

**DECISION No 1134 of 10 October 2002**  
**for the approval of the methodology norms for the application of the**  
**Vine and Wine Law in the system of the common organisation**  
**of the market in wine No 244/2002**

Under Article 107 of the Constitution and Article 64 of the Vine and Wine Law in the system of the common organisation of the market in wine No 244/2002, the **Government of Romania** has adopted the following decision.

**Article 1**

The methodology norms for the application of the Vine and Wine Law, in the system of the common organisation of the market in wine No 244/2002, mentioned in the annex incorporated in this decision, have been approved.

**Article 2**

In the actions undertaken in the area of grape and wine production, the Ministry of Agriculture, Food and Forestry agrees to work in partnership with the corresponding appropriate inter-professional organisation, constituted in compliance with Law No 778/2001 on inter-professional organisations in the area of farming food products.

**Article 3**

- (1) The international contracts concluded for wines and other wine and must-based drinks, contracts that are currently active, shall be executed in accordance with the governing law in force on the date of the contracts' signature.
- (2) The labels for wines and other must and wine based drinks, for the commercialisation on the internal market, already printed and distributed to the contracting producers or traders, shall be used until the stock is distributed, but no later than 31 December 2002.
- (3) After the stock is distributed or after 31 December 2002 the rules regarding the content of the new labels must follow the current methodology norms, as presented below.

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PRIME MINISTER  
**ADRIAN NĂSTASE**

Countersignature:

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Bucharest, 10 October 2002  
No 1134

## **ANNEX 1:**

### **METHODOLOGY NORMS**

**for the application of the Vine and Wine Law in the system of the common organisation of the market in wine No 244/2002**

## **CHAPTER I: The production of vine**

### **SECTION 1: The territorial delineation of viticultural areas**

#### **Article 1**

The territorial delineation of viticultural areas, including those destined to the production of wines and other wine products with protected denomination of origin, is explicitly indicated in the Vineyard Cadastre, in accordance with the provisions of Article 6 from the Vine and Wine Law in the system of the common organisation of the market in wine No [244/2002](#), hereinafter referred to as law.

#### **Article 2**

- (1)** The delineation of the viticultural areas in vineyards and viticultural centres is performed by professionals in the area of land management in collaboration with professionals in the area of viticulture and vinification and with representatives from the wine producers, constituted in county commissions; these recommendations are to be completed by a central commission constituted within the Ministry of Agriculture, Food and Forestry, in accordance with the methodology norms for performing and maintaining the Vineyard Cadastre, and are to be approved through a common order of the Minister of Agriculture, Food and Forestry and of the Minister of Public Administration.
- (2)** The members of the central commission and county commissions, as well as their internal rules and regulations shall be approved through a common order of the Minister of Agriculture, Food and Forestry and of the Minister of Public Administration.

#### **Article 3**

Until the end of the viticultural areas delineation, the Ministry of Agriculture, Food and Forestry coordinates the upgrade process of nominating the viticultural areas as vineyards and viticultural centres, and of distributing the corresponding territories up to the level of locality. The upgraded form of these undertakings shall be approved by order of the Minister of Agriculture, Food and Forestry.

### **SECTION 2: Production of the viticultural planting material**

#### **Article 4**

The definitions for the categories of planting material, multiplication material and the categories of biological material used in viticulture, mentioned in Article 7 of the Law, are detailed in annex 1 of the current methodology norms.

#### **Article 5**

- (1) The categories of biologic material used in viticulture permitted for use in Romania are the following:
- a) improver material;
  - b) pre-basic material;
  - c) basic material;
  - d) certified material;
  - e) standard material.
- (2) The definitions of these categories are detailed in annex 1 of the present methodology norms.

#### **Article 6**

- (1) The planting viticultural materials are produced in the following types of viticultural plantations:
- a) conservation plantations;
  - b) pre-propagation plantations;
  - c) certified plants-producing parent plantations;
  - d) plantations acknowledged for producing top graft cuttings or rootstocks;
  - e) certified stock nurseries;
  - f) standard stock nurseries.
- (2) The definitions of these types of viticultural plantations are detailed in Annex 2 of the present methodology norms.

#### **Article 7**

- (1) The planting viticultural material is produced in the following types of sites:
- a) selection sites;
  - b) conservation and pre-propagation sites;
  - c) propagation sites;
  - d) sites of production for hybrid and non-hybrid grapevines.
- (2) The definitions of these sites are detailed in Annex 2 of the present methodology norms.

### **SECTION 3: Setting, maintaining and clearing of viticultural plantations**

#### **A: Setting viticultural plantations**

#### **Article 8**

The territorial division of the grapevine varieties, recommended and authorised for culture within each viticultural centre, as well as its continuous upgrade shall be approved by order of the Minister of Agriculture, Food and Forestry, countersigned by the Vine and Wine National Office, further referred to as ONVV, at the proposal of the Institute for Research and Development in Viticulture and Vinification, further referred to as ICDVV, in collaboration with the viticulture and vineyard research and

development bases, after consulting with the scientists and experts of the field, including those from the county or Bucharest general agriculture and food industry directorates.

## Article 9

- (1) The setting of grapevine and rootstock plantations takes place after the county or Bucharest general agriculture and food industry directorates grant the right to set up a new plantation, to use an already established plantation on the same terrain, or to plant on a reserve terrain. The county or Bucharest general agriculture and food industry directorates monitor the setting of grapevine and rootstock plantations in their area of responsibility.
- (2) The right to set up a new plantation, in accordance with the provisions of paragraph 2 from Annex 4 to the Law, is the right to set up a grapevine plantation in the case of the amalgamation or expropriation measures for public utilities, if these lands are part of a plantation or a viticultural centre, established and acknowledged as such in the territorial cadastre.?????????
- (3) The right to replant is maintained on a five-year period from the land clearing date; after this term has expired the unused right to replant is attributed to a reserve land.
- (4) The right to plant on a reserve land shall be valid for a period of 10 years; after this term the unused right to plant on a reserve land shall be annulled.
- (5) In special circumstances, of interest for the wine and vineyard patrimony and production, the right to plant on a reserve land can be actualised with the approval of the Ministry of Agriculture, Food and Forestry.
- (6) The place where the right to plant on a reserve land is exercised, as well as the varieties and the used culture techniques must provide the possibility of obtaining productions in accordance with the market demand and with the qualitative and quantitative profile of the region.
- (7) Based on the granting of the right to set up a new plantation, to replant or to plant on a reserve land, the county or Bucharest general agriculture and food industry directorates issue the planting licences as per the applications of the interested entities, in accordance with the provisions of Article 11(1) and (2) in the law. The planting licences mark the total area to be planted by a producer, natural or legal person, within one or several years.
- (8) The planting licence contains the following elements:
  - a) name of the producer, natural or legal person;
  - b) address of the producer;
  - c) location of the plantation: vineyard, viticultural centre, locality, village, field, lot or the site with a locally known name;
  - d) surface to be planted: total (ha), divided by years;
  - e) variety / varieties to be planted;
  - f) distances between plants;
  - g) the rest period of the soil before replanting grapevine, not less than 2 years.
- (9) The standard forms for the applications of granting the right to set up a new plantation, to replant and to plant on a reserve land and for the planting licences of vineyards shall be approved by order of the Minister of Agriculture, Food and Forestry.

## **Article 10**

- (1) The applications mentioned at Article 9 (9) are registered at the corresponding county or Bucharest general agriculture and food industry directorates, at least one month before setting up the plantation. They will include the information necessary for completing the planting licence and will be countersigned by the specialist from the territorial agricultural centre and by the territorial inspector of the State Inspectorate for Technical Wine and Vineyard Control, hereinafter referred to as ISCTV.
- (2) If the plantation is set up on a surface larger than 3 ha, calculated as total surfaces per producer, natural or legal person, the plantation project shall be enclosed in the application for the planting licence, countersigned by the territorial unit for research and development in wine and viticulture.
- (3) The projects can be drawn up by units for research and development in wine and viticulture or by commercial agents, natural or legal persons, authorised by the corresponding county or Bucharest general agriculture and food industry directorates, countersigned by the territorial units for research and development in wine and viticulture.

## **Article 11**

The setting up of grapevine plantations as new lots interspersed in an already established grapevine plantation must consider the lanes orientation, the distances between lanes and the necessity to provide the turning areas in order to facilitate the vineyard maintenance operations, the access to plantation, as well as the maintenance and development of hydro-upgrade capabilities.

## **Article 12**

- (1) Directly producing hybrids are defined as varieties obtained through hybridisations from the first two generations between different species of the *Vitis* genre, characterised by resistance to phylloxera and some cryptogrammic diseases and inferior, non-acceptable quality of grapes and wine.
- (2) The planting of the varieties from the group mentioned in paragraph (1) is forbidden, in accordance with the provisions of Article 12 (2) of the law. The list of the varieties of directly producing hybrids whose planting is forbidden shall be approved by order of the Minister of Agriculture, Food and Forestry.

## **Article 13**

- (1) Interspecific hybrids with relative resistance to diseases are defined as varieties obtained through complex hybridisation processes between species of *Vitis vinifera* and varieties belonging to different species of the *Vitis* genre. The temporary planting of some of these varieties is authorised on a surface not exceeding 0,1 ha per family, only in the urban areas outside the vineyard plantations, for a decorative purpose, to provide grapes for domestic use, in accordance with the provisions of Article 12 (3) of the law.
- (2) The list with of interspecific hybrids with relative resistance to diseases shall be approved by order of the Minister of Agriculture, Food and Forestry.

## **B: Maintenance of grapevine plantations**

#### **Article 14**

The owners of grapevine plantations are responsible for their maintenance, especially for treating the plantations against diseases and pests, providing the production of grape crops qualitatively and quantitatively appropriate.

#### **Article 15**

ICDVV, together with its network of local units of research and development, establishes technical norms of grapevine culture adapted to the various areas and types of plantation, available to the producers through the National Agency for Agricultural Consultancy and its regional centres.

#### **Article 16**

- (1) The grapevine cultivators have the responsibility to ensure the maintenance of the pedo- and hydro-update capabilities existent on the surfaces they possess.
- (2) With that end in view, they ensure the maintenance of embankments on terraced terrains, the cleaning and repairing of the water channels situated on slopes, the irrigations systems, as well as the preservation of the access routes, exploitation routes and turning areas.

### **C: Grapevine plantations clearing**

#### **Article 17**

- (1) The licences for clearing the grapevine plantations containing varieties of *Vitis vinifera*, hereinafter named noble or mother grapevines varieties shall be issued by the county or Bucharest general agriculture and food industry directorates, based on their owners' applications.
- (2) The clearing licence contains the following elements:
  - a) name of the owner, natural or legal person;
  - b) address of the producer;
  - c) location: plantation, vineyard centre, locality, village, field, parcel or the point with a locally acknowledgeable name;
  - d) the surface to be cleared;
  - e) the clearing date: year, month, start date / end date;
  - f) variety / varieties present in the plantation to be cleared;
  - g) age of plantation – number of years;
  - h) percent of empty slots in the plantations;
  - i) reasons for the clearing proposal ;
  - j) the manner in which the terrain is used after the plantation clearing.
- (3) The standard forms for the applications and licences to clear the plantations containing noble varieties of grapevine and mother grapevines shall be established by order of the Minister of Agriculture, Food and Forestry.
- (4) The clearing of the grapevine plantations composed of directly producing hybrids or interspecific hybrids does not require any authorisation, regardless of the surface to be cleared, and shall be communicated within one month to the territorial agricultural centre. This centre shall communicate

the census of cleared surfaces to the county or Bucharest general agriculture and food industry directorates, for update purposes.

