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**NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA**

**GB/T 27586-2011**

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**Vitis amurensis wines**

山葡萄酒

**Issued on: December 5, 2011**

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**Issued by: General Administration of Quality Supervision, Inspection and  
Quarantine;  
Standardization Administration of the PRC**

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### Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules. The standard proposed by China National Light Industry Council. This standard by the National Standardization Technical Committee winemaking (SAC/TC471) centralized. This standard was drafted. Chinese Food Fermentation Industry Research Institute, the National wine and fruit and vegetable drinks Quality Supervision and Inspection Center, the Changbai Mountain Wine Group Co., Ltd., Tonghua Wine Co., Ltd., Guangxi transit collar Royal Wine Co., Ltd., Jilin Tianchi Wine Co., Ltd., Tonghua Tontine Wines Limited. The main drafters of this standard. Bear Creek positive, Guo Xinguang, Jiang Zijun, Zhangchuan Hai, Wang Jun, Chen Huapeng, Bai Yulong, Ji Chunhua, deep in the river, Zhang Wei, With Liu Jie, Yan Yu Liang, State Fenghua, Luo Bingzhi beginning Yaozhong Zhe, Wang Lijun. Hill Wines

### 1 Scope

China's national product standard for wines made from *Vitis amurensis*, the wild mountain grape of north-east Asia. It specifies the terms and definitions, the requirements, the methods of analysis, the inspection rules and the marking, packaging, transport and storage, and it applies to the production, testing and sale of such wines. *Vitis amurensis* is not the grape the rest of the world makes wine from. It is a wild species native to the forests of Jilin, Heilongjiang and the Russian Far East, and it survives winters that kill *Vitis vinifera* outright, which is why a wine industry exists in a region that otherwise could not have one. Its fruit is small, deeply pigmented, very high in acid and low in sugar - the opposite profile to a wine grape - so the wine made from it is dark, sharp and low in alcohol unless the must is adjusted, and the standard has to accommodate a raw material that does not behave like the one GB 15037 was written for. That is the reason for a separate product standard rather than a clause in the general wine standard. It defines what may be called a mountain grape wine and what proportion of the wild species the product must contain, sets the requirements for the several categories the trade produces - dry, semi-dry, semi-sweet and sweet, still and sparkling - and fixes the analytical limits that follow from the fruit: the alcoholic strength, the total acidity, the volatile acidity, the sugar and the dry extract. It also carries the food safety requirements applicable to fermented wine and the labelling rules that prevent a blend from being sold as the wild-fruit product. Issued on 5 December 2011

and in force since 1 June 2012.

This standard specifies the terms and definitions mountain wine, requirements, analysis methods, inspection rules and signs, packaging, transportation and storage. This standard applies to wild grape wine production, testing and marketing.

## 2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated edition applies to this file. For undated references, the latest edition (including any amendments) applies to this document.

GB/T 191 Packaging - Pictorial signs Fermented wine health standards GB 2758

GB/T 5009.49 fermented wine and its preparation method for analysis of hygienic standard  
GB 15037-2006 wine

GB/T 15038 wine, cider general analysis method

## 3 Terms and Definitions

GB 15037-2006 define the following terms and definitions apply to this document.

3.1 Using fresh mountain grapes (including Vitis, Vitis, autumn grapes, wild grapes, grape hill house plant varieties and their hybrids) or mountain grape juice All or part of fermented wine. NOTE. rewrite GB 15037-2006, the definition of 3.2.9.

3.2 Shan special wine specialV.amurensiswines With mountain or mountain grape juice using a particular method of brewing wine Mountains or picking brewing process.

3.2.1 Xiangshan plus wine flavouredV.amurensiswines In mountain wine as the wine base, wine Hill soaked aromatic plant aromatic plants or join leaching solution (or distillate) made of.

3.2.2 Liqueur wine Hill liqueurV.amurensiswines Mountain grapes produced by the total alcohol content of 7% (volume fraction) over mountain wine, grape brandy is added, consumption of alcohol or wine Fine and grape juice, concentrated grape juice, grape juice containing caramel, sugar, etc., to give a final product alcohol is 15.0% 22.0% (volume fraction Number) mountain wines.

3.2.3 Low-alcohol wine Hill lowalcoholV.amurensiswines Use fresh or mountain grape mountain grape juice fermented in whole or in part, using special processing of the alcohol content of 1.0% to 7.0% (Volume fraction) of mountain wines.