

VVm RT I 1999, 83, 759

Approval of the Rules for the Definition, Description and Sales Presentation of Alcohol

The Government of the Republic Regulation No 325 of 26 October 1999.

In compliance with subsection 6 (2) of the Alcohol Act (RT I 1999, 24, 359; 58, 610) and with regard to the requirements of the European Communities Directive 87/250/EEC (OJEC L 113, 30.04.1987) the Government of the Republic decides:

1. To approve the “Rules for the Definition, Description and Sales Promotion of Alcohol” (enclosed).
2. To declare void Government of the Republic Regulation No 40 of 5 February “About the Quality of Ethyl Alcohol and Vodka, Sold to the Population” (RT 1993, 10, 156; RT I 1994, 4, 48; 1996, 2, 30).

Prime Minister Mart LAAR

Minister of Economic Affairs Mihkel PÄRNOJA

Secretary of State Aino LEPIK von WIRÉN

Approved

By Government of the Republic Regulation No 326 of 26 October 1999.

RULES FOR THE DEFINITION, DESCRIPTION AND SALES PRESENTATION OF ALCOHOL

I. GENERAL PROVISIONS

1. These Rules apply to the definition, description and sales presentation of alcohol, either manufactured in Estonia or imported into Estonia, excluding the cases provided in subsections 27 (3) 1), 2) or 4) of the Alcohol Act (RT I 1999, 24, 359; 58, 610).
2. Alcohol is divided into ethyl alcohol and alcoholic beverages. An alcoholic beverage is a liquid designed for human consumption, which has an alcoholic strength by volume of more than

1.2% vol. Ethyl alcohol is not an alcoholic beverage. Beer is treated as an alcoholic beverage if it contains ethyl alcohol of more than 0.5% vol.

3. Alcoholic strength of a spirit is expressed solely by volume and at least in full or half percentages and is indicated with a symbol “% mahust” or “% vol”, which can be preceded by the word “alkohol” or abbreviations “alk.” or “alc.” on the label of a spirit. Full stop after the named symbols and abbreviations has no legal significance.

4. In the selection and labelling of sales packagings for alcohol, the handler must adhere to good customs and practices of commercial activities.

5. The labelling presented on the sales packaging of alcohol must be clearly visible, well readable and easily distinguishable from other written or pictorial information, wear-proof and resistant against external influences, in compliance with the rules of orthography and must not be misleading.

6. The manufacturer’s name and country of domicile, also the country of origin of the product, if the absence of this might be misleading, must be clearly expressed on the sales packaging of alcohol. Whereas it is not permitted to use only numerical combinations. In the case of the country of domicile and the country of origin, internationally recognised abbreviations may be used.

7. The usage of the objects of copyright as the elements of sales packaging must be in compliance with legal acts and foreign agreements regarding the protection of intellectual property.

8. Vintage year as the producer’s lot indication is acceptable only in the case of the sales packaging of wine (excl. sparkling wine and aerated sparkling wine).

9. The sales packaging of alcohol may be in foreign language, conditioned that information in Estonian, proceeding from the original text, is made available in the selling place.

10. The manufacturer must write on the sales packaging the minimum information laid down in these Rules. The correction or replacement of producer’s indication is not permitted. The mediator may add supplementary information, to the information given by the manufacturer, on the free space of the sales packaging, on the written consent of the manufacturer.

11. In these Rules, alcoholic beverages are grouped the following way:

1) spirit drink or distilled drink;

2) grape wine, incl. fortified wine and sparkling wine (hereinafter referred to as wine);

3) aromatised wine, aromatised wine-based drink, aromatised wine-based cocktail;

4) fruit and berry wine and other fermented drink, incl. cider;

5) beer;

6) other alcoholic beverages.

II. SPIRIT DRINKS

12. Spirit drink shall mean an alcoholic liquid intended for human consumption, having particular organoleptic qualities and a minimum alcoholic strength of 15% vol. (also an egg liqueur and liqueur with egg, both with a minimum alcoholic strength of not less than 14% vol) and are produced either:

1. directly by the distillation with or without added flavourings, of natural fermented products, and/ or by the maceration of vegetable substances and/or the addition of flavourings, sugars or other sweetened products, listed in the clause 14, subclause 1, and/ or other agricultural products to ethyl alcohol of agricultural origin and/or to distillate of agricultural origin and/or to spirit as defined in these Rules or
2. by the mixture of a spirit drink with: one or more other spirit drinks or spirit, distillate of agricultural origin, one or more alcoholic beverages, one or more drinks.

13. Drinks defined in Government of the Republic Regulation No 20 of 19 January 1999

(RT I 1999, 13, 211; 34, 447; 56, 593) “The Nomenclature of Estonian Goods”

under the positions of goods No 2203 00, 2204, 2205, 2206 00 and 2207 are not treated as spirit drinks.

14. For the definition and description of spirit drinks, the following terms shall be used:

1. sweetening – using one or more of the following products in the preparation of spirit drinks: semi-white sugar, white sugar, refined white sugar, glucose, fructose, glucose syrup, liquid sugar, invert liquid sugar, invert sugar syrup, rectified concentrated grape must, concentrated grape must, natural grape must, burned sugar obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives, honey, carob syrup or other natural carbohydrate substances having a similar effect to the above products;
2. blending – combining two or more spirit drinks belonging to the same category and distinguished only by minor differences in composition due to the methods of preparation themselves, the stills employed or maturation or ageing or the period of maturation or ageing or the geographical area of production or due to one or more of the above-mentioned factors;
3. maturation or ageing – allowing certain reactions to develop naturally in appropriate containers, thereby giving the spirit drink in question organoleptic qualities previously absent;

4. flavouring – using, in the preparation of spirit drinks, one or more of the flavourings defined in Government of the Republic Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval for the Procedure for their Use, Permitted Levels and Labelling”;
5. colouring – using one or more food colorants in the preparation of spirit drinks;
6. ethyl alcohol – liquid obtained by the distillation, after alcoholic fermentation, of agricultural products with an alcoholic strength by volume of 96% vol, having the characteristics, listed in the Annex of these Rules;
7. distillate of agricultural origin – an alcoholic liquid which is obtained by the distillation, after alcoholic fermentation, of agricultural products but which does not have the properties of ethyl alcohol as defined in subclause 6 of this clause or of a spirit drink as defined in clause 12 of these Rules, but still retains the aroma and taste of the raw materials used;
8. volatile substances content – the quantity of volatile substances other than ethyl alcohol and methyl alcohol contained in a spirit drink obtained exclusively as result solely of the distillation or redistillation of the raw materials used;
9. place of manufacture – the place or region in which there took place that stage in the process of manufacturing the finished product which conferred on the spirit drink its character and essential definitive qualities;
10. category of spirit drinks – all spirit drinks covered by the same definition.

15. Blended spirit drinks belong in the same category with original spirit drinks before their mixing.

16. Rum is:

1. a spirit drink produced exclusively by alcoholic fermentation and distillation, either from molasses or syrup produced in the manufacture of cane sugar or from sugar-cane juice itself and distilled at less than 96% vol so that the distillate has the discernible specific organoleptic characteristics of rum.
2. a spirit drink produced exclusively by alcoholic fermentation and distillation of sugar-cane juice which has the aromatic characteristics specific to rum and a content of volatile substances equal to or exceeding 225 grams per hectolitre of alcohol of 100% vol.