#### **Article 18**

The clearing of the grapevine plantations containing noble or mother grapevines varieties, on surfaces exceeding 0,1 ha, shall be performed within maximum 5 years starting from the clearing authorisation date.

#### **Article 19**

The applications for issuing the licences for clearing the grapevine plantations containing noble varieties or graftable rootstocks grubbing-up shall be registered at the corresponding county or Bucharest general agriculture and food industry directorates, at least 6 months before the clearing. They shall contain all the information necessary for completing the clearing licence and shall be countersigned by the specialist from the territorial agricultural centre and by the territorial inspector of the ISCTV

#### **Article 20**

- (1) The premium for definitive discard of the grapevine plantations containing directly producing hybrids forbidden for planting on areas larger than 0.1 ha per commercial agent or per family shall be granted for the plantations set up within the viticultural areas and outside the localities outside viticultural areas, plantations which have not reached yet the age and the vegetative status requiring clearing.
- (2) The premium for definitive discard of grapevine plantations of directly producing hybrids forbidden for planting shall be granted if requested, in writing, by their owners; the requests shall be addressed to the county or Bucharest general agriculture and food industry directorates, depending on the location of the fore mentioned plantations.
- (3) The value of the premium for definitive discard, per hectare, shall be established in correspondence with the production capacity of the fore mentioned plantations, with a maximum cap in place.
- (4) The maximum cap and the intermediate caps of the premium for definitive discard of grapevine plantations of directly producing hybrids forbidden for planting, as well as their financing sources shall be set up annually, by Government decision.

## **CHAPTER II: The Wine Production**

### **SECTION 1: Classification of wines and of other products obtained from must, wine and vinification by-products**

#### **I: The wines**

#### **Article 21**

The wines, classified as table wines, quality wines or special wines, are: white, rosé or red, in various shades.

#### **A: Table wines**

## Article 22

The table wines, defined in Article 18 a) of the law, have a minimum natural alcoholic strength by volume of 8.5%.

## Article 23

The table wines category also contains the wormwood wine, defined in annex 2 point 20 of the law.

## Article 24

The wines produced from grapes obtained from directly producing hybrids and interspecific hybrids forbidden for planting, as well as from interspecific hybrids with relative resistance to diseases, authorised for temporary planting, do not belong to the table wines category. They form a special category, exploited in accordance with the provisions of Article 21 of the law.

## B: Quality wines

### Article 25

- (1) The quality wines, defined in Article 18 b) of the law, depending on their qualitative level determined by the production area, the variety or the varieties used and the by the applied technology, are:
  - a) quality wines with established geographical indication, also named superior quality wines;
  - b) quality wines with protected denomination of origin.
- (2) The quality wines with established geographical indication must have a minimum natural alcoholic strength by volume of 10.5%. Their commercialisation must explicitly indicate the geographic provenance, in accordance with the order of Minister of Agriculture, Food and Forestry. These wines are also exported under the generic name of "Landwein", "Vin de Pays" or other such names.
- (3) The quality wines with protected denomination of origin PDO must have a minimum natural alcoholic strength by volume of 11% and must be obtained from grapes with a carbohydrate content of minimum 187 g/l. Depending on the maturation stage of the harvested grapes and their qualitative and composition characteristics, these wines belong to the following categories:
  - a) harvested when completely matured, PDO-HCM: wines obtained from grapes with a carbohydrate content of minimum 187 g/l;
  - b) harvested from over-ripened grapes, PDO-HOR: wines obtained from grapes with a carbohydrate content of minimum 220 g/l. In order to obtain red dry wines from this category, the harvested grapes must have a carbohydrate content of minimum 213 g/l;
  - c) harvested when grapes grow noble, DOC HGN: wines obtained from grapes with a carbohydrate content of minimum 240 g/l, under fermentation by "noble mould" or harvested when the grapes turn into raisins.
- (4) The main production conditions of quality or protected denomination of origin wines and the main composition and quality characteristics for each type of wine from the PDO category shall be established by rules and decisions to grant the right of producing wines with protected denomination of origin, approved by order of the Minister of Agriculture, Food and Forestry.

### Article 26



Depending on their sugar content, the table and quality wines are:

- a) dry, with a sugar content of up to 4 g/l inclusively;
- b) medium dry, with a sugar content between 4,01 g/l and 12 g/l inclusively;
- c) medium sweet, with a sugar content between 12,01 g/l and 50 g/l inclusively;
- d) sweet, with a sugar content higher than 50 g/l.

## **C: Special wines**

The special wines category contains:

### **1: Sparkling wines**

#### **Article 27**

(1) Depending on the technologic process, the sparkling wines are classified as follows:

- a) sparkling wines obtained through bottle fermentation;
- b) sparkling wines obtained through bottle fermentation and transferred in tanks – the transfer process;
- c) sparkling wines obtained through fermentation in tanks.

(2) The sparkling wines are defined in annex 2 point 13 of the law.

#### **Article 28**

Depending on their sugar content, the sparkling wines are classified as follows:

- a) extra raw, between 0-6 g/l;
- b) raw, between 6-15 g/l;
- c) extra dry, between 12-20 g/l;
- d) dry, between 17-35 g/l;
- e) medium dry, between 33-50 g/l;
- f) sweet, over 50 g/l.

#### **Article 29**

The sparkling wines category also contains the Muscat sparkling wine, defined in annex 2 point 15 of the law.

#### **Article 30**

Some sparkling and pearling wines, produced under special conditions and characterised by a high quality, can bear protected denomination of origin.

#### **Article 31**

(1) The sparkling and pearling wines with protected denomination of origin are obtained from vine varieties recommended or authorised for this production, grown in delineated viticultural areas where the basic material wine is produced. The protected denomination of origin sparkling wines imply that both the production of basic material wine and the second fermentation must take place in the delineated area corresponding to the denomination of origin.

(2) In special circumstances, the Ministry of Agriculture, Food and Forestry authorises, through the National Office for Protected Denomination of Origin for Wines and other Wine and Grapevine

Products, hereinafter named ONDOV, for the second fermentation to occur outside the delineated areas where the grapes were harvested, as long as the obtained sparkling wine is commercialised with a clear marked indication of the production site of the basic material grapes and of the unit where the second fermentation was performed.

## **2: Sparkling wines**

### **Article 32**

- (1) Depending on the sugar content, the sparkling wines are grouped as follows:
  - a) dry, up to 12 g/l;
  - b) medium dry, between 12,01-30 g/l;
  - c) medium sweet, over 30 g/l.
- (2) The sparkling wines are defined in annex 2 point 14 of the law.

## **3: Pearling and semi-sparkling wines**

### **Article 33**

The category of other wines containing carbon dioxide, authorised for production, also includes semi-sparkling and pearling wines, defined in annex 2 points 16 and 17 of the law.

## **4: Flavoured wines**

### **Article 34**

The flavoured wines are defined in annex 2 point 19 of the law. The category of flavoured wines contains:

- a) vermouth;
- b) other flavoured wines.

### **Article 35**

Depending on the sugar content, vermouth wines are classified as follows:

- a) extra dry, up to 12 g/l;
- b) dry, between 12,01-40 g/l;
- c) medium dry, between 40,01-80 g/l;
- d) sweet, over 80 g/l.

## **5: Liquorish and oxidative wines**

### **Article 36**

- (1) The special wines category also contains liquorish wines, defined in annex 2 point 21 of the law. Some high quality liquorish wines can bear denominations of origin.

- (2) The special wines category also contains oxidative wines, obtained through a special technologic process, being submitted to slow oxidation, under the influence of some biological or physical factors.
- (3) The raw materials used for the production of special wines, wine, must of grapes, concentrated must of grapes, alcohol containing must of grapes, ethylic alcohol of viticultural origin must meet the quality criteria and the production rules and regulations in place.

## **II: Other must of grapes and wine based products**

### **A: Must of grapes based products**

#### **Article 37**

- (1) The category of must of grapes based products contains:
  - a) cut must;
  - b) concentrated must of grapes;
  - c) rectified concentrated must of grapes;
  - d) grape juice;
  - e) concentrated grape juice;
  - f) partially fermented must of grapes;
  - g) Mistel;
  - h) thick new wine.
- (2) The definitions of the above mentioned products are detailed in annex 2 of the law.

### **B: Wine based products**

#### **Article 38**

- (1) The category of wine based products contains:
  - a) alcoholic wine;
  - b) wine distillate;
  - c) Romagnac;
  - d) wine spirit;
  - e) wine vinegar.
- (2) The definitions of the fore mentioned products are detailed in annex 2 of the law.

#### **Article 39**

Some Romagnacs, produced under special conditions, characterised by a high quality, can bear protected denomination of origin.

#### **Article 40**

- (1) The Romagnacs with protected denomination of origin are produced from recommended vine varieties, authorised for this line of production, and planted in delineated viticultural areas.
- (2) In order to produce the Romagnacs with protected denomination of origin the following conditions must be met:

- a) the wines shall be distilled in “Charente” plants or with other plants capable of discontinuous distillation, double distillation and filtering the lees at the beginning and end of the distillation process;
  - b) the distillates shall be aged in oak wood containers, with a maximum capacity of 600 litres, for at least 3 years;
  - c) the raw material wines, their distillation and the bottling of Romagnacs shall take place in the delineated area corresponding to the protected denomination of origin.
- (3) In special circumstances, the Ministry of Agriculture, Food and Forestry authorises, through ONDOV, for the aging of distillates and the bottling of Romagnacs to take place outside the delineated areas for the denomination of origin, as long as the Romagnacs is commercialised with a clear indication of the production and distillation site of the raw material grapes, as well as of the unit where the distillates were aged and the Romagnacs were bottled.

### **III: Products obtained from vinification by-products**

#### **Article 41**

- (1) The category of products obtained from vinification by-products contains:
- a) ethyl alcohol of viticultural origin;
  - b) wine yeast spirit;
  - c) yeast froth;
  - d) marc of grapes spirit;
  - e) piquet.
- (2) The piquet is destined exclusively for industrial purposes, its commercialisation being strictly forbidden for direct human consumption.
- (3) The definitions of the fore mentioned products are detailed in annex 2 of the law.

#### **Article 42**

The processing of wine yeast and the marc of grapes also yields other products, such as tartaric acid, natural dyes, seed oils, tannin, fodder, compost, etcetera.

## **2: Organoleptic and chemical characteristics of wines and products obtained from must of grapes, wine and vinification by-products**

#### **Article 43**

- (1) The wines for human consumption, others than the special wines, must meet when commercialised the following chemical and organoleptic characteristics, attested by analysis bulletins issued by authorised laboratories:
- a) organoleptic attributes characteristic for the quality and type of the wine, variety or genre of varieties used, vineyard, viticultural centre or delineated area, in case of the protected denomination of origin wines; the wines must be free of smell and taste deficiencies;

- b)** alcohol strength at 20°C – minimum 8.5% actual alcoholic strength by volume and, respectively, the alcohol content by volume corresponding to the wine category and type;
- c)** total acidity – minimum 4.5 g/l, expressed in tartaric acid, or 60 milliequivalents per litre;
- d)** volatile acidity less than:
  - 1.** 18 milliequivalents per litre or 1.08 g/l, expressed in acetic acid, for white and rose wines;
  - 2.** 20 milliequivalents per litre or 1.2 g/l, expressed in acetic acid, for red wines.

