



Wine Notice

Brazil Wine OMAR

Amendment 1

29 May 2020

TITLE

Wine Notice: Brazil Wine OMAR Amendment 1

COMMENCEMENT

This Wine Notice comes into force on 29 May 2020

REVOCATION

This Wine Notice revokes and replaces:

- Brazil Wine OMAR Amendment 0, issued 7 December 2010

The following FYI has been cancelled and incorporated as guidance:

- F12/19 Wine Exports to Brazil, issued 2 May 2019
- F45/19 Wine Exports to Brazil, issued 28 November 2019

ISSUING AUTHORITY

This Wine Notice is issued under section 41 of the Wine Act 2003.

Dated at Wellington, 29 May 2020

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Introduction

This introduction is not part of the Wine Notice, but is intended to indicate its general effect.

Purpose

The purpose of this document is to outline the Overseas Market Access Requirements (OMAR) that must be met to export compliant wine to Brazil (BR).

Background

This OMAR is a statutory Notice issued under sections 41 and 120 of the Wine Act 2003 (the Act).

Who should read this Wine Notice?

This notice should be read by exporters of, and producers of New Zealand grape wine intended for export to Brazil.

Why is this important?

This Notice is important because it sets out the requirements that need to be met so that the exported wine products will comply with the trade conditions which New Zealand, in consultation with the importing market authorities, has determined will apply. It should be noted that although products may comply with these requirements and be given an official assurance (by way of a certificate), the importing country ultimately retains control over what products it clears for entry.

Document History

No.	Version Date	Section Changed	Change(s) Description
0	December 2010	All	
1	May 2020		Update of certification requirements for wine exported to Brazil. Conversion to new format.

Other information

The information contained within a border throughout this OMAR is for guidance and is not part of the statutory requirements.

Part 1: Requirements

1.1 Application

- (1) These requirements apply to the export of New Zealand grape wine to Brazil.

Currently MPI is not able to provide certification for wine exported to Brazil as New Zealand laboratories are not accredited to undertake the additional testing required by MAPA. Although some laboratories have expressed an interest in becoming accredited to perform the tests methods that are not currently being provided, the accreditation process is likely to take some time.

1.2 Definitions

- (1) Any term or expression that is defined in the Act and used but not defined in this document has the same meaning as in that Act.

Export certificate is the form of an official assurance determined by the Director-General pursuant to section 42 of the Act.

Geographical Indication (GI) means an indication identifying a wine as originating in the territory of New Zealand or a region or locality in that territory where a given quality, reputation or other characteristic is essentially attributable to its geographical origin. At least 85% of the grapes from which the wine is produced must be derived from the region/locality of the stated GI.

MAPA is the Brazilian Ministry of Agriculture, Livestock and Food Supply.

meq/L is milliequivalents per litre.

Recognised Agency means an agency recognised under the Act to carry out verification functions and activities.

SISCOLE is the Brazilian Registration System of Organisations and Foreign Laboratories, administered by MAPA. It is the system for listing laboratories with the Brazilian authorities for the purposes of testing wine.

Types of wine

- **Effervescent wine** is wine resulting from the introduction of pure carbon dioxide, by any process, and should have an alcohol content of 7.0 to 14.0%, in v/v, at 20°C, and a minimum pressure of 2.1 to 3.9 atmospheres (atm), at 20°C.
- **Fine wine** is wine with an alcohol content of 8.6 to 14.0%, in v/v, at 20°C, elaborated using appropriate technological processes that ensure the optimisation of its sensory characteristics and exclusively of *Vitis vinifera* varieties.
- **Light wine** is wine with an alcohol content of 7.0 to 8.5%, in v/v, at 20°C, obtained exclusively from the fermentation of natural grape sugars, produced during harvest in the production areas, produced from table wine.
- **Moscato sparkling wine or muscatel sparkling wine**: wine whose carbon dioxide comes from fermentation in a closed container, must or must preserved moscato grape, with a minimum pressure of 4 atm, at 20°C, with an alcohol content of 7.0 to 10.0%, in v / v, at 20°C, and at least 20 g of sugar.
- **Sparkling wine** is wine with an alcohol content of 7 to 14.0%, in v / v, at 20°C, and a minimum pressure of 1.1 to 2.0 atm, at 20°C, natural or aerated.
- **Table wine** is wine with an alcohol content of 8.6 to 14.0%, in v/v, at 20°C, up to 1 atm of pressure at 20°C.