17. Whiskey/whisky is a spirit drink produced by the distillation of a mash of cereals, distilled at less than 94.8 % vol, so that the distillate has an aroma and taste derived from the raw materials used and matured for at least three years in wooden casks, mash of cereals has to be saccharified by the diastase of the malt contained therein with or without other natural enzymes and fermented by the action of yeast.

18. Grain spirit is a spirit drink produced by the distillation of the fermented mash of cereals and which has organoleptic characteristics derived from the raw materials used.

19. Wine spirit is a spirit drink produced exclusively by the distillation at less than 86% vol of wine or wine fortified for distillation or by the redistillation of a wine distillate at less than 86% vol. And containing a quantity of volatile substances equal to or exceeding 125 grams per

hectolitre of 100% vol alcohol. When this drink has been matured, it may continue to be marketed as wine spirit produced from wine, if it has matured for as long as, or longer than the period stipulated for brandy.

20. Brandy/weinbrand is a spirit drink

1. produced from wine spirit, whether or not blended with a wine distillate distilled at less than 94,8% vol, provided that the said distillate does not exceed a maximum of 50% by volume of the finished product;
2. matured for at least one year in oak receptacles or for at least six months in oak casks with a capacity of less than 1000 litres,
3. containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100% vol alcohol and derived exclusively from the distillation or redistillation of the raw materials used;
4. having a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol alcohol.

21. Grape marc spirit or grape marc is a spirit drink

1. Produced from grape marc fermented and distilled either directly by water vapour, or after water has been added and is distilled up to 86% vol, whereas redistillation to the same content of ethyl alcohol is permitted;
2. Containing a quantity of volatile substances equal to or exceeding 140 gram per hectolitre of 100% vol alcohol;
3. Having a maximum methyl alcohol content of 1000 grams per hectolitre of 100% vol alcohol.

22. The name grape marc or grape marc spirit may be replaced by the designation “grappa” solely for the spirit drink produced in Italy.

23. Fruit marc spirit is a spirit drink

1. produced by the fermentation and distillation of fruit or berry marc, except grapes, at less than 86% vol, whereas redistillation up to the same level of alcohol is permitted;
2. having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol alcohol;
3. having a maximum methyl alcohol content of 1500 grams per hectolitre of 100% vol alcohol;
4. in the case of stone-fruit marc spirits, having a hydrocyanic acid content not exceeding 10 grams per hectolitre of 100% vol alcohol.

24. Raisin spirit or raisin brandy is a spirit drink produced by the distillation of the product obtained by the alcoholic fermentation of extract of dried grapes of the “Corinth Black” or

“Malaga Muscat” varieties, distilled at less than 94.5% vol, so that the distillate has an aroma and taste derived from the raw materials used.

25. Fruit spirit is a spirit drink

1. produced exclusively by the alcoholic fermentation and distillation of fleshy fruit or must of such fruit, with or without stones, at less than 86% vol, so that the distillate has an aroma and taste derived from the fruit distilled;
2. having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol alcohol;
3. having a maximum methyl alcohol content not exceeding 10 grams per hectolitre of 100% vol alcohol;
4. in the case of stone-fruit spirits, having a hydrocyanic acid content not exceeding 10 grams per hectolitre of 100% vol alcohol.

26. Cider spirit, perry spirit, cider brandy are spirit drinks

1. produced exclusively by the distillation of cider or perry, distilled at less than 86% vol so that the distillate has an aroma and taste derived from the fruits distilled;
2. having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol alcohol;
3. having a maximum methyl alcohol content of 1000 grams per hectolitre of 100% vol alcohol.

27. Gentian spirit is a spirit drink produced from the distillate of gentian, itself obtained by the fermentation of the roots of a plant called gentian with or without the addition of ethyl alcohol.

28. Fruit spirit drinks are spirit drinks obtained by macerating fruit or berries in ethyl alcohol as defined in these Rules or in distillate of agricultural origin. The flavouring of these spirit drinks may be supplemented by flavouring substances and flavouring preparations, defined in Government of the Republic Regulation No 156 of 14 July 1998 “List of artificial flavourings and approval of the procedure for their usage, permitted levels and labelling”, clause 1, subclauses 1 and 4, however, the characteristic taste of the drink and its colour must come exclusively from the fruit used.

29. Juniper-flavoured drink is a spirit drink

1. produced by flavouring ethyl alcohol or grain spirit or grain distillate with juniper berries (*Juniperus communis*), however, other natural or nature-identical flavouring substances as defined in Government of the Republic Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling”, clause 1, subclauses 1 and 2, or natural flavouring preparations, pursuant to these Rules clause 1, subclause 4, or aromatic plants or parts of aromatic plants, may be used in addition, but the organoleptic characteristics of juniper berry must be clearly discernible or

2. produced by flavouring ethyl alcohol, deriving its taste exclusively from raw materials used, with natural or nature-identical flavouring substances as defined in clause 1, subclauses 1 and 2 of the Government of the Republic Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling” or with flavourings of natural origin, laid down in clause 1, subclause 4 of these Rules, so that the taste of juniper berry shall be predominant.

30. Caraway-flavoured spirit drink is a spirit drink produced by flavouring ethyl alcohol with caraway (*Carum carvi* L.), however, other natural or nature-identical flavouring substances defined in Government of the Republic Regulation No 156 of 14 July 1998 “List of artificial flavourings and approval of the procedure for their usage, permitted levels and labelling” clause , subclauses 1 and 2, or natural flavouring preparations pursuant to the clause 1, subclause 4 of the named Regulation, but there must be a predominant taste of caraway, and the bitter substances must not obviously dominant the taste, the dry extract content may not exceed 1.5 grams per 100 millilitres.

31. Aniseed flavoured spirit drink is a spirit drink produced by flavouring ethyl alcohol with natural extracts of star anise (*Illicium verum*), anise (*Pimpinella anisum*), fennel (*Foeniculum*) or any other plant which contains the same principal aromatic constituent, using maceration and/or distillation or redistillation of the alcohol in the presence of the seeds or other parts of the plant specified above or addition of natural distilled extracts of aniseed-flavoured plants or a combination of these three methods. Other natural plant extracts or aromatic seeds may also be used, but the aniseed taste must remain predominant.

32. Bitter-tasting spirit drinks or bitter are spirit drinks with a predominantly bitter taste produced by flavouring ethyl alcohol with natural or natural-identical flavouring substances as defined in Government of the Republic Regulation No 156 of 14 July 1998 List of artificial flavourings and approval of the procedure for their usage, permitted levels and labelling, clause 1, subclauses 1 and 2 or natural flavouring preparations as defined in clause 1 subclause 4 of the Regulation. The drinks may also be marketed as ‘amer’, with or without another term.

33. Vodka is a spirit drink produced by such ethyl alcohol which has been distilled or equivalently manufactured, so that the organoleptic characteristics of the raw materials used are reduced. The product can be given special organoleptic characteristics by the addition of flavouring. The content of residual substances in vodka has to meet the characteristics named in the Annex, clause 3 of these Rules.