These limits can be overridden only for some old wines, of at least 2 years, or for the wines produced under special technologies or for the wines with total alcohol strength equal with or higher than 13% by volume, provided it does not interfere in a negative manner within the organoleptic characteristics of the wines;

- e)** dry non-reducing extract, minimum:
  - 1.** 15 g/l for white and rose table wines;
  - 2.** 16 g/l for red table wines;
  - 3.** 18 g/l for superior wines – VS, white and rose;
  - 4.** 19 g/l for superior wines – VS, red;
  - 5.** 21 g/l for PDO wines, white and rose;
  - 6.** 23 g/l for PDO wines, red.

In the years with unfavourable climatic conditions, it may be decided upon the commercialisation of the table wines and superior wines – VS with a non-reducing extract 1 g/l lower than the fore mentioned limits;

- f)** the total sulphur dioxide, within the following maximal limits identified at the time of commercialisation:
  - 1.** 160 mg/l for dry red wines;
  - 2.** 210 mg/l for dry white and rose wines and for medium dry red wines;
  - 3.** 260 mg/l for medium dry white and rose wines;
  - 4.** 300 mg/l for medium sweet and sweet wines;
  - 5.** 350 mg/l for wines obtained from over-ripened harvested grapes, rich in carbohydrates and oxidative enzymes, from: Cotnari, Murfatlar, Târnave, Pietroasa, Valea Călugărească;

- g)** aluminium, maximum 8 mg/l;
- h)** arsenic, maximum 0.2 mg/l;
- i)** boron, expressed as boric acid, maximum 80 mg/l;
- j)** bromide, maximum 1 mg/l;
- k)** cadmium, maximum 0.01 mg/l;
- l)** copper, maximum 1 mg/l;
- m)** fluoride, maximum 1 mg/l;
- n)** lead, maximum 0.2 mg/l;
- o)** tin, maximum 1 mg/l;
- p)** zinc, maximum 5 mg/l;
- q)** methanol:

- maximum 150 mg/l for white and rose wines;
  - maximum 300 mg/l for red wines;
  - r)** sulphates, expressed in potassium sulphate, maximum 1 g/l, with the following exceptions:
    - maximum 1.5 g/l for wines aged for at least two years in vessels, for the sweetened wines and for the wines obtained by mixing must of grapes or wine with alcohol or wine distillate;
    - maximum 2 g/l for the wines obtained by adding concentrated must of grapes and for the natural sweet wines;
    - maximum 2.5 g/l for the wines obtained through development under floor;
  - s)** citric acid, maximum 1 g/l;
  - t)** sodium, maximum 60 mg/l, limit which can be exceeded for the wines obtained from plantations set on salty soils;
  - u)** malvidine diglycoside, maximum 15 mg/l for the red wines obtained from noble varieties of grapes.
- (2)** The characteristics of chemical composition of the wines and products obtained from must of grapes, wine and vinification by-products are determined through internationally certified methods and / or through standard Romanian wine analysis methods, in accordance with Community methods, enumerated in a list approved by order of the Minister of Agriculture, Food and Forestry.

#### **Article 44**

- (1)** The following are unacceptable for human consumption:
- a)** the wines degraded into vinegar, attacked by harmful organisms, slimed, smelling of sulphuric hydrogen, mould or other inadequate smells and / or tastes, detected by attested wine tasters authorised by the Ministry of Agriculture, Food and Forestry;
  - b)** the liquid obtained from untreated grape marc macerated in water – piquet;
  - c)** the wines produced through unauthorised or falsified practices and treatments, as well as the wines whose components do not fall within the limits set under Article 43 of the present methodology norms.
  - d)** the wines with addition of substances or aromatic substances, other than those admitted by law.
- (2)** The wines unacceptable for direct human consumption can be intended, as the case may be, for distillation or production of vinegar.

#### **Article 45**

The rectified concentrated must of grapes, defined in annex 2 point 5 of the law, must have the following characteristics:

- a)** a pH of maximum 5 at 25° Brix;
- b)** an optical density at 425 nm of at most 0.100 for a thickness of a liquid layer of 1 cm at 25° Brix;
- c)** a sucrose content of maximum 7 g/l, determined at 25° Brix;
- d)** a Folin-Ciocalteu index of maximum 6.00, determined at 25° Brix;
- e)** a titratable acidity of maximum 15 milliequivalents per kilogram of total sugars;
- f)** a sulphur dioxide content of maximum 25 milligrams per kilogram of total sugars;

- g)** a total cation content of maximum 8 milliequivalents per kilogram of total sugars;
- h)** a conductivity at 25° Brix and 20°C of maximum 120 micro-Siemens/cm;
- i)** a hydroxymethylfurfural content of maximum 25 milligrams per kilogram of total sugars;
- j)** presence of mesoinositol.

#### **Article 46**

- (1)** The Romagnac, defined in annex 2 point 25 of the law, can be commercialised if it meets the following conditions, attested by analysis bulletins issued by authorised laboratories:
  - a)** is free of unpleasant tastes, detected by authorised wine tasters approved by the Ministry of Agriculture, Food and Forestry;
  - b)** is obtained from distillates from untreated wines with ion exchangers, ultraviolet rays or ionised radiations.
- (2)** The metal content of the Romagnac cannot exceed the following limits:
  - a)** arsenic – 0,05 mg/l;
  - b)** copper – 5,0 mg/l;
  - c)** lead – 0,3 mg/l;
  - d)** zinc – 5,0 mg/l.
- (3)** Regarding other components, the Romagnac cannot exceed the following limits per 100 ml alcohol anhydride:
  - a)** methyl alcohol, maximum 200 mg;
  - b)** total acidity, expressed in acetic acid, maximum 400 mg;
  - c)** esters, expressed in ethylic acetate, between 75 mg and 500 mg;
  - d)** superior alcohols, expressed in isoamylic alcohol, maximum 400 mg;
  - e)** aldehydes, expressed in acetic aldehyde, between 5 mg and 60 mg;
  - f)** furfural, maximum 2 mg;
  - g)** cianhydric acid, undetectable.

#### **Article 47**

- (1)** For the wine spirits and those obtained from wine yeast and marc of grapes, the following limits of compounds are determined per 100 ml alcohol anhydride, confirmed by analysis bulletins issued by authorised laboratories:
  - a)** methyl alcohol, maximum 1000 mg;
  - b)** esters, expressed in ethylic acetate, between 100 mg and 600 mg;
  - c)** superior alcohols, expressed as isoamylic alcohol, between 100 mg and 750 mg;
  - d)** total acidity, expressed in acetic acid, between 100 mg and 750 mg;
  - e)** aldehydes, expressed in acetic aldehyde, between 5 mg and 80 mg;
  - f)** furfural, maximum 2 mg;
  - g)** cianhydric acid, undetectable.
- (2)** The metal content cannot exceed the limits set for Romagnac in Article 46 (2) of the present methodology norms.

## **SECTION 3: Authorised enological practices and treatments**

### **Article 48**

The oenological practices and treatments used for the production of wines and must of grapes and wine based drinks must guarantee an appropriate elaboration, conservation and evolution of the corresponding products. Their application should not induce changes in the composition of these drinks, outside some normal limits, ensuring the preservation of the natural, authentic and legal characteristics for each product.

### **Article 49**

The oenological practices and treatments authorised to be applied to fresh grapes, must of grapes, partially fermented must of grapes, must of grapes intended to be concentrated and to new wine still in fermentation are as follows:

- 1.** sorting during harvesting the healthy grapes from the damaged or incompletely ripped grapes; separating, during harvesting, the grapes or grape fragments attacked by noble mould or highly raisined in order to use them for obtaining sweet wines;
- 2.** washing the grapes as needed, if they are intended for the production of grape juice, followed by rinsing;
- 3.** mashing the grapes;
- 4.** collecting the grapes;
- 5.** treating the grapes or must of grapes with sulphuric anhydride or potassium metabisulphite. If aqueous solutions of sulphuric anhydride are used, the concentration must be higher than 5%;
- 6.** treating the grapes or must of grapes with ascorbic acid, not exceeding 250 mg/kg;
- 7.** treating the grapes or must of grapes with pectinolytic enzymes and with enzymatic preparation of betaglucanase;
- 8.** macerating the must of grapes in order to obtain red, rose or flavoured wines, as well as wines from raisined grapes or from grapes attacked by noble mould, in order to ensure a more or less prolonged contact between must of grapes and the solid part of the grapes;
- 9.** carbonic maceration;
- 10.** thermal treatment of the must of grapes to produce red wines from vaguely coloured grapes or grapes attacked by grey mould, without diluting or concentrating the grape must. Warming of the must of grapes through injection of water vapours is forbidden;
- 11.** straining the must of grapes, statically or dynamically;
- 12.** pressing the uncrushed grapes, the must of grapes or the marc;
- 13.** clarifying the must of grape intended for the production of white wines with the aid of gravity, with or without cooling, through flotation, as well as through centrifugation or filtration, with or without inert filtration adjuvants;
- 14.** pasteurisation of the must of grapes;
- 15.** refrigeration of the must of grapes, followed by storing it at low temperatures, in order to use it as raw material to produce alcohol free or slightly alcoholic drinks, with or without carbon dioxide



addition, as well as to use it as partner with “sugar reserve” in the production of medium dry and medium sweet wines;

- 16.** musts treatment for clarification by means of one or more of the following substances for oenological use: edible gelatine, isinglass, casein and potassium caseinate, ovalbumin and/or lactalbumin, bentonite, silicon dioxide as a gel or colloidal solution, kaolin, tannin;
- 17.** seeding the must by introducing an yeast culture prepared from selected cultures or from spontaneous environment;
- 18.** adding, as stimulants of the alcoholic fermentation, some chemical substances – “growing factors”.  
The following stimulants can be used:
  - a)** addition of diammonium acidic phosphate or ammonium sulphate, by themselves or combined, not to exceed 0,3 g/l;
  - b)** addition of ammonium sulphite or ammonium bisulphate, by themselves or combined, not to exceed 0,3 g/l;
  - c)** addition of thiamin dihydrochloride, not to exceed 0,6 mg/l, expressed in thiamin;
- 19.** using lactic bacteria to produce malolactic fermentation – microbiologic deacidification;
- 20.** cooling the fermented must of grapes to avoid the temperature rising above the technological acceptable limits;
- 21.** correcting the must of grapes total acidity –acidification of the musts of grapes in the years with insufficient acidity, by addition of tartaric acid not exceeding 1,5 g/l or 20 milliequivalents per litre;
- 22.** use of preparations of yeast cell wall, not to exceed 40 g/hl;
- 23.** in the years with unfavourable climatic conditions, in accordance with the provisions of Article 26 (3) of the law, the sweetening of musts in order to raise the alcohol strength of wines is permitted through the following practices:
  - a)** addition of the concentrated must of grapes, rectified concentrated must of grapes or sucrose – chaptalisation;
  - b)** partial dehydration.

