

BOLIVIAN  
STANDARD

**NB**  
**324001**

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## **Alcoholic beverages – Singani – Requirements**

*ICS 67.160.10*

*Alcoholic beverages*

*CTP No. 3.24 "Alcoholic beverages – Brandies and liquors"*

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**Alcoholic beverages – Singanis – Requirements****1. PURPOSE**

This standard establishes the requirements that singani must meet to be used as an alcoholic beverage suitable for human consumption.

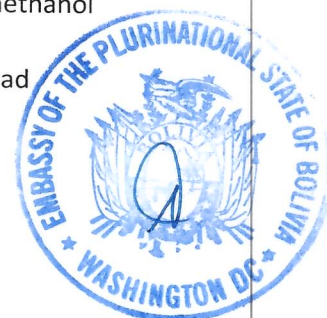
**2. SCOPE OF APPLICATION**

It applies to the distilled beverages that come from the alcoholic fermentation of the grape.

**3. REFERENCES**

The Bolivian standards contain provisions which, when cited in the text, constitute requirements of the standard. The version indicated were in force at the time of publication. As all standards are subject to review, it is recommended that those who enter into agreements based on them analyze the advisability of using the most recent versions of the Bolivian standards cited.

NB 314001	Labelling of pre-packaged foods (Second revision)
NB 324002	Alcoholic beverages – Brandies and liquors – Singani – Determination of the density
NB 324003	Alcoholic beverages – Brandies and liquors – Singani – Determination of alcohol grade
NB 324004	Alcoholic beverages – Brandies and liquors – Singani – Determination of volatile acidity
NB 324005	Alcoholic beverages – Brandies and liquors – Singani – Determination of total dry extract
NB 324006	Alcoholic beverages – Brandies and liquors – Singani – Determination of pH
NB 324007	Alcoholic beverages – Brandies and liquors – Singani – Determination of total sulfur dioxide
NB 324008	Alcoholic beverages – Brandies and liquors – Singani – Determination of esters
NB 324009	Alcoholic beverages – Brandies and liquors – Singani – Determination of aldehydes
NB 324010	Alcoholic beverages – Brandies and liquors – Singani – Determination of methanol
NB 324011	Alcoholic beverages – Brandies and liquors – Singani – Determination of lead



NB/ISO 2859-1 Sampling procedures for inspection for attributes – Part 1, Sampling arrangements determined by the level of quality (NCA) for lot-by-lot inspection.

#### **4. DEFINITIONS**

For the purposes of this standard, the following definitions apply:

##### **4.1 Singani**

Genuine Bolivian alcoholic beverage, obtained exclusively by distillation of wines made of *Vitis vinifera* grapes produced at a minimum altitude of 1,600 meters above sea level, prepared, distilled, and bottled in the traditional producer zones of origin, in keeping with the legislation in force.

##### **4.2 High-altitude singani**

It is the alcoholic beverage obtained by distillation of 100% natural wine obtained exclusively from the alcoholic fermentation of the Muscat of Alexandria variety of grape, produced at an altitude of at least 1,600 meters above sea level, prepared, distilled, bottled and/or aged in the zones of production of origin.

##### **4.3 Singani first selection**

It is the alcoholic beverage obtained by distillation of wine and/or wines from grape pomace exclusively from the alcoholic fermentation of white grapes, produced at an altitude of at least 1,600 meters above sea level, produced, distilled, and bottled in the zones of production of origin.

##### **4.4 Singani second selection**

It is the alcoholic beverage obtained by distillation of wine and/or grape pomace exclusively from the alcoholic fermentation of one or several varieties of *Vitis vinifera* grapes, produced at an altitude of at least 1,600 meters above sea level, produced, distilled, and bottled in the zones of production of origin.

#### **5. PERMITTED ENOLOGICAL PRACTICES**

##### **5.1 Vinification**

It is the alcoholic fermentation of the just of fresh grape in wine.

##### **5.2 Conservation of the must**

One may use physical procedures such as processing by cold, heat, inert atmosphere (carbon or nitrogen anhydride) and ultra-filtration.



### **5.3 Enrichment of the must**

Procedures such as chaptalization are permitted only to correct deficiencies in sugar content in the preparation of singani first selection or singani second selection.

### **5.4 Processing with enzymes**

One may add enzymes to the grape, must, and wine to facilitate the degradation of pectin and to be able to extract a larger quantity of aromatic substances and as an adjuvant for clarification.

### **5.5 Use of yeasts**

One may add yeasts to the must to induce, regularize and conduct the fermentation process.

### **5.6 Use of activators of fermentation**

One may add to the must nutrients such as phosphates, sulfates, carbonates, ammonium bicarbonate, vitamins, and and activators of growth to activate the multiplication of yeasts.

### **5.7 Use of filtering products**

One may use diatomaceous earth, perlite soils, paper/pads, powders, or cellulose plates and auxiliary means for filtering musts, wines, and singanis.

The products used in the permitted enological practices must be food-grade and must not alter the original composition of the product.

### **5.8 Use of water for alcoholic graduation**

The use of distilled or treated water to reduce the alcohol grade in keeping with what is established by this standard, mindful of the physical-chemical and sensorial quality of the singani, is permitted.

## **6. PROHIBITED PRACTICES**

### **6.1 Chaptalization in the production of high-altitude singani**

Chaptalization is not allowed in the production of wine that is the basis for the preparation of high-altitude singani.

### **6.2 Use of sulfur dioxide**

As an antiseptic and antioxidant in all its forms.

### **6.3 Use of substances that alter the original qualities of the singani**





Any manipulation or processing whose purpose is to alter the natural qualities of the singani, such as the use of potable alcohol, aromatic substances, flavorings, and others.

