TECHNICAL REGULATION FOR THE DESCRIPTION, PRODUCTION AND COMMERCIAL PRESENTATION OF FRUIT AND/OR BERRY WINE, WINE DRINKS AND COCKTAILS

CHAPTER I
GENERAL PROVISIONS

1. This technical regulation for the description, production and commercial presentation of fruit and/or berry wine, wine drinks and cocktails (hereinafter: ‘Regulation’) has been drawn up in consideration of Resolution No 617 of the Government of the Republic of Lithuania of 20 May 1999 approving the rules for the exchange of information on technical regulations and conformity assessment procedures.

2. This Regulation lays down the requirements for the description, production and commercial presentation of fruit and/or berry wine, wine drinks and cocktails. The provisions of this Regulation are mandatory for all Lithuanian companies engaged in the production and sale of the fruit and/or berry wines, wine drinks and cocktails specified in the regulation. In application of principle of mutual recognition, drinks which have been lawfully produced in another European Union (hereinafter: ‘EU’) Member State, in a State of the European Free Trade Association which is also a signatory of the Agreement on the European Economic Area, or in Turkey, and are permitted to be placed on the market in that State, or which have been legally imported from a third country into an EU Member State or into Turkey and are permitted to be placed on the market in that State, may be placed on the market in the Republic of Lithuania without any restriction, including in such cases where such drinks have been produced in adherence to technical rules differing from those applicable in respect of such drinks in the Republic of Lithuania.
CHAPTER II
GENERAL CONCEPTS AND DEFINITIONS

3. **Fruit and/or berry wine** – a drink obtained by way of fermentation, using only fully or partially crushed or uncrushed fresh fruit and/or berries (other than grapes), or from fresh fruit and/or berry juice (other than grape), or from juice obtained by diluting fruit and/or berry concentrate (other than grape), with or without the addition of water, sugar and/or syrups, honey, ethanol and/or permitted food additives. These wines encompass:

3.1. **Natural fruit and/or berry wine** – fruit and/or berry wine containing ethanol occurring only by way of fermentation and not exceeding 14.5 % by volume. Depending on the sugar content, this wine may be dry, semi-dry, semi-sweet, sweet or dessert. It may contain carbon dioxide;

3.2. **Aged fruit and/or berry wine** – natural fruit and/or berry wine aged in casks, with or without the use of oak shavings, prior to bottling. Red fruit and/or berry wines shall be aged in casks for no less than one year; white and rosé fruit and/or berry wines shall be aged in casks for no less than six months. Depending on the sugar content, this wine may be dry, semi-dry, semi-sweet, sweet or dessert;

3.3. **Light fruit and/or berry wine** – natural fruit and/or berry wine with an actual alcohol concentration by volume of no less than 1.2 % and no more than 8.5 %. Depending on the sugar content, this wine may be dry, semi-dry, semi-sweet or sweet;

3.4. **Dried fruit and/or berry wine** – natural fruit and/or berry wine produced without enrichment of partially dehydrated (sun- or shade-dried) fruit and/or berries, with an actual alcohol concentration by volume of no less than 9 %. Depending on the sugar content, this wine may be dry, semi-dry, semi-sweet or sweet.

3.5. **Fortified fruit and/or berry wine** – fruit and/or berry wine that, during production, reaches the alcohol content specified in point 15.1 of this Regulation by way of fermentation, and is then strengthened with agricultural-origin ethanol or other permitted additives. These wines encompass:

3.5.1. **Flavoured fruit and/or berry wine** – fortified fruit and/or berry wine containing at least 75 % natural fruit and/or berry wine preparation and/or fortified fruit and/or wine preparation. These wines are flavoured by adding natural aromas and/or aromas specified in point 30.3 of this Regulation, and/or other permitted additives. Actual alcohol content by volume shall be no less than 14.5 % and no more than 22 %;