Sweetening of the musts of grapes can be obtained as long as the following rules are followed:

- a.** the use of any of the operations mentioned above precludes the use of another option;
- b.** the sucrose is to be added directly to the must of grapes or to the fermenting must of grapes and can be performed only for the production of dry wines;
- c.** the addition of the concentrated must of grapes or rectified concentrated must of grapes cannot lead to an increasing of the initial volume of the must of grapes, of the partially fermented must of grapes or of the new wine still in fermentation by more than 6,5 %;
- d.** the concentration of the must of grapes through partial dehydration cannot induce a reduction in volume by more than 20% of its initial volume;
- e.** in order to produce wines with protected denomination of origin – PDO, the concentrated must of grapes or rectified concentrated must of grapes should be obtained from grapes produced in the same delineated area for the corresponding PDO.

The must of grapes intended for the production of PDO-CMD wines must have a minimum carbohydrate content of 170 g/l, while the must of grapes for the PDO-CT and PDO-CIB wines must have a minimum carbohydrate content of 180 g/l;

**f.** the additions are performed in the fresh must of grapes or in the fermenting must of grapes.

The musts of grapes corrected by sweetening cannot be concentrated.

The rights to use additives to sweeten musts of grapes are granted based on the annual recommendations of ONVV, approved by the Minister of Agriculture, Food and Forestry, and transmitted to the interested producers through the county or Bucharest general agriculture and food industry directorates.

- 24.** the aeration;
- 25.** the grape juice desulphitation by the exclusive use of physical methods;
- 26.** processing of grapes and grape juice under inert atmosphere, by using nitrogen and carbonic anhydride;
- 27.** treatment oenological use charcoal of the white spotted musts of grapes or of those obtained from moulded grapes, not exceeding 100 g/hl must of grapes;
- 28.** treatment with polyvinylpolypyrrolidone, not exceeding 80 g/hl;
- 29.** the addition to the must of grapes of rectified ethylic alcohol, of viticultural or agricultural origin, or of wine distillate, before or during the alcoholic fermentation, in order to obtain Mistel or liquorish wines;
- 30.** the addition to the must of grapes of a tensioactive agent – mixture of mono- and diglycerides of oleic acid – in order to avoid the formation of froth during the alcoholic fermentation;
- 31.** stopping the alcoholic fermentation of the must of grapes in order to obtain wines with a high sugar content, by means of physical procedures: cold, heat, filtration, centrifugation, as well as through by adding sulphite dioxide and bentonite;
- 32.** the concentration of the fresh or cut must of grapes through the partial dehydration of the fresh or cut must of grapes , performed through void evaporation, cryo-concentration or reverse osmosis, as long as the initial volume of the must of grapes is not reduced by more than 20% and its alcoholic strength by volumes is not reduced by more than 2%;
- 33.** the treatment with calcium carbonate, which may contain small quantities of the double calcium salt of (L+) tartaric and (L-) malic acids;
- 34.** the use of ion exchanging resins in order to produce must of grapes intended for the production of rectified concentrated must of grapes. The loss of organic material resulted from the use of ion exchanging resins should not exceed 1 mg/l;
- 35.** overpressing the grapes, meshed or un-meshed, pressing the wine east and the refermentation of the marc of grapes, for any purposes other than distillation, are forbidden oenological practices;
- 36.** the filtration and centrifugation of the wine yeast are not considered pressing unless the obtained products have such commercial qualities (naturalness and authenticity) and unless the wine yeast is completely dry.

## **Article 50**

The oenological practices and treatments whose application is authorised for wines as they are stocked, conditioned, matured and bottled are as follows:

- 1.** racking the wine from the yeast, drawing off the wine;
- 2.** for the wines' conservation and preservation against oxidation, adding sulphuric anhydride or potassium metabisulphite, so that the wines do not exceed upon delivery the maximum limits indicated under Article 43 (1) (f) of the current methodology norms. If aqueous solutions of sulphuric anhydride are used, their concentration must be higher than 5%;
- 3.** treating with the charcoal the white grape spotted wines or wines with defective taste or smell , provided the used charcoal does not exceed 100 g/hl;
- 4.** clarifying the wine by means of one or more of the following substances for oenological use:
  - a)** edible gelatine;
  - b)** isinglass;
  - c)** casein and potassium caseinate;
  - d)** ovalbumin and/or lactalbumin;
  - e)** bentonite;
  - f)** silicon dioxide as a gel or colloidal solution;
  - g)** kaolin;
  - h)** authorized enzymatic preparations ( $\beta$ -glucanase);
  - i)** tannin for oenological use;
  - j)** other authorised clarifying substances or authorised enzymatic preparations;
  - k)** calcium or potassium alginate only for the production of sparkling wines obtained by fermentation in bottle ;
- 5.** the clarification and stabilisation of the wines through centrifugation or filtration, with or without inert filtration adjuvants;
- 6.** the wine treatment with acacia gum, before bottling, in a dose not exceeding 0.3 g/l;
- 7.** the addition of citric acid in wine, as long as at the time of commercialisation the wine does not contain more than 1 g/l of citric acid;
- 8.** the wine aeration;
- 9.** the wine treatment with potassium ferrocyanide in order to eliminate the excess of heavy metals, which must be performed by qualified personnel, authorised by the appropriate ministries;
- 10.** the wine treatment with calcium phytate, in order to prevent ferric damage;
- 11.** the wine treatment with metatartaric acid before bottling, not exceeding 100 mg/l, in order to ensure tartaric stability;
- 12.** the cryo-treatment – wine refrigeration – with or without addition of potassium bitartrate crystals, followed by separation through physical means of precipitated crystals and colloids;
- 13.** the addition of ascorbic acid, before the wine is bottled, not exceeding 250 mg/l, in order to ensure an appropriate anti-oxidative protection.

If ascorbic acid was used in the grapes and or musts treatment, the total dosage expressed in ascorbic acid plus dehydroascorbate must not exceed 300 mg/l;

14. the wine pasteurisation, in order to offer biological stabilisation and enzymes inactivation;
15. the addition of ascorbic acid or potassium ascorbate to the wines containing fermentable carbohydrates, not exceeding 200 mg/l expressed in ascorbic acid;
16. the wines deacidification through one of the following procedures:
  - a) the chemical deacidification of the wines with excessive total acidity by adding neutral potassium tartrate, acid potassium carbonate, calcium carbonate which may contain small quantities of double calcium salt of (L+) tartaric and (L-) malic acids, calcium tartrate or tartaric acid. The chemical decalcification cannot exceed a maximum of 1 g/l, expressed in tartaric acid, or 13,3 milliequivalents/l;
  - b) the biologic deacidification of wines through the use of lactic bacteria – *Oenococcus oeni*;
17. the wines acidification through the addition of (L+) tartaric acid or citric acid, not exceeding 2,5 g/l, expressed in tartaric acid, or 33,3 milliequivalents/l. If the must of grapes was also acidified, the net cumulative growth must not exceed 54 milliequivalents/l or 4g/l, expressed in tartaric acid. After this correction, the total citric acid must not exceed 1 g/l, in accordance with the provisions of Article 43 (1) (s) from the current methodology norms;
18. the blending and coupage of wines. The coupage of wines is performed in the following conditions:
  - a) the coupage of white wines with red wines is prohibited;
  - b) in the case of the superior wines and protected denomination of origin wines the coupage between wines belonging to the same quality category and wines from delineated areas is permitted. In the case of the quality wines, commercialised without an indication of the variety name, the coupage of wines from different varieties of grape is permitted. In the case of the protected denomination of origin wines the coupage between different varieties wines is permitted only to obtain wine varieties, mentioned in the decisions for granting the right to produce the respective wines;
  - c) the imported wines are forbidden for the use in coupage, except when table wine is produced;
  - d) the use of a geographical indication to designate table wines resulting from the coupage of wines from grapes harvested in different wine-growing areas shall be permitted if at least 85 % of the table wine resulting from the coupage originates in the wine-growing area whose name it bears.
19. the wines sweetening by adding sugar reserve partners, such as: must of grapes, cut must of grapes, partially fermented must of grapes, concentrated must of grapes, rectified concentrated must of grapes.

This operation is to be performed under the following conditions:

- a) the sweetening of the wines obtained by the application of the procedures to raise their alcoholic strength mentioned in Article 49 point 23 of the current methodology norms is only performed with the must of grapes, the cut must of grapes or the partially fermented must of grapes , as long as their total alcoholic strength is at most equal to the total alcoholic strength of the initial wine;

- b)** if the must of grapes, the cut must of grapes , the partially fermented must of grapes, the concentrated must of grapes or rectified concentrated must of grapes are used for sweetening, the sugar reserve partners must belong to the same variety and the same delineated production area as the wine to be sweetened;
- c)** the sweetening procedure must be performed within the area reserved for the production of the sweetened wine, under the control of the territorial inspectors of ONDOV;
- 20.** the wines treatment with dimethylpyrocarbonate, not exceeding 200 mg/l, in order to ensure the biologic stability of the wine;
- 21.** the addition of polyvinylpolypyrrolidone – PVPP – in order to reduce the wine content of tannins and other polyphenols. The dose of PVPP used must not exceed 80 g/hl;
- 22.** the wines treatment with copper sulphate pentahydrate to eliminate the deficiencies of taste and smell of sulphuric hydrogen, not exceeding 10 mg/l. This treatment must be followed by a blue clay treatment, in order to reduce to copper content to a value below 1 mg/l. The copper sulphate treatment must be separated by the blue clay treatment through a fine filtration process;
- 23.** the tartaric stabilisation of wines through electro-dialysis;
- 24.** the wine maturation, with or without contact with oak wood;
- 25.** the use of carbon dioxide, argon or nitrogen, separate or blended, in order to create an inert atmosphere and to manage the product free of air;
- 26.** the warm bottling of wines;
- 27.** the sterile bottling of wines.

#### **Article 51**

The wine acidification and deacidification treatments must be communicated in writing to the territorial inspectors of ISCTV, at least 24 hours before the first operation is started. The notification must include the following pieces of information:

- a)** name and address of the legal or natural person;
- b)** type of the performed operation;
- c)** place of the operation.

#### **Article 52**

The sweetening treatments applied to the musts of grapes, in order to raise the alcohol strength of wines in the years with unfavourable conditions must be communicated in writing to the territorial inspectors of ISCTV, at least 24 hours before the first operation is started. The notification shall include:

- a)** name and address of the natural or legal person;
- b)** place of the operation;
- c)** date of the operation ;
- d)** name of the product upon which the modification takes place;
- e)** the used method, with details referring to the type of the used product.

#### **Article 53**

The acidification and sweetening, except for the derogations established on a case to case basis by the territorial inspectors of ISCTV, as well as the acidification and deacidification of the same product, exclude each other.