34. Liqueur is a spirit drink having a sugar content of not less than 100 grams per litre expressed as invert sugar and produced by flavouring or sweetening ethyl alcohol or a distillate of agricultural origin or one or more spirit drink as defined in these Rules or a mixture of the above, with the possible addition of products of agricultural origin.

35. Egg liqueur/advocaat/avocat/Advocat is a spirit drink whether or not flavoured, obtained from ethyl alcohol, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre and the minimum egg yolk content must be 140 grams per litre of the final product.

36. Liqueur with egg is spirit a spirit drink whether or not flavoured, obtained from ethyl alcohol, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre and the minimum egg yolk content must be 70 grams per litre of the final product.

37. In the case of grain spirit, it is allowed to use

1. the term Korn or Kornbrand for the drink produced in Germany and in regions of the Community where German is one of the official languages, provided that this drink is traditionally produced in these regions and if the grain spirit is obtained there without any additive, either exclusively by the distillation of a fermented mash of whole grains of wheat, barley, oats rye or buckwheat with all their component parts or by the redistillation of such distillate or
2. the term 'grain brandy' if the spirit drink has been obtained by distillation at less than 95% vol from a fermented mash of cereals, presenting organoleptic features, deriving from the raw materials used.

38. In the case of fruit spirits, it is allowed to use the term "spirit", preceded by the name of the fruit or berry and the term "wasser" with the name of the fruit or berry. The name "Williams" may be used only to describe pear spirit produced solely from pears of the "Williams" variety. Whenever two or more fruits and berries are distilled together, the product shall be called "fruit spirit". That of each fruit in decreasing order or quantity used may supplement the name.

39. The name 'spirit', preceded by the name of the fruit may also be used for spirit drinks produced by macerating, within the minimum proportion of 100 kilograms of fruit per 20 litres of 100% vol alcohol, certain berries and other fruit, whether partially fermented or unfermented, in ethyl alcohol or distillate of agricultural origin, followed by distillation. The spirit drinks obtained by macerating unfermented whole fruit and berries, accordingly the above conditions in ethyl alcohol, followed by distillation, may be called "geist", with the name of the fruit or berry used.

40. The name of fruit or berry spirit drink must include the name of the fruit or berry, used as raw material. The name "Pacharan" may be used solely for the fruit spirit drink manufactured in Spain and obtained by macerating sloes (*prunus espinosa*) within the minimum proportion of 250 grams of fruit per one litre of pure alcohol.

41. In the case of juniper-flavoured spirit drinks, produced by flavouring ethyl alcohol or grain spirit or grain distillate with juniper berries, the term "genièvre," "jenever", "genever" and "peket" may be used, provided the alcohols used must be organoleptically suitable for the manufacture of the aforementioned products and have a maximum methyl content of 5 grams per hectolitre of 100% vol alcohol and a maximum aldehyde content expressed as acetaldehyde of 0.2 grams per hectolitre of 100% vol alcohol. In the case of such drinks, the taste of juniper berries need not to be discernible.

42. In the case of a spirit drink described in clause 29, subclause 2 of these Rules, the name "gin" may be used. The drink may be called "distilled gin" if it is produced solely by redistilling

organoleptically suitable ethyl alcohol of an appropriate quality in stills traditionally used for gin, in the presence of juniper berries and of other natural botanicals provided that the juniper taste is predominant. The term “distilled gin” may also apply to a mixture of a product of such distillation and ethyl alcohol with the same composition, purity and alcoholic strength. Gin obtained simply by adding essences or flavourings to ethyl alcohol shall not qualify for the description “distilled gin”.

43. In the case of caraway-flavoured spirit drinks, the term “akvavit” or “Aquavit” may be used, if they are flavoured with a distillate of plants or spices. Other flavouring substances specified in point 30 of these Rules may be used in addition, but the flavour of these drinks must derive from the distillates of caraway or dill (*Anethum graveolens* L.). The use of essential oils is prohibited.

44. In the case of aniseed-flavoured spirit drink, the terms “pastis”, “ouzo” and “anis” may be used, in accordance with the points 45-47 of these Rules.

45. For an aniseed-flavoured drink to be called “pastis”, it must contain natural extracts of liquorice root (*Glycyrrhiza glabra*), which implies the presence of the colorants known as chalcones as well as glycyrrhizic acid, the minimum and maximum of which must be 0,05 and 0.5 grams per litre respectively, whereas pastis contains less than 100 grams of sugar per litre and has a minimum and maximum anethole level of 1.5 and 2 grams per litre respectively.

46. For an aniseed-flavoured spirit drink to be called “ouzo”, it must have been produced exclusively in Greece and by blending alcohols flavoured by means of maceration using aniseed or fennel seed, mastic from a lentiscuous indigenous to the island Chios (*Pistacia lentiscus* Chia or *latifolia*), and other aromatic seeds, plants and fruit, or by distilling alcohols with these substances. The alcohol flavoured by distillation must represent at least 20% of the alcoholic strength of the ouzo. Distillation has to be executed in traditional discontinuous copper stills with the capacity of 1000 litres or less and the distillate must have an alcoholic strength of not less than 55% vol and not more than 80% vol (incl.). Ouzo must be colourless. Ouzo has a sugar content of 50 grams or less per litre.

47. The term “anis” may be used if the characteristic flavour of this drink derives exclusively from anis (*Pimpinelle anisum*) or star anis (*Illicium verum*) and/or fennel (*Foeniculum vulgare*). The name “distilled anis” may be used if the drink contains alcohol distilled in the presence of such seeds, provided such alcohol constitutes at least 20% of the drink’s alcoholic strength.

48. In the case of liqueur, it is allowed to use

1. the name “creme de”, followed by the name of a fruit or the raw material used, excluding milk products, when the minimum sugar content of the liqueur is 250 grams per litre, expressed as invert sugar;
2. the name “creme de cassis” for blackcurrant liqueurs containing at least 400 grams of sugar per litre, expressed as invert sugar.

49. For the spirit drinks listed below, the minimum alcohol strength by volume shall be as:

1. 40% vol – whiskey and pastis;
2. 37.5% vol – rum Rum-Verschnitt, wine spirit, grape marc spirit, fruit marc spirit, raisin spirit, fruit spirits, cider spirit, perry spirit, gentian spirit, juniper-flavoured drink, aquavit, vodka, ouzo, Kornbrand;
3. 36% vol – brandy,
4. 35% vol – grain spirit (excl. Korn and Kornbrand), anis;
5. 32% vol – Korn;
6. 30% vol – caraway-flavoured spirit drink (excl. aquavit);
7. 25% vol – fruit spirit drinks;
8. 15% vol – liqueur (excl. egg liqueur/advocat and liqueur with egg), aniseed-flavoured spirit drink (excl. ouzo, pastis, anis), bitter-tasting spirit drink;
9. 14% vol – egg liqueur/advocat and liqueur with egg.

