



# EUROPEAN WINE QUALITY STANDARD (EuWQS)

## Preamble

This **European Quality Standard** was elaborated by international experts and specialists of the European Economic Chamber of Trade, Commerce and Industry EEIG (Brussels) to avoid unfair competition, to protect consumer interest and to contribute to an improvement of the quality in this specific field.



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## General Remarks

Producers of wine the quality of which complies with the quality criteria as stipulated by the European Wine Quality Standard can be certified as certified quality wine producers and they can be entitled to use the SEAL OF QUALITY of the European Economic Chamber of Trade, Commerce and Industry on their products, folders, price lists, letterheads etc.

## General Requirements

The quality has to meet the analytic requirements. The visual (colour, clearness) and sensoric (smell, taste) assessment have to show excellent results.

## Declaration and Labelling

Denomination, name and address of producer, alcohol contents in % vol., remaining sugar, contents of the bottle in metric system (1000 ml = 1 litre), region of origin, kind of grape, total content of natural acid, optimal temperature for consumption, serving proposals, and indication of vintage (year) only if at least 85 percent of the grapes originate from the vintage of this year.

## Definitions

“Wine, almost alcohol free” = 0.5% vol. or less  
“Alcohol-reduced wine” = more than 0.5% vol. but less than 5.0% vol.

## Special Regulations

For “biological” etc. wines see relevant EU-guideline.  
For “sparkling” wine see EG-Directive No. 1493/1999

## Enrichment with Sugar and Alcohol

“Special high quality wines” and “high quality wines” are not allowed to be enriched with sugar. To other categories not more than 15 grammes/litre sugar can be added.

“Special high quality wines” and “high quality wines” are not allowed to be enriched with alcohol. To other categories alcohol can be added:

white and rosé wines: up to a maximum of 12,8% vol.  
red wine: up to a maximum of 13,6% vol.

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To the European Economic Chamber EEIG, Central Office for European Standards and Guidelines  
Rue Abbé Cuypers, 3, B-1040 Brussels Belgium

EEIG STANDARD APPLIED FOR	<b>WINE STANDARD QUALITY SEAL</b>			
ESTABLISHMENT DETAILS	(BUSINESS NAME)			
PROPRIETOR'S NAME				
TYPE OF ORGANISATION	COMPANY/PARTNERSHIP/SOLE			
The Enterprise has a licence for				
CONTACT NAME				
LOCATION				
MAILING ADDRESS				
TELEPHONE AND FAX	Tel.	Fax.		
MOBILE AND EMAIL	Mob.	Email		
TAX FILE NUMBER (VAT)		URL		
WINE	Description	Vintage	Bottles	
DATES	Visit	Inspect.		

**Applied category (should be in accordance with the results of the checklist):**

..... date ..... signature

The application is legally binding. Withdrawal from application before classification will cost 50 % cancellation fee.

### Office Use only

RO Rcd	Faxed	Invoiced	Paid	Cert	To RO
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<b>FOR LISTING PURPOSES ONLY in country &amp; European Catalogue</b>	
ESTABLISHMENT DETAILS	(BUSINESS NAME)
PROPRIETOR'S NAME	
LOCATION	
Tel.	Fax.
Email	URL
NO. OF STAFF	FACILITIES
Brief description (25 words)	

## Check List

### Special High Quality Wine

- 01  more than 19° KMW = 94,2° Oe
- 02  more than 12,8% vol. alcohol
- 03  more than 215 grammes/litre alcohol
- 04  more than 102 grammes/litre sugar
- 05  more than 12,4° Baumé
- 06  more than 22,3° Brix
- 07  more than 1,094 specific density
- 08  less than 70 mg/l free sulphur dioxide
- 09  less than 350 mg/l total sulphur dioxide
- 10  more than 7 grammes/litre total content of natural acid
- 11  all grapes originating from same region and same kind

### High Quality Wine (Cabinet)

- 01  more than 17° KMW = 83,3° Oe
- 02  more than 11,1% vol. alcohol
- 03  more than 88 grammes/litre alcohol
- 04  more than 188 grammes/litre sugar
- 05  more than 11,1° Baumé
- 06  more than 20,0° Brix
- 07  more than 1,083 specific density
- 08  less than 55 mg/l free sulphur dioxide
- 09  less than 260 mg/l total sulphur dioxide
- 10  more than 6 grammes/litre total content of natural acid
- 11  all grapes originating from same region and same kind

### Quality Wine

- 01  more than 15° KMW = 80,5° Oe
- 02  more than 9,5% vol. alcohol
- 03  more than 85 grammes/litre alcohol
- 04  more than 181 grammes/litre sugar
- 05  more than 10,7° Baumé

- 06  more than 19,4° Brix
- 07  more than 1,080 specific density
- 08  less than 60 mg/l free sulphur dioxide
- 09  less than 300 mg/l total sulphur dioxide
- 10  more than 5 grammes/litre total content of natural acid
- 11  all grapes originating from same region and same kind

**Country Wine (vin ordinaire)**

- 01  more than 14° KMW = 67,2° Oe
- 02  more than 8,7% vol. alcohol
- 03  more than 70 grammes/litre alcohol
- 04  more than 150 grammes/litre sugar
- 05  more than 9,1° Baumé
- 06  more than 16,3° Brix
- 07  more than 1,067 specific density
- 08  less than 50 mg/l free sulphur dioxide
- 09  less than 210 mg/l total sulphur dioxide
- 10  more than 4 grammes/litre total content of natural acid
- 11  all grapes originating from same region and same kind

**Table Wine (blend, cuvée)**

- 01  14° KMW = 67,2° Oe or less
- 02  8,7% vol. alcohol or less
- 03  70 grammes/litre alcohol or less
- 04  150 grammes/litre sugar or less
- 05  9,1° Baumé or less
- 06  16,3° Brix or less
- 07  1,067 specific density or less
- 08  less than 50 mg/l free sulphur dioxide
- 09  less than 210 mg/l total sulphur dioxide
- 10  4 grammes/litre total content of natural acid or less
- 11  origin of grapes and/or kind are not the same

**Diabetic Wine (sugar reduced wine)**

- 01  less than 4 grammes/litre glucose  
 02  less than 20 grammes/litre fermentable sugar  
 03  less than 50 mg/l free sulphur dioxide  
 04  less than 210 mg/l total sulphur dioxide

There should be a label indicating: “*Suitable for diabetics – after consultation of the doctor*” and an analysis indicating the contents of 1 litre of this wine (for instance):

<i>sugar unfermented (as invert sugar)</i>		<i>17,4 grammes</i>
<i>from it: glucose</i>		<i>1,6 grammes</i>
<i>fructose</i>		<i>15,8 grammes</i>
<i>caloric value of the alcohol</i>		<i>3,009 kilo joules</i>
	=	<i>702 kilo calories</i>
<i>total caloric value</i>		<i>3,674 kilo joules</i>
	=	<i>858 kilo calories</i>