#### **Article 54**

- (1)** The sweetening of the table wine, quality wine with geographical indication and protected denomination of origin wine shall be communicated in writing to the territorial inspectors of ISCTV, at least 24 hours before the first operation is started. If the sweetening of the protected denomination of origin wines is scheduled, a copy of the notification is also communicated, in the same circumstances, to the territorial office of ONDOV.
- (2)** The notification shall include the following data:
  - a)** quality category, quantity, total alcoholic strength and the carbohydrate content of the wine scheduled to be sweetened;
  - b)** type of sweetening product to be used, quantity and carbohydrate content;
  - c)** total alcoholic strength and carbohydrate content of the wine after the sweetening process.
- (3)** The legal and / or natural persons performing the sweetening procedure must hold entry and exit registers in order to be able to provide a daily estimate of the quantities of must of grapes, concentrated must of grapes and rectified concentrated must of grapes used for the sweetening procedure.

#### **Article 55**

The addition in wine of minimal quantities of water, strictly imposed by the preparation of sulphur dioxide solution or various clearing and / or stabilizing solutions is not considered to be fraudulent.

#### **Article 56**

The practices and processes authorised in the production of special wines and other viticultural products are as follows:

- 1.** Production of sparkling wines with second fermentation in bottles, through the following technologic procedures:
  - a)** the base wine preparation through assemblage and conditioning;
  - b)** the addition of the tirage liquid, the selected ferments or yeast cell wall preparations, with or without fermentation activators, as well as clearing products;
  - c)** tirage;
  - d)** wine fermentation in bottles;
  - e)** riddling;
  - f)** degorging, with or without freezing the yeast deposit on the cork;
  - g)** addition of expedition liquid;
  - h)** final cork placement.

The tirage liquid is prepared from must of grapes, partially fermented must of grapes, concentrated must of grapes, rectified concentrated must of grapes, sucrose and wine. The addition of tirage liquid cannot induce an increase in the total alcohol strength of the base wine by more than 1.5% in volumes.

The expedition liquid is prepared from sucrose, must of grapes, partially fermented must of grapes, concentrated must of grapes, rectified concentrated must of grapes, wine or a mixture of the products above, with or without distilled wine. The process does not use other aromatic substances or synthetic products. The addition of expedition liquid cannot induce an increase in the total alcohol strength of the sparkling wine by more than 0.5% in volumes.

2. In order to produce sparkling wines, the basic wine must have minimum total alcohol strength of 8.5% in volumes. The final total alcohol strength of the sparkling wines, including the alcohol strength acquired from the addition of alcohol contained in the expedition liquid is of minimum 9.5% in volumes. The total sulphur dioxide of the sparkling wines cannot exceed 235 mg/l.
3. In order to produce protected denomination of origin sparkling wines, the basic wine must have the minimum total alcohol strength of 9% in volumes. The final total alcohol strength of the sparkling wines, including the alcohol strength acquired from the addition of alcohol contained in the expedition liquid is of minimum 10% in volumes. The total sulphur dioxide of the sparkling wines cannot exceed 185 mg/l.
4. The production of sparkling wines with second fermentation in tanks is similar to that of the sparkling wines with fermentation in bottles, except that the addition of the tirage liquid is not limited, the fermentation takes place in tightly sealed recipients under pressure, and the precipitate is removed by filtration in equal pressure chambers. The total alcohol strength of the finite sparkling wine must not exceed by more than 2% the alcohol strength of the base wine.
5. The sparkling wines produced by using edible carbonic anhydride do not necessarily involve the use of the expedition liquid. The sparkling wines have a total alcoholic strength of at least 8.5% in volumes. The use of any aromatic agent in production of these wines is prohibited.
6. The sparkling wines fermented in bottles, those fermented in tanks and the frothy wines are produced only in different chambers.
7. The specially flavoured wines are produced through the addition of must of grapes, concentrated must of grapes, concentrated grape must, rectified concentrated must of grapes, sucrose, agricultural ethylic alcohol, wine distillate, Mistel, caramel, either separately added or as a mixture, as well as plant extracts approved by the law.
8. The special liquorish wines are produced by adding in the fermenting must of grapes rectified drinking alcohol or wine distillate, as well as by adding in wine concentrated must of grapes, rectified concentrated must of grapes and Mistel, either separately added or as a mixture.
9. The Romagnacs are produced through the following technologic procedures:
  - a) coupage of the aged wine distillates;
  - b) bringing the distillate to the corresponding alcoholic strength by dilution with distilled water;
  - c) additives can be used: hydro-alcoholic extracts from fruits and plants approved by law;
  - d) sucrose, edible glycerine and caramel can be added.
10. The wine yeast and marc of grapes spirits are produced through the following technologic procedures:
  - a) coupage of the distillates;

- b)** the distillate is brought to the corresponding alcoholic strength by dilution with distilled water;
  - c)** sucrose and caramel can be added;
  - d)** additives can be used: hydro-alcoholic extracts from fruits and plants approved by law in order to produce flavoured wine yeast and marc of grapes spirits.
- 11.** The special wines and other viticultural products are conditioned and stabilized in accordance with the provisions of Article 50 of the present methodology norms.

#### **Article 57**

The equipment, tools and recipients used in the vinification process, as well as in the maturation, conditioning, bottling and transportation of the vinification products must be manufactured from materials meeting the following criteria:

- a)** not to enrich the products they come into contact with compounds harmful to their quality. To this effect, it is forbidden the use of the equipment, tools and recipients manufactured from tin, zinc, lead, iron, as well as some resins and lacquers without a technologic and sanitary authorisation, or any material containing the above mentioned compounds;
- b)** not to contain any soluble product which, once in the drink, endangers human health;
- c)** not to negatively influence the organoleptic properties of the products with whom they come into contact.

#### **Article 58**

- (1)** The production of wine vinegar must meet the following conditions:
  - a)** not to be produced by adding mineral or organic acids, toxic substances or synthetic materials;
  - b)** not to be processed by adding colouring materials not obtained from wine.
- (2)** While producing wine vinegar, the following practices are prohibited:
  - a)** the use of the wines which, together with the acetic fermentation, went through other parallel fermentation processes, except for malolactic and citrolactic fermentation;
  - b)** the use of tools or recipients manufactured from non-acid resistant materials.
- (3)** The wine vinegar factories are prohibited to hold in their premises materials that can be used to forge this product.
- (4)** The wine vinegar intended for commercialisation can only be produced if one holds a valid manufacturing licence issued by the corresponding authorities.

#### **Article 59**

The quality features of the oenological materials are stated in the International Oenological Codex, established by the International Office of Vine and Wine.



## **CHAPTER III: Norms for the vinification and viticultural products evidence, attestation and commercialisation**

### **SECTION 1: The vinification and viticultural production evidence**

#### **Article 60**

The stockpile statement shall be filled in, submitted and registered, in accordance with the provisions set forward by Article 29 (1) of the law, according to the standard form approved by order of the Minister of Agriculture, Food and Forestry.

#### **Article 61**

The harvest statement shall be filled in, submitted and registered, in accordance with the provisions set forward by Article 29 (2) of the law, according to the standard form approved by order of the Minister of Agriculture, Food and Forestry.

#### **Article 62**

- (1)** The statement of grape variety refers to the evidence of varieties tilled at parcel level..
- (2)** The statement of grape variety is mandatory for the grape and wine producers, legal or natural persons, owning noble grape plantations of at least 0,5 ha. The shall must be filled in and registered in 3 copies at the public local authorities corresponding to that parcel, according to the standard form approved by order of the Minister of Agriculture, Food and Forestry. The first copy of the statement of grape variety shall be sent to the county or Bucharest general agriculture and food industry directorates, the second copy shall be sent to the city hall, and the third copy shall be kept by the owner.
- (3)** The statement of grape variety shall to be submitted by August 1<sup>st</sup> of the current year and updated every time structural changes of the grape varieties tilled on the respective parcels are performed.
- (4)** The statements of stockpile, harvest and grape varieties shall be included in the Register of grape plantations harmonized with the applicable regulations regarding the EU register of vine plantations. The standard register of grape plantations shall be approved by order of the Minister of Agriculture, Food and Forestry.

### **SECTION 2: Ways of obtaining and attesting the wines and the must and wine based products with protected denomination of origin.**

#### **Article 63**

The right to produce wines with protected denomination of origin on a certain territory shall be granted by decisions of ONDOV, with the approval of ONVV, attested by order of the Minister of Agriculture, Food and Forestry.

#### **Article 64**

Based on the above mentioned decisions, the owners of grape plantations able to produce wines with protected denomination of origin are granted, at their request and for parcels corresponding to the standards set by the current regulations, the right to produce such wines, by issuance of licences of wine producers with protected denomination of origin.

#### **Article 65**

The production and commercialisation of wines and drinks based on must of grapes and wine with protected denomination of origin are set by the methodology norms issued by ONDOV, approved by ONVV, attested by order of the Minister of Agriculture, Food and Forestry. These norms refer to the methodology of controlling and attesting these products.

### **SECTION 3: The commercialisation of wines and other vinification products**

#### **Article 66**

(1) The retailed or bulk commercialisation of wines, wine spirits, mark of grapes spirit, yeast spirit and yeast froth, shall be performed within the conditions set by the legislation on the production supervision and approval regime, the import and circulation of some products, using some standard documents established by the Minister of Public Finances, and only in areas specially arranged for this type of commerce, approved by ISCTV. The approval of ISCTV shall be obtained before the issuance of the commercialisation licence for these products by the county or Bucharest general public finance directorates.

(2) The current commercial spaces for the products mentioned under paragraph (1) will be verified by ISCTV and, in the event the inspections reveal deficiencies that are not remedied, or if the spaces do not conform to the conditions set by order of the Minister of Agriculture, Food and Forestry, ISCTV proposes the annulment of the commercialisation licences.

(3) For the transport of the bulk wine and of the wine-based products, obtained by the private producers for commercialisation purposes, in quantities exceeding 100 litres, the sellers must include a standard document set by the Ministry of Public Finances, as well as the analysis bulletin issued by an authorised laboratory.

#### **Article 67**

(1) The producers and merchants of the bulk wine products are obliged to keep their records, according to the norms established by the Ministry of Public Finances. The records shall be kept together with the products. The sales and acquisitions of wine products shall be registered within at most 24 hours from the transaction. The stockpiles must correspond to the current records.

(2) The producers and merchants of the bulk wine must allow the state control authorities the access to the premises where the products are kept for commercialisation purposes, in order to compare the actual status to the declared one.

#### **Article 68**

The producers and merchants of the bulk wine must write on the containers of the products to be commercialised:

- a) the capacity, for recipients over 100 l;
- b) the product
- c) the production year, for the wines.

#### **Article 69**

(1) For the bulk products with protected denomination of origin, according to the law, the transport documents must obligatorily include the ANDOV notice, copies of the attesting certificates of the protected denomination and the analysis bulletin of the wines.

(2) For the bottled products with protected denomination of origin, the copy of the attesting certificates is not mandatory, the elements guaranteeing the quality being mentioned on the label, under the responsibility of the entity that bottled the product.

#### **Article 70**

Within the public alimentation units the wines and other bottled vinification products shall be sold to consumers in smaller quantities than those of the recipient in which they were bottled.

#### **Article 71**

For export delivery, the wines and the other vinification products with protected denomination of origin shall be bottled or in bulk.

#### **Article 72**

(1) The documents certifying the quality of the products for export delivery, requested by the external partners through contracts between parties, shall be issued by the bodies mentioned in the contracts accepted by the Romanian law.