50. In the production of spirit drinks it is allowed to use food additives named in Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of Rules for Permitted Levels and Labelling” (RT I 1997, 89–92, 1551; 1998, 48, 716; 111, 1839)

51. In the case of drinks, named in clauses 16–28, 31 and 33–36 of these Rules, it is allowed to use natural flavourings named in Government of the Republic Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling”, clause 1, subclause 2. Nature-identical flavourings named in clause 1, subclause 2 of the aforementioned Regulation may be used in the production of liqueurs, except for the liqueurs, made on the basis of pineapple, blackcurrant, cherry, raspberry, mulberry, bilberry, citrus fruit, mint, gentian, genepi or vulnerary.

52. In the preparation of spirit drinks, addition of water shall be authorised, provided that the quality of water conforms with the quality standards for drinking water, stipulated in the Water Act (RT I 1994, 40, 655; 1996, 13, 241; 1998, 2, 47; 61, 987; 1999, 10, 155; 54, 583), also distilled or demineralised water, and that the water added does not change the nature of the product.

53. In the preparation of spirit drinks, it is allowed to use only such ethyl alcohol that meets the specified requirements. The ethyl alcohol used to dilute or dissolve colorants, flavourings, or any other authorised additives must be of agricultural origin and its characteristics must meet the specifications set out by these Rules.

54. In the case of using geographical designations for the type or the description of a spirit drink, it is necessary to comply with legal acts concerning geographical indications and foreign treaties.

55. The name of a spirit drink may not be described by associating word “like”, “type”, “made”, “flavour” or any other similar indications. However, it is allowed to use the word “blend”, if the drink has been obtained by blending.

56. Spirit drinks which do not meet the description laid down for the products defined in clauses 16–48 of these Rules, may be described only as spirit drinks or other alcoholic beverages.

57. Spirit drinks may not be covered by capsules or foil manufactured on the basis of lead.

58. The minimum following information must be presented on the sales packaging of spirit drinks:

1. name of the drink;
2. nominal net quantity;
3. content of ethyl alcohol, expressed by volume, as laid down in clause 3 of these Rules;
4. name and country of location of the producer;
5. country of origin, if its absence might be misleading,
6. producer's lot description.

59. The content of ethyl alcohol by volume, as given on the sales packaging of spirit drink, may differ from that received at lab analysis, without expanding to the permitted fluctuations, in methodologies, used for measuring the content of ethyl alcohol:

1. 0.5% vol – in the case of spirit drinks, obtained from grapes;
2. 1.5% vol – in the case of drinks, containing macerated fruit, berries or parts of the plant;
3. 0.3% vol – in the cases of spirit drinks, not mentioned above.

III. WINE

60. For the definition and description of wines, the following terms are used:

1. grapes – fruits of the vine bush, used in making wine, ripe or even slightly raisined, which may be crushed or pressed and which may spontaneously produce alcoholic fermentation;
2. grape must – liquid product obtained naturally or by physical processes from fresh grapes, with an actual alcoholic strength of not more than 1% vol and with a possible content of grape pulp, peel, seeds, stems and yeasts;
3. grape must in fermentation – product obtained by the fermentation of grape must, with an actual content of ethyl alcohol of more than 1% vol, but less than 60% vol of total ethyl alcohol content;
4. grape must in fermentation, extracted from raisined grapes, (“vino dulce natural”) a product obtained from the partial fermentation of grape must, obtained from raisined grapes, with a total sugar content before fermentation of no less than 272 grams per litre and with natural ethyl alcohol content of no less than 8% vol;
5. fresh grape must with fermentation arrested by the addition of alcohol – a product with an actual alcoholic strength by volume of not less than 12% vol and not more than 15% vol, and obtained by the addition to unfermented grape must ethyl alcohol of vinous origin, including distilled alcohol obtained by the distillation of raisined grapes with an actual alcoholic strength of not less than 95% vol, or a rectified product, obtained by the distillation of wine and with an actual alcoholic strength of not less than 52% vol and not more than 80% vol (incl.);
6. Concentrated grape must – uncaramelised grape must which is obtained by partial dehydration of grape must carried out by any authorized method other than by direct heat

in such a way, whereas an actual alcoholic strength of the concentrated grape must of not more than 1% vol is permissible;

7. Grape juice – the unfermented but fermentable liquid product obtained from fresh grapes, natural grape must, concentrated grape must or concentrated grape juice, whereas an actual alcoholic strength of not more than 1% vol is permissible;
8. Concentrated grape juice – uncaramelised grape juice obtained by partial dehydration of grape juice carried out by any authorized method other than by direct heat, with an actual permissible alcoholic strength of not more than 1% vol;
9. New wine – wine in which alcoholic fermentation is not yet complete and which is not yet separated from its lees;
10. Wine suitable for yielding table wine – derived from wine varieties suitable for this and which has necessary minimum content of ethyl alcohol;
11. Actual alcoholic strength by volume – the number of volumes of pure alcohol contained at a temperature of 20°C in 100 volumes of the product at that temperature;
12. Potential alcoholic strength by volume – the number of volumes of pure alcohol at a temperature of 20°C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at that temperature;
13. Total alcoholic strength by volume – the sum of the actual and potential alcoholic strengths;
14. natural alcoholic strength by volume – total alcoholic content of the product before any enrichment.

61. Wine is a product obtained exclusively from the total or partial alcoholic fermentation of fresh grapes, whether or not crushed, or of grape must.

62. Wines are divided by

1. colour – white, red or rose;
2. raw materials used for the production of wine – table wines, quality wines or quality wines produced in specified regions;
3. content of sugar – dry where the residual sugar content of the drink is maximum 4 (incl.) grams per litre, semi-dry, where the residual sugar content of the drink is more than 4 and less than 12 (incl.) grams per litre, semi-sweet, where the residual sugar content of the drink is more than 12 and less than 45 (incl.) grams per litre, or sweet, where the residual sugar content of the drink is not less than 45 grams per litre;
4. the origin of the alcohol in wine – natural, where the origin of alcohol in wine derives exclusively from the fermentation of raw materials, or fortified, where spirits distilled from wine are added during the manufacturing of wine.

63. Table wine is a wine with

1. an actual alcoholic strength by volume of not less than 8.5% vol;
2. a total alcoholic strength by volume of not more than 15% vol;
3. a total acidity content, expressed as tartaric acid, of not less than 4.5 grams per litre or 46.6 milliequivalents per litre.

64. Quality wine is a wine, produced exclusively from certain grape varieties and characterised by the long period of maturation. The name of the grape variety, used for the production of quality wine, is used in the description and in the name of the quality wine.

65. Quality wines produced in specified regions (hereinafter referred to as quality wine psr) have specified characteristic features, produced entirely from grapes of the variety specified. For the description of quality wines psr, the name of the relevant specified region is used. The list of quality wines psr, produced in the Community, shall be published in the Official Journal of the European Communities part C.

66. The content of sulphur dioxide in wine, except in sparkling wine and liqueur wine, must not exceed the quantities provided by Government of the Republic Regulation No 193 of 9 October 1998 "List of Food Additives in Foodstuffs and the Approval of the Rules for Permitted Levels and Labelling".

67. The content of volatile substances in wine must not exceed:

1. in white or rose wine – 18 milliequivalents per litre;
2. in red wine – 20 milliequivalents per litre.