#### 6.4 Fractioning

That the production or fractioning of singani in places other than the geographic zones of origin is absolutely prohibited, in keeping with what is established in the legislation in force.

#### 6.5 Marketing

The marketing in any bottle larger than 5 liters.

### 7. REQUIREMENTS

#### 7.1 General requirements

The grapes earmarked for the preparation of wines for singanis must have suitable phytosanitary conditions, free from any contaminant, such as toxic chemical residues and pathogenic microorganisms.

#### 7.2 Organoleptic requirements

Singani must meet the the following organoleptic requirements, indicated in Table 1.

**Table 1 – Organoleptic requirements of singani**

Organoleptic requirements	Singani		
Description	High-altitude singani	First selection singani	Second selection singani
Aspect	Limpid and/or brilliant	Clear, limpid and/or brilliant	Clear, limpid and/or brilliant
Color	Colorless (amber, if aged)	Colorless	Colorless
Scent	The aroma of the Muscat of Alexandria variety predominates (Terpenes), if aged, aromas typical of the wood used	Medium or light aromatic intensity	Medium or light aromatic intensity
Flavor	Fine, smooth Velvety with balanced structure	Intense well defined	Of agreeable taste

#### 7.3 Physical-chemical requirements

Singani must meet the quality requirements established in table 2.



**Table 2 – Physical-chemical requirements**

Parameter	Unit	Min.	Max.	Assay Method
Density	mg/l	Depends on the singani		NB 324002
Alcohol (high-altitude singani)	% (v/v)	37	45	NB 324003
Alcohol (first singani and second singani)	% (v/v)	35	42	NB 324003
Total dry extract	g/l	Depends on the singani		NB 324005
Copper	mg/l	0	6	CODEX
pH	-	3.5	6	NB 324006
Total sulfur dioxide	mg/l	0	10	NB 324007
Volatile acidity (acetic acid)	mg/l	0	1,000	NB 324004
Methanol	mg/l	0	750	NB 324010
Furfural	mg/l	0	50	CODEX
Esters	mg/l	10	2,000	NB 324008
Aldehydes	mg/l	20	600	NB 324009
Superior alcohols	mg/l	150	1,200	CODEX
Lead	mg/l	0	0.3	NB 324011

## 8. SAMPLING

Samples should be taken in keeping with the terms of NB/ISO 2859-1.

### 8.1 Acceptance or rejection

If the sample does not meet one or more of the requirements established in this standard, the lot shall be rejected.

In cases of discrepancy, the assay or assays established regarding the counter sample for such situations shall be repeated. The result of this analysis is the valid one.

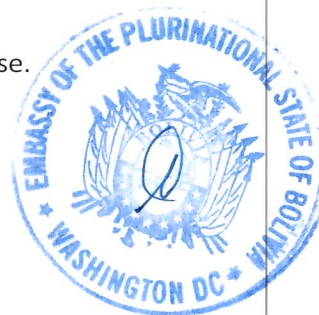
## 9. ASSAY METHODS

In order to carry out the assays, the samples extracted shall be prepared as provided for in Table 2.

## 10. BOTTLING

The inputs and materials to be used in the preparation and bottling of singanis must be conserved in recipients and environments secured from environmental contamination, parasite attacks, and the action of substances harmful to health.

The bottles for the sale of singanis must be perfectly washed and sanitized prior to use.



The sale of singanis must be in glass bottles not larger than 5 liters in keeping with current legislation. Except for quantities less than 0.5 liters (one may use plastic bottles).

Singani must be distributed and sold in glass bottles or other adequate containers (ceramic, aluminum) for consumption, covered and sealed to guarantee its quality, inalterability, and safety.

## 11. LABELLING

The label or notice used in the marketing of singani must contain at least the following information:

- Name of the product
- Brand
- Name or corporate name and address of the manufacturer or importer in the case of imported goods.
- Alcohol grade in Gay Lusac % v/v grades
- Place and country of origin
- Number of health registry
- Net Content
- Identification of Lot
- Code or number in tax registry.

Alcoholic beverages that are manufactured, imported, and marketed domestically and the publicity of them should bear the following warnings:

"EXCESSIVE CONSUMPTION OF ALCOHOL IS HARMFUL TO YOUR HEALTH"

"SALE TO PERSONS UNDER 18 YEARS OF AGE PROHIBITED."

These warnings should be printed or attached in a space not smaller than ten percent 10% of the label or mark of the product that contains the alcoholic beverage and/or advertising in capital letters, legible, in colors contrasting with the background and in a visible place. In the case of imported alcoholic beverages the complementary labelling will not be accepted.

## 12. BIBLIOGRAPHY

VINICULTURE REGULATION OF BOLIVIA APPLYING SUPREME DECREE No. 24777, which regulates and promotes the opening of markets for and the development of the viniculture sector.

EUROPEAN ECONOMIC COMMISSION (EEC) REGULATION No. 2676/90  
Methods of community analysis applicable to the wine sector (March 1999)

VINICULTURE REGULATION OF CHILE No. 18455

VINICULTURE REGULATION OF ARGENTINA No. 14878





PERUVIAN TECHNICAL STANDARD INDECOPI  
NTP 211.011/1997

SUPREME DECREE 25569 – National Viniculture Center (CENAVIT). BOLIVIA, November 5, 1999

MINISTRY OF GOVERNMENT. LAW 259 – Control over the sale and consumption of alcoholic beverages.

LAW 1334, May 4, 1992. BOLIVIA.

Geographic name of the region used for designating a product from the grape.

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