(2) The list of the authorised laboratories in order to perform analyses for the wines and the other must and wine-based drinks destined for export and for the wines with protected denomination of origin, as well as the list of the specialists empowered by ISCTV to sign the quality attesting documents for wines and other must and wine based drinks shall be approved by order of the Minister of Agriculture, Food and Forestry.

#### **Article 73**

The foreign economic agents buying grapes for vinification, produced under the established circumstances for the production of wines with protected denomination of origin, intending to use them under the respective denomination, shall perform the vinification, until obtaining the finite wine, in a Romanian vinification centre, as provided by the law.

#### **Article 74**

(1) The vinification grapes exported as such do not result in wines with protected denomination of origin.

(2) The wine grapes delivery documents for export do not bear the inscription of the vineyard or grape production centre of origin, but only the name of the variety or combination of varieties.

### **SECTION 4: Packing and labelling**

#### **Article 75**

The commercialisation of the wines and of the other must and wine-based drinks, in bottled form, imply packing them in glass bottles or other authorised packages. Packing them in glass bottles is mandatory in case of the wines with protected denomination of origin, superior quality wines – VS, Romagnacs and special wines, except the wormwood wine. The use of plastic fabric or other authorised materials is only allowed for table wines, labelled as provided by the law.

#### **Article 76**

When packing the wines with protected denomination of origin, it is mandatory to seal the glass bottles with cork plugs, cork derivatives or other materials allowed in the international commerce, or by ensured threaded seal.

#### **Article 77**

**(1)** Labelling represents the ensemble of specifications and other mentions, signs, illustrations and brands, applied on the same recipient, including the seal or the pendant attached to the recipient.

**(2)** When labelling table wines, superior quality wines - VS, with established geographical indication, and with protected denomination of origin, mandatory as well as optional indications shall be used. The mandatory indications shall be recorded on the label in the same field. The optional indications shall be recorded either on the main label or on the secondary label, on hoods, flyers or pendant. The use of secondary labels is mandatory for the wines with protected denomination of origin.

**(3)** The mandatory indications used on labels are the following:

**a)** the wine quality category:

- 1.** table wine;
- 2.** superior quality wine - VS, with established geographical indication;
- 3.** wines with protected denomination of origin - DOC: CMD, CT, CIB.

For the wines with protected denomination of origin, the name of the quality category must be inscribed in full on the main label, with fonts of the same size as those used for the wine quality category;

**b)** the established geographical indication for the superior quality wines - VS or the protected denomination of origin for the DOC wines, approved by order of the Minister of Agriculture, Food and Forestry;

**c)** the name of the wine variety or of the varieties with protected denomination of origin. For the superior quality wines - VS promoted by means of established geographical indication, the name of the respective variety or varieties is optional.

When the wine is commercialised with a certain variety name, it must contain at least 85 % of the respective variety. In the case of authorised traditional varieties, which contain one or more varieties, the label shall mention "traditional variety".

Table wines shall not be promoted under the name of the respective variety or varieties and shall not designate any established geographical indication;

**d)** the type of wine determined by its content in sugar: dry, semi-dry, semi-sweet, sweet;

**e)** the minimum acquired alcoholic strength of the respective wine variety, expressed in percentage, in volumes, in 3 mm fonts;

**f)** the nominal volume of the respective product, in millilitres, centilitres or decilitres for containers for less than one litre and in litres for containers for one litre or more. Font size for designating the nominal volume of the product is:

- 1.** 2 mm for a nominal volume smaller or equal to 20 cl;
- 2.** 3 mm for a nominal volume between 20 and 100 cl;
- 3.** 5 mm for a nominal volume larger than 100 cl;

- g)** the country of origin for the imported wines;
- h)** the name and address of the bottler, written with the smallest fonts available on the label;
- i) the** date of bottling or the lot number, with the possibility of establishing the date of bottling.

**(4)** The optional indications used on labels are the following:

- 1.** the trademark, provided it does not lead to confusions with the protected denomination of origin of the wine, with the established geographical indication or the name of the wine variety;
- 2.** the name of the viticultural plantation, only for the quality wines exclusively from the respective plantation, provided that the names used do not lead to confusions;
- 3. the** wine colour: white, rosé, red;
- 4. the harvest** year, for the wines with protected denomination of origin or for the superior quality wines - VS, with established geographical indications, provided that the wine contains at least 85 % of the wine produced in the respective year;
- 5. the** wine age, with the possibility of using the term of "old wine" for wines bottled after at least three years of maturing, in case of red wines, and at least two years of maturing, for white wines;
- 6.** the name of the legal or natural entities who took part in the production, bottling or marketing of the wine products;
- 7.** the bar code of the product;
- 8.** other mentions amplifying the information regarding the wine quality or the specific conditions of production and packing, as follows:
  - a)** bottled by the producer, at origin, for the quality wines obtained from own harvests and bottled within the unit, domain or parcel where they were produced ;
  - b)** special bottling for the wines prepared for a special event or purpose, indicating the respective event or purpose;
  - c)** vinoteque wine or special quality wines, with a bottle bouquet, representing limited quantities, constituted in numbered bottles at sale;
  - d)** prized wine, for some high quality wines prized at national and international level contests; the medal is to be mentioned, as well as the contest and the participation year;
  - e)** pure variety, for the very typical wines, coming 100% from the mentioned variety;
  - f)** wine from special recipients, for the high quality wines, with protected denomination of origin, produced in limited quantities under special responsibility by a famous specialist mentioned on the label;
  - g)** cellar treasure, for the wines with protected denomination of origin, obtained in very favourable years, at their peak quality, produced in limited quantities under the special responsibility of a famous specialist mentioned on the label;
  - h)** reserve, for the wines kept in recipients for at least 2 years and bottled for at least 3 months;
  - i)** young wine, for the wine put for sale until the end of the production year;
  - j)** new wine, for the wines commercialised the next year from the production one, before the new harvest;

**k)** matured wine, for the wines kept in new oak barrels, having a capacity between 200 and 350 litres, for at least 6 months for the white ones and 9 months for the red ones. The white ones may bear the mention “fermented and matured wine in oak barrels”;

**l)** history of the wine and of the producer;

**m)** natural conditions of the production area, special culture, harvest and production techniques;

**n)** recommendations regarding wine consumption: temperature, recommended foods etc.;

**o)** certain supplementary notes regarding characteristics, analytical data, other than alcoholic strength, complementary origin notes, graphical representations.

#### **Article 78**

The inscriptions on the label must be readable and visible. The consumers must understand the terms used.

#### **Article 79**

The term of validity, as provided by the law, represents the stability guaranteeing term, as convened by the producer and the merchant, on the basis of the conformity certificate. The term of validity shall be mentioned only in the case of the drinks with less than 10% volume alcoholic strength.

#### **Article 80**

**(1)** In case of the bottled wines for export, the labels comprise inscriptions in the import country language, except for those referring to the original names or the geographic origin notes. The inscriptions on these labels must observe the provisions of the concluded contracts and / or of the import country laws.

**(2)** In case of the export wines, the variety names are those used for culture in Romania or their synonyms. The variety names for the Romanian wines, used for labelling, are presented in annex 3 at the current methodology norms.

**(3)** The export bottled wines must bear on the label the mention “Made in Romania” or its translation in the language of the import country.

#### **Article 81**

**(1)** The import wines are commercialised under their import names, the translation in the Romanian language of the label inscriptions being mandatory. The same provision shall be applied to the wines produced in Romania and labelled for export, which are commercialised on the Romanian market for various reasons.

**(2)** Import wines bottled in Romania must bear on the label the note “Bottled in Romania”, indicating the name of the bottling unit.

#### **Article 82**

**(1)** The special wines and other must- and wine based- drinks shall bear on the label the mentions laid down in Article 77 of the present methodology norms, adapted to the specificities of the product.

**(2)** In case of sparkling wines, the labels shall include, in addition to the mentions laid down in Article 77 of the present methodology norms, adapted to their specificities, the production technology used:

sparkling wines obtained through fermentation in the bottle, in this bottle or using the traditional method; sparkling wines obtained through fermentation in tanks; sparkling wines obtained through fermentation in bottles and tanks. In case of these wines, the type of wine according to its sugars content shall be mentioned as well: extra-raw, raw, extra dry, dry, medium dry, sweet.

(3) In case of frothy wines, the main label shall bear the inscription “ VIN SPUMOS” ( “FROTHY WINE”), with readable characters of the same size as that of the product’s name . On the back label the mention Obtinut prin impregnare cu dioxid de carbon (“Obtained through carbon dioxide impregnation” )shall be inscribed..

(4) In case of romagnacs, the labels shall include the alcoholic strength acquired by the product, in percentage per volume.

(5) In case of special wines and romagnacs entitled to be included in the category of products of denomination of controlled origin, the label shall include the denomination of controlled origin according to the decision on the denomination of origin, approved by order of the Minister of Agriculture, Food and Forestry, published in the Official Journal of Romania, Part I.

### **Article 83**

The inscription on the label of any reference, sign or illustration liable to cause confusion regarding the origin or nature of the product shall be forbidden. This interdiction also regards the use of certain denominations of origin that the products concerned are not entitled to, in wordings such as: type, **sort**, by the method of and the like.

## CHAPTER IV: Market Mechanisms

### SECTION 1: Financial Aid with the Producer's Private Storage

#### Article 84

- (1) The producer's private storage shall represent the storage, according to the law, of the products mentioned in paragraph (2), for a period of maximum 11 calendar months from the date they were obtained.
- (2) The products subject to a financial aid procedure for private storage shall be:
  - a) the must of grapes;
  - b) the concentrated must of grapes;
  - c) the concentrated rectified must of grapes;
  - d) the table wine.
- (3) The actual amount of financial aid for private storage of the products mentioned above shall be established in a differentially and shall be approved by Government decision on a yearly basis.
- (4) The system of financial aid for private storage shall be according to contracts signed between the territorial bodies of the Ministry of Agriculture, Food and Forestry and the producers, who:
  - a) process the fresh grapes into must of grapes;
  - b) process the must of grapes into concentrated must of grapes or rectified concentrated must of grapes;
  - c) process the fresh grapes, must of grapes or partially fermented must of grapes into table wine.

#### Article 85

The products benefiting from the financial aid for private storage shall comply with the following criteria:

- a) the must of grapes shall derive from noble varieties of wine grapes;
- b) the table wine shall comply with the following quality requirements:
  1. total acquired alcoholic strength of minimum 9,0% by volumes;
  2. maximum volatile acidity of 9 milliequivalents per litter for white wines and 11 milliequivalents per litter for red and rose wines;
  3. maximum sulphure dioxide content shall of 155 mg/l for white and rose wines and 115 mg/l for red wines;
- c) the maximum level of radioactivity allowed for the products mentioned in Article 84 (2) of the present methodology norms shall be the one required by the Community regulations.

