

Secretariat of Agriculture, Livestock, Fishing and Food Undersecretariat of Agricultural Policy and Food National Food Administration	QUALITY PROTOCOL	
Code: SAA011	Version: 10	12..03.2007

Quality Protocol for Wines

Made official on: January 24, 2008

Resolution SAGPyA Nr: 37/2008

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INTRODUCTION

Argentine viticulture is among the country's economy sectors that greatest growth in international trade has shown in the last ten years. Latest exports have increased significantly in volume, but they have grown even more dramatically in terms of hard currency value. This means that the viticulture sector has entered vigorously into the world market, and at the same time it has begun to export products of increasing value added, as well as more expensive varieties.

Almost half of total wine exports correspond to varietal wines, to a great extent bottled for direct consumption. Main destinations abroad for this Argentine product are: United Kingdom, United States, Canada, Brazil and Denmark.

In other words: in the last decade, national viticulture exports have begun to include wines of increasing quality, competing with other international suppliers that have been historically identified with this product line.

1. Scope

This protocol defines and describes quality attributes of wines that may be authorized to use the "Argentine Food – A Natural Choice" Seal.

The objective of this document is to offer wine manufacturers in the Argentine Republic an additional tool for obtaining products with differentiated quality.

Being a dynamic document, this protocol may be periodically revised according to the needs of the public and/or the private sectors.

Companies aspiring to implement this protocol must take into account that compliance with current regulations relative to wines is implicit. These regulations are Wine Law Nr 14878 and all related resolutions from the National Viticulture Institute (INV), as well as those described in the Argentine Food Code (Chapter I "General provisions" – Resolution GMC Nr 080/96 incorporated to the Code by Resolution MsyAS Nr 587/97, Chapter XIII Fermented Beverages – Art. 1093 and following ones).

Likewise, the *Guide for the application of Good Agricultural Practices in Vineyards* and the *Guide for the Application of Good Manufacturing Practices and Hazard Analysis and Critical Control Points in Wineries*, published by the National Food Administration of the SAGPyA together with the INV (National Institute of Viticulture) and the IRAM (National Standardization Body of Argentina) must be considered reference material.

2. General criteria

Quality as varietal wine obtained directly from the alcoholic fermentation of fresh and ripe grapes, or from fresh grapes must, is the differentiating attribute of wines. Processing and aging must be carried out applying approved enological practices and must be adequate to obtain quality wines.

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Wineries aspiring to obtain the Seal must be able to maintain the qualities of their wine stable throughout the year and reproduce them along the time. For this purpose, it is necessary to have a good stock of base wines and an excellent storage system.

Requirements from destination markets compiled for the preparation of this protocol vary depending on country, but this final version includes requirements demanded by all of them.

3. Grounds for determining differential attributes

Product attributes

This document defines the physicochemical and microbiological parameters wines must comply with. Wines must be submitted to a sensory analysis focused on the points that ensure compliance with predefined parameters to guarantee certain product organoleptic characteristics.

The use of certain preservatives is not allowed. As a consequence, processing must be carried out under more strict controls.

Process attributes

This protocol includes primary production conditions required to ensure raw material quality, and also guidelines relative to product quality in different stages of the wine production process.

The implementation of the Hazard Analysis and Critical Control Points (HACCP) system from reception of raw material to manufacturing of final product is required.

Container attributes

Complying with current regulations for containers in general, the criterion applied refers to containers that offer the best conditions for product care and are preferred by consumers worldwide.

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DIFFERENTIATING PRODUCT ATTRIBUTES

1. Variety

Wines are manufactured from fruits belonging to the *Vitis Vinífera L.* species. Varieties accepted are those defined by Law Nr 25163, in its Regulatory Decree Nr 57/2004 (Chapter IV, Article 20, paragraph b, sections I, II and III and in Annex II, Point 2, paragraph c, sections I, II and III). These varieties are recognized to be suitable for quality wine manufacturing. See Annex I.

