



**Asia-Pacific  
Economic Cooperation**

---

**2011/SOM3/SCSC/SEM/008**  
Session 1, Part B

## **Chilean Wine Regulation**

Submitted by: Chile



**Seminar on Key Issues in Wine Regulation**  
**San Francisco, United States**  
**18–19 September 2011**

# CHILEAN WINE REGULATION

**Joaquín D. Almarza**  
Agricultural Engineer Oenologist  
Subdepartment Vines & Wines  
Agricultural and Livestock Service  
Ministry Of Agriculture  
joaquin.almarza@sag.gob.cl



Seminar on Key Issues in Wine Regulation  
September 26-28, 2011 • San Francisco, California • Wine Regulatory Forum



## Chilean Viticultural Situation 2011

**Cultivated Area: 124.000 Has**



### Main red varieties:

Cabernet Sauvignon  
Merlot  
Carmenere  
Syrah



### Main white varieties:

Chardonnay  
Sauvignon Blanc  
Semillón  
Viogner



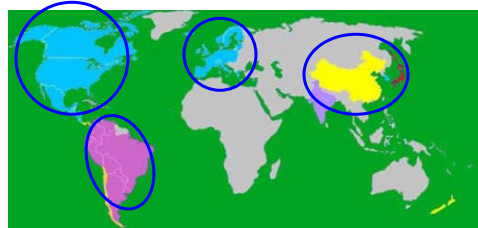
## Chilean Vitivinicultural Situation 2011

- Wine Production: 1.046 millions of liters  
8<sup>th</sup> country in the world
- Wine Export: 671 millions of liters  
5<sup>th</sup> country in the world



### Main markets

1. European Union
2. North America
3. Asia
4. South America



- Wine consumption: 18.9 liters



## Chilean Wine Legislation



- Law N° 18,455 of 1985 lays down rules for production, processing and trade of ethyl alcohol, alcoholic beverages and vinegars.
- Decree N° 78 of 1986, which regulates Law No. 18,455
- The Agriculture Decree N° 464 of 1994 lays down viticultural zoning and provides detailed rules for their use.
- The Decree N° 521 of 1999, lays down detailed rules for the designation of origin pisco.

**The control and supervision of compliance with laws and regulations, depend on the Agricultural and Livestock Service.**

- Agricultural & Livestock Service responsibility is to ensure the authenticity and safety of wines and alcoholic beverages to be apt for human consumption that are produced, traded and be imported into the country, through the compliance of the regulatory requirements and controls of these products to prevent fraud or risk health to consumers.
- The Agricultural & Livestock Service set out the regulation and controls to the protection of appellation of origin for wines, and certifies this condition in export products according to the requirements of the destination markets.



## Chilean Wine definition

WINE can only be obtained from the alcoholic fermentation of fresh grape must from species *Vitis vinifera*.



In the process of winemaking and wine production is forbidden the use of alcohol, sucrose or sugar of any kind, including artificial sweeteners, only can be used sugar from the grapes

The wine bottled, to be sold and destined for direct consumption should have a minimum alcohol strength/content of 11.5 % alc/ vol

