weight if the alcohol content is not
more than 14 percent by volume.

(c) Fruit wine. Any natural fruit wine
of a winemaker’s own production may
have sugar added after amelioration
and fermentation provided the finished
wine does not exceed 21 percent total
solids by weight and the alcohol con-
tent is not more than 14 percent by vol-
ume.

(d) Specially sweetened natural wine.
Specially sweetened natural wine is
produced by adding to natural wine of
the winemaker’s own production suffi-
cient pure dry sugar, juice or con-
centrated fruit juice of the same kind
of fruit, separately or in combination,
so that the finished product has a total
solids content between 17 percent and
35 percent by weight, and an alcohol
content of not more than 14 percent by
volume. Natural wine containing added
wine spirits may be used in the produc-
tion of specially sweetened natural
wine; however, wine spirits may not be
added to specially sweetened natural
wine. Specially sweetened natural
wines may be blended with each other,
or with natural wine or heavy bodied
blending wine (including juice or con-
centrated fruit juice to which wine
spirits have been added), in the further
production of specially sweetened nat-
ural wine only if the wines (or juice) so
blended are made from the same kind
of fruit, (Sec. 201, Pub. L. 85–
859, 72 Stat. 1383, as amended (26 U.S.C.
5382)) (Approved by the Office of Management and
Budget under control number 1512–0298)

§ 24.181 Use of sugar.

Only sugar, as defined in §24.10, may
be used in the production of standard
wine. The quantity of sugar used will
be determined either by measuring the
increase in volume or by considering
that each 13.5 pounds of pure dry sugar
results in a volumetric increase of one
gallon. (Sec. 201, Pub. L. 85–859, 72 Stat.
1383, as amended, 1384, as amended, 1385, as amended, 1387, as amended (26 U.S.C.
5382, 5383, 5384, 5392))

[T.D. ATF–299, 55 FR 24989, June 19, 1990, as
amended by T.D. ATF–413, 64 FR 46845, Aug.
27, 1999]

§ 24.182 Use of acid to correct natural
deficiencies.

(a) General. Acids of the kinds occur-
ing in grapes or other fruit (including
berries) may be added within the limi-
tations of §24.246 to juice or wine in
order to correct natural deficiencies; however, no acid may be added to juice
or wine which is ameliorated to correct
natural deficiencies except that in the
production of grape wine, tartaric acid
may be used to reduce the pH of the
juice or wine. If tartaric acid is used to
correct the pH of grape juice or wine,
the fixed acid level of the juice shall be
measured prior to the addition of any

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(b) Grape wine. Tartaric acid or malic acid, or a combination of tartaric acid and malic acid, may be added prior to or during fermentation, to grapes or juice from grapes. In addition, after fermentation is completed, citric acid, fumaric acid, malic acid, lactic acid or tartaric acid, or a combination of two or more of these acids, may be added to correct natural deficiencies. However, the use of these acids, either prior to, during or after fermentation, may not increase the fixed acid level of the finished wine (calculated as tartaric acid) above 9.0 grams per liter. In cases where the wine contains 8.0 or more grams of total solids per 100 milliliters of wine, acids may be added to the extent that the finished wine does not contain more than 11.0 grams per liter of fixed acid (calculated as tartaric acid).

(c) Fruit wine. Only citric acid may be added to citrus fruit, juice or wine, only malic acid may be added to apples, apple juice or wine, and only citric acid or malic acid may be added to other fruit (including berries) or to juice or wine derived from other fruit (including berries) to correct natural deficiencies to 9.0 grams per liter of finished wine; however, if the wine contains 8.0 or more grams of total solids per 100 milliliters of wine, acids may be added to correct natural deficiencies to the extent that the finished wine does not contain more than 11.0 grams per liter of fixed acid (calculated as malic acid for apples and citric acid for other fruit (including berries).

(d) Other use of acid. A winemaker desiring to use an acid other than the acids allowed in paragraphs (a) and (b) of this section to correct natural deficiencies shall follow the procedure prescribed in §24.250. A winemaker desiring to use acid to stabilize standard wine shall follow the requirements prescribed by §24.244. (Sec. 201, Pub. L. 85–859, 72 Stat. 1383, as amended (26 U.S.C. 5382))


§24.183 Use of distillates containing aldehydes.

Distillates containing aldehydes may be received on wine premises for use in the fermentation of wine and then returned to the distilled spirits plant from which distillates were withdrawn as distilling material. Distillates produced from one kind of fruit may not be used in the fermentation of wine made from a different kind of fruit. Distillates containing aldehydes which are received at bonded wine premises and not immediately used will be placed in a locked room or tank on bonded wine premises. Distillates containing aldehydes may not be mingled with wine spirits. If the distillates contain less than 0.1 percent of aldehydes, the proprietor shall comply with any additional condition relating to the receipt, storage, and use which the appropriate TTB officer may require to assure that the distillates are properly used and accounted for. (Sec. 201, Pub. L. 85–859, 72 Stat. 1381, as amended, 1382, as amended, 1386, as amended (26 U.S.C. 5367, 5373))


§24.184 Use of volatile fruit-flavor concentrate.

(a) General. In the cellar treatment of natural wine of the winemaker’s own production there may be added volatile fruit-flavor concentrate produced from the same kind of fruit or from the same variety of berry or grape so long as the proportion of volatile fruit-flavor concentrate added to the wine does not exceed the equivalent proportion of volatile fruit-flavor concentrate of the original juice or must from which the wine was produced.

(b) Use of juice or must from which volatile fruit-flavor has been removed. Juice, concentrated fruit juice, or must processed at a concentrate plant is considered to be pure juice, concentrated fruit juice, or must even though volatile fruit-flavor has been removed if, at a concentrate plant or at bonded wine