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## Production rules for wine - Regulation (EU) 2018/848, Annex II Part VI 葡萄酒生产规则——法规(EU) 2018/848，附录二第五部分

<b>1.</b>	<b>Scope</b> 范围
1.1.	In addition to the general production rules laid down in Articles 9, 10, 11, 16 and 18, the rules laid down in this Part shall apply to the organic production of the products of the wine sector as referred to in point (l) of Article 1(2) of Regulation (EU) No 1308/2013. 除第 9、10、11、16 和 18 条规定的通用生产规则外，本部分规定的规则应适用于第 1308/2013 号法规 (EU) 第 1 (2) 条第 (l) 点所述葡萄酒行业产品的有机生产。
1.2.	Commission Regulations (EC) No 606/2009 and (EC) No 607/2009 shall apply, save as explicitly provided otherwise in this Part 除非本法规另有明确规定外，应适用委员会 (EC) 第 606/2009 号法规和 (EC) 第 607/2009 号法规
<b>2.</b>	<b>Use of certain products and substances</b> 某些产品和物质的使用
2.1.	Products of the wine sector shall be produced from organic raw material. 葡萄酒行业的产品应使用有机原料生产。
2.2.	Only products and substances authorised pursuant to Article 24 for use in organic production may be used for the making of products of the wine sector, including during the oenological practices, processes and treatments, subject to the conditions and restrictions laid down in Regulation (EU) No 1308/2013 and Regulation (EC) No 606/2009, and in particular in Annex I A to the latter Regulation. 只有符合第 24 条授权用于有机生产的产品和物质才能用于葡萄酒行业产品的制造，包括在酿酒实践、工艺和处理过程，但应遵守第 1308/2013 号法规 (EU) 和第 (EC) 606/2009 号法规，特别是后者法规附录一 A 中规定的限制条件。
2.3.	Operators shall keep records of the use of any product and substance used in the wine production and for cleaning and disinfection, including the date or dates on which each product was used, the name of the product, its active substances, and where applicable, the location of such use. 操作者应记录葡萄酒生产、清洁和消毒中使用的任何产品和物质的使用情况，包括每种产品的使用日期、产品名称、其活性物质，以及在适用的情况下使用的地点。
<b>3.</b>	<b>Oenological practices and restrictions</b> 酿酒实践和限制
3.1.	Without prejudice to Sections 1 and 2 of this Part and to specific prohibitions and restrictions provided for in points 3.2, 3.3 and 3.4, only oenological practices, processes and treatments, including the restrictions provided for in Article 80 and Article 83(2) of Regulation (EU) No 1308/2013, in Article 3, Articles 5 to 9 and Articles 11 to 14 of Regulation (EC) No 606/2009, and in the Annexes to those Regulations used before 1 August 2010 shall be permitted. 在不影响本部分第 1 节和第 2 节以及第 3.2 点、第 3.3 点和第 3.4 点规定的具体禁令和限制的情况下，只允许酿酒操作、工艺和处理，包括第 1308/2013 号法规 (EU) 第 80 条和第 83 (2) 条、第 606/2009 号法规 (EC) 第 3 条、第 5 条至第 9 条和第 11 条至第 14 条规定的限制，以及在 2010 年 8 月 1 日之前使用的这些法规的附件中。

3.2.	<p>The use of the following oenological practices, processes and treatments shall be prohibited: 应禁止使用以下酿酒操作、工艺和处理方法:</p>
	<p>(a) partial concentration through cooling in accordance with point (c) of Section B.1 of Part I of Annex VIII to Regulation (EU) No 1308/2013 符合 (EU) 第 1308/2013 号法规附录八第一部分 B.1 节第 (c) 点的规定, 通过冷却进行部分浓缩</p>
	<p>(b) elimination of sulphur dioxide by physical processes in accordance with point 8 of Annex I A to Regulation (EC) No 606/2009 符合 (EC) 第 606/2009 号法规附录一 A 第 8 点的规定, 通过物理过程消除二氧化硫</p>
	<p>(c) electro dialysis treatment to ensure the tartaric stabilisation of the wine in accordance with point 36 of Annex I A to Regulation (EC) No 606/2009 符合 (EC) 第 606/2009 号法规附录一 A 第 36 点的规定进行电渗析处理, 以确保葡萄酒中酒石酸的稳定性</p>
	<p>(d) partial dealcoholisation of wine in accordance with point 40 of Annex I A to Regulation (EC) No 606/2009 符合 (EC) 第 606/2009 号法规附录一 A 第 40 点的要求, 对葡萄酒进行部分脱醇</p>
	<p>(e) treatment with cation exchangers to ensure the tartaric stabilisation of the wine in accordance with point 43 of Annex I A to Regulation (EC) No 606/2009 符合 (EC) 第 606/2009 号法规附录一 A 第 43 点的要求, 使用阳离子交换剂进行处理, 以确保葡萄酒中酒石酸的稳定性</p>
3.3.	<p>The use of the following oenological practices, processes and treatments is permitted under the following conditions: 在以下条件下, 允许使用以下的酿酒操作、工艺和处理的:</p>
	<p>(a) heat treatments in accordance with point 2 of Annex I A to Regulation (EC) No 606/2009, provided that the temperature does not exceed 75 °C 符合 (EC) 第 606/2009 号法规附录一 a 第 2 点的热处理, 前提是温度不超过 75°C</p>
	<p>(b) centrifuging and filtration with or without an inert filtering agent in accordance with point 3 of Annex I A to Regulation (EC) No 606/2009, provided that the size of the pores is not smaller than 0,2 micrometres. 符合 (EC) 第 606/2009 号法规附件 I A 第 3 点的规定, 使用或不使用惰性过滤剂进行离心和过滤, 前提是孔隙尺寸不小于 0.2 微米。</p>
3.4.	<p>Any amendment introduced after 1 August 2010 concerning the oenological practices, processes and treatments provided for in Regulation (EC) No 1234/2007 or Regulation (EC) No 606/2009 may apply to the organic production of wine only after those measures have been included as permitted in this Section and, if required, after an evaluation in accordance with Article 24 of this Regulation. 2010 年 8 月 1 日之后引入的关于 (EC) 第 1234/2007 号法规或 (EC) 第 606/2009 号法规中规定的酿酒实践、工艺和处理的任何修正案, 只有在符合本节允许的情况下纳入这些措施后, 以及在根据本法规第 24 条评估必要性后, 才可适用于葡萄酒的有机生产。</p>