2. Physicochemical properties

Wineries must submit a *Free Circulation or Exportation Analysis* issued by the INV, that ensures a genuine wine. Likewise, a wine is considered as a differentiated quality if it fulfills with the following conditions:

1. – Relation grape/wine: minimum 130kg/100liters.
It is required to submit batch certificates granted by the INV.
2. – Enological supplies: only supplies approved by the INV are authorized. For the purpose of this protocol the use of sorbic acid or equivalent in sorbates or potassium benzoates are not accepted.
3. - Arsenic: absence. Spectrophotometric method (Resolution OENO 14/2002).
4. - Ocratoxin: limit 2µgr/l, Immunoaffinity column method (Resolution OENO 16/2001).

On the other hand, considering the world tendency in viticulture and to insure the quality of the wine, it is recommended to adjust the following parameter value:

- Total sulphurous anhydride:
 - a) White and rosé wines: 150 mg/l.
 - b) Red wines: 100 mg/l.

Analytical technique made official by Resolution INV Nr 227/91.

3. Microbiological properties

It is considered that following microorganisms may alter wine:

- Acetic bacteria: lower than 10^3 UFC/g. Method: plate count according to method indicated in Chapter II of the International Enological Codex (updated version in Resolution OIV Nr 16/2003).

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- *Brettanomyces*: maximum limit allowed is 420 µgr/l of 4 ethyl-guaiacol and 4 ethyl-phenol (substance produced by this yeast).

4. Sensory analysis (Resolution SAGPyA Nr 514/2003)

Wineries interested in obtaining the Seal must submit a Tasting Certificate issued by the Official Tasting Committee of the INV. This certificate must indicate a result of 85 points as a minimum (referenced to the tasting chart of the International Union of Enologists). This sensorial evaluation has the aim to corroborate that the wine is free from defects.

Important: Companies must submit documentation informing the periodicity of analyses and must explain the reasons for selecting their sampling method. Analyses must be carried out by laboratories belonging to official networks, using recognized official techniques.

In case other determinations that are not mentioned in this protocol are carried out as a result of external demands or as a consequence of the company internal controls, copy of related registers (internal and/or external) must be attached to the audit carried out for obtaining the "Argentine Food, A Natural Election" Seal.

DIFFERENTIATING PROCESS ATTRIBUTES

Part A: Primary production

Raw material for wine manufacturing aspiring to obtain the *Argentine Food – A Natural Choice™ Seal* must come from vineyards complying with Good Agricultural Practices (GAP).

Harvest and preparation

Farm work must tend to minimize or avoid conditions predisposing to cryptogamic diseases, and favor elements contributing to raw material quality (insolation, ventilation, etc.)

Harvest must be carried out in harvesting containers such as 15 to 20 kg plastic boxes or baskets.

Grapes must be harvested from the plants. Mixing loads with grapes picked up from the ground is prohibited.

A maximum yield of 12,000 kg/hectare is recommended.

The period of time between harvest and processing must not exceed 24 hours. During that time grapes must be kept in a fresh place protected from the sun.

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Sanitary controls

- Oidium: absence, visual detection method.
- Botrytis: absence, visual detection method.
- Peronospora: absence, visual detection method.

Note: Take into account that in the first disease stages visual observation is not possible and/or accurate.

Grape characteristics:

- Grapes must correspond to loads with similar ripeness degree.
- Loads with dehydrated grapes are excluded.
- In case the winery sells varietal wines, loads must indicate the variety. Monovarietal loads will be considered those having 100% of the indicated variety.
- Grapes must be healthy and fresh.
- Loads must be free from grapes presenting bruises, damages caused by pressure, fungal efflorescence, signs of insect attacks and any other anomaly that may affect the quality of wine. Foreign elements like stones, branches, leaves, etc. must also be absent.

All operations carried out at the wine farm must be registered.

