

### 3.1.6 Type of wine<sup>[1]</sup>

Terms relating to the sugar content are as follows:

- a) Dry, when the wine contains a maximum of 4 g/l of glucose plus fructose or 9 g/l when the acidity strength totals (expressed in grams of tartaric acid per litre) is not less than 2 g/l to glucose plus fructose strength.
  - b)
  - c) Medium dry, when the sugar content of the wine is higher than the sugar content indicated under the first bullet point and does not exceeds
    - 12 g/l
- or
- 18 g/l, when the difference between the sugar content and the level of total acidity expressed in g/l of tartaric acid does not exceed 10g/l
- d) Mellow or semi-sweet, when the wine contains more than the figures aimed for in the second drawing off and achieves at the most 45 g/l.
  - e) Sweet, when the wine contains a glucose plus fructose strength of at least 45 g/l.

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<sup>[1]</sup> Sugar content is determined by the “glucose + fructose” method of analysis as described in the International Compendium of Methods of Analysis