Trade sample means wine samples for technical evaluation purposes that will not be placed on the market for sale or made available for consumer purchase.

1.3 Labelling

The issuing of a MPI certificate of origin is not dependent on compliance with the general label requirements. It is the responsibility of the operator, in conjunction with the importer, to determine and comply with the general requirements for labels. Despite this, labels applied by the operator are subject to the truth of labelling and translation requirements. [New Zealand Wine Growers](#) provides guidance on Brazil labelling in its New Zealand Winegrowers Labelling Guide.

Exporters are advised to:

- Always include a registered GI on the label. If an exporter's winemaking region is not registered, 'New Zealand', 'North Island' or 'South Island' should be included.
- The GI on the label must be the same as the GI that appears on the certificate of origin.
- Check labelling requirements with their importer/agent.

Failure to comply with these general requirements may lead to refusal of the consignment at the Brazilian border.

1.4 Sampling and Testing

1.4.1 Laboratories

- (1) New Zealand laboratories carrying out the analytical testing required by Brazil must be recognised MPI under the Act for analysing export wines and be registered with MAPA through the [SISCOLE](#) system.

The New Zealand Embassy in Brazil has been authorised by MAPA to access SISCOLE on behalf of MPI and enter the required laboratories' information as requested by MPI.

The Wine notice: Laboratories recognised for Testing of Wine for Export requires ISO accreditation for all relevant methods in order to be recognised.

1.4.2 Analytical parameters

- (1) Wine must be tested for all the analytical parameters in Annex 1.

The updated list of analytical parameters to be tested in wine exported to Brazil is available in Annex 1.

The full suite of tests required by Brazil for the certificate of analysis are not currently provided by any wine export testing laboratory recognised by MPI. However some laboratories have indicated an intention to gain the necessary accreditation for the tests methods that are not currently being provided. Although this is a positive development, interested laboratories will need time to become accredited and meet New Zealand requirements for recognised laboratories. MPI will not be able to provide the required assurances to Brazil until such time laboratories complete the accreditation process.

1.5 Export Certificates

- (1) Each consignment must be accompanied by a certificate of origin and a certificate of analysis.

MPI requested MAPA to grant an interim exception from the new testing requirements until New Zealand laboratories get accredited to perform the new tests. Unfortunately MAPA did not accept MPI's proposal and therefore the previous certificate of origin and analysis is no longer available for use.

- (2) The certificate of analysis must contain the analytical parameters set out in the Brazilian identification and quality standards listed in Annex 1 of this OMAR.

Wine bearing a GI on the product label, and included in the Certificate of Origin and Certificate of Analysis, does not need to comply with the limits established by MAPA for analytical parameters (Annex 1).

"New Zealand" is a registered Geographical Indication (GI) for grape wine under New Zealand law (Geographical Indications (Wine and Spirits) Registration Act 2006). As wines that carry a GI are exempt from analytical limits defined by Brazilian regulations, analytical results should not prevent this wine from entering the Brazil market. Nonetheless there must be a certificate of analysis that demonstrates that all the required parameters have been contemplated.

If an exporter's specific winemaking region is not yet registered as a GI, 'New Zealand', 'North Island' or 'South Island' should be selected from the drop-down list when submitting a batch application.

- (3) For wines bearing a GI, 100% of grapes used to make the wine must be of New Zealand origin.

1.6 Trade Samples

- (1) The quantity of product exported as trade samples must be consistent with the purpose for which it is intended.

1.6.1 Trade samples exceeding 12 litres

- (1) Certificates of origin and certificates of analysis are not required, provided the trade samples are accompanied by an Authorisation to Import issued by MAPA. The importer can request an Authorisation to Import from MAPA using the application form in Annex XII of [Normative Instruction 67/2018](#)

Authorisation to import trade samples is requested to MAPA by the importer.

