



**List of derogations to the maximum volatile acid content of wine notified by the Member States to the Commission as per point 3 of Part C of Annex I to Commission Delegated Regulation (EU) 2019/934**  
(latest update in February 2020)

Notwithstanding point 1 of Part C of Annex I to Delegated Regulation (EU) 2019/934, the maximum volatile acid content of wine shall be:

(a) for German wines:

30 milliequivalents per litre for PDO wines meeting the requirements to be described as 'Eiswein' or 'Beerenauslese';

35 milliequivalents per litre for PDO wines meeting the requirements to be described as 'Trockenbeerenauslese';

(b) for French wines:

24,48 milliequivalents per litre for the following PGI wines with a total alcoholic strength by volume higher than 15 % and a residual sugar content of more than 45 g/l:

- Franche-Comté,
- Coteaux de l'Auxois,
- Saône-et-Loire,
- Collines rhodaniennes,
- Comté Tolosan,
- Côtes de Gascogne,
- Gers,
- Côtes du Lot,
- Côtes du Tarn,
- Île de Beauté,
- Pays d'Oc,
- Côtes de Thau,
- Val de Loire,
- Méditerranée,
- Comtés rhodaniens,
- Côtes de Thongue,
- Côte Vermeille,
- Agenais,
- Landes,
- Vin des Allobroges,
- Var,
- Côtes catalanes followed by the word « rancio »,

— Ardèche.

25 milliequivalents per litre for the following PDO wines:

— Barsac,

— Cadillac,

— Côtes de Bordeaux followed by the denomination “Francs” which contains more than 51 grams per litre of fermentiscible sugar (glucose + fructose),

— Côtes de Bordeaux-Saint-Macaire which contains more than 45 grams per litre of fermentiscible sugar (glucose + fructose),

— Cérons,

— Graves supérieures,

— Loupiac,

— Sainte-Croix-du-Mont,

— Sainte-Foy-Bordeaux which contains more than 51 grams per litre of fermentiscible sugar (glucose + fructose),

— Sauternes,

— Corrèze followed by the description ‘vin de paille’

— Anjou-Coteaux de la Loire,

— Bonnezeaux,

— Coteaux de l’Aubance,

— Coteaux du Layon,

— Quarts de Chaume,

— Coteaux de Saumur,

— Jurançon, except for the wines described by the word « sec »,

— Pacherenc du Vic Bilh, except for the wines followed by the word « sec »,

— Alsace described and presented by the words “vendanges tardives” or “sélection de grains nobles”,

— Alsace grand cru Altenberg de Bergheim described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Altenberg de Bergbieten described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Altenberg de Wolxheim described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Brand described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Bruderthal described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Engelberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Eichberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Florimont described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Frankstein described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Froehn described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Furstentum described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

— Alsace grand cru Geisberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

- Alsace grand cru Gloeckelberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Goldert described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Hatschbourg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Hengst described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kaefferkopf described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kanzlerberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kastelberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kessler described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kirchberg de Barr described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kirchberg de Ribeauvillé described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Kitterlé described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Mambourg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Mandelberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Marckrain described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Moenchberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Muenchberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Ollwiller described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Osterberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Pfersigberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Pfingstberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Praelatenberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Rangen described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Rosacker described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Saering described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Schlossberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Schoenbourg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,

- Alsace grand cru Sommerberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Sonnenglanz described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Spiegel described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Sporen described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Steinert described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Steingrubler described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Steinklotz described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Vorbourg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Wiebelsberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Wineck-Schlossberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Winzenberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Zinnkoepflé described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Alsace grand cru Zotzenberg described and presented by the words ‘vendanges tardives’ or ‘sélection de grains nobles’,
- Arbois, followed by the description ‘vin de paille’,
- Côtes du Jura, followed by the description ‘vin de paille’,
- L’Étoile, followed by the description ‘vin de paille’,
- Gaillac followed by the description “vendanges tardives”,
- Banyuls described by the words “ambré” or “traditionnel”,
- Banyuls grand cru
- Maury described by the words “ambré” or “tuilé”,
- Rasteau described by the words “ambré” or “tuilé”,
- Rivesaltes described by the words “ambré” or “tuilé”,
- Grand Roussillon
- Clairette du Languedoc rancio,
- Muscat de Saint-Jean-de-Minervois,
- Muscat de Frontignan, ou Frontignan, ou vin de Frontignan,
- Côtes de Bergerac which contains more than 54 grams per litre of fermentiscible sugar (glucose + fructose).