3.5.2. **Special technique fruit and/or berry wine** – fortified fruit and/or berry wine containing at least 12 % by volume of ethanol obtained by way of fermentation, and/or whose characteristic organoleptic properties are obtained by addition of sherry, use of immobilised wine
yeast, thermal processing, addition of oak extract and/or oak shavings, ageing in oak casks, addition of natural aromas and/or aromas specified in point 30.3 of this Regulation, and/or by way of other processes permitted in wine making;

3.5.3. **Fortified fruit and/or berry wine with added liqueur** – fortified fruit and/or berry wine containing no less than 60 % natural fruit and/or berry wine preparation and/or fortified fruit and/or berry wine preparation, and no less than 10 % liqueur. Actual alcohol content by volume shall be no less than 14.5 % and no more than 22 %.

4. Natural fruit and/or berry wine shall be classified into the following categories by carbon dioxide content:

4.1. **Sparkling fruit and/or berry wine** – natural fruit and/or berry wine containing carbon dioxide obtained solely through secondary fermentation processes up to a pressure no lower than that specified in point 15.5 of this Regulation;

4.2. **Semi-sparkling fruit and/or berry wine** – natural fruit and/or berry wine containing carbon dioxide obtained solely through secondary fermentation processes and with a pressure no lower than that specified in point 15.5 of this Regulation;

4.3. **Carbonated fruit and/or berry wine** – natural fruit and/or berry wine saturated with carbon dioxide up to a pressure no lower than that specified in point 15.5 of this Regulation;

4.4. **Carbonated sparkling fruit and/or berry wine** – natural fruit and/or berry wine containing carbon dioxide obtained partly through secondary fermentation processes, with the remainder of carbon dioxide added up to a pressure no lower than that specified in point 15.5 of this Regulation.

5. **Natural fruit and/or berry wine preparation** – a preparation obtained by way of fermenting fruit and/or berry juice up to no less than 5 % ethanol by volume.

6. **Fortified fruit and/or berry wine preparation** – a natural fruit and/or berry wine preparation with added agricultural origin ethanol, and with no more than 16 % by volume.

7. **Fruit and/or berry wine drink** – a drink produced from one or more fruit and/or berry wine(s), which may contain added juice, drinking water, non-alcoholic beverages or their mixtures, colourants and aromas, but may not contain added ethanol. Ethanol content shall be no less than 4.5 % and no more than 14.5 %. Depending on the sugar content, this drink may be dry, semi-dry, semi-sweet or sweet.

8. **Fruit and/or berry wine cocktail** – a drink produced from one or more fruit and/or berry wine(s), which may contain grape wine, juices, drinking water, non-alcoholic beverages and their mixtures, colourants and aromas, but may not contain added ethanol. Ethanol content shall be no less than 1.2 % and no more than 10 %. Depending on the sugar content, this drink may be dry, semi-dry, semi-sweet or sweet.
9. **Fruit and/or berry wine distillate** – an alcoholic product obtained by distillation of fruit and/or berry wine, and/or its residue. On some occasions, grape wine residues can be included in the distillation.

10. **Liqueur** – a water and alcohol solution obtained by soaking diced or whole fruits and/or berries, other than grapes, which are either fresh or have been processed using permitted chemical or physical methods, or macerating herbs and spices with honey in agricultural origin ethanol, fruit distillate or mead distillate, with use of sugar where needed.

11. **Actual ethanol concentration in percent by volume** – the concentration by volume of pure ethanol at 20 °C, in parts, per 100 parts of the product at the same temperature.

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**CHAPTER III**

**VARIETY AND PRINCIPAL PROPERTIES**

12. Fruit and/or berry wine of a specific denomination shall be produced in accordance with the recipe and technique instructions detailing the requirements of this Regulation.

13. Wine may be denominated as a single berry or fruit variety wine if its fruit and/or berry content is no less than 80 %, or no less than 60 % in chokeberry and rowanberry wines. This wine must preserve the organoleptic properties of its main ingredient.

