RESOLUTION OIV/ECO 287/2010

SWEET WINE WITH RESIDUAL SUGAR DERIVED FROM GRAPES

THE GENERAL ASSEMBLY,

Having considered the work of the "Law and consumer information" Experts group and the "International Code of Oenological Practices",

DECIDES:

To replace in the aforementioned “International Code of Oenological Practices” the following definition:

PART I

Chapter 4: Special wines

4.6. Sweet wines with residual sugar derived from grapes:

Sweet wine with residual sugar derived from grapes is a wine with a content of fermentation residual sugars, glucose plus fructose, above or equal to 45g/l, and resulting exclusively from partial alcoholic fermentation of grapes or grape must for which the sugar content was obtained naturally, during the grape maturation, or may be obtained in accordance with provisions in 1.10 "Mastering sugar content from the harvest", notably raisining, selective sorting of grapes and cryoselection.

The actual alcoholic strength by volume of the wine must not be less than 4,5% alc. vol.

The potential alcoholic strength of the grapes before fermentation must not be less than 15% alc. vol.

Certified in conformity Tbilisi, 25th June 2010
The Director General of the OIV
Secretary of the General Assembly
Fredercio CASTELLUCCI

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