68. Liqueur wine is a drink which has a total alcoholic strength of not less than 17.5% vol and actual alcoholic strength of not less than 15% vol and not more than 22% vol (incl.) and is obtained from grape must or wine or the mixture of grape must and wine, these products being derived from specific wine varieties, having a natural alcoholic strength by volume of not less than 12% vol:

1. by freezing; or
2. by the addition, during or after fermentation, of alcohol of vinous origin including alcohol obtained from the distillation of dried grapes, with an actual alcoholic strength by volume of not less than 96% vol, or, of an unrectified product derived from the distillation of wine and having an actual alcoholic strength by volume of not less than 52% vol and not more than 86% vol, or, of concentrated grape must or of the mixture of these products.

69. In the case of quality liqueur wines, produced in specified regions, the name "vino generoso" may be used, provided that:

1. the total alcoholic strength of the wine is not less than 15% vol and an actual alcoholic content by volume is not more than 22% vol (incl.);
2. the sugar content of the wine is less than 5 grams per litre;
3. the wine is obtained from white grape must, the natural alcoholic strength of which is not less than 10.55 vol and is manufactured with the addition of wine alcohol having an actual alcoholic strength by volume of not less than 95% vol.

70. In the case of quality liqueur wines, produced in specified regions, the name "vino generoso de licor" may be used, provided that:

1. the total alcoholic strength of the wine is not less than 17.5% vol and the actual alcoholic content by volume is not less than 15% and not more than 22% vol (incl.);
2. the wine is obtained from “vino generoso” with the addition of grape must in fermentation, extracted from raisined grapes (“vino dulce natural”), or from concentrated grape must.

71. Red quality wines produced in specified regions

1. have a total alcoholic strength of not less than 17.5% vol and actual alcoholic content of not less than 15% and not more than 22% vol (incl.);
2. obtained from grape must, the natural alcoholic strength of which is not less than 11% vol, manufactured, with the addition, during or after fermentation, of either alcohol of vinous origin with an actual alcoholic strength by volume of no less than 95% vol or of an unrectified product derived from the distillation of wine and having alcoholic strength by volume of not less than 70% vol.

72. Liqueur wine may not be covered by a capsule or foil manufactured on the basis of lead.

73. The following minimum information must be presented on the marketing packaging of wine (excl. sparkling wine and aerated sparkling wine):

1. name of the drink, which must include the word “wine”, except for quality wine and quality wine psr;
2. nominal net quantity;
3. the content of ethyl alcohol, expressed by volume percentages, in compliance with clause 3 of these Rules;
4. Name of the manufacturer and country of domicile;
5. Country of origin, in case the absence of this could be misleading;
6. Producer’s lot description, may be expressed as vintage year, whereas in the case of table wines, vintage year may be presented only if all the grapes used in the manufacture of the wine were grown in this year:

74. The content of ethyl alcohol expressed by volume presented on the marketing packaging, may differ from that received in a lab analysis of the wine for up to 0.5 % vol and in the case of liqueur wines for up to 0.8% vol, not expanding to the permitted fluctuations in used methodologies for measuring the content of ethyl alcohol.

75. Sparkling wines and aerated sparkling wines are divided as follows:

1. sparkling wine - the product which is obtained by the first or second alcoholic fermentation of fresh grapes, grape must, table or quality wine, which, when the container is opened, releases carbon dioxide derived exclusively from fermentation and which has excess pressure, due to carbon dioxide in solution, of not less than 3 bar when kept at a temperature of 20°C in closed containers. The actual alcoholic strength of the drink by volume must be not less than 9% vol (exceptionally 8.5% vol);

2. semi-sparkling wine – the drink which is obtained from table wine, quality wine psr, provided that such wine or products have a total alcoholic strength of not less than 9% vol, has an actual alcoholic strength by volume of not less than 7% vol, has an excess pressure, due to carbon dioxide in solution, of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20°C in closed containers;
3. aerated sparkling wine – the drink which is obtained from table wine and releases, when the container is opened, carbon dioxide, derived wholly or partially from an addition of that gas and has an excess pressure, due to carbon dioxide in solution, of not less than 3 bar when kept at a temperature of 20°C in closed containers;
4. aerated semi-sparkling wine – the drink which is obtained from table or quality wine psr or from products suitable for yielding these, and has an actual alcoholic strength of not less than 7% vol and a total alcoholic strength of not less than 9% vol, and has an excess pressure due to carbon dioxide in solution, of not less than 1 and not more than 2.5 bar when kept at a temperature 20°C in closed containers.

76. Sparkling wines, aerated sparkling wines, semi-sparkling wines and aerated semi-sparkling wines are divided, according to the residual sugar content, as follows:

1. extra brut – residual sugar content of not less than 0 and not more than 6 grams per litre;
- 2) brut – residual sugar content of not more than 15 grams per litre;
- 3) extra dry – residual sugar content of not less than 12 and not more than 20 grams per litre;
- 4) dry – residual sugar content of not less than 17 and not more than 35 grams per litre;
- 5) medium dry – residual sugar content of not less than 33 and not more than 50 grams per litre;
- 6) sweet – residual sugar content of not less than 50 grams per litre.

77. Sparkling wine, aerated sparkling wine, semi-sparkling wine and aerated semi-sparkling wine may be held for sale only in glass bottles which are closed with a mushroom-shaped stopper made of cork or other material permitted to come into contact with foodstuffs, held in place by a fastening, covered, if necessary, by a cap and sheathed in foil completely covering the stopper and all or part of the neck of the bottles. Bottles with a nominal content not exceeding 0.2 litres may be covered with any other suitable closure. Capsules or foil manufactured on the basis of lead is not permitted.

78. The following information must be presented on the marketing packaging for sparkling wine, aerated sparkling wine, semi-sparkling wine and aerated semi-sparkling wine:

1. name of the drink
2. the indication to the characteristics of the drink, laid down in clause 76 of these Rules;
3. nominal net quantity;
4. content of ethyl alcohol by volume, as laid down in clause 3 of these Rules;
5. producer's name and country of domicile;

6. country of origin, in case the absence of this might be misleading;

7) producer's lot description

79. The label of quality wine must include the name of this geographical area where the grapes used for the preparation of wine have been cultivated.

80. The actual content of ethyl alcohol, presented on the sales packaging of sparkling wine, aerated sparkling wine, semi-sparkling wine and aerated semi-sparkling wine may differ from the analysed ethyl alcohol content of the drink, measured in a lab, for up to 0.8% vol, without expanding to the permitted fluctuations, used in the methods for measuring the content of ethyl alcohol.

81. In the case of sparkling wine and aromatised quality sparkling wine, the content of residual sugar may be presented on the label of sales packaging, replacing the indication laid down in clause 76 of these Rules.