#### Article 86

The conclusion of the storage contract for the products mentioned in Article 84 (2) of the present methodology norms shall be performed on condition that producer presents, for each recipient, the following elements:

- a) indications that allow the identification of the recipient and the type of wine it contains: white, red, rose;
- b) analytical data regarding:
  1. the content of total and free sulphure dioxide;



2. the wine content of malvidine diglycozyde (not to exceed 15 mg/l), certifying that the wine has not been produced or blended with directly producing hybrids or interspecific hybrids;
3. percent of dry substance, determined through refraction at a temperature of 20<sup>0</sup>C, for must of grapes, concentrated must of grapes and rectified concentrated must of grapes;
4. total and acquired alcoholic strength of the table wine, expressed by percent in volumes;
5. total acidity of the table wine, expressed in g/l, in tartaric acid or in milliequivalents/l;
6. volatile acidity of the table wine, expressed in g/l, in acetic acid or in milliequivalents/l;
7. reducing sugars content;
8. resistance to air, by testing the liability to the oxidative altering in 24 hours;
9. lack of an unpleasant and atypical smell or taste deficiencies.

#### **Article 87**

- (1) The private storage contract for the products mentioned in Article 84 (2) of the present methodology norms shall mention:
  - a) the name and address of the beneficiary producer;
  - b) the name and address of the territorial bodies of the Ministry of Agriculture, Food and Forestry;
  - c) the nature of the product;
  - d) the minimum quantity of product shall be of 50 hl for table wine, 30 hl for must of grapes and 10 hl for concentrated must of grapes or rectified concentrated must of grapes;
  - e) the storage location;
  - f) the first day and the last day of the storage period;
  - g) the amount of financial aid establish according to Article 84 (3) of the present methodology norms;
  - h) the statement according to which the first drawing off of the table wine occurred.
- (2) The beginning of the storage period provided for in the contract shall be established between 16 December-15 February.
- (3) The end of the storage period provided for in the contract shall be established between 1 September-30<sup>1</sup>November of the year following the obtaining of the table wine and between 1 August- 30 November of the year following the obtaining of the must of grapes, concentrated must of grapes and rectified concentrated must of grapes that are the object of the contract. The contract shall not be concluded for a period longer than 11 calendar months.

#### **Article 88**

- (1) The financial aid for private storage shall represent the equivalent value of the technical storage expenses .
- (2) For the concentrated must of grapes, the total amount of the financial aid for private storage shall be established according to the percentage of dry substance.

#### **Article 89**

The must of grapes and concentrated must of grapes destined to the production of grape juice shall not be the object of a storage contract.

#### **Article 90**

The financial aid measures for private storage shall not apply if the market evolution deems them unjustified.

#### **Article 91**

Within the storage period and until the last day of validity of the contract, the stocked products shall:

- a)** be consistent with the definitions mentioned in Article 18 and Annex No 2 points (2), (4) and (5) of the Law;
- b)** have at least the minimum alcoholic strength required at the moment of closing the storage contract for the table wine;
- c)** not be packed up in recipients of a capacity smaller than 50 liters;
- d)** remain in bulk;
- e)** be appropriate, as table wines, for the direct human consumption at the end of the storage period;
- f)** be subject only to authorised oenological practices and processes, necessary for their proper preservation;
- g)** not exceed by more than 2% from the initial volume provided for in the contract, for table wine, and 3% for must of grapes.

#### **Article 92**

Within the validity period of the contract, the producer shall not commercialise under any circumstances the product that is the object of the contract.

#### **Article 93**

In case the entire product or a part of the product that is the object of the contract no longer complies, within the validity period of the contract, with the conditions provided for in Article 91 of the present methodology norms, the territorial bodies of the Ministry of Agriculture, Food and Forestry shall repeal the contract for the quantity of the product concerned, starting from the date of the ascertaining analysis report.

#### **Article 94**

The financial aid for private storage shall not be granted if:

- a)** the producer fails to fulfil the obligations according to Article 92 and 93 of the present methodology norms or when he refuses to be subject to periodic controls;
- b)** the producer fails to fulfil one of his obligations, according to the storage contract, other than the ones mentioned in point a), in which case the financial aid for storage is reduced with an amount established by the competent authority on the basis of the ascertaining analysis report.

#### **Article 95**

The financial aid for producer's private storage shall be granted within 3 months from the expiration date of the storage contract.

#### **Article 96**

The financial aid for producing grape juice and concentrated grape juice shall be granted to the processors who:

- a) are themselves producers and process the grapes from their own harvest, as well as must of grapes and concentrated must of grapes, obtained entirely from their grape harvest, into grape juice or other consumption products derived from grape juice;
- b) purchase, directly or indirectly, juice from producers, as well as must of grapes or concentrated must of grapes, in view of their processing into grape juice or other consumption products derived from grape juice.

#### **Article 97**

The amount of financial aid granted for the use of grapes, must of grapes and concentrated must of grapes in view of manufacturing grape juice and concentrated grape juice, as well as the financing sources shall be established differentially and shall be approved by Government decision on a yearly basis.

#### **Article 98**

In view of processing the raw materials used to manufacture grape juice, these need to be of quality, healthy, saleable, adequate to the technological process of producing grape juice. The must of grapes shall have a density of maximum 1,055 g/cm<sup>3</sup> at 20<sup>0</sup>C, corresponding to a sugars concentration of a minimum of 114 g/l.

#### **Article 99**

The processors that perform processing operations and request the financial aid mentioned in Article 97 of the present methodology norms shall present to the competent body, with at least three working days before the operations start, a written **statement** containing:

- a) the name and address of the processor;
- b) the type of raw materials: grapes, must of grapes or concentrated must of grapes;
- c) the storage location of must of grapes and concentrated must of grapes destined to processing;
- d) the location where the processing is performed;
- e) the indication of the viticultural area where the raw materials come from;
- f) the quantity, expressed in kg of grapes or hl of must of grapes or concentrated must of grapes;
- g) the density of the must of grapes or concentrated must of grapes;
- h) the beginning date and the estimated duration of the processing operations.

#### **Article 100**

In order to be eligible for financial aid in the area of grape juice production, the written statement shall indicate a quantity of at least:

- a) 1 300 kg grapes;
- b) 10 hl must of grapes;
- c) 3 hl concentrated must of grapes.

#### **Article 101**

The financial aid mentioned in Article 96 of the present methodology norms shall be within the limits of quantities of raw materials used effectively granted without overriding the ratio of the products used and the grape juice obtained, as follows:

- a) 1,3 for grapes, expressed in 100 kg/hl;

- b) 1,05 for grape juice, expressed in hectolitre/hl;
- c) 0,30 for concentrated grape juice, expressed in hl/hl.

#### **Article 102**

The competent authority shall pay the financial aid for the raw materials effectively processed, within 3 months from the moment of receiving the written **statement** provided for in Article 99 of the present methodology norms, with all the justification documentation attached.

#### **Article 103**

The financial aid for use of must of grapes in some enological practices concerning the increase of the alcoholic strength of the viticultural products shall be granted to producers of table wine, producers of quality wines with geographical indication or denomination of controlled origin, using concentrated must of grapes and rectified concentrated must of grapes.

#### **Article 104**

The amount of financial aid provide for in Article 103 of the present methodology norms shall established according to the alcoholic strength expressed in percentage by volume per hectolitre, to the viticultural area and to the type of product used and it shall be approved by Government decision on a yearly basis.

#### **Article 105**

The financial aid application for the use of must of grapes in order to increase the alcoholic strength of viticultural products shall include the ensemble of operations performed in order to increase the alcoholic strength and shall be submitted to the territorial bodies of the Ministry of Agriculture, Food and Forestry within two months from the date the last operation was performed.

#### **Article 106**

The territorial bodies of the Ministry of Agriculture, Food and Forestry shall issue the financial aid provided for in Article 103 of the present methodology norms before 31 December following the end of the respective harvesting year.

### **SECTION 2: Distillation**

#### **Article 107**

- (1) The natural or legal persons having performed vinification processes shall process the resulting by-products only in distilleries with a production license.
- (2) The producers that do not obtain more than 25 hl of must of grapes or wine shall be exempt from the obligation provided for in paragraph (1).
- (3) The distiller shall be any natural or legal person performing the process of distillation of wines, vinification by-products and any other transformation of grapes and having an authorization of functioning and a production license, issued by the competent bodies.

#### **Article 108**

- (1) In case of crisis situations, susceptible to induce wine market perturbations due to important surplus and / or quality issues, measures regarding the crisis distillation of wines shall be approved by special Government decision.
- (2) In the occurrences provided for in paragraph (1) the acquisition price of wine for distillation is established according to its alcoholic strength, expressed in percentages in volume per hectolitre, and approved by Government decision. .
- (3) The measures regarding crisis distillation of wines shall be limited to certain wine categories or certain production areas. These measures shall not apply to quality wines withal denomination of controlled origin..

## CHAPTER V: Final Provisions

### Article 109

In order to exercise the competencies provided for in Article 42 – 55 of the Law, the bodies established to guide and coordinate the vinification and viticultural production shall be supported by the vinification and viticultural research and development units under the direction of the Academy for Agricultural and Forestry Sciences “Gheorghe Ionescu-Șișești”, agricultural science and veterinary medicine universities or other similar institutions, which: conduct studies and analyses for the mentioned strategy provided for in the area of vinification and viticultural production; elaborate and promote new techniques for grapevine culture and production of wine and other drink based on must of grapes and wine; take part in the establishment and delineation of viticultural areas and grape varieties recommended and authorised within each such area; take part in the elaboration of methodology norms for the production of grapes, wines and other vinification and viticultural products with denomination of controlled origin; conduct specific analyses; issue wine analysis bulletins; grant technical specialty assistance; produce in their own greenhouses planting viticultural material with exquisite biological value, acting as “improver” or “maintainer”.

### Article 110

(1) The modifications of the limits, provide for in the Law, in case of establishing, possessing or clearfelling viticultural plantations, of manufacturing and holding in stock wines and wine- and must-based drinks by the units of research, education, testing vine varieties and products for experimental and didactical purposes, shall be as follows:

- a. establishing or possessing viticultural plantations of other grapevine varieties than those recommended and authorised, up to a maximum of 1 ha per variety;
- b. clearfelling of experimentally established viticultural surfaces, after the completion of research programs and the obtaining of the data necessary for implementing the results in the viticultural production;
- c. manufacturing and holding in stock of wines and other products based on must of grapes and wine, excepting the products authorised according to the present methodology norms, up to a maximum of 100 hl per product or experimental product.

(2) The products provided for in paragraph (1) (c) shall not be commercialised for direct human consumption, only but when all other provisions included in the present methodology norms are observed.

### Article 111

The Ministry of Agriculture, Food and Forestry shall be authorised to issue orders regarding the following objectives and actions concerning the recording, developing and manufacturing of the Romanian vinification and viticultural production:

- a) the designation of the viticultural areas and the establishment of the localities belonging to these areas;
- b) the establishment of the varieties of fruit bearing grapevines recommended and authorised for cultivation for each viticultural area;

- c)** the recording of the vinification and viticultural production in the registrar of viticultural plantations, comprising:
  1. the stock statement;
  2. the harvest statement;
  3. the statement of viticultural variety;
- d)** the completion and updating of the requirements regarding the physical and chemical composition that wines, products based on must of grapes and wine, as well as other products resulted from viticultural by-products shall comply with;
- e)** the updating of the authorised enological practices and treatments;
- f)** the establishment of the methodology norms for the production of wines and other vinification and viticultural products with denomination of controlled origin;
- g)** the approval of the decisions regarding the granting of the right to produce wines and other vinification and viticultural products with denomination of controlled origin;
- h)** the approval of the list of laboratories authorised to perform the quality control of wines, other vinification and viticultural products with denomination of controlled origin, as well as the list of the specialists empowered to sign the documents certifying the quality of the mentioned products;
- i)** the approval of the documents regarding the organization and function of ONDOV and ONVV;
- j)** the modification or completion of the provisions of Articles 2, 3, 8, 13, 43, 46, 47, 49, 50, 56, 63, 65 and 77 in the present methodology norms;
- k)** the harmonisation of the technical provisions in the present methodology norms with the rules and regulations of the European Union and the recommendations of the International Office of Vine and Wine.