30 milliequivalents per litre for the following PDO wines:

- Haut-Montravel
- Monbazillac
- Saussignac,
- Hermitage followed by the words « vin de paille »
- Condrieu;

(c) for Italian wines:

- (i) 25 milliequivalents per litre for:

- DOP “Barbera d’Asti” – per i vini che abbiano subito un periodo di invecchiamento di almeno due anni e/o che abbiano un titolo alcolometrico totale pari o superiore a 13,00 % vol;
- DOP “Colli Martani” – per le seguenti tipologie: “Vernaccia” e “Vernaccia di Cannara”;
- DOP “Malvasia delle Lipari”;
- DOP “Greco di Bianco”;
- DOP “Amarone della Valpolicella”;
- DOP “Recioto di Soave”;
- DOP “Recioto di Gambellara”;
- DOP “Recioto della Valpolicella”;
- DOP “Nizza”;
- IGP “Valle del Tirso – Vernaccia”;
- Tipologia TORCOLATO della DOP “Breganze”;
- Tipologia TORCHIATO DI FREGONA della DOP “Colli di Conegliano”;
- Tipologia FLETRY della DOP “Valle d’Aosta” / “Vallée d’Aoste”;
- Tipologia MUFFA NOBILE della DOP “Orvieto”;
- Tipologia LIQUOROSO delle seguenti DOP:

Aleatico di Gradoli
Aleatico di Puglia
Alghero
Cannonau di Sardegna
Colline Joniche Tarantine
Gioia del Colle
Girò di Cagliari
Irpinia
Malvasia di Bosa
Cagliari
Moscato di Noto
Moscato di Sorso-Sennori / Moscato di Sorso / Moscato di Sennori
Moscato di Trani
Nasco di Cagliari
Oltrepò Pavese
Pantelleria
Pornassio / Ormeasco di Pornassio
Primitivo di Manduria
Salice Salentino
San Martino della Battaglia
Vesuvio

- Tipologia LIQUOROSO delle seguenti IGP:

Campania
Terre Siciliane

- Tipologia PASSITO delle seguenti DOP:

Abruzzo
Aleatico di Gradoli
Alghero
Arcole
Bagnoli Friularo / Friularo di Bagnoli

Bianco di Custoza / Custoza
Campi Flegrei Piediroso o Per'e palummo
Carignano del Sulcis
Colli Berici
Colli Bolognesi Pignoletto
Colli di Conegliano
Colli di Rimini
Colli di Scandiano e di Canossa
Colli Etruschi Viterbesi
Colli Maceratesi
Colli Piacentini
Controguerra
Corti Benedettine del Padovano
Erbaluce di Caluso / Caluso
Erice
Friuli Latisana
Golfo del Tigullio-Portofino / Portofino
Grottino di Roccanova
I Terreni di Sanseverino
Irpinia
Ischia Piediroso o Per 'e palummo
Lacrima di Morro / Lacrima di Morro d'Alba
Lamezia
Leverano
Locorotondo
Malvasia delle Lipari
Malvasia di Casorzo d'Asti / Malvasia di Casorzo / Casorzo
Maremma toscana
Marino
Molise / del Molise
Montefalco Sagrantino
Monti Lessini
Noto
Terre di Offida
Oltrepo' Pavese
Piemonte
Pornassio / Ormeasco di Pornassio
Romagna Albana
Sambuca di Sicilia
Sannio
Sant'Agata dei Goti
Sardegna Semidano
Siracusa
Sovana
Strevi
Terracina / Moscato di Terracina
Terre di Casole
Terre di Cosenza
Terre Tollesi / Tullum

Val d'Arno di Sopra / Valdarno di Sopra
Val Polcevera
Valcalegio
Valle d'Aosta / Vallée d'Aoste
Venezia
Verdicchio dei Castelli di Jesi
Verdicchio di Matelica
Vicenza

— Tipologia PASSITO delle seguenti IGP:

