



DIRECTOR

DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
WASHINGTON, D.C. 20226

MAR 28 1991

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special

Mr. Giampiero Schiratti
Director
International Affairs
Relating to Agriculture (DG-VI/H)
Commission of the European Communities
130 Rue de la Loi
1049 Brussels
BELGIUM

Dear Mr. Schiratti:

We were very pleased to be able to meet with you and your colleagues earlier this month.

In keeping with the discussions which took place at that time, we would like to provide you with clarification relative to the semi-generic names identified in 27 CFR 4.24(b)(2). That is to say, even though the names in this regulation are presented as "examples", they are not examples. They are the complete list of semi-generic names authorized by ATF for the labeling of wines.

With reference to your question concerning the submission of petitions for additional distinctive nongeneric terms, we can assure you that these petitions will be processed within the 18 - 24 month period you mentioned; however, we wish to note that additional time may be required in those instances where the petitions provide inadequate documentation.

Sincerely yours,

Stephen E. Higgins
Director

Ville
Retouré 2. de l'Union
Sévi

COMMISSION DES COMMUNAUTÉS EUROPÉENNES

Secrétariat Général

Bruxelles, le 5 août 1983

SEC(83) 1356

ECHANGE DE LETTRES ENTRE LA COMMUNAUTE ET LE "DEPARTMENT OF THE
TREASURY" DES ETATS-UNIS.

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COMMISSION
OF THE
EUROPEAN COMMUNITIES
DIRECTORATE-GENERAL FOR
EXTERNAL RELATIONS
The Director-General

Brussels, 6 July 1983

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Mr. John M. WALKER, Jr.,
Assistant Secretary of Treasury
for Enforcement and Operations,
U.S. Department of the Treasury,
Washington D.C. 20226.
U.S.A.

Sir,

I have the honor to refer to the discussions which have been taking place between the European Economic Community (EEC), as represented by the Commission of the European Communities, and the United States of America (U.S.) for the past several years on issues of mutual concern in the wine sector. The subjects of discussion have included :

- enological practices;
- EEC certification requirements;
- geographic designations of origin for wine;
- harmonization of EEC and U.S. labelling requirements; and,
- EEC-U.S. collaboration in investigations in the wine sector.

We would appreciate your confirming our understanding, as outlined below, of the results of the discussions to date in each of the above subject areas.

I. ENOLOGICAL PRACTICES FOR WINE OF SOUND-RIPE GRAPES

- A. The U.S. is pleased to acknowledge the EEC's willingness to permit all U.S. wines treated with the following to be imported into and offered for sale for human consumption in the EEC on a permanent basis;

- Acacia (Gum Arabic)
- *Acidex
- Activated Carbon
- Agar Agar
- Albumen (including Egg White and Egg White Solution)
- *AMA Special Gelatin Solution
- Ammonium Carbonate
- Ammonium Phosphate (mono- and dibasic)

Ascorbic Acid, Isoascorbic Acid
(Erythorbic Acid)
Autolyzed Yeast (including *Amber
ByF and *Amberex 1003)
Bentonite (Wyoming Clay)
*Bentonite Compound
Bentonite Slurry
Calcium Carbonate

Carbon Dioxide
Casein
Citric Acid
*Cold Mix Sparkolloid
Compressed Air
Copper Sulphate
Diatomaceous Earth
Enzymes Pectolytic
Gelatin
Gelatin Slurry
Granular Cork
Isinglass
*Klerzyme H.T.
*Koldone
Milk Powder
Nitrogen Gas
*Oak Chips, Charred
Oak Chips, Uncharred and Untreated
Oak Chips Sawdust, Uncharred and Untreated
Potassium Bitartrate
Potassium Carbonate
Potassium Caseinate
Potassium Metabisulfite
Potassium Sorbate (provided the finished wine
contains not in excess of 300 mg Sorbic Acid
per liter)
Silica Gel (Colloidal Silicon Dioxide-30%)
Sorbic Acid (provided the finished wine contains
not in excess of 300 mg/liter)
*Sparkaloid No. 1
*Sparkaloid No. 2
*Takamine Cellulase 4,000
Tannin
Tartaric Acid
*Uni-Loid Type 43B

B. The U.S. is pleased to acknowledge the EEC's willingness to implement regulatory amendments to permit :

(1) all U.S. wines treated with the following to be imported into and offered for sale for human consumption in the EEC on a permanent basis;

- *Fermcozyme Vin
- *Fermcozyme Vin XX
- Ferrous Sulphate
- Mineral Oil
- Oxygen
- *Wine Clarifier
- *Yeastex 61

(2) all U.S. wines treated with the following to be imported into and offered for sale for human consumption in the EEC for a period of five years from the date of this letter, the five year period being for the purpose of allowing time for further study and discussion;

- *Antifoam Agents (such as "A", AF Emulsion, "B", Atmos 300) and *Defoaming Agents
- Calcium Sulphate (Gypsum)
- *Cufex
- Fumaric Acid
- Ion Exchange
- Lactic Acid
- Malic Acid
- *Metafine
- Polyvinylpolypyrrolidone (PVPP)
- Polyvinylpyrrolidone (PVP)
- *Sulfex

(3) all U.S. wines produced using Aqueous Sugar Solutions, in States where this enological practice is allowed as of September 1, 1982, to be imported into and offered for sale for human consumption in the EEC until March 15, 1984, this period being for the purpose of allowing time for further study and discussion;

