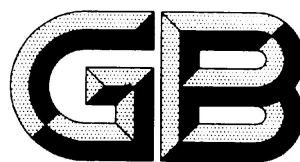


ICS 67.160.10
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National Standard of the People's Republic of China

GB/T 27586-2011

Vitis amurensis wines

山葡萄酒

(English Translation)

Issue date: 2011-12-05

Implementation date: 2012-06-01

Issued by the General Administration of Quality Supervision, Inspection and Quarantine
of the People's Republic of China
Standardization Administration of the People's Republic of China

Foreword

SAC/TC 471 is in charge of this English translation. In case of any doubt about the contents of English translation, the Chinese original shall be considered authoritative.

This standard is drafted in accordance with the rules given in the GB/T 1.1-2009 Directives for standardization—Part 1: Structure and drafting of standards.

This standard was proposed by National Technical Committee for Standardization of Food Industry.

This standard was prepared by National Technical Committee 471 on Brewing of Standardization Administration of China (SAC/TC 471).

Vitis amurensis wines

1. Scope

This standard specifies the terms and definitions, requirements, analytical methods, inspection rules, sign, packaging, transport, and storage of *Vitis amurensis* wines.

This standard is applicable to production, inspection and sales of *Vitis amurensis* wines.

2. Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

GB/T 191 *Packaging-Pictorial marking for handling of goods*

GB 2758 *National food safety standard – Fermented alcoholic drink and integrated alcoholic beverage*

GB/T 5009.49 *Method for analysis of hygienic standard of fermented alcoholic beverages and their integrated alcoholic beverages*

GB 15037-2006 *Wines*

GB/T 15038 *Analytical methods of wine and fruit-wine*

3. Terms and definitions

For the purposes of this document, those defined in GB 15037-2006 and the following terms and definitions shall apply.

3.1

Vitis amurensis wines

A type of wine, made from fresh *Vitis amurensis* (including wild vines such as *Vitis heyncana*, *Vitis davidii*, and *Vitis rotundifolia*, or cultivated *Vitis amurensis* and other hybrid varieties) or *Vitis amurensis* must through complete or partial fermentation

note: rewritten according to the definition 3.2.9 of GB 15037-2006

3.2

special *V. amurensis* wines

a type of *V. amurensis* wine, made from *Vitis amurensis* or its juice by using specific method in pickup or brewing process

3.2.1

flavoured *V. amurensis* wines

a type of *V. amurensis* wine, using *V. amurensis* wines as the base wine and soaked in aromatic plants or added with leachate (distillate) of the aromatic plants

3.2.2

liqueur *V. amurensis* wines

a type of *V. amurensis* wine, produced with alcohol content of 15.0% to 22.0% (volume fraction), by adding grape brandy, edible alcohol, or grape alcohol, grape juice, concentrated grape juice, caramelized grape juice, and white granulated sugar into *V. amurensis* wines containing alcohol content higher than 7% (volume fraction)

3.2.3

low alcohol *V. amurensis* wines

a type of *V. amurensis* wine, made from fresh *V. amurensis* wines or must through special technique by complete or partial fermentation, and containing alcohol content between 1.0% and 7.0% (volume fraction)

3.2.4

non-alcohol *V. amurensis* wines
a type of *V. amurensis* wine, made from fresh *V. amurensis* wines or must through a special technique by complete or partial fermentation, and containing alcohol content between 0.5% and 1.0% (volume fraction)

4. Product classification

4.1 According to the color of products, *V. amurensis* wines shall be divided into:

4.1.1 White *V. amurensis* wines

4.1.2 Rose *V. amurensis* wines

4.1.3 Red *V. amurensis* wines

4.2 According to the sugar content of products, *V. amurensis* wines shall be divided into:

4.2.1 Dry *V. amurensis* wines

4.2.2 Semi-dry *V. amurensis* wines

4.2.3 Semi-sweet *V. amurensis* wines

4.2.4 Sweet *V. amurensis* wines

4.3 According to the carbon dioxide content of products, *V. amurensis* wines shall be divided into:

4.3.1 Still *V. amurensis* wines

4.3.2 Carbonated *V. amurensis* wines

5. Requirements

5.1 Sensory requirements¹

Shall comply with the provisions in Table 1.

