

POSITION PAPER

Isotopic analysis of wine vinegar

Background

The European wine vinegar producers face the poorest grape harvest of this century. Italy, France and Spain show the biggest losses. According to EU harvest forecast the Italian grape harvest will be 11 Mio hl less compared to 2016 (France –8.4 Mio hl, Spain –5.1 Mio hl). The total European grape harvest is expected to be 23 % below 2016 and 22 % below average since the year 2000.

Following the latest forecast of OIV, the International Organisation of Vine and Wine, the European harvest will amount to 146 Mio hl what would by far be the smallest harvest within the last 20 years. Experts in the vinegar sector expect an even lower result.

Quality control

The quality of wine needs more attention during cellar activities what is one reason for rising prices to be recorded by now. In addition, of course, the risk of falsification is a fact. The wine vinegar producers have therefore re-evaluated the method of reference. The following values should be the basis of analysis:

98.8 to 106 ppm for (D/H) CH_3
-29.3 ‰ to -24.3 ‰

following the isotopic analysis in the wine sector. These figures can be adopted for wine vinegar where origin and year of production are generally not known.

Statement

The wine vinegar producers within CULINARIA EUROPE agree to use this analysis for the quality control of the raw material.