Important: Grape loads for manufacturing wines under the protection of the Seal must be correctly identified so as to guarantee handling separately from the rest.

Part B: Processing

Wine production aspiring to obtain the “*Argentine Food – A Natural Choice*” Seal must be carried out using the Hazard Analysis and Critical Control Points (HACCP) System from reception of raw material to final product to be sold.

1. Reception and grape harvest control.

Grapes must arrive to the winery fresh, just harvested.

A first sensory and visual classification must be carried out in order to reject loads not complying with previously established requirements.

Grapes are processed as they arrive to the winery. Contact of grapes with contaminating materials (metals, cement) must be avoided.

Selection of bunches: This consists in eliminating dry and/or green leaves, raisin/green/diseased bunches, vine shoots, tendrils or other foreign elements that may interfere with the final quality of the product.

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2. Barreling and later fermentations

In this process, the winery must keep records of the temperature control operating procedures.

3. Racking

Temperatures must be controlled throughout processing so as not to exceed 35°C.

Important: If a winery produces other wines not protected by the Seal, the different production lines must be completely cleaned before starting the fermentation of the wine under the benefit of the Seal.

4. Warehouse storage

The warehouse must count with an air conditioning system to ensure that temperatures between 12 – 18 °C.

The wine piping system may consist of hoses or of stainless steel pipes suitable for food products in both cases.

Pipes must be cleaned and disinfected each time they are to remain out of use or when they are to be used for a different wine. No wine or residues that may transmit undesired characteristics to the next wine production may remain inside the pipes.

5. Clarification

Clarification must be carried out using products and doses approved by the INV.

6. Cold treatment

Temperature between -2 and 0° C for tartaric stabilization or others methods technically acceptable.

7. Filtration

Filtration may be carried out for treatments required by product conditions to avoid loss of aroma and flavor.

8. Conservation

Conservation may take place in tanks or barrels during the time stipulated by an enologist for each line of wine. If concrete tanks covered with *epoxi* paint are to be used, the control and maintenance of the walls and the paint must be done at least once a year.

Only oak barrels are allowed for obtaining wines with “woody” tones.

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Barrels must be new or in the case they have been used, the container must be in perfect sanitary and structural condition. The barrels can be used up to four times. The barrels room must have a relative humidity between 70-85%.

Wooden containers must be cleaned or maintained in contact with water to hydrate the wood, thus avoiding wine loss before its first use. These containers must be maintained in adequate hygienic conditions to avoid development of undesired microorganisms when they are empty.

9. Bottling

Wine quality and harmlessness must be guaranteed during the bottling process, avoiding any kind of crossed or direct contamination.

Only wines bottled in new bottles (i.e. without previous use) are accepted. These bottles must be subject to:

- Visual observation: control of physical contaminants or damages.
- Rinsing with pressurized filtered drinking water , using a 0.2 micron filter.

10. Control of supplies

- **Stoppers**

Quality verification:

- Size control
- Weight control
- Oxidant control
- Woody center control

- **Bottles**

Quality verification:

- Size control
- Weight control
- Visual control (external stuck glass or spikes, flanged mouth finish, internal blister, deformed neck or bottom, blisters on finish, split seams, among other defects)

Note: It is recommended to control stoppers and bottles according to the sampling system established by the IRAM 15 Standard.

- **Enological supplies**

All enological supplies stored in warehouses must have the following three identification numbers: Nr of approval certificate from the INV, Batch Nr. And Free circulation Nr.

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11. Storage and transportation characteristics

- **Relative humidity:** 60 – 70 %
- **Temperature:** 15-20°C

It is recommended not exceed 16°C for protecting the quality of wine.

- **Place:** clean, closed, faintly lighted and free from intense or strange odors.

IMPORTANT: Products covered by this protocol and by SAGPyA Resolution Nr 392/05 must be separated from the rest, and batches and shipments must be correctly identified in order to ensure they are handled separately from products not protected by the Seal throughout the process (from raw material to packaged product). To this end, companies must count with documentation and registers safeguarding the goods carrying this mark.