Table 1 Sensory requirements

Items			Requirements
Appearance	Color	White <i>V. amurensis</i> wines	Almost colorless, light yellow with green, light yellow, pale yellow, and golden yellow
		Red <i>V. amurensis</i> wines	Purplish red, dark red, ruby red, and light red slightly with brown
		Rose <i>V. amurensis</i> wines	Rose red, light rose red, and light red
		Flavoured <i>V. amurensis</i> wines	Dark red, brownish red, ruby red, light red, and golden yellow
	Degree of clarity		Clear, glossy, with no evident suspensions (a small number of oak residues are allowed for wines sealed with oak corks, and a small number of sediments are allowed for wines bottled for more than 1 year).
	Degree of sparkling		When poured into a glass, <i>V. amurensis</i> wines shall have slight bead-shaped bubbles rising and can last for a period of time.

¹ Special *V. amurensis* wines shall satisfy the specifications of the corresponding product standard.

Table 1 (Cont' d)

Items			Requirements
Aroma and taste	Aroma		With mellow, elegant, pleasant and harmonious fragrance of fruit and wine; ageing type V. amurensis wines shall have ageing aroma or aroma of oak; flavoured V. amurensis wines shall have harmonious fragrance of aromatic plants and fragrance of V. amurensis wines.
	Taste	Dry and semi-dry V. amurensis wines	With a mellow, elegant and refreshing taste, a pleasant aroma of fruit, and a full body
		Semi-sweet and sweet V. amurensis wines	With a sweet and pure taste, harmonious sourness and sweetness, and a full body
		Carbonated V. amurensis wines	With an elegant, mellow, harmonic and pleasant taste, a special aroma and thrilling flavor of sparkling wines
		Flavoured V. amurensis wines	With a mellow and refreshing taste, a harmonious aroma of aromatic plants, and a full body
Typicality			Having the unique characteristics and style of an indicated product type

5.2 Physical and chemical requirements²

Shall comply with the provisions in Table 2.

Table 2 Physical and chemical requirements

Items		Requirements	
		Excellent class	First class
Alcohol content ^a (20℃, volume fraction)/%		≥7.0	
Total sugar (expressed as glucose)/(g/L)	Dry V. amurensis wines ^b	≤4.0	
	Semi-dry V. amurensis wines ^c	4.1-12.0	
	Sweet V. amurensis wines	12.1-50.0	
	Semi-sweet carbonated V. amurensis wines	20.1-50.0	
	Sweet V. amurensis wines	≥50.1	
Sugar free extract ^d /(g/L)		≥15.0	≥12.0
Volatile acid (expressed as acetic acid)/(g/L)		≤1.1	
Citric acid/(g/L)	Dry, semi-dry, and semi-sweet V. amurensis wines	≤1.0	
	Sweet V. amurensis wines	≤2.0	
Carbon dioxide (20℃)/MPa	Carbonated V. amurensis wines	≥0.05	
Note: No requirements are specified for total acid, which is indicated by measured value (expressed as tartaric acid, g/L).			
^a The difference of alcohol content between the value indicated in the label and measured value shall not exceed ±1.0% (volume fraction).			

- ^b If the difference between total sugar and total acid (expressed as tartaric acid) is smaller than or equal to 2.0 g/L, the maximum sugar content is 9.0 g/L.

^c If the difference between total sugar and total acid (expressed as tartaric acid) is smaller than or equal to 2.0 g/L, the maximum sugar content is 18.0 g/L.

^d Sugar free extract of carbonated *V. amurensis* wines ≥ 12.0 g/L.

5.3 Hygienic indexes

As specified in GB 2758.

6. Analytical method

6.1 Sensory requirements

Inspect as specified in GB/T 15038.

6.2 Physicochemical Requirements

Alcohol content, total sugar, sugar free extract, volatile acid, citric acid, and carbon dioxide shall be inspected in accordance with GB/T 15038.

6.3 Hygienic Indexes

Inspect as specified in GB/T 5009.49.

7. Inspection rules

7.1 Batch

Products produced in the same production period, the same category, the same quality, and the same specification and packaged to be delivered shall be regarded as a batch.

7.2 Sampling

7.2.1 Draw samples as specified in Table 3. If the net content of a unit package is smaller than 500 mL, and the amount of total sampling is smaller than 1500 mL, should be increased sampling proportionally.

Table 3 Sampling

Batch range/box	Sample quantity/box	Unit sample quantity/bottle
<50	3	3
51 to 1200	5	2
1201 to 3500	8	1
>3501	13	1

7.2.2 Once taken, the samples shall be immediately attached with labels indicating their name, category and specifications, quantity, name of the manufacturer, sampling time and place, and sampler. Two bottles of the sample shall be sealed and stored for 2 months for future use. Other sample bottles shall be immediately sent to laboratories for the inspection of the sensory, physical and chemical, and hygienic indexes.

