

**Maximum acceptable limits of various substances
contained in wine**
(2011 Issue)

Citric acid:	1 g/L
Volatile acidity:	20 milliequivalents/L The volatile acidity of various specially fortified old wines (wines subject to special legislation and controlled by the government) may exceed this limit.
Arsenic:	0.2 mg/L
Boron:	80 mg/L (expressed as boric acid)
Bromine:	1 mg/L (limit exceeded by way of exception in wines from certain vineyards with a brackish subsoil).
Cadmium:	0.01 mg/L
Copper: (oen 434-2011)	1 mg/L 2 mg/L for liqueur wines produced from unfermented or slightly fermented grape must
Diethylene glycol:	≤ 10 mg/L, to the quantification limit
Malvidol diglucoside:	15 mg/L (determined by the quantitative method diglucoside described in the Compendium)
Silver	< 0.1 mg/L

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Total sulfur dioxide at the time of sale to the consumer: (oen 9/98)	
	<ul style="list-style-type: none">- 150 mg/L for red wines containing a maximum of 4 g/L of reducing substances.- 200 mg/L for white and rosé wines containing a maximum of 4 g/L of reducing substances.- 300 mg/L: red, rosé and white wines containing more than 4 g/L of reducing substances.- 400 mg/L: in exceptional cases some sweet white wines.

Ethanediol /Ethylene glycol:	≤ 10 mg/L
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Fluoride: (oen 8/91)	1 mg/L except for wines coming from vineyards treated in conformity with national law, with cryolite in which case, the level of fluoride must not exceed 3 mg/L.
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Methanol:	400 mg/L for red wines
(oen 19/2004)	250 mg/L for white and rosé wines

Ochratoxin A :	2 µg/L (for wines obtained as from the 2005 harvest)
(CST 1/2002)	

Lead: (oen 13/06)	0.15 mg/L for wine made, starting from the 2007 harvest year
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Propan-1,2-diol/propylene glycol	Still wines := 150 mg/L
(oen 20/2003)	Sparkling wines := 300 mg/L

Excess sodium:	80 mg/L
(oen 12/2007)	

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Sulfates: (expressed as potassium sulfate)	1 g/L	
	However this limit is raised to:	
	- for wines which have undergone a maturing period in casks for at least 2 years	} 1.5 g/L
	- for sweetened wines	
	- for wines obtained by the addition to the musts or wine of alcohol or potable spirit	
- for wines with added concentrated musts	} 2.0 g/L	
- for naturally sweet wines		
	- for wines obtained under a film "sous voile"	} 2.5 g/L

Zinc	5 mg/L
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