

# Wine: authorised oenological practices

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## EU updates methods and treatments permitted in winemaking

Commission Delegated Regulation (EU) [2024/3085](#) of 30 September 2024 amending Delegated Regulation (EU) 2019/934 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards authorised oenological practices

### Update

The EU has updated its list of authorised oenological practices (Regulation [2019/934](#)) to align them to technical changes to standards adopted by the International Organisation of Vine and Wine (OIV). These include clarifications of permitted treatments (heat/cold treatments), purity and identification specifications, operator safety practices, and use of specific substances in wine.

### Impacted products

wine

### What is changing?

Annex I of Regulation [2019/934](#) sets out authorised oenological processes (methods and treatments) permitted in the production of wine placed on the European market.

The new Regulation [2024/3085](#) updates these processes as follows.

#### Heat/cold treatments

To clarify which heat and cold treatments are permitted, references are inserted to the treatments included in files published by the [OIV](#) (Annex I, Part A, Table 1:2).

#### Updated requirements

In 2022 and 2023 the OIV adopted new resolutions relating to files referred to in Regulation [2019/934](#) (Annex I, Part A). The Regulation is now updated to reflect these new resolutions, including changes to prescriptions regarding:

- flotation (Table 1: 8; Table 2: 8–8.3)

- operator safety practices (Tables 1 and 2)
- membrane technology (Table 1: 18; Appendix 10)
- purity and identification specifications (Table 2)
- asorbic acid content (Table 2: 2.6)
- use of plant fibres (Table 1: 3.2)
- microcrystalline cellulose (Table 2: 4.1)
- addition of cellulose as a fermentation activator (Table 2)
- tannins (Table 2: 5.12, 6.4)
- gum arabic (Table 2: 6.8)
- enzymes (Table 2: 7.2–7.12)
- hemicellulose (Table 2: 7.5)
- betaglucanase (Table 2: 7.7)
- deletion of glycosidase (Table 2: 7.8)
- beta-glucanase (Table 2: 7.10)
- caramel additives (Table 2: 11.3).

In addition, there is a change to the prescription regarding sulphur dioxide (Annex I, Part B, A.2(c): second item on protected designations of origin).

### **Diammonium hydrogen phosphate**

This substance is not an authorised EU food additive and was included in Regulation [2019/934](#) in error, so it has been deleted from Annex I, part A, Table 2: 4.2.

### **Spanish and Portuguese wines**

The European Commission has also made a number of amendments specific to certain Spanish and Portuguese wines.

### **Why?**

The oenological processes authorised by the EU are based on the methods recommended by the [OIV](#). The Annexes to Regulation [2019/934](#) refer to specific files published by the OIV. The OIV regularly reviews and updates these files, and the changes are then incorporated into Regulation [2019/934](#).

### **Timeline**

The new rules apply from **29 December 2024**.

## Background

Regulation [1308/2013](#) sets out the permitted categories of wine and oenological practices.

Regulation [2019/934](#), Annex I establishes the conditions and limits of these oenological practices, based on methods recommended by the OIV. Annex II lists the substances that may be used in wine production, also in accordance with OIV recommendations.

## Resources

European Commission, [The EU wine legislation](#)

Regulation (EU) No [1308/2013](#) – establishing a common organisation of the markets in agricultural products

Commission Delegated Regulation (EU) [2019/934](#) – as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files

Commission Implementing Regulation (EU) [2019/935](#) – as regards analysis methods for determining the physical, chemical and organoleptic characteristics of grapevine products and notifications of EU countries decisions concerning increases in natural alcoholic strength.

OIV [Standards and Technical Documents](#)

## Sources

Commission Delegated Regulation (EU) [2024/3085](#) as regards authorised oenological practices

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