12. Traceability

Traceability system must include all the information and registers that may allow a complete tracking of grapes from their growing place and wine manufacturing to the point of sale of the final product.

It is advised like a form of control that stands out is that enabling to verify wine storage months by means of the bottling date in the cork and later date of labeling for sale. This method allows consumers to corroborate the storing time of the product.

It is recommended that all members of the viticulture production and sale chain reach a consensus on the procedures that may enable product tracking and characterization from any point of the wine production chain.

CONTAINER ATTRIBUTES

Only new bottles made of opaque or transparent glass according to the type of wine, with inviolable system and capsule, are authorized.

Only stoppers made of natural cork (not agglomerated cork) and of synthetic materials are allowed.

It is recommended to control the presentation of containers as regards labeling and capsule.

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ANNEX I

Varieties recognized by this protocol for the manufacturing of quality wines are:

I) Red wine varieties: Malbec, Merlot, Cabernet Sauvignon, Syrah, Pinot Noir, Canari, Pinot Meunier, Tannat, Lambrusco Maestri, Barbera, Sangiovese, Bonarda, Tempranillo, Cinsaut, Carignan, Petit Verdot, Carmenere. Cabernet Franc

II) Rosé wine varieties: Gewurztraminer.

III) White wine varieties: Chardonnay, Chenin, Sauvignon, Semillón, Sauvignonasse, Riesling, Torrontés riojano, Ugni Blanc, Moscato bianco, Pinot blanco, Prosecco, Viognier, Pedro Giménez.

To this date, these are the varieties authorized and recognized by Law 25163. This Annex will be updated according to modification of the above mentioned law in Chapter IV, Article 20, paragraph b; and of Annex II, point 2, paragraph c by competent Application Authority. Updating Resolution INV C.22-06

When other varieties not listed in this annex are used, the company must inform and justify its use by fitting to the defined attributes in the protocol.

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ANNEX II

ANALYTICAL TOLERANCE AND REGULATING RESOLUTIONS

PARAMETER	LIMIT	TOLERANCE	ANALYTICAL TECHNIQUE MADE OFFICIAL BY
Alcohol % v/v	Annually determined by the I.N.V. for each zone.	+/- 0.3. Res. Nr C-41/91	Resolution I.N.V. Nr123/85
Dry extract g/l	-	Up to 20 g/l: +/- 1.5 g/l. More than 20 g/l: +/- 7.5% Resolution Nr C-41/91. Must: +/- 7%. Resolution Nr 1165/83.	Decree Nr1287/32
Reducing sugars g/l	-	Less than 20 g/l: +/- 2 g/l. More than 20 g/l: +/- 10%. Resolution Nr C-41/91. Must: +/- 7%. Resolution Nr 1165/83	Resolution from May 1938 - National Chemistry Administration.
Total acidity in tartaric acid g/l	-	+/- 0.20 g/l Decree Nr 1469/71.	Resolution Nr 12 9/8/65 – National Chemistry Administration
Volatile acidity in acetic acid g/l	1.00 g/l White and Rosé wines. 1.20 g/l Red wines for free circulation. Resolution Nr C-14/03.	+/- 0.20 g/l. Resolution Nr C-14/03	Resolution I.N.V. Nr633/81
Ash g/l	-	+/- 0.25 g/l. Decree N°1469/71.	Resolution 22/12/39 – National Chemistry Administration
Ash alkalinity Meq/l	-	-	Resolution 22/12/39 – National Chemistry Administration. Resolution 22/04/65 – National Chemistry Administration.
Chlorides, in Sodium chloride G/l	0.60 g/l. Res. C.35/2000.	-	Resolution I.N.V. Nr 582/81.
Calcium in Calcium oxide G/l	0.25 g/l for free circulation. Resolution I.N.V. Nr C-143/94	+/- 5% Resolution I.N.V. C-143/94	Resolution I.N.V. C-103/82
Methanol ml/l	0.35 ml/l for free circulation Resolution I.N.V. Nr74/85.	+/- 0,10 ml/l Resolution I.N.V. Nr 74/85	Resolution 20/07/34 – National Chemistry Administration.
Total Sulphurous anhydride mg/l	130 mg/l in dry red wine. 180 mg/l in dry white and rosé wines. 180 mg/l in slightly sweet red wine 210 mg/l in slightly sweet white and rosé wines. All these values are for free circulation. Resolution I.N.V, Nr C-143/94.	+/- 35 mg/l. Resolution I.N.V. Nr C-143/94.	Resolution I.N.V. Nr C-227/91.
Free Sulphurous Anhydride Mg/l	-	+/- 5 mg/l. Decree Nr 1469/71.	Resolution I.N.V. Nr C-227/91.
Artificial colorings	Absence. Law Nr 14878.	-	Resolution Nr 7/61 – National Chemistry Administration.
Ferrocyanide Reaction	Negative. Resolution I.N.V. Nr C-106/92.	-	Resolution I.N.V. Nr C-106/92.
Ferric Ferrocyanide	Absence. Resolution I.N.V. Nr C-106/92.	-	Resolution I.N.V. Nr C-106/92.
Surplus Sodium Mg/l	230 mg/l or 10 meq/l. Resolution I.N.V. Nr 582/81.	-	Resolution I.N.V. Nr 582/81.