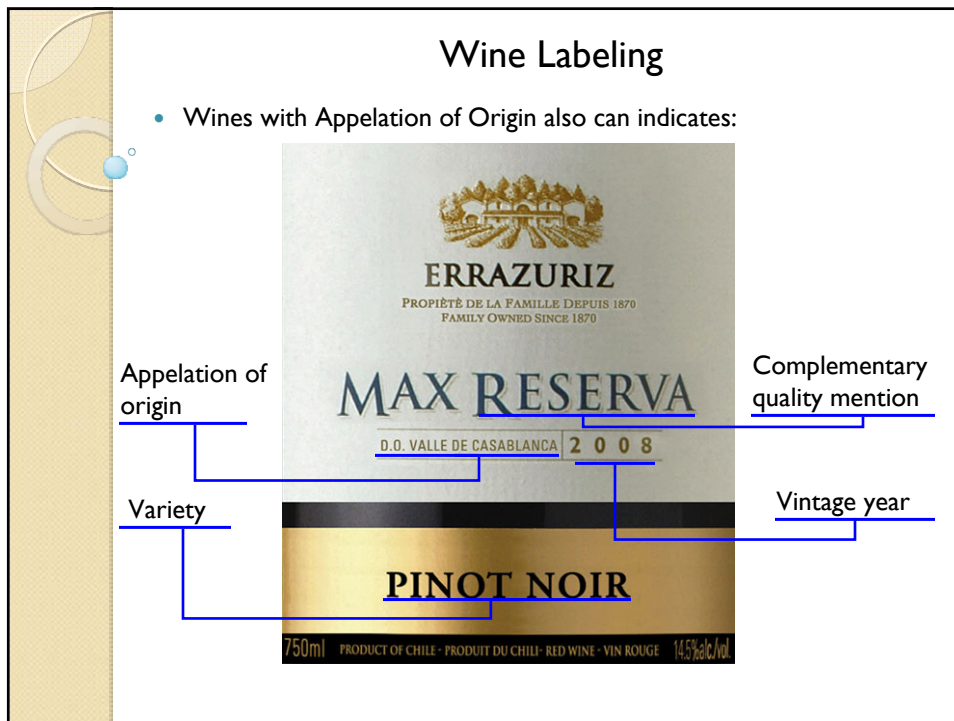
## Wine Labeling

- The Law N° 18.455 set out the provisions with labelling rules for trading of wine.
- Mandatory requirements for labelling are:



## Wine Labeling

- Wines with Appellation of Origin also can indicates:



## Oenological Practices & Additives

- The Decree N° 78 Lays down authorised oenological practices and processes which may only be used for the purposes of ensuring proper vinification, proper preservation or a proper refinement of the product.
- Lays down the limits content for heavy metals, mycotoxins and additives allowed in wine.

Each new oenological practice to be used in wine production, must be included into the Decree N° 78 list. To do that, it must be submitted to the Advisory Commission of the Directorate National in Vitivinicultural Matters of the Agricultural & Livestock Service, which are made up of industry representatives, academics from universities and government experts who evaluate and decided the incorporation and use of each new oenological practice, technical or additive for wine production.



## Oenological Practices & Additives

### Acidity correction with:

- L(+) tartaric acid, and lactic acid
- D,L malic acid and citric acid.

### Deacidification with:

- Calcium tartrate.
- Neutral potassium tartrate.
- Calcium carbonate.
- Potassium bicarbonate.
- Tartaric acid and calcium carbonate.

### To encourage the growth of yeasts:

- Yeast ghosts.
- Diammonium phosphate or ammonium sulphate.
- Ammonium sulphite or ammonium bisulphate.
- Thiamin hydrochloride.

### Clarification with:

- Edible gelatine.
- Isinglass.
- Casein and lactalbumin.
- Egg albumin.
- Milk or evaporated milk.
- Bentonite.
- Silicon dioxide.
- Kaolin.
- Tannin.
- Pectolytic enzymes.
- Betaglucanase.
- Vegetable protein material.



### Must Concentration.

- Heat and thermal treatment.
- Centrifugation, filtration and flotation.
- Aeration or addition of oxygen.
- Carbon dioxide, argon and nitrogen.
- Electrodialysis.
- Reverse osmosis.
- Spinning cone column for dealcoholization.
- Copper sulphate.
- Copper citrate
- Lysozyme
- Urease.
- Gum Arabic.
- Charcoal for oenological use.
- Wood.
- Carbon dioxide.
- Sorbic acid or potassium sorbate.
- Ascorbic acid or erythorbic acid.
- Metatartaric acid.
- Polyvinylpyrrolidone.
- Dimethyl dicarbonate.
- Carboxymethylcellulose.
- D, L tartaric acid or racemic acid.
- Potassium bitartrate.
- Calcium Phytate
- Sulfur dioxide, potassium bisulphite or potassium metabisulphite.
- yeast for wine production.
- Preparations of yeast cell wall.

## Control & Supervision of Wine

The Agricultural & Livestock Service has 3 ways of control and supervision of wine through sampling, made by inspectors field at:

- retail market. (random check)
- wineries. (random check)
- import products. (systematically)

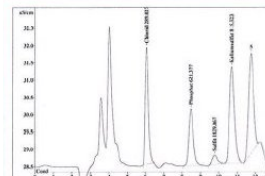
Every wine to be traded in the Chilean market, first must be registered in the Agricultural and Livestock Service.

The samples taken shall be submitted to analytical testing, by the Official Laboratory of the Agricultural & Livestock Service, to check compliance with the product regulation referred in Decree N° 78. From each analytical testing will be issue an analytical report which qualify the product as Apt for Human consumption / import or Not Apt for human consumption / import.



## Analytical Testing to Import Products

- All the import products are sampling and shall be submitted to analytical testing, to prove that the product tested complies at least, with all the requirements for similar domestic products.
- While the result of the testing is not issued by the official laboratory, the product can't be traded nor be removed from their storage place, must be waiting for the notification of the analytical report.
- The analytical report of the product can be qualified as APT FOR IMPORT, which is released and able to be traded.
- Any product failing to meet the conditions set out in the regulation is qualified as NOT APT FOR IMPORT, in this case the product must be re-exported or destroyed.