IV. AROMATISED WINE, AROMATISED WINE-BASED DRINK AND AROMATISED WINE-PRODUCT COCKTAIL

82. For the definition and description of aromatised wine, aromatised wine-based drink and aromatised wine-product cocktail, the following terms are used

1. sweetening – using one or more of the following products in the preparation of aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails: semi-white sugar, white sugar, refined white sugar, dextrose, fructose, glucose syrup, liquid sugar, invert liquid sugar, invert sugar syrup, rectified concentrated grape must, concentrated grape must, fresh grape must, burned sugar, obtained exclusively from the controlled heating of sucrose without basis, mineral acids or other chemical additives, honey, carob syrup or other natural carbohydrate substances having a similar effect to the above products;
2. flavouring – using one or more of the flavourings or aromatic herbs or spices defined in clause 1 of Government of the Republic Regulation No 156 of 14 July 1998 "List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling" in the preparation of aromatised wines, aromatised wine-based drinks or aromatised wine-product cocktails, conferring on the final product organoleptic characteristics other than those of wine;
3. colouring – using one or more authorized colorants in the preparation of aromatised wines or aromatised wine-based drinks or aromatised wine-product cocktails;
4. adding alcohol – using ethyl alcohol of viticultural origin, vine alcohol or dried grape alcohol, ethyl alcohol of agricultural origin, wine distillate or dried grape distillate, distillate of agricultural origin, wine spirit or grape marc spirit and dried grape spirit in

the preparation of aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails.

83. Aromatised wine shall mean a drink

1. obtained from wines defined in clause 60, subclause 10, and clauses 63, 68 and 75, possibly with added grape must, grape must in fermentation or fresh grape must with fermentation arrested by the addition of alcohol;
2. to which alcohol has been added as defined in clause 82, subclause 4 of these Rules and
3. which has been flavoured with the aid of the flavouring substances or aromatic herbs and spices, as defined in clause 1, subclauses 1 and 4 of the Government of the Republic Regulation No, 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling”;
4. which has generally been sweetened and, has possibly been coloured with caramel;
5. which has an actual alcoholic strength by volume of 14.5% vol to 22% vol (incl.) and minimum total alcoholic strength by volume of 17.5%;
6. which, when bearing the description “dry” or “extra dry”, the minimum total alcoholic strength of the drink shall be set at 16% vol and 15% vol respectively .

84. The wine used in the preparation of an aromatised wine, must, before enrichment, be present in the finished product in the proportion of not less than 75%.

85. The description “aromatised wine” may be replaced by “wine-based aperitif”.

86. Aromatised wine-base drink shall mean a drink

1. obtained from wines defined in clause 60, subclauses 9 and 10 and clauses 63 and 75 of these Rules, with the exception of wines produced with the addition of alcohol, and possibly with added grape must or partially fermented grape must;
2. which has been flavoured with the aid of flavouring substances or aromatic herbs or spices, as defined in clause 1, subclauses 1, 2 and 4 of Government of the Republic Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling”;
3. which has possibly been sweetened;
4. to which no alcohol has been added;
5. which has an actual alcoholic strength by volume of 7% vol or more and less than 14.5% vol.

87. The wines used in the preparation of wine-based drink must be present in the finished product in a proportion of not less than 50%.

88. Aromatised wine-product cocktail shall mean a drink

1. obtained from wine or grape must;
2. which has been flavoured with the aid of flavouring substances or aromatic herbs and spices, s defined in clause 1, subclauses 1, 2 and 4 of the Government of the Republic

Regulation No 156 of 14 July 1998 “List of Artificial Flavourings and Approval of the Procedure for their Usage, Permitted Levels and Labelling”;

3. which has possibly been sweetened and possibly been coloured;
4. to which no alcohol has been added;
5. which has an actual alcoholic strength by volume of 7%.

89. The wine or grape must used in the preparation of an aromatised wine-product cocktail must be present in the finished product in a proportion of not less than 50%.

90. In the case of aromatised wine, it is allowed to replace the name “aromatised wine” with these of “Vermouth”, “bitter-aromatised wine” and “egg-based aromatised wine”,

91. Vermouth is an aromatised wine which has been prepared from wine as referred to in clause 83 of these Rules and the characteristic taste of which is obtained by the use of appropriate derived substances, in particular of the *Artemisia* species, whereas this drink may be sweetened only by means of caramelised sugar, sucrose, grape must, rectified concentrated grape must or concentrated grape must

92. Bitter aromatised wine has a characteristic bitter flavour, basic flavouring substances used are gentian, quinine or wormwood and the drink has been coloured with authorized yellow or red colouring matter.

93. The following expressions, in other official languages of the Communities, may be used to supplement or replace this description:

1. “Quinquina wine”, when the main flavouring is the natural quinine flavouring;
2. “Bitter vino”, when the main flavouring is natural gentian flavouring and the drink has been coloured” with authorized yellow or red colouring matter, stipulated by Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of Rules for their Permitted Levels and Labelling or;
3. “Americano” when the flavouring is due to the presence of natural flavouring substances derived from wormwood and gentian and the drink has been coloured with authorized yellow or red colouring matter, stipulated by Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of Rules for their Permitted Levels and Labelling”.

94. Egg-based aromatised wine is an aromatised wine to which a good quality egg yolk has been added and which has a sugar content expressed in terms of invert sugar of more than 200 grams and a minimum egg yolk content of 10 grams per litre of finished product. The term “cremovo” may accompany the term “egg-based aromatised wine” where such wine contains Marsala wine in a proportion of not less than 80%. The term “cremovo zabaione” may accompany the term “egg-based aromatised wine” where such wine contains Marsala wine in a proportion of not less than 80% and has an egg yolk content of not less than 60 grams per litre.

95. The use of the terms “aperitif”, “cocktail” or “bitter” in the connection of clauses 85, 88, 92, and 93 of these Rules shall be without prejudice to its use to define products which do not fall within the scope of Part IV of these Rules.

96. Aromatised wine-based drinks Sangria, Clarea, Zurra, Bitter soda, Kalte Ente, Glühwein, Maiwein and Maitrank may be used to supplement the description “aromatised wine-based drink”.

97. Sangria is a drink obtained from wine, aromatised with the addition of natural citrus fruit extracts or essences, with or without the juice of such fruit and with the possible addition of spices, sweetened and with CO₂ added, having an acquired alcoholic strength by volume of less than 12% vol. The drink may contain solid particles of citrus-fruit pulp or peel and its colour must come exclusively from the raw materials used. The description “Sangria must be accompanied by the words “produced in ...”, followed by the name of geographical area of production, except in case the drink has been produced in Spain or Portugal. The description “Sangria” may replace the description “aromatised wine-based drink” only where the drink is manufactured in Spain or Portugal.

98. Clarea is a drink obtained from white wine under the conditions as laid down in clause 97 of these Rules. The description “Clarea” must be accompanied by the words “produced in ...”, followed by the name of the geographical area of production (except in cases where the drink has been manufactured in Spain). The description “Clarea” may replace the description “aromatised wine-based drink”, only where the drink is manufactured in Spain.

99. Zurra is a drink obtained from drinks defined in clause 97 and 98 of these Rules by adding them spirit drinks, defined in clauses 19 and 20, possibly with the addition of pieces of fruit. The actual alcoholic strength by volume must be 9% vol or more and less than 14% vol (incl.).