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Sorbitol mg/l	120 mg/l. Decree Nr 5607/67.	-	-
Sorbic acid Mg/l	250 mg/l. Decree Nr 2462/64.	-	-
Malvidine	Absence.	-	-
Sucrose	Absence. Resolution I.N.V. Nr 1445/72.	-	Resolution I.N.V. Nr 1445/72.
Synthetic sweetener	Absence.	-	Resolution I.N.V. Nr 70/68.
Monohalogenated Derivatives	Absence.	-	Resolution Nr 5 and 6 /62 - National Chemistry Administration.
Sulfates in Potassium sulfate g/l	1.00 g/l Dry wines – 1.20 g/l Sweetened wines – 1.50 g/l Wines with more than 2-year aging and special manufacturing with previous reporting to the INV - Res. C.14/03 - 1.50 g/l spirituous and/or generous wine by Res. C.35/2000.	Tolerance 10% - Res. C.14/03	Resolution January Nr17/39 - National Chemistry Administration.
Copper Mg/l	1 mg/l.	-	Resolution I.N.V. Nr C-143/94.
Lead Mg/l	0.20 mg/l.	-	Resolution I.N.V. Nr C-18/97.
Cadmium Mg/l	0.01 mg/l.	-	Resolution I.N.V. Nr C-143/94.

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Audit date:

Auditing company:

Audited company:

Location:

Head Office:

Town or city:

Telephone:

Name of the company's employee responsible for quality / position

Product: Wine

Reference protocol code: SAA011

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RESULTS

Attributes	Compliance		Observations
	YES	NO	
PRODUCT			
Variety: fruit species <i>Vitis Vinifera L.</i> Compliance with Varieties accepted in Annex I			
Physicochemical properties:			
1. Compliance with Free Circulation or Exportation Analysis issued by the INV			Verify register/s and record date and result of each analysis.
2. Relation grape / wine: minimum 130 kg/100 liters (Submit batch certificate granted by the INV)			Verify register/s and record date
3. Enological supplies: absence of sorbic acid or equivalent in sorbates or Potassium benzoate.			Verify register/s and record date and result of each analysis.
			Verify register/s and record date and result of each analysis.