14. Fortified fruit and/or berry wine shall be produced by fermenting fruit and/or berry juices to an ethanol content of no less than 5 % by volume – or in the case of special technique wine whose characteristic organoleptic properties are not obtained through processes referred to in point 3.5.2, to an ethanol content of no less than 12 % by volume – with the subsequent addition of agricultural origin ethanol up to the limits specified in this Regulation.

15. Fruit and/or berry wine characteristics must be in conformity with the values specified below:

15.1. ethanol and sugar content:

<table>
<thead>
<tr>
<th>Fruit and/or berry wine category</th>
<th>Type by sugar content</th>
<th>Actual ethanol content in percent by volume</th>
<th>Sugar content in g/l</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Natural fruit and/or berry wine</td>
<td>dry</td>
<td>8.5–14.5</td>
<td>Not exceeding 10</td>
</tr>
<tr>
<td></td>
<td>semi-dry</td>
<td>8.5–14.5</td>
<td>11–30</td>
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<tr>
<td></td>
<td>semi-sweet</td>
<td>8.5–14.5</td>
<td>31–50</td>
</tr>
<tr>
<td></td>
<td>sweet</td>
<td>8.5–14.5</td>
<td>51–100</td>
</tr>
<tr>
<td></td>
<td>dessert</td>
<td>8.5–16</td>
<td>Over 100</td>
</tr>
<tr>
<td>• Aged fruit and/or berry wine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Sparkling fruit and/or berry wine</td>
<td>dry</td>
<td>8.5–14.5</td>
<td>Not exceeding 25</td>
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<tr>
<td></td>
<td>semi-dry</td>
<td>8.5–14.5</td>
<td>26–40</td>
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<tr>
<td></td>
<td>semi-sweet</td>
<td>8.5–14.5</td>
<td>41–50</td>
</tr>
<tr>
<td>• Semi-sparkling fruit and/or berry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine Type</td>
<td>Sweetness</td>
<td>Acidity Range</td>
<td>Pressure Range</td>
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</tr>
<tr>
<td>Carbonated fruit and/or berry wine</td>
<td>Sweet</td>
<td>8.5–14.5</td>
<td>Over 51</td>
</tr>
<tr>
<td>Carbonated sparkling fruit and/or berry wine</td>
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<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Sweetness</th>
<th>Acidity Range</th>
<th>Pressure Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Light fruit and/or berry wine</td>
<td>Dry</td>
<td>1.2–8.5</td>
<td>Not exceeding 10</td>
</tr>
<tr>
<td>Semi-dry</td>
<td></td>
<td>11–30</td>
<td></td>
</tr>
<tr>
<td>Semi-sweet</td>
<td></td>
<td>31–50</td>
<td></td>
</tr>
<tr>
<td>Sweet</td>
<td></td>
<td>51–100</td>
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<thead>
<tr>
<th>Wine Type</th>
<th>Sweetness</th>
<th>Acidity Range</th>
<th>Pressure Range</th>
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</thead>
<tbody>
<tr>
<td>Sparkling light fruit and/or berry wine</td>
<td>Dry</td>
<td>1.2–8.5</td>
<td>Not exceeding 25</td>
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<tr>
<td>Semi-dry</td>
<td></td>
<td>26–40</td>
<td></td>
</tr>
<tr>
<td>Semi-sweet</td>
<td></td>
<td>41–50</td>
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<tr>
<td>Sweet</td>
<td></td>
<td>Over 50</td>
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<table>
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<th>Wine Type</th>
<th>Sweetness</th>
<th>Acidity Range</th>
<th>Pressure Range</th>
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</thead>
<tbody>
<tr>
<td>Dried fruit and/or berry wine</td>
<td>Dry</td>
<td>1.2–9</td>
<td>Not exceeding 10</td>
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<tr>
<td>Semi-dry</td>
<td></td>
<td>11–30</td>
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<tr>
<td>Semi-sweet</td>
<td></td>
<td>31–50</td>
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<tr>
<td>Sweet</td>
<td></td>
<td>51–100</td>
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<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Sweetness</th>
<th>Acidity Range</th>
<th>Pressure Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling dried fruit and/or berry wine</td>
<td>Dry</td>
<td>1.2–9</td>
<td>Not exceeding 25</td>
</tr>
<tr>
<td>Semi-dry</td>
<td></td>
<td>26–40</td>
<td></td>
</tr>
<tr>
<td>Semi-sweet</td>
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<td>41–50</td>
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<tr>
<td>Sweet</td>
<td></td>
<td>Over 51</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Sweetness</th>
<th>Acidity Range</th>
<th>Pressure Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fortified fruit and/or berry wine</td>
<td></td>
<td>14.5–22</td>
<td>At least 20</td>
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<tr>
<td>Flavoured fortified fruit and/or berry wine</td>
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<tr>
<td>Special technique fruit and/or berry wine</td>
<td></td>
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<td></td>
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<tr>
<td>Fortified fruit and/or berry wine with liqueur</td>
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</table>