100. Bitter soda is an aromatised drink obtained from a drink “bitter vino”, the content of which in the finished product must not be less than 50% by volume, with added CO₂ or carbonated water and the same colorants as in the drink “bitter vino”. The actual alcoholic strength must be 8% vol or more and less than 10.5% vol (incl.). The use of word “bitter” in this connection shall be without prejudice to its use in the definition of other drinks.

101. Kalte Ente is an aromatised wine-based drink obtained by mixing wine with sparkling wine, sparkling wine with added CO₂ or semi-sparkling wine or semi-sparkling wine with added CO₂, and adding natural lemon substances or extracts thereof, the taste of which must be predominant. The finished product must contain not less than 25% by volume of the sparkling wine or sparkling wine with added CO₂.

102. Glühwein is an aromatised drink, obtained exclusively from red or white wine and sugar, flavoured mainly by cinnamon and cloves. Where it has been prepared from white wine, the sales description “Glühwein” must be supplemented by the words “white wine”.

103. Maiwein is an aromatised drink obtained from wine with added *asperula odorata* plants or extracts thereof, so as to ensure the predominant taste of *asperula odorata*.

104. Maitrank is an aromatised drink obtained from dry white wine in which asperula odorata plants have been macerating or to which extracts of asperula odorata have been added, with the addition of oranges or another fruits, possibly in the form of juice, concentrated or extracts and with maximum 5% sugar sweetening.

105. Definitions and names of the categories of aromatised wine-based cocktails the description of which may replace or to supplement the description “aromatised wine-based drink”:

1. wine-based cocktail – an aromatised drink which the proportion of concentrated grape does not exceed 10% of the total volume of the finished product and the sugar content, expressed as invert sugar, is less than 80 grams per litre;
2. aromatised semi-sparkling grape-based cocktail – a drink prepared exclusively from grape must, the actual alcoholic strength by volume of which is less than 4% vol, containing carbon dioxide obtained exclusively from fermentation of the raw materials used.

106. The descriptions referred to in clauses 83, 86, 91-94 and 97-104 of these Rules may be supplemented as follows, with the sugar content being expressed as invert sugar, whereas the terms “semi-sweet” and “sweet”, may be replaced by and indication of the content, expressed in grams of invert sugar per litre:

1. “extra dry”: in the case of products with a sugar content of less than 80 grams per litre;
2. “dry” : in the case of products with a sugar content of less than 50 grams per litre;
3. “semi-dry”: in the case of products with a sugar content of between 50 and 90 grams per litre;
4. “semi-sweet”: in the case of products with a sugar content of between 90 and 130m grams per litre;
5. “sweet”: in the case of products with a sugar content of more than 130 grams per litre.

107. Where the name or description of aromatised wine-based drinks includes the term “sparkling”, the quantity of sparkling wine used must be not less than 95%.

108. For the preparation of aromatised wines, wine-based aromatised drinks and wine-based cocktails, the addition of water, possibly distilled or demineralised, shall be authorized provided that the quality of the water conforms to the quality provisions for drinking water, as laid down in the Water Act, and that the water added does not change the nature of the drink.

109. For the preparation of aromatised wine, aromatised wine-based drink and wine-based cocktails, the food additives laid down in Government of the Republic Regulation No 193 of 9 October 1997 “ List of Food Additives in Foodstuffs and Approval of Rules for Permitted Levels and Labelling” shall be authorized.

110. Ethyl alcohol used to dilute or dissolve colorants, flavourings or any other authorized additives used in the preparation of the said products must be of agricultural origin and be used on the dose strictly necessary to dilute or dissolve colorants, flavourings or any other authorized additive. Ethyl alcohol used for this purpose, is not regarded to be the component of the drink.

111. Drinks which do not comply with definitions and descriptions laid down in these Rules, may not be marketed by associating words as “like”, “type”, “style”, “make”, “flavour” or any other similar indications with any of the descriptions mentioned in this part.

112. The sales packaging of aromatised wine, aromatised wine-based drink and wine-based cocktail must include at least the following information:

1. name of the drink;
2. nominal net quantity;
3. content of ethyl alcohol expressed by volume percentages, pursuant to the requirements of clause 3 of these Rules;
4. name of the producer and country of domicile;
5. country of origin, in case its absence might be misleading;
6. name of the lot, given by the producer (except in the case of 10% vol drinks);
7. minimum preservation time, including the date – in the case of a drink with an ethyl alcohol content of less than 10% vol.

113. The actual content of alcohol by volume, presented on the sales packaging of aromatised wine, aromatised wine-based drink and aromatised wine-product cocktail may differ from that received in the analysis of the drink by up to 0.8% vol, not expanding to the permitted fluctuations in the methodologies used for the measuring of the content of ethyl alcohol.

V. FRUIT AND BERRY WINE AND OTHER FERMENTED DRINK, INCLUDING CIDER

114. Fruit and berry wine (hereinafter referred to as fruit wine) is an alcoholic beverage with the content of ethyl alcohol of less than 15% vol, produced prevalingly by the fermentation of berries or fruit or by juice produced thereof and which organoleptic characteristics derive basically from either the raw materials or flavouring substances used. In the preparation of fruit wine, for the improvement of fermentation, it is allowed to use sugar products or honey for the sweetening of the drink. After fermentation, the juice or concentrated juice of relevant berries or fruit may be added.

115. In the preparation of fruit wine, it is allowed to use food additives, pursuant to Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of the Rules for Permitted Levels and Labelling”.

116. In the manufacturing of fruit wine, the addition of water, based on the quality requirements laid down in the Water Act, is permitted, provided that the addition of water does not change the type of the drink.

117. Fruit sparkling wine is a fruit wine which contains carbon dioxide, obtained by second alcoholic fermentation of wine, and which has an excess pressure, due to carbon dioxide in solution, of not less than 3 bar.

118. Sparkling fruit wine is a fruit wine which contains carbon dioxide, added or obtained by second fermentation and which has an excess pressure, due to carbon dioxide in solution, of not less than 1 bar and not more than 3 bar (incl.).

119. Aerated fruit wine is a wine to which carbon dioxide has been added and has excess pressure, due to carbon dioxide in solution of not less than 3 bar at a temperature of 20°C in closed containers.

120. Aromatised fruit wine is a fruit wine, which organoleptic characteristics derive from the flavourings used during the preparation.

121. Fortified fruit wine is a fruit wine with an addition of ethyl alcohol of agricultural origin, with an alcoholic strength by volume of not less than 14% vol and not more than 22% vol (incl.). At least 4% vol of the content of alcoholic strength of the fortified wine has to arise from fermentation.

122. Cider is an alcoholic beverage obtained from the full or partial fermentation of diluted apple juice or concentrated apple juice or the mixture of these juices. In the preparation of cider, a limited amount of pear juice, water and sugar products may be added before or after the fermentation and fresh or concentrated apple juice may be added after the fermentation. Cider may be carbonised also by second fermentation or by adding carbon dioxide. The actual alcoholic strength by volume of cider is not less than 1.2% vol and not more than 8.5% vol (incl.). Fortifying of cider with distilled alcohol is not permitted.