7.3 Inspection classification

7.3.1 Delivery inspection

7.3.1.1 Before the product leaves the factory, the quality supervision and inspection department of the manufacturer shall inspect products batch by batch as specified in this standard. Products shall not be delivered until being qualified inspection and issued with quality certificate. The product quality inspection qualification certificate shall be either enclosed in the packaging box or in the independent packaging box or “qualified” or “inspected and qualified” shall be printed on the label or packaging box.

² Special *V. amurensis* wines shall satisfy the specifications of the corresponding product standard.

7.3.1.2 Inspection items: sensory requirements, alcohol content, total sugar, sugar free extract, volatile acid, carbon dioxide, and total sulfur dioxide.

7.3.2 Type inspection

7.3.2.1 Inspection items: all items as specified in this standard.

7.3.2.2 The type inspection shall be carried out at least once a year for the same category of products. However, in any of following cases, the type inspection shall be carried out.

- a) Any major change in raw and auxiliary materials;
- b) Any change in critical process or equipment;
- c) Resumed production of the newly trial-manufactured products or the the normal products which are suspended in production for three months;
- d) Significant difference between the delivery inspection and the last type inspection results;
- e) Sampling inspection required by the national quality supervision and inspection authority according to relevant provisions.

7.4 Judgment rules

7.4.1 Classification of unqualified item

7.4.1.1 Category A: sensory requirements, alcohol content, sugar free extract, volatile acid, total sulfur dioxide, citric acid, label, net content, and hygienic requirements;

7.4.1.2 Category B: total sugar, and carbon dioxide.

7.4.2 Result determination

7.4.2.1 If any inspection item has 2 (or less) items which do not comply with the requirements, double-size sample shall be taken from the same batch of products for re-inspection, and the re-inspection result shall prevail.

7.4.2.2 In any one of the following cases of the re-inspection results occurs, the batch shall be deemed unqualified:

----More than one (including one) item of category A is unqualified;

----One item of category B exceeds the specified value by more than 50%;

----Two items of category B are unqualified.

8. Sign

8.1 Prepackaged V. amurensis wines shall be labelled as specified in the corresponding standard and specified with product type (or sugar content) according to the sugar content.

8.2 The outer packaging box shall also be specified with net content of unit package and total quantity besides product name, manufacturer (or dealer) name and address.

8.3 Packaging-pictorial marking for handling of goods shall comply with the requirements in GB/T 191.

9. Packaging, transport and storage

9.1 Packaging

9.1.1 Packaging materials shall comply with the requirements in food safety.

9.1.2 Packaging containers shall be kept clean, well-sealed and no leakage.

9.1.3 External packaging materials shall be qualified and comply with the corresponding standard.

9.2 Transport and storage

9.2.1 Wines sealed with corks shall be placed horizontally or upside-down during transport and storage.

9.2.2 Wines shall be kept clean, and avoid serious oscillation, sunlight, rain and prevent

freezing during transport and storage, and handled with care when loading and unloading.

9.2.3 The storage place shall be cool, dry, and well-ventilated; and exposure to sunlight, rain and fire source shall be prevented.

9.2.4 The finished products shall not directly contact with the humid ground and shall not be transported and stored with toxic, poisonous, unpleasant-odor and corrosive goods.

9.2.5 The proper temperature of the products should range between 5 °C and 35 °C during transport, and between 5 °C and 25 °C during storage.

National Standard of the People's Republic of China

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GB/T 27586-2011

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Standards Press of China

A2, Xijie Street, Hepingli, Chaoyang District, Beijing

Postal code: 100013

16 Beijie Street, Sanlitun, Fuxingmenwai, Beijing

Postal code: 100045

Website: www.spc.net.cn

Tel.: (010) 64275323 (Editor Office)

(010) 51780235 (Distribution Center)

Reader Service Dept.: (010) 68523946

Printed by Qinhuangdao Printing House of Standard Press of
China

Distributed by all local Xinhua Bookstores

*

Book size: 880 × 1230 1/16 Sheet: 0.75 Characters: 13000

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First edition printed in Mar. 2012 First printed in Mar. 2012



GB/T 27586-2011

Date of print: April 9, 2012 F021

ISBN: 155066-1-44105

Price: RMB 16.00

If case of any printing or binding mistakes, place contact
the issuance center of the press for replacement.

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Hotline for public report: (010) 68510107