15.2. Titratable (total) acid, expressed in terms of malic acid, concentration must be no less than 3 g/l;

15.3. Volatile acid, expressed in terms of acetic acid, concentration must be no more than 1.3 g/l, or no more than 1.4 g/l in natural sweet wines;

15.4. Extract (without sugar) concentration in natural fruit and/or berry wines must be no less than 13 g/l;

15.5. Sparkling natural fruit and/or berry wine and carbonated sparkling natural fruit and/or berry wine pressure in bottles must be no less than 300 kPa, or between 300 kPa and 100 kPa for semi-sparkling, or 200 kPa for carbonated natural fruit and/or berry wine, at a temperature of 20 °C;
15.6. sulphur dioxide concentration in wine may not be more than 200 mg/l, with free
sulphur dioxide accounting for no more than 40 mg/l.

16. Permitted deviations from specified norms in fruit and/or berry wine chemical
characteristics shall be as follows:

16.1. ±0.5 % by volume for ethanol;

16.2. ± 5 g/l for sugar (except natural dry fruit and/or berry wines);

16.3. ±1 g/l for titratable (total) acid expressed in terms of malic acid.

CHAPTER IV

RAW INGREDIENTS AND SUBSTANCES USED IN PRODUCTION

17. The following shall be used in the production of fruit and/or berry wine, wine drinks and
cocktails:

17.1. fresh cultivar and wild variety fruits and berries, and their juices;

17.2. concentrated fruit and/or berry juices;

17.3. natural fruit and/or berry wine preparations produced by way of fermenting fruit juice
up to no less than 5 % ethanol by volume;

17.4. fortified fruit and/or berry wine preparations produced by way fermenting juice up to
the characteristics specified in point 14, with subsequent addition of agricultural origin ethanol up
to no more than 16 % by volume;

17.5. fruit and/or berry juices fortified up to no less than 16 %, and no more than 25 %
ethanol by volume. These juices may be used only in the production of fortified fruit and/or berry
wines and must account for no more that 20 % of the amount of raw ingredients used in production;

17.6. for the purposes of obtaining a certain ethanol content by way of fermentation and for
sweetening wine, drinks and cocktails: various syrups and sugars, the quality of which must
conform to the requirements of the technical regulation on the composition of syrups and solutions
made from sugar intended for human consumption, glucose and inverted sugar and on the methods
of their analysis, as approved by Order No 3D-325 of the Minister for Agriculture of the Republic
of Lithuania of 9 July 2007 approving the technical regulation on the composition of syrups and
solutions made from sugar intended for human consumption, glucose and inverted sugar and on the
methods of their analysis;

17.7. agricultural origin ethanol and fruit and/or berry wine distillate, for the purposes of
obtaining ethanol content specified for fortified fruit and/or berry wines and their preparations;

17.8. grape wine for cocktail production;
17.9. for the purposes of diluting concentrated juices and reducing the acidity of fresh juices (other than apple juice): drinking water, conforming to the requirements of Lithuanian Hygiene Norm HN 24:2003 ‘Drinking water safety and quality requirements’, as approved by Order No V-455 of the Minister for Health of the Republic of Lithuania of 23 July 2003 approving Lithuanian Hygiene Norm HN 24:2003 ‘Drinking water safety and quality requirements’;

