Sparkling wines produced in the Community (amend. regul. 2332/92/EEC)

1996/0008(CNS) - 26/06/1996 - Final act

OBJECTIVE: to adopt an amendment to Regulation (EEC) No 2332/92 on sparkling wines produced in the Community. COMMUNITY MEASURE: Council Regulation (EC) No 1428/96 amending Regulation (EEC) No 2332/92. SUBSTANCE: the amendment adopted by the Council was intended to: - specify the method of calculating the increase in the alcoholic strength of the cuvée when the tirage liqueur is added, so as to make for easier monitoring; - extend the period in which a quality sparkling wine produced in a specified region (quality sparkling wine psr) may be made in such a way that the cuvée is ameliorated by the addition of one or more wine-sector products not originating in the specified region whose name the wine bears (the names of the quality sparkling wines psr in question were to be specified in a list published in the Official Journal); - lay down a single minimum fermentation time (not less than 90 days) for which the cuvée must remain on the lees, to be observed in all the different methods used unless fermentation takes place in containers with stirrers (in this case the minimum time laid down was not less than 30 days). ENTRY INTO FORCE: 31/07/1996.