

RED, ROSE AND WHITE WINES					
Analytical Parameters			Min	Max	
1	Alcohol content, expressed in % in v/v, at 20°C		≥ 8,6	≤ 14	
2	Total sugar g/L	Classification according to the sugar content	▪ Seco	-	≤ 4
			▪ <i>Demi-sec</i> ou Meio-sec	> 4	≤ 25
			▪ Suave ou Doce	> 25	≤ 80
3	Total acidity in mEq/L, (pH 8,2)		40	130	
4	Volatile acidity, in mEq/L		-	20	
5	Total sulphates (in potassium sulphate g/L)	for wines that have not gone through aging process or have gone through aging, but for less than 2 years	-	1,2	
		for wines that have gone through aging process for more than 2 years	-	1,5	
6	Reduced dry extract, in g/L	Produced with red wine	21	-	
		Produced with white wine and rosé or claret	16	-	
<b>Contaminants</b>			<b>Min</b>	<b>Max.</b>	
7	Methyl alcohol, in mg/L	Produced with red wine	-	400	
		Produced with white wine and rosé or claret	-	300	

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