17.10. honey, conforming to the requirements of the technical regulation on honey, as approved by Order No 3D-333 of the Minister for Agriculture of the Republic of Lithuania of 12 September 2003 approving the technical regulation on honey;

17.11. pure yeast cultures and yeast starters;

17.12. fermented preparations;

17.13. liqueurs and plant extracts or their distillates, except in natural wines;

17.14. for the purposes of improving the taste properties of fruit and/or berry wines during ageing: oak shavings, oak extract and oak casks;


18. Raw ingredients and substances, where these have been produced at the company, and are used in the production of fruit and/or berry wines must conform to the requirements of regulations. Otherwise, they must conform to the requirements of regulations and have a quality certificate.

**CHAPTER V**

**REQUIREMENTS FOR PRODUCTION TECHNIQUES**

19. The following techniques are permitted in the processing of fruit and/or berry ingredients:

19.1. washing fruits and/or berries with running water;

19.2. processing of crushed fruit and/or berry mass: fermentation with addition of sulphur dioxide, yeast and their starters; thermal processing; processing with pectinolytic and/or amylolytic enzyme preparations;

19.3. extraction of fruit and/or berry pressings with water (in order to enrich wines with extractive and aromatic substances);

19.4. juice heating turning starch into paste.
20. The following are the techniques and processes in fruit and/or berry ingredients:

20.1. centrifugation and filtering of juices;

20.2. sulfation of juices by adding sulphur dioxide or an equivalent amount of potassium metabisulphite;

20.3. fermentation of juices by processing with enzyme preparations;

20.4. use of yeast for fermentation of juices to improve the quality of wine, or in the case of special technique wines, to obtain certain organoleptic qualities;

20.5. acceleration of yeast growth by aeration or addition of yeast starters;

20.6. clarification of fruit and or berry wines, fruit and/or berry preparations, or juices, using one or several clarification agents: edible gelatin, plant proteins obtained from cereal or peas, fish paste, casein and potassium caseinate, egg albumin (ovalbumin), bentonite, silicon dioxide in gel or colloidal solution form, kaolin, tanin, pectolytic enzymes, and beta glucanase enzyme preparations;

20.7. fruit and/or berry wine, wine drink and cocktail stabilisation and acidification with citric acid (no more than 2 g/l);

20.8. creation of an inert gas atmospheres above the surface of fruit and/or berry wine in order to protect fruit and/or berry wine from exposure to oxygen, using carbon dioxide, nitrogen, argon, or a mixture of these;

20.9. use of carbon dioxide in the production of carbonated and carbonated sparkling fruit and/or berry wine;

20.10. aeration giving characteristic organoleptic properties to special technique fruit and/or berry wines;

20.11. warming of fruit and/or berry wines and/or fruit and/or berry wine preparations;

20.12. stabilisation of fruit and/or berry wine by cooling;

20.13. processing with activated carbon;

20.14. stabilisation of fruit and/or berry wine with sorbic acid or potassium sorbate (no more than 200 mg/l);

20.15. addition of ascorbic acid as needed;

20.16. addition of acacia gum (gum arabic);

20.17. for the purpose of clarity and colour stabilisation: processing of fruit and/or berry wine with polyvinylpyrrolidone;

20.18. for the purpose of eliminating excess iron content: processing of fruit and/or berry wine with potassium hexacyanoferrate (yellow blood salt) or calcium phytate;

20.19. for the purpose of lowering copper, iron and heavy metal content: use of polyvinylimidazole and polyvinylpyrrolidone copolymers (PVI/PVP);
20.20. for the purpose of reducing acidity, one or several of the following: neutral potassium tartrate; potassium bicarbonate; calcium carbonate, which may contain small quantities of L(+) tartaric acid or L(-) malic acid potassium double-salt; calcium tartrate; L(+) tartaric acid; and integral sprayable preparation made of tartaric acid and potassium carbonate in equal parts;

20.21. for the purpose of elimination of taste or aroma imperfections in fruit and/or berry wine: use of copper citrate;

20.22. for the purpose of ensuring stability of acid and protein content in fruit and/or berry wine: addition of yeast mannoproteins;

20.23. use of lactic acid bacteria.