1.6.2 Trade samples of 12 litres or less

- (1) Certificates of origin and certificate of analysis, and Authorisations to Import from MAPA, are not required.

1.7 Official Supervision

- (1) All requirements in this OMAR other than those applying to MPI activities are subject to random verification by a recognised agency.

Annex 1: Analytical parameters and limits for wine as stipulated in Brazil Operational Standard 01/2019

Table wine and fine wine

	Minimum	Maximum
Alcohol content, % v/v at 20°C	≥ 8.6	≤ 14.0
Gas pressure at 20°C (Table wine)	-	1
Sugar content, g/L		
Dry	-	≤ 4
Semi-dry	> 4	≤ 25
Smooth or sweet (for table wine from <i>americana</i>)	> 25	-
Smooth or sweet (for table wine from <i>vinifera</i>)	> 25	≤ 80
Total acidity, mEq/L (pH 8.2)	40	130
Volatile acidity, mEq/L	-	20
Total sulphates, express potassium sulphate, g/L		
for wines that went through less than 2 years of aging	-	1.2
for wines that went through at least 2 years of aging	-	1.5
Reduced dry extract, g/L (MPI understands that reduced dry extract refers to sugar free extract)		
Red wine	21.0	-
Rosé or white wine	16.0	-
Methyl alcohol, mg/L		
Red wine	-	400
White and rosé	-	300

Sparkling wine

	Minimum	Maximum
Alcohol content, % v/v at 20°C	≥ 7.0	≤ 14.0
Gas pressure at 20°C	1.1	2.0
Sugar content		
Dry	-	≤ 4
Semi-dry	> 4	≤ 25
Smooth or sweet	> 25	≤ 80
Total acidity, mEq/L (pH 8.2)	40	130
Volatile acidity, mEq/L	-	20
Total sulfates, express potassium sulfate, g/L	-	1.2
Reduced dry extract, g/L		
Made with red wine	21.0	-

	Minimum	Maximum
Made with rosé	19.0	-
Made with white wine	16.0	-
Methyl alcohol, mg/L		
Made with red wine	-	400
Made with white or rosé	-	300

Effervescent wine

	Minimum	Maximum
Alcohol content, % v/v at 20°C	≥ 7.0	≤ 14.0
Sugar content		
Dry	-	≤ 20
Semi-dry or semi sweet	> 20	≤ 60
Sweet	> 60	-
Total acidity, mEq/L (pH 8.2)	40	130
Volatile acidity, mEq/L	-	20
Total sulfates, express potassium sulfate, g/L	-	1.2
Reduced dry extract, g/L		
Made with red wine	21.0	-
Made with rosé	19.0	-
Made with white wine	16.0	-
Methyl alcohol, mg/L		
Made with red wine	-	400
Made with white or rosé	-	300

Light wine

	Minimum	Maximum
Alcohol content, % v/v at 20°C	≥ 7.0	≤ 8.5
Sugar content		
Dry	-	≤ 4
Semi-dry or semi sweet	> 4	≤ 25
Sweet	> 25	≤ 80
Total acidity, mEq/L (pH 8.2)	40	130
Volatile acidity, mEq/L	-	20
Total sulfates, express potassium sulfate, g/L	-	1.2
Reduced dry extract, g/L		
Made with red wine	21.0	-

	Minimum	Maximum
Made with rosé	19.0	-
Made with white wine	16.0	-
Methyl alcohol, mg/L		
Made with red wine	-	400
Made with white or rosé	-	300

Moscato sparkling wine or sparkling muscatel

	Minimum	Maximum
Alcohol content, % v/v at 20°C	≥ 7.0	≤ 8.5
Sugar content g/L	≤ 20	
Total acidity, mEq/L (pH 8.2)	40	130
Volatile acidity, mEq/L	-	20
Total sulfates, express potassium sulfate, g/L	-	1.2
Reduced dry extract, g/L		
Made with rosé	19.0	-
Made with white wine	16.0	-
Methyl alcohol, mg/L		300