123. Perry is an alcoholic beverage obtained from the full or partial fermentation of diluted pear juice or concentrated pear juice or the mixture of these juices. In the preparation of perry, a limited amount of apple juice, water and sugar products may be added before or after the fermentation and fresh or concentrated pear juice may be added after the fermentation. Perry may be carbonised also by second fermentation or by adding carbon dioxide. The actual alcoholic strength by volume of perry is not less than 1.2% vol and not more than 8.5% vol. Fortifying of perry with distilled alcohol is not permitted.

124. The content of carbon dioxide and sorbic acid must not exceed the relevant permitted quantities as defined in Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of Rules for Permitted Levels and Labelling”.

125. The content of benzoic acid in fruit wine with an alcoholic strength of not more than 5% vol (incl.) must not exceed 150 milligrams per litre. In fruit wines with an alcoholic strength of more than 5% vol, the quantity of benzoic acid may be derived from the quantity of berry and fruit raw materials.

126. Fruit wine may contain ascorbic acid of not more than 150 milligrams per litre.

127. For the regulation of acidity in fruit wines, only citric acid, tartaric acid, malic acid or lactic acid may be used.

128. In the description of the fruit wine, the word “wine” must be preceded by the name of a berry or fruit, being the main raw material in the preparation of wine. The name of a fruit or berry may be replaced by words “fruit” or “berry”, if several fruits or berries have been used as raw materials and none of them is predominant.

129. Mead is a fermented honey drink, with an actual alcoholic content of not less than 1.2% vol and not more than 5% vol (incl.)

130. On the sales packaging of fruit wine and other fermented drink, the minimum following information must be presented:

1. name of the drink;
2. nominal net quantity;
3. content of ethyl alcohol, expressed by volume percentage, as defined in clause 3 of these Rules;
4. manufacturer’s name and country of domicile;
5. country of origin, in case its absence is misleading;
6. indication of lot by the manufacturer (except for a drink with less than 10% vol);
7. minimum preservation period, including the date – in the case of a drink with less than 10% vol.

131. The content of alcohol by volume presented on the sales packaging of fruit wine and other fermented drinks may differ from the alcohol content measured at an analysis for up to 1% vol, not expanding on the permitted alcohol content fluctuation in used methodologies.

VI. BEER

132. Beer is an alcoholic beverage obtained from fermented malt, non-malt materials, hops and water with the presence of yeast. Beer may be pasteurised.

133. Malt is grain which is germinated, dried and processed under special conditions (barley, wheat, oats, rye, rice, millet).

134. According to alcoholic strength, beer is divided into

1. light beer – with an alcoholic strength by volume of not more than 6% vol (incl.);
2. strong beer – with an alcohol content by volume of not less than 6% vol.

135. In the preparation of beer, it is allowed to use water, complying with the quality standards as defined in the Water Act,

136. In the preparation of beer, it is allowed to use additional food additives, as defined in Government of the Republic Regulation No 193 of 9 October 1997 “List of Food Additives in Foodstuffs and Approval of Rules for Permitted Levels and Labelling”

137. The sales packaging of beer must contain the following minimum information:

1. name of the drink;
2. nominal net quantity;
3. alcohol content by volume, presented as defined in clause 3 of these Rules;
4. Manufacturer’s name and country of domicile;
5. Country of origin, if the absence of this might be misleading;
6. Minimum preservation period, including the date:

138. The alcoholic strength, presented on the sales packaging of beer may differ from the content of ethyl alcohol, received at the analysis of the drink, not expanding to the permitted fluctuations, used in the measuring methodologies of ethyl alcohol content.

1. 0.5% vol – in the case of beer with an alcoholic strength of not more than 5.5% vol (incl.);
2. 1% vol – in the case of beer with an alcoholic strength of more than 5.5%

VII. OTHER ALCOHOLIC BEVERAGES

139. An expression “other alcoholic beverage” is used for spirit drinks, not dealt with in part II of these Rules.

140. Clauses 12 (except for the content of ethyl alcohol), 13-15, 50, 52-57 and 59 of these Rules also expand on other alcoholic beverages. The alcoholic strength by volume of other alcoholic beverages is not less than 14% vol, except for the beverage “long drink”.

141. Tequila, sake, metaxa and all other spirit drinks obtained by specific – traditional in some geographical regions – fermentation and the following distillation, are also dealt with as other alcoholic beverages.

142. Other alcoholic beverage is also a drink obtained by mixing spirit drink and ethyl alcohol and water or other non-alcoholic beverage, with an obtained alcoholic strength by volume of not less than 1.2 and not more than 6% vol (incl.) and which may be aromatised and carbonised and which may be referred to as “long drink”.

143. The sales packaging of other alcoholic beverage shall include the minimum following information about this spirit drink:

1. name;
2. nominal net quantity;

3. content of ethyl alcohol by volume, expressed accordingly to clause 3 of these Rules;
4. manufacturer's name and country of domicile;
5. country of origin, if the absence of this might be misleading;
6. indication of lot by the producer (except for the beverage "long drink");
7. minimum preservation period, including the date – in the case of the beverage "long drink".

VIII. ETHYL ALCOHOL

144. The minimum following information is presented on the label of sales packaging of ethyl alcohol:

1. the word "ethyl alcohol"
2. nominal net weight;
3. content of ethyl alcohol expressed in volumes, presented pursuant to the requirements laid down in clause 3 of these Rules;
4. manufacturer's name and country of domicile;
5. country of origin, in case the absence of this might be misleading;
6. lot indication by the manufacturer;
7. text in the following wording: "ETHYL ALCOHOL PACKAGED HEREIN IS PERMITTED EXCLUSIVELY FOR USAGE IN MEDICINE, PHARMACEUTICS, VETERINARIES, RESEARCH OR STUDY WORK OR IN THE PREPARATION OF COSMETIC PRODUCTS" or "ETHYL ALCOHOL PACKAGED HEREIN IS MEANT TO BE USED EXCLUSIVELY IN FOOD INDUSTRY" or "ETHYL ALCOHOL PACKAGED HEREIN IS MANUFACTURED FOR EXPORT, OUTSIDE THE CUSTOMS TERRITORY OF THE REPUBLIC OF ESTONIA"

145. Requirements applicable for ethyl alcohol are given in the Annex to these Rules.

Minister of Economic Affairs Mihkel PÄRNOJA

Annex

To the "«Rules for the Definition, Description and Sales Presentation of Alcohol»"

REQUIREMENTS FOR ETHYL ALCOHOL

1. Organoleptic characteristics- no detectable taste other than that of the raw material
2. Minimum alcoholic strength by volume 96% vol;
3. Maximum level of residues
 1. total acidity, expressed in grams of acetic acid per hectolitre of alcohol at 100% vol 1.5;
 2. esters, expressed in grams of ethyl acetate per hectolitre of alcohol at 100% vol 1.3;
 3. aldehydes expressed in grams of acetaldehyde per hectolitre of alcohol at 100% vol 0.5;
 4. higher alcohols expressed in grams of methyl-2 propanol-1 per hectolitre of alcohol at 100% vol 0.5;
 5. methanol expressed in grams per hectolitre of alcohol at 100% vol 50;
 6. dry extract expressed in grams per hectolitre of alcohol at 100% vol 1.5;
 7. volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of alcohol at 100% vol 0.1;
 8. furfural is not permitted.