Allerona
Alto Mincio
Benaco Bresciano
Beneventano
Bettona
Calabria
Campania
Cannara
Colli Aprutini
Colli Cimini
Colli del Sangro
Colli di Salerno
Collina del Milanese
Colline Frentane
Colline Pescaresi
Colline Savonesi
Colline Teatine
Daunia
Del Vastese / Histonium
Epomeo
Frusinate / del Frusinate
Lazio
Liguria di Levante
Locride
Murgia
Narni
Paestum
Pompeiano
Provincia di Mantova
Puglia
Roccamonfina
Ronchi di Brescia
Rotae
Salento
Salina
Sebino
Tarantino
Terrazze Retiche di Sondrio
Terre Aquilane / Terre de l'Aquila
Terre Siciliane

Osco / Terre degli Osci
Terre del Volturno
Terre di Chieti
Terre di Veleja
Terre Lariane
Umbria
Val di Neto
Valcamonica
Valdamato
Valle d'Itria
Veneto

— Tipologia VENDEMMIA TARDIVA delle seguenti DOP:

Alcamo
Arcole
Bagnoli Friularo / Friularo di Bagnoli
Contea di Sclafani / Valledolmo-Contea di Sclafani
Contessa Entellina
Erice
Friuli Isonzo / Isonzo del Friuli
Leverano
Loazzolo
Maremma toscana
Marino
Menfi
Monreale
Moscadello di Montalcino
Orvieto
Riesi
Sicilia
Torgiano
Val d'Arno di Sopra / Valdarno di Sopra
Valle d'Aosta / Vallée d'Aoste
Vignanello

— Tipologia VENDEMMIA TARDIVA della seguente IGP:

Lazio
Terrazze Retiche di Sondrio

— Tipologia VERDUZZO FRIULANO DOLCE delle seguenti DOP:

Friuli Annia
Friuli Aquileia
Friuli Latisana

(ii) 30 milliequivalents per litre for:

— DOP “Colli Orientali del Friuli Picolit”;

— DOP “Ramandolo”;

— DOP “Vernaccia di Oristano”;

— Tipologia Superiore Riserva, Vergine o Soleras e Vergine Stravecchio o Riserva della DOP "Marsala";



- Tipologia DOLCE e VERDUZZO FRIULANO della DOP “Friuli Colli Orientali”;
- Tipologia PICOLIT della DOP “Collio Goriziano / Collio”;
- Tipologia REFOSCO DAL PEDUNCOLO ROSSO della DOP “Lison-Pramaggiore”;
- Tipologia RABOSO della DOP “Piave”;
- Tipologia VERDUZZO PASSITO della DOP “Lison-Pramaggiore”;
- Tipologia VERDUZZO PASSITO della DOP “Piave”;
- Tipologia PASSITO delle seguenti DOP:

Elba
Langhe
Pergola
Pantelleria
Riviera Ligure di Ponente
Val di Cornia
Vermentino di Gallura

- Tipologia PASSITO delle seguenti IGP:

Costa Toscana
Toscano / Toscana

- Tipologia VENDEMMIA TARDIVA delle seguenti DOP:

Candia dei Colli Apuani
Pomino

- Tipologia VENDEMMIA TARDIVA delle seguenti IGP:

Costa Toscana
Toscano / Toscana

- Tipologia VIN SANTO o VINO SANTO o VINSANTO delle seguenti DOP:

Bianco dell' Empolese
Bianco di Pitigliano
Bolgheri
Candia dei Colli Apuani
Capalbio
Colli del Trasimeno / Trasimeno
Colli dell' Etruria Centrale
Colli Perugini
Colli Piacentini
Colline Lucchesi
Cortona
Elba
Gambellara
Maremma toscana
Montecarlo
Montecucco
Monteregio di Massa Marittima

Montescudaio
Offida
Orcia
Parrina
Pomino
San Gimignano
San Torpè
Sant'Antimo
Torgiano
Val d'Arbia
Valdichiana toscana
Valdinievole
Vin Santo del Chianti
Vin Santo del Chianti Classico
Vin Santo di Carmignano

(iii) 40 milliequivalents per litre for:

- DOP “Vin Santo di Montepulciano”;
- DOP “Elba Aleatico passito”;
- Tipologia PASSITO delle seguenti DOP:

Alto Adige
Brachetto d’Acqui
Colli Euganei Fior d’arancio / Fior d’Arancio Colli Euganei
Grance Senesi
Piemonte – Limitatamente alla tipologia “Moscato”

— Tipologia PASSITO della IGP “Vigneti delle Dolomiti/Weinberg Dolomiten”;

— Tipologia VENDEMMIA TARDIVA delle seguenti DOP:

Alto Adige
Asti
Grance Senesi
Trentino

— Tipologia VIN SANTO delle seguenti DOP:

Amelia
Trentino

— Tipologie LIQUOROSO della DOP “Trentino”;

(d) for Austrian wines:

— 30 milliequivalents per litre for PDO wines meeting the requirements to be described as ‘Beerenauslese’ and ‘Eiswein’, with the exception of wines described as ‘Eiswein’ from the 2003 harvest,

— 40 milliequivalents per litre for PDO wines meeting the requirements to be described as ‘Ausbruch’, ‘Trockenbeerenauslese’ and ‘Strohwein’, and wines described as ‘Eiswein’ from the 2003 harvest;

(e) for wines originating in the United Kingdom:

25 milliequivalents per litre for PDO wines described and presented by the terms ‘botrytis’ or other equivalent terms, ‘noble late harvested’, ‘special late harvested’ or ‘noble harvest’ and meeting the requirements to be described as such;

(f) for wines originating in Spain:

(i) 25 milliequivalents per litre for:

— PDO and PGI wines meeting the requirements to be described as ‘vendimia tardía’,

— sweet white or rosé PDO wines produced from overripe grapes entitled to bear the designation of origin ‘Rioja’;

(ii) 35 milliequivalents per litre for:

— the PDO wines produced from overripe grapes entitled to bear the designation of origin ‘Ribeiro’,

— the PDO liqueur wines described by the term ‘generoso’ or ‘generoso de licor’ and entitled to bear the designation of origin ‘Condado de Huelva’, ‘Jerez-Xerez-Sherry’, ‘Manzanilla-Sanlúcar de Barrameda’, ‘Málaga’ or ‘Montilla-Moriles’,

— the sweet PDO wines and PDO liqueur wines entitled to bear the designation of origin ‘Málaga’;

(iii) 40 milliequivalents per litre for:

— the PDO liqueur wines described by the term ‘vino rancio’ and entitled to bear the designation of origin ‘Priorat’ o ‘Priorato’;

(g) for wines originating in Canada:

35 milliequivalents per litre for wines described by the words ‘Icewine’;

(h) for Hungarian wines:

35 milliequivalents per litre for the following PDO wines:

— Tokaji másolás,

— Tokaji fordítás,

— Töppedt szőlőből készült bor,

— Tokaji szamorodni,

— Késői szüretelésű bor,

— Válogatott szüretelésű bor;

— Tokaji aszú,

— Tokaji eszencia,

— Tokaji aszúeszencia,

— Jégbor,

— Főbor;

(i) for Czech wines:

30 milliequivalents per litre for PDO wines described by the words ‘výběr z bobulí’ and ‘ledové víno’,

35 milliequivalents per litre for PDO wines described by the words ‘slámové víno’ and ‘výběr z cibéb’;

(j) for Greek wines:

30 milliequivalents per litre for the following PDO wines with a total alcoholic strength by volume equal or higher than 13 % vol. and a residual sugar content of at least 45 g/l:

- Samos (Σάμος),
- Rodos / Rhodes (Ρόδος),
- Muscat of Patra (Μοσχάτο Πατρών),
- Muscat of Rio Patra (Μοσχάτος Ρίου Πάτρας),
- Muscat of Kefalonia/ Muscat de Kephalaria (Μοσχάτος Κεφαλληνίας),
- Limnos (Λήμνος),
- Sitia (Σητεία),
- Santorini (Σαντορίνη),
- Nemea (Νεμέα),
- Daphnes (Δαφνές);

40 milliequivalents per litre for PDO Daphnes (Δαφνές) wine with a total alcoholic strength by volume equal or higher than 13 % vol. and a residual sugar content of at least 45 g/l.