- (4) all U.S. wines complying with U.S. regulations governing Sulfur Dioxide to be imported into and offered for sale for human consumption in the EEC for a period of one year after the EEC's revised limitations for Sulfur Dioxide enter into force;
- (5) all U.S. sparkling wines to which Hydrogen Peroxide has been added to facilitate secondary fermentation to be imported into and offered for sale for human consumption in the EEC for a period of five years from the date of this letter;
- (6) all U.S. wines treated with the following to be imported into and offered for sale for human consumption in the EEC for a period of one year from the date of this letter and in this connection, the U.S. announces that it has proposed regulations deleting the following substances from the list of substances approved for the treatment of wines produced in the U.S.;

Acetic Acid
Actiferm (Roviferm)
Afferin
Bone Charcoal
Carbon
Clari-Preme
Combustion Product Gas
Egg Yolks
Ferrix
Freon C-318
Fulgar
Promine D
Protovac PV-7916
Ridex High

Sodium Bisulfite
Sodium Carbonate
Sodium Caseinate
Sodium Isoascorbate (Sodium Erythorbate)
Sodium Metabisulfite

Sodium Sorbate

Tansul Clay No. 7

Tansul Clay No. 710
Tansul Clay No. 711
Veltol (Maltol)
Veltol Plus (Ethyl Maltol)
Wine Clarifier (Clari-Vine B)
Yeastex

- C. The U.S. is pleased to announce that it has proposed regulatory revisions delisting the asterisked names referenced in A, B(1), and B(2) above and relisting them by the generic name of their components. Listed below are the components which do not already appear in the listing for A, B(1), and B(2) :

- (1) We understand that all U.S. wines treated with components listed in A and partially relisted here may continue to be imported into and offered for sale for human consumption in the EEC on a permanent basis;

Calcium Salt of Malic Acid
Calcium Salt of Tartaric Acid
Carageenan
Cellulase
Cellulose

- (2) We understand that all U.S. wines treated with components listed in B(1) and partially relisted here may continue to be imported into and offered for sale for human consumption in the EEC on a permanent basis;

Catalase
• Glucose Oxidase
Soy Flour

- (3) We understand that all U.S. wines treated with components listed in B(2) and partially relisted here may continue to be imported into and offered

for sale for human consumption in the E.C. for a period of five years from the date of this letter, the five year period being for the purpose of allowing time for further study and discussion;

Dimethyl Polysiloxane
Polyoxyethylene-40-Monostearate
Sodium Carboxymethylcellulose
Sorbitan Monostearate
Ferrocyanide Compounds (sequestered complexes)

- D. With respect to the enological substances authorised for wines produced in the EEC, the U.S. acknowledges the EEC's intention to delete "Dried Blood Powder" from the list of substances approved for the treatment of wines produced in the EEC.
- E. The U.S. and the EEC both recognize the need to enter into scientific collaboration in order to compare the methods which are actually used to reduce the content of undesirable metal ions in wine, to consider the use of allyl isothiocyanate to create a sterile atmosphere on wine and to consider the use of Metatartaric Acid for the treatment of wine.
- F. The U.S. and the EEC both recognise the importance of and need for a continuing exchange of information concerning not only their currently approved methods of enological practices but also proposals for new or modified enological practices.

II.

COMMUNITY CERTIFICATION REQUIREMENTS

- A. The U.S. is pleased to acknowledge the EEC's willingness, taking account of the internal system for the control of wine producers by the U.S., to reexamine the present EEC certification requirements for imports of bottled wine with a view to developing an adaptation of the existing system on the basis of certification by the U.S. authorities of wine producers for wines intended for export to the EEC.
- B. The U.S. is pleased to acknowledge the EEC's willingness to take account of the U.S. request to improve the system of certification of the identity, quality, and origin of the EEC wines in its modification of present rules for accompanying documents for internal trade in the EEC.

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III. GEOGRAPHIC DESIGNATIONS OF ORIGIN FOR WINE

The U.S. notes with satisfaction the EEC's recognition of the geographic designations appearing in Section VIII of Annex II to EEC Regulation No. 997/81. The EEC notes with satisfaction U.S. regulations which require that labels for certain imported wines bear a viticultural area designation of origin pursuant to 27 C.F.R. § 4.25a(e)(1)(ii) as recognized and defined by the country of origin for use on labels of wine available for consumption within the country of origin. The EEC also notes with satisfaction the willingness of the U.S. to work within the regulatory framework of 27 C.F.R. § 4.24(c)(3) to prevent erosion of non-generic designations of geographic significance indicating a wine-growing area in the EEC.

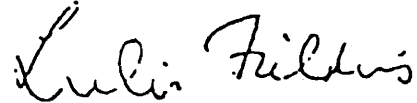
IV. WINE LABELLING REQUIREMENTS

The EEC declares its willingness to respond positively to the U.S. proposal to enter into technical discussions directed towards harmonizing EEC-U.S. labelling requirements, focussing initially on mandatory information.

V. EEC-U.S. COLLABORATION IN INVESTIGATIONS IN THE WINE SECTOR

The U.S. and the EEC recognize the need for a mutually acceptable system of collaboration to facilitate investigations conducted by the responsible authorities of the Member States, coordinated if necessary by the Commission departments concerned and the U.S. insofar as these investigations concern the wine sector.

Please accept, Sir, the assurance of my highest consideration.



Leslie FIELDING