RESOLUTION OIV-OENO 712A-2024

COMMONLY USED ANALYTICAL PARAMETERS FOR WINES AND SPARKLING WINES

IMPORTANT: The present resolution modifies the following resolution:
- AG 2/88-OEN

THE GENERAL ASSEMBLY,

IN VIEW OF Article 2, paragraph 2 iv of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING Resolution OENO 88/2 of 1988 concerning the modification of the *Compendium of International Methods of Wine and Must Analysis* to include rules for the implementation of methods of analysis and templates for reporting of analysis results,

CONSIDERING the objectives of the OIV, in particular to contribute to the international harmonization of existing practices and standards in order to improve the conditions for the production and marketing of vine and wine products, and to help ensure that the interests of consumers are taken into account,

CONSIDERING the work of the Codex Alimentarius, in particular the following guidelines: “Principles for Food Import and Export Inspection and Certification” (CXG 20-1995), “Guidelines for Food Import Control Systems” (CXG 47-2003) and “Guidelines for Design, Production, Issuance and Use of Generic Official Certificates” (CXG 38-2001),

CONSIDERING the work of the “Methods of Analysis” Sub-Commission in this area,

DECIDES, at the proposal of the “Oenology” Commission, to replace the part of Resolution AG 2/88-OEN of 1988 that makes reference to Annex B of the *Compendium of International Methods of Wine and Must Analysis*, which concerns the rules for the implementation of the analytical methods and reporting of analysis results, with the following:

Certified in conformity Dijon, 18th October 2024
The Director General of the OIV
Secretary of the General Assembly
John BARKER

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A. Scope of application:

To present recommendations for certificates of analysis that address certain aspects of wines and special wines as described in part C of this document.

B. Rules for the implementation of the analytical methods

For determining the analytical parameters, priority should be given to the following methods of analysis:

1. those adopted by the OIV and published in the OIV Compendium of International Methods of Wine and Must Analysis;
2. those adopted by the International Organisation for Standardisation (ISO);
3. those adopted by the other standardisation organisations.

C. Commonly used Analytical Parameters for Wines and Sparkling Wines

Commonly used analytical parameters for wines and sparkling wines are the essential analytical parameters that make it possible to satisfactorily ensure that product characteristics are compliant with definitions and oenological practices of the OIV. These parameters can serve as a basis for trade or commercial transactions.

Other parameters can be used by member states according to their own requirements.

D. Analytical parameters

Commonly used analytical parameters for wines and sparkling wines include:

- Density at 20 °C (g/cm^3)
- Alcoholic strength by volume at 20 °C (% vol)

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- Sum of Glucose and Fructose (g/L)
- Total sulfur dioxide (mg/L)
- Total acidity (mEq/L) or (g tartaric acid/L) or (g sulfuric acid/L)[1]
- Volatile acidity (mEq/L) or (g sulfuric acid/L) or (g acetic acid/L)[2]
- pH
- Over-pressure measurement of carbon dioxide in sparkling wines (bar)
- Saccharose in sparkling and semi-sparkling wines (g/L)

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[1] As described in the Method OIV-MA-AS313-01 Total acidity.

[2] The volatile acidity is derived from the acids of the acetic series present in wine in the free state and combined as salts, as described in the Method OIV-MA-AS313-02 Volatile Acidity.

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