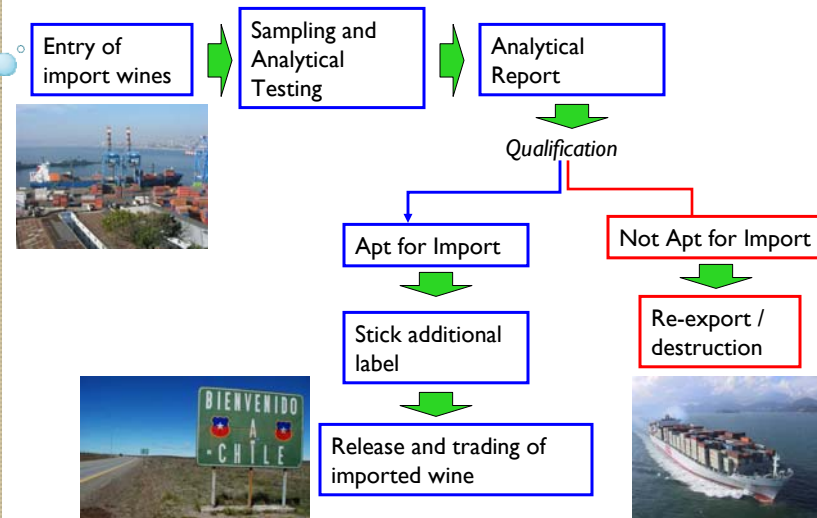


Limits levels of physical / chemical component in wine to be qualified as "Apt to human consumption"/ "Apt for import"



ANALYSIS REPORT		
Physical and Chemical Analysis		
Density		
<b>Alcoholic Strength</b>	<b>11.5</b>	% Vol.
Total Dry Extract		g / lt.
Reduced Dry Extract		g / lt.
Reducing Sugars (expressed as dextrose)		g / lt.
<b>Sucrose</b>		<b>Negative</b>
Ash		g / lt.
Alcalinity of the Ash (expressed as K <sub>2</sub> CO <sub>3</sub> )		g / lt.
Potassium (expressed as C <sub>4</sub> H <sub>5</sub> O <sub>6</sub> K)		g / lt.
Total Acidity (expressed as H <sub>2</sub> SO <sub>4</sub> )		g / lt.
<b>Volatile Acidity</b> (expressed as C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )	<b>1.5</b>	g / lt.
Fixed Acidity (expressed as H <sub>2</sub> SO <sub>4</sub> )		g / lt.
Total Acidity (expressed as C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )		g / lt.
pH		
Tartaric Acidity (expressed as C <sub>4</sub> H <sub>5</sub> O <sub>6</sub> K)		g / lt.
Lactic Acid		g / lt.
<b>Citric Acid</b>	<b>1.0</b>	g / lt.
<b>Sulphates</b> (expressed as K <sub>2</sub> SO <sub>4</sub> )	<b>2.0</b>	g / lt.
<b>Chlorides</b> (expressed as NaCl)	<b>1.0</b>	g / lt.
<b>Free Sulphur Dioxide</b>	<b>0.075</b>	g / lt.
<b>Total Sulphur Dioxide</b>	<b>0.25 (0.4 Sweett wine)</b>	g / lt.
<b>Foreign Colouring Matter</b>		<b>Negative</b>
<b>Hybrids</b>		<b>Negative</b>
<b>Potassium Ferrocyanide</b>		<b>Negative</b>
Alcohol-Extract Ratio		
<b>Alcohol-Acid Sum</b>		<b>over 13.5</b>
Sorbic Acid	<b>200</b>	mg / l.
<b>Benzoate Sodium</b>		<b>Negative</b>
Total Alcohol Content (% vol at 20°C)		
<b>Methanol</b>	<b>400 Red wine/ 250 White wine</b>	mg / l.
<b>Copper</b>	<b>1.0</b>	mg / l.
<b>Arsenic</b>	<b>0.2</b>	mg / l.
<b>Cadmium</b>	<b>0.01</b>	mg / l.
<b>Lead</b>	<b>0.15</b>	mg / l.
<b>Fluor</b>	<b>1.0</b>	mg / l.
<b>Ochratoxin A</b>	<b>2.0</b>	µg / l.
<b>Ascorbic Acid</b>	<b>150</b>	mg / l.

## Import Procedures







Thank you for  
your attention

