OIV-MA-B1-02 Certificates of analysis

Certificate No. 1

- Color
- Clarity
- Specific gravity at 20°C
- Alcoholic content at 20°C
- Total dry extract g/L
- Sugar g/L
- Total sulfur dioxide mg/L
- pH
- Total acidity meq/L
- Volatile acidity meq/L
- Test for malvidin diglucoside
- Over pressure measurement of carbon dioxide in sparkling wines
- Differentiation of very sweet wine and fortified must in the case of sweet wines

Certificate No. 2

Certificate No. 1 is completed and the following determinations are added:

- Ash and alkaline ash g/L
- Potassium g/L
- Iron mg/L
- Copper mg/L
- Free sulfur dioxide mg/L
- Sorbic acid mg/L
- Verification of malolactic fermentation
- Citric acid mg/L
- Tartaric acid g/L

- Folin-Ciocalteu Index
- Chromatic Indexes

The following determinations are optional:

- Excess sodium mg/L
- Calcium, magnesium mg/L
- Sulfates mg/L
- Test of fermentability
- Test for artificial colorants