## **Article 112**

The annexes no. 1 – 3 are an integrated part of the present methodology

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## **ANNEX No 1**

at the methodology norms:

### **DEFINITIONS**

#### **applicable to the categories of planting material, propagation materials and the categories of biological material used in viticulture**

- 1.** The viticultural planting material consists of:
  - a)** grafted grapevines – grapevines obtained by grafting the graft rootstock and the mother rootstock, with a minimum length of 30 cm, having at least 3 main roots and a stem matured on a minimum length of 10 cm, destined to create new plantations or to plant in vacant spots in already established plantations;
  - b)** non-grafted grapevines bearing fruits – grapevines obtained by rooting the rootstocks, with different lengths, with at least 3 main roots and a stem matured on a minimum length of 10 cm, destined to be planted on sandy terrains, free from the danger of being attacked by *Phylloxera radicola*, or any type of soil in the case of the varieties resistant to *Phylloxera*, the *radicola* genre;
  - c)** mother grapevines – grapevines obtained by rooting the mother rootstocks, with a minimum length of 30 cm and at least 3 main roots and a stem matured on a minimum length of 10 cm, destined to be used for establishing mother plantations or to be planted in vacant spots in already established plantations.
- 2.** The propagation material consists of:
  - a)** graft stems – one year old stems of the stalk, with mature wood, with the length of at least 8 viable eyes and a minimum diameter of 7 mm, obtained from recognised noble plantations, destined for the production of grafts or rootstocks;
  - b)** rootstocks from varieties of grapevine producing grapes – parts from graft tendrils, with a minimum length of 30 cm and a diameter of at least 6 mm, with 1 – 2 viable buds in their superior side;
  - c)** mother tendrils – ramifications of at least one year old of the stalk, with a length between 40 – 80 – 120 cm (1 – 2 – 3 standard lengths), obtained in established mother plantations, intended to create rootstocks with a minimum length of 30 cm and a diameter of minimum 7 mm;
  - d)** rootstocks for grafting purposed – parts of mother tendrils with a minimum length of 30 cm and an internode diameter of at least 7 mm, measured at the middle of the rootstock;
  - e)** mother rootstocks – parts of mother tendrils, with a minimum length of 30 cm and an internode diameter of at least 6 mm, measured at the middle of the rootstock, having at least 1 – 2 viable buds in their superior side.
- 3.** The biologic categories of material used in viticulture are defined as it follows:
  - a)** the improver material is the viticultural planting material which:
    - was produced by the improver or under its direct supervision and responsibility;



- is destined to produce viticultural planting material from the pre-basic biological category, starting from a plantation with basic material.

By improver we understand the institution or person who created or identified, through scientific means, a variety or a clone. The improvers can be institutes and centres for vineyards and wine research and development, agriculture departments of colleges or universities, specialised commercial enterprises, associations of institutes for vineyards and wine research and development, commercial enterprises and foreign corporations, or simply individuals.

By maintainer we understand the institution or person indicated in the National Registry with the responsibility to maintain a variety of grapevine with the characteristics described on the registration date. The maintainer can also be the improver of the grapevine variety or a legal or natural person to whom the improver has transferred this right within a legal transaction;

- b)** the pre-basic material is the viticultural planting material which:
- was produced by the maintainer;
  - is comprised of clones free of the viral diseases recognised by the current rules and regulations, planted on sanitary families;
  - results from plantations with the initial material, covered by warranties regarding the absence of pests or their vectors, in particular nematodes carrying viral diseases;
  - is destined to produce viticultural planting material belonging to the basic biological category. The plantations with pre-basic material are set up in the institutions holding the patent act for the new variety, respectively the clone, with material from the conservation plantation, previously tested for the viral diseases recognised by the current rules and regulations, provided that the soil is not infected with nematodes – disease vectors;
- c)** the basic material is the viticultural planting material which:
- was produced by the maintainer or under its direct supervision and responsibility;
  - derives from propagation plantations seeded with viticultural planting material belonging to the pre-basic biological category, planted on soils covered by guarantees regarding the absence of pests or their vectors, in particular nematodes carrying viral diseases;
  - is free for the viral diseases recognised by the current rules and regulations;
  - is set up to produce viticultural planting material belonging to the biological category of certified material;
- d)** the certified material is the viticultural planting material which:
- was produced by authorised economic agents;
  - provides from mother-plantations providing tendrils and rootstocks, free of the viral diseases recognised by the current rules and regulations, set up with viticultural planting material belonging to the basic biological category;
  - is destined for obtaining certified grafted grapevines;
- e)** certified grafted grapevines:
- were produced by authorised economic agents;

- stem from certified material plantations;
- are destined for setting up production plantations;
- f) the standard material is the viticultural planting material which:
  - was produced by authorised economic agents;
  - stems from plantations derived from certified grafted grapevines;
  - is destined for setting up production plantations.

This material shall disappear as soon as the production of certified viticultural planting material meets all the requirements.

As far as grafted grapevines are concerned, the biological category shall be established based on the propagation material used in the grafting process, as it follows:

- the grafted grapevines from the pre-basic biological category are obtained by combining a pre-basic graft with a pre-basic mother plant;
- the grafted grapevines from the basic biological category are obtained by combining a basic graft with a basic mother plant;
- the grafted grapevines from the certified biological category are obtained by combining a certified graft with a certified mother plant.

All the grafting combinations in which one of the grafts or mother plants belongs to the standard biological category result in grafted grapevines of this standard biological category.

The mother grapevines, as well as the non-grafted grapevines bearing fruits belong to a biological category identical to that of the initial rootstocks, as long as the plantation rigorously abides the technical and biological rules and regulations, and the material is properly tested, manoeuvred, conditioned, labelled and transported.

## **ANNEX No 2**

### **at the methodology norms**

#### **DEFINITIONS**

#### **applicable to all the types of wine plantations producing propagation material, viticultural planting material and the producing units**

- 1.** The viticultural planting material is produced in the following types of plantations:
  - a)** preserving plantations – established by improvers, maintainers, or by their consent, with vines from the initial material, individually tested as free of harmful viral diseases as indicated by the present rules and regulations, providing the pre-basic material;
  - b)** pre-propagation plantations – established by improvers, maintainers, or by their consent, with vines from the pre-basic material, individually tested as free of harmful viral diseases as indicated by the present rules and regulations, providing the basic material;
  - c)** mothers plantations of certified plants –obtained from basic material, intended for the production of certified graft tendrils of vine or mother rootstocks;
  - d)** plantations recognised for the production of graft tendrils of vine or mother rootstocks – plantations intended for the production of viticultural planting material after the implementation of a mass selection processes;
  - e)** vines nursery – plantations intended for the production of mother grapevines or grafted or non-grafted grapevines bearing fruits.
- 2.** The viticultural planting material is produced in the following types of units:
  - a)** selection units – units belonging to the maintainer which receive clones, regardless of their origin, remove any viruses, cultivate them under controlled conditions, study them from the genetic, sanitary and cultural and technological values point of view, ensuring the conservation of clones upon the entire propagation process. The activity of the selection units is regulated in accordance with the diagrams and methodology norms established by the Institute for Viniculture and Vinification Research and Development, under the control of the National Office for the Seeds Quality. The selection units are the only ones enabled to produce pre-basic material intended for the pre-propagation and propagation units, represented by the Institute for Viniculture and Vinification Research and Development and the entire network of wine and vineyard research and development centres under its supervision;
  - b)** conservation and pre-propagation units – units that produce and distribute material belonging to the basic biological category in pre-propagation plantations, using only pre-basic material provided by the selection units. The material produced, belonging to the basic biological category, is destined to set up pre-propagation mother plantations, which must be based upon clones, and within these, on families planted separately, with the possibility to identify each clone;

- c) propagation units – units that produce and distribute material belonging to the certified biological category, intended for obtaining planting material – grafted and non-grafted grapevines.

To this effect, mother plantations are set up using only material from the basic biological category from units entitled to produce it. The propagation mother plantations are set up by varieties and clones;

- d) production units for grafted and non-grafted grapevines – units that produce planting material necessary for setting up plantations producing grapes and for planting in unused spots in previously existing plantations. Depending on the available conditions, as well as on the propagating material, these units produce either plantation material from the certified biological category or standard material, but do not produce in the same time material from both categories.

The activity of the production units for viticultural planting material is monitored by the National Office for the Seeds Quality and under the guidance of the viticulture and vineyard research and development units. The units producing viticultural planting material record their activity and results in special registers accompanied by plantation plans, which they shall present to the relevant control authorities.

## ANNEX No 3

to the methodology norms

### NAMES of the wine varieties used in Romania and the approved synonyms

The wine variety used in Romania	Approved synonyms for the exported wine
Aligoté	-
Băbească neagră	Grossmuttertraube, Hexentraube
Burgund mare	Grossburgunder, Blaufrankisch, Kekfrankos, Frankovka
Busuioacă de Bohotin	Schwarzer Muscat
Cabernet Sauvignon	-
Cadarcă	Schwarzer Kadarka, Rubinroter Kadarka
Chardonnay	-
Columna	-
Creață	Zackelweiss
Fetească albă	Mädchentraube, Leányka, Leanka
Fetească neagră	Schwarze Mädchentraube
Fetească regală	Königliche Mädchentraube, Königsast, Királyleánka
Frâncușă	Mildweisser
Furmint	-
Galbenă de Odobești	-
Grasă de Cotnari	Dicktraube
Majarcă, Majarcă albă	Slancamenca
Merlot	-
Muscat Ottonel	-
Mustoasă, Mustoasă de Măderat	Mustafer, Strafraube
Neuburger	-
Oporto	Portugieser, Blauer Portugieser, Portugais Bleu
Pinot gris	Ruländer, Grauburgunder, Grauer Burgunder, Grauer Mönch, Pinot Grigio
Plăvaie	-
Riesling italian, Riesling	Welschriesling, Olasz Riesling, Olaszrizling
Riesling de Rin	Weisser Riesling, Rheinriesling, Riesling Renano, White Riesling
Rkațiteli	-
Roșioară	Pamid
Sangiovese	-
Sauvignon, Sauvignon blanc	-
Steinschiller	Rosentraube, Kövidinka
Șarba	-
Tămâioasă românească	Rumänische Weihrauchtraube, Tamianka
Traminer, Traminer roz	Gewürtztraminer, Rosetraminer

Zghihară de Huși	-
Zweigelt	Blauer Zweigelt

**NOTE:**

The list can be modified and extended by special order of the Minister of Agriculture, Food and Forestry. Published in the Official Journal No 798, November 4<sup>th</sup> 2002.