23. All storage and release operations for ethanol and for products, semi-finished products and ingredients containing ethanol shall be performed in compliance with the requirements of legislation of the Republic of Lithuania.

25. It shall be prohibited to use the following during the production of fruit and/or berry wines:

25.1. more than 2 g/l of citric acid;
25.2. for the purpose or reducing the acidity of apple juice: water;
25.3. for the purpose of reducing the alcohol content of natural fruit and/or berry wine preparations during the production of natural fruit and/or berry wines: water;
25.4. ingredients and substances not specified in this Regulation or in other legislation.

CHAPTER VI
FRUIT AND/OR BERRY WINE DRINKS AND COCKTAILS

26. Fruit and/or berry wine drinks and cocktails may be flavoured.

27. Characteristics of fruit and/or berry wine drinks and cocktails must be in conformity with the values specified below:

27.1. ethanol and sugar content:

<table>
<thead>
<tr>
<th>Drink category</th>
<th>Actual ethanol content in percent by volume</th>
<th>Sugar content in g/l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and/or berry wine drink:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>dry</td>
<td>4.5–14.5</td>
<td>not exceeding 30</td>
</tr>
<tr>
<td>semi-dry</td>
<td>4.5–14.5</td>
<td>30–50</td>
</tr>
<tr>
<td>semi-sweet</td>
<td>4.5–14.5</td>
<td>50–70</td>
</tr>
<tr>
<td>sweet</td>
<td>4.5–14.5</td>
<td>over 70</td>
</tr>
<tr>
<td>Fruit and/or berry wine cocktail:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>dry</td>
<td>1.2–10</td>
<td>not exceeding 30</td>
</tr>
<tr>
<td>semi-dry</td>
<td>1.2–10</td>
<td>30–50</td>
</tr>
<tr>
<td>semi-sweet</td>
<td>1.2–10</td>
<td>50–70</td>
</tr>
<tr>
<td>sweet</td>
<td>1.2–10</td>
<td>over 70</td>
</tr>
</tbody>
</table>

27.2. Other characteristics of fruit and/or berry wine drinks and cocktails must be in conformity with the values specified in points 15.2–15.6;

27.3. In fruit and/or berry wine drinks and cocktails, permissible chemical property deviations from approved levels shall be within the values specified in point 16.

28. Fruit and/or berry wine drinks and cocktails can be sparkling, where carbon dioxide occurs through secondary fermentation processes, or carbonated, where they are artificially saturated with carbon dioxide, as well as carbonated sparkling, where all or some of the carbon dioxide has been added artificially.
29. Sparkling and carbonated sparkling fruit and/or berry wine drink and cocktail pressure in bottles must be no less than 300 kPa, or between 300 kPa and 100 kPa for semi-sparkling drinks and cocktails, or no less than 200 kPa for carbonated drinks and cocktails, at a temperature of 20 °C.

30. Fruit and/or berry wine drinks and cocktails:
   30.1. may be produced from fruit and/or berry wine with an ethanol content obtained only through natural fermentation;
   30.2. shall be sweetened with sugar, various sugar syrups, concentrated juices, or fruit and/or berry juices;
   30.4. may be produced with the use of food additives (their permitted levels of use must conform to the requirements of Regulation (EC) No 1333/2008);
   30.5. ethanol may not be added;
   30.6. the final product must contain no less than 50 % fruit and/or berry wine by volume, of which grape wine content must not exceed 20 % by volume.

31. Drinks not meeting the requirements of points 7, 8 and 17.14 of this Regulation may not be denominated as fruit and/or berry wine drinks or cocktails.

CHAPTER VII
COMMERCIAL PRESENTATION

32. Fruit and/or berry wines, wine drinks and cocktails may be stored for sale and sold to consumers if they meet the requirements of this Regulation, recipe requirements, and requirements of other legislation of the Republic of Lithuania.


