OIV-MA-B1-01 Commonly used analytical parameters for wines and sparkling wines

A. Scope of application:

To present recommendations for certificates of analysis that address certain aspects of wines and special wines as described in part C of this document.

B. Rules for the implementation of the analytical methods

For determining the analytical parameters, priority should be given to the following methods of analysis:

1. those adopted by the OIV and published in the OIV Compendium of International Methods of Wine and Must Analysis;
2. those adopted by the International Organisation for Standardisation (ISO);
3. those adopted by the other standardisation organisations.

C. Commonly used Analytical Parameters for Wines and Sparkling Wines

Commonly used analytical parameters for wines and sparkling wines are the essential analytical parameters that make it possible to satisfactorily ensure that product characteristics are compliant with definitions and oenological practices of the OIV. These parameters can serve as a basis for trade or commercial transactions.

Other parameters can be used by member states according to their own requirements.

D. Analytical parameters

Commonly used analytical parameters for wines and sparkling wines include:

- Density at 20 °C (g/cm^3)
- Alcoholic strength by volume at 20 °C (% vol)
- Sum of Glucose and Fructose (g/L)
- Total sulfur dioxide (mg/L)
- Total acidity (mEq/L) or (g tartaric acid/L) or (g sulfuric acid/L)[1]
- Volatile acidity (mEq/L) or (g sulfuric acid/L) or (g acetic acid/L)[2]
- pH

- Over-pressure measurement of carbon dioxide in sparkling wines (bar)
- Saccharose in sparkling and semi-sparkling wines (g/L)

[1] As described in the Method OIV-MA-AS313-01 Total acidity

[2] The volatile acidity is derived from the acids of the acetic series present in wine in the free state and combined as salts, as described in the Method OIV-MA-AS313-02 Volatile Acidity.