which is a natural wine. In the refer-
mentation and finishing of a sparkling
wine, the acids and materials specifi-
cally authorized in §24.246 may be used.

(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 1512–0059)

§ 24.193 Conversion into still wine.
Sparkling wine or artificially carbon-
ated wine may be dumped for use as
still wine. The dumping process will
allow the loss of carbon dioxide re-
main in the wine.

(Sec. 201, Pub. L. 85–859, 72 Stat. 1331, as
amended (26 U.S.C. 5041, 5361))

Subpart H—Production of Special
Natural Wine
§ 24.195 General.
Special natural wine is a flavored
wine made on bonded wine premises
from a base of natural wine. The fla-
voring added may include natural
herbs, spices, fruit juices, natural aro-
matics, natural essences or other nat-
ural flavoring, in quantities or propor-
tions such that the resulting product
derives character and flavor distinctive
from the base wine and distinguishable
from other natural wine. Fruit juices
may not be used to give to one natural
wine the flavor of another but may be
used with herbs or spices to produce a
wine having a distinctive flavor. Car-
amel and sugar may be used in a spe-
cial natural wine. However, the min-
imum 60 degrees Brix limitations pre-
scribed in the definition of “Liquid
pure sugar” and “Invert sugar syrup”
in §24.10 do not apply to materials used
in the manufacture of vermouth. Fin-
ished vermouth will contain a min-
imum of 80 percent by volume natural
wine. Heavy bodied blending wine and
juice or concentrated fruit juice to
which wine spirits have been added
may be used in the production of spe-
cial natural wine pursuant to formula
approval.

(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as
amended (26 U.S.C. 5386))

(Approved by the Office of Management and
Budget under control number 1512–0059)

§ 24.196 Formula required.
Before producing any special natural
wine, the proprietor shall receive ap-
proval of the formula by which it is to
be made as provided by §24.80. Any
change in a formula will be approved in
advance as provided by §24.81.

(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as
amended (26 U.S.C. 5386))

(Approved by the Office of Management and
Budget under control number 1512–0059)

§ 24.197 Production by fermentation.
In producing special natural wine by
fermentation, flavoring materials may
be added before or during fermentation.
Special natural wine produced by fer-
mentation may be ameliorated in the
same manner and to the same extent as
natural wine made from the same fruit.
Spirits may not be added to special
natural wine with the exception of
spirits contained in the natural wine
used as a base or in authorized essences
made on bonded wine premises as pro-
vided in §24.80 or in approved essences
made elsewhere. Upon removal of the
wine from fermenters, the volume of
liquid will be determined accurately
and recorded as wine produced. The
quantity of liquid in fermenters at the
close of each reporting period will be
reported on the TTB F 5120.17, Report
of Bonded Wine Premises Operations.

(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as
amended (26 U.S.C. 5386))

(Approved by the Office of Management and
Budget under control numbers 1512–0216 and
1512–0298)

[T.D. ATF–299, 55 FR 24989, June 19, 1990, as
amended by ATF–338, 58 FR 19064, Apr. 12,
1993]

§ 24.198 Blending.
Special natural wine may be blended
with other special natural wine of the
same class and kind, and with heavy
bodied blending wine, or natural wine
of the same kind of fruit, in the further
production of special natural wine. The
blending of special natural wines pro-
duced under different formulas requires
the filing and approval of a formula au-
thorizing a blending; however, where
two or more formulas have been ap-
proved for the production of special
natural wine of the same type, e.g.,