34. Fruit and/or berry wines, wine drinks and cocktails must be labelled in conformity with the rules for the labelling of alcoholic drinks with graphic warnings about the harm caused to pregnant women by alcohol, as approved by Order No 4-527 of the Minister for the Economy of the Republic of Lithuania of 23 August 2016 approving the rules for the labelling of alcoholic drinks with graphic warnings about the harm caused to pregnant women by alcohol.

35. Fruit and/or berry wine, wine drink and cocktail labels, or information presented in another format, in addition to meeting the requirements of legislation referred to in points 33 and 34 of this Regulation, must contain an indication of the wine category as per point 15.1.

36. Fruit and/or berry wine produced from a single variety of fruits and/or berries may be denominated as wine of those berries or fruits (apple wine, cherry wine, etc.). Wine produced from a mixture of fruits and/or berries shall be denominated as ‘fruit and berry wine’. Wine produced from a mixture of fruits may be denominated as ‘fruit wine’, and that produced from a mixture of berries may be denominated as ‘berry wine’.

37. Fruit and/or berry wine, wine drinks and cocktails may not be placed on the market when denominated as ‘grape wine’ or ‘wine’ (without adding words such as ‘fruit and berry’, ‘fruit’, ‘berry’, ‘apple’, ‘cherry’, etc.), or using the names of spirited drinks (e.g. ‘liqueur’, ‘cherry brandy’, etc.), or in a way which creates the impression that the beverage is grape wine (e.g. depiction of grapes on the label, use of the name of a grape variety or names of well-known grape wine production techniques, such as ‘shampanskoye’, ‘igristoye’, ‘madeira’, ‘port wine’, etc.).

38. It shall be prohibited to use natural wine labels to depict fruits and berries, or to create the impression that the beverage is produced from a certain variety of fruits or berries, if those fruits or berries are not its principal ingredient.

39. Wine drink and cocktail trade names may be supplemented with a reference to sugar content: ‘dry’, ‘semi-dry’, ‘semi-sweet’ or ‘sweet’.
40. Fruit and/or berry wine, wine drink and cocktail producers and sellers must ensure that the commercial presentation of the wines they produce and sell meets the requirements of this Regulation.

41. Each batch of fruit and/or berry wines, wine drinks and cocktails produced and marketed in the Republic of Lithuania must have been issued conformity certification documents by a laboratory approved by the State Food and Veterinary Service. The list of laboratories entitled to issue documents certifying the conformity of alcohol products has been approved by Order No B1-617 of the Director of the State Food and Veterinary Service of the Republic of Lithuania of 30 June 2004 approving the list of laboratories entitled to issue documents certifying the conformity of alcohol products.

42. Upon the request of a competent authority of the Republic of Lithuania, information must be provided on the production technique and processes used for fruit and/or berry wines, wine drinks and cocktails, as well as on the composition, quality and origin of the ingredients and substances used in its production.

43. Conformity certification documents must be completed, issued and managed in accordance with the regulations for the issuance of documents certifying the conformity of alcohol products applicable to the sale, storage and transport of such products and the requirements for the completion of documents certifying the conformity of alcohol products, as approved by Order No B1-96 of the Director of the State Food and Veterinary Service of 7 February 2008 approving the regulations for the issuance of documents certifying the conformity of alcohol products applicable to the sale, storage and transport of such products and the requirements for the completion of documents certifying the conformity of alcohol products.

44. Storage at the company of fruit and/or berry wines with a volatile acid concentration of more than 3.5 g/l shall be prohibited. Such wines must be immediately pasteurised, and if there are no active bacteria, used for wine coupage.

45. In the event of infringement of the provisions of this Regulation, marketing of the affected fruit and/or berry wines, wine drinks and cocktails shall be prohibited.

46. Undertakings which fail to observe the requirements of this Regulation shall be liable in accordance with the procedure defined by legislation of the Republic of Lithuania.