boric acid)
Bromine:	1 mg/L (limit exceeded by way of exception in wines from certain vineyards with a brackish subsoil).
Cadmium:	0.01 mg/L
Copper: (OIV-OENO 434-2011)	1 mg/L 2 mg/L for liqueur wines produced from unfermented or slightly fermented grape must
Diethylene glycol:	□ 10 mg/L, to the quantification limit
Malvidol diglucoside:	15 mg/L (determined by the quantitative method diglucoside described in the Compendium)
Silver	< 0.1 mg/L

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Excess sodium: (OENO 09/2007)	80 mg/L
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Sulfates: (expressed as potassium sulfate)	1 g/L	<input type="checkbox"/>	1.5 g/L
	However this limit is raised to:	<input type="checkbox"/>	
	- for wines which have undergone a maturing period in casks for at least 2 years	<input type="checkbox"/>	
	- for sweetened wines	<input type="checkbox"/>	
	- for wines obtained by the addition to the musts or wine of alcohol or potable spirit	<input type="checkbox"/>	
		<input type="checkbox"/>	
	- for wines with added concentrated musts	<input type="checkbox"/>	2.0 g/L
	- for naturally sweet wines	<input type="checkbox"/>	
	- for wines obtained under a film "sous voile"	<input type="checkbox"/>	2.5 g/L
		<input type="checkbox"/>	

Zinc	5 mg/L
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[1] For liqueur wines subject to extended periods of aging, the applicable limit is that in force at the time of their production.