(k) for Cypriot wines:

30 milliequivalents per litre for PDO «Κουμανδάρια» (“Commandaria”) liqueur wine and for PDO «Κουμανδάρια» (“Commandaria”) wine from sun-dried grapes;

(l) for Slovak wines:

25 milliequivalents per litre for the following PDO wines:

- tokajské samorodné,

30 milliequivalents per litre for the following PDO wines:

- slamové víno,
- cibébový výber a hroziakový výber,

35 milliequivalents per litre for:

- tokajský výber
- ľadové víno;

(m) for Slovenian wines:

27 milliequivalents per litre for the following PDO wines:

- vrhunsko vino ZGP, for red wines aged in a wooden container for a period of at least two years;

30 milliequivalents per litre for the following PDO wines:

- vrhunsko vino ZGP — jagodni izbor,
- vrhunsko vino ZGP — ledeno vino;

- 35 milliequivalents per litre for the following PDO wines:  
— vrhunsko vino ZGP — suhi jagodni izbor;  
— vrhunsko vino ZGP — slamno vino (vino iz sušenega grozdja)

(n) for Luxembourg wines:

- 30 milliequivalents per litre for “Vin de glace” and “Vendange tardive”,  
35 milliequivalents per litre for “Vin de paille”;

(o) for Romanian wines:

25 milliequivalents per litre for the following white and rosé PDO wines using the traditional terms:

- Banat,
- Recaş,
- Nicoreşti,
- Huşi,
- Murfatlar,
- Crişana,
- Dealu Bujorului,
- Bohotin,
- Iaşi,
- Iana,
- Sâmbureşti,
- Ştefăneşti,
- Segarcea,
- Mehedinţi,
- Banu Mărăcine,
- Drăgăşani (requirements to be described as DOC-CT),

25 milliequivalents per litre for the following red PDO wines using the traditional terms:

- Segarcea,
- Mehedinţi,
- Sâmbureşti,
- Ştefăneşti,
- Banu Mărăcine,
- Recaş,
- Iana,
- Iaşi,
- Bohotin,
- Drăgăşani (requirements to be described as DOC-CT),

30 milliequivalents per litre for the following red PDO wines using the traditional terms:

- Murfatlar,
- Banat,
- Nicoreşti,
- Huşi,
- Crişana,
- Dealu Bujorului;

(p) for Portuguese wines:

30 milliequivalents per litre for the PGI and PDO wines bearing the term “late-harvest”,

30 milliequivalents per litre for the liquor wines except for the following wines:

— Madeira with a maximum volatile acid content fixed at:

(i) 20 milliequivalents per litre for wines aged lesser than or equal to 10 years,

(ii) 25 milliequivalents per litre for wines aged higher than 10 years to less than 20 years,

— Porto and Moscatel Douro with a maximum volatile acid content of 20 milliequivalents per litre for wines aged from 10 years to less than 30 years,

— Setúbal , with the traditional designations «Moscatel de Setúbal» and «Moscatel Roxo» or «Roxo» with a maximum volatile acid content fixed at 25 milliequivalents per litre for wines aged 10 years or less;

(q) for Croatian wines:

30 milliequivalents per litre for the following PDO wines:

— “kvalitetno vino KZP – desertno vino”,

— “vrhunsko vino KZP – desertno vino”,

— “vrhunsko vino KZP – izborna berba bobica”,

— “vrhunsko vino KZP – izborna berba prosušenih bobica”,

— “vrhunsko vino KZP – ledeno vino”,

— wines from raisined grapes with the protected designations of origin “Ponikve”,

— wines bearing the protected designation of origin “Muškat momjanski/Moscato di Momiano” described by the terms “kvalitetno vino KZP – desertno vino” or “vrhunsko vino KZP – desertno vino”;

(r) for Danish wines:

30 milliequivalents per litre for wines from raisined grapes with the PGI “Sjælland”;

(s) for Maltese wines:

25 milliequivalents per litre for the following PDO wines:

— Typlogy IMQADDED of PDO ‘Malta’,

— Typlogy IMQADDED of PDO ‘Gozo’;

30 milliequivalents per litre for the following PDO wines:

— Typlogy PASSITO of PDO ‘Malta’,

— Typlogy PASSITO of PDO ‘Gozo’.