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Attributes	Compliance		Observations
	YES	NO	
4. Arsenic: absence. (Spectrophotometric method, Resolution OENO 14/2002)			
5. Ocratoxin: limit 2 µgr/l. (Immunoaffinity column method, Resolution OENO 16/2001)			Verify register/s and record date and result of each analysis.
Microbiological properties:			
a. Acetic bacteria: lower than 10 ³ UFC/g. (Proceed according to the method indicated in Chapter II of the International Enological Code, updated version in Resolution OIV N° 16/2003)			Verify register/s and record date and result of each analysis.
b. Brettanomyces: maximum limit allowed 420 µgr/l of 4-Ethylguaiacol and 4-Ethylphenol.			Verify register/s and record date and result of each analysis.
Sensory analysis Obtain a minimum value of 85 points in the tasting certificate. (Resolution SAGPyA N°514/2003)			Attach INV analysis.
PROCESS			

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Attributes	Compliance		Observations
	YES	NO	
A. Primary Production			
1. Time between harvest and processing: maximum 24 hours.			Verify register/s.
2. Sanitary Controls: - Oidium: absence (visually determined). - Botrytis: absence (visually determined) - Peronospora: absence (visually determined)			Verify register/s and record date and result of controls at wine-growing farm.
3. Grapes characteristics: comply with the requirements defined in the protocol.			Verify register/s.
4. Compliance with Good Agricultural Practices at the wine farm. - Registers of operations carried out at the wine farm. - Comply with the requirements relative to storage of agrochemical products. - Training of wine farm personnel. - Absence of animals in the neighborhood of vineyards. - Hygiene procedure for harvest containers.			

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Attributes	Compliance		Observations
	YES	NO	
- Identification of batches or vineyard sectors.			
B. Processing			
1. Reception and control of grape harvest: Grape bunch selection process.			Verify register/s.
2. Barreling and later fermentations- Temperature Control			Verify register/s and record date and result.
3. Racking: temperature below 35°C.			Verify register/s and record date and result.
4. Warehouse storage temperature: 12- 18 °C.			Verify register/s.

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Attributes	Compliance		Observations
	YES	NO	
5. Clarification: Use of products and doses approved by the NVI.			Verify registers and corresponding products.
6. Cold treatment: tartaric stabilization with temperatures between -2 and 0°C.			Verify register/s.
7. Conservation To generate wines with “woody” tones only oak barrels may be used.			
a. Only oak barrels are allowed for obtaining wines with “woody” tones			
b. The barrels room must have a relative humidity between 70-85%.			
8. Bottling Bottle control previous to bottling.			Specify method of control.
9. Control of Supplies:			
a. Corks: verify quality.			Verify the corresponding registers and record sampling method.

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	YES	NO	
b. Bottles: verify quality.			Verify the corresponding registers and record sampling method.
c. Enological supplies: comply with identifying numbers.			Verify supplies in warehouse.
10. Characteristics of storage and transportation:			
a. Relative humidity: 60-70%			Verify register/s.
b. Temperature: 15-20°C			Verify register/s.
c. Warehouse conditions: clean, closed, faintly lighted and free from intense or strange odors.			
11. Traceability: Verify registers indicating the traceability system adopted.			
12. Registers regarding monitoring of parameters defined for each Critical Control Point (CCP) to be controlled.			

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Attributes	Compliance		Observations
	YES	NO	
13. Verify registers corresponding to SSOPs applied at the plant.			
14. Verify registers of corrective actions applied by the HACCP plan.			
15. Control of registers related to calibration of standards and measuring instruments.			
CONTAINER			
Use of new bottles with inviolable system and capsule.			
Stoppers: made of natural cork (not agglomerated cork) and of synthetic materials are allowed.			Verify capsule type.

Note 1: All analyses must be carried out by laboratories officially authorized for the above mentioned studies, using recognized official methods and calibrated equipment and instruments with their corresponding certificates.

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Conclusions

Audited company's employees interviewed: -----

On behalf of the auditing company

In agreement, on behalf of the audited company

Signature, name and seal

Signature and name

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