be used in the production of sparkling wine or artificially carbonated wine which is a natural wine. In the refer-
mentation and finishing of a sparkling wine, the acids and materials specifically authorized in §24.246 may be used. (Sec. 201, Pub. L. 85–859, 72 Stat. 1383, as amended (26 U.S.C. 5382))
(Approved by the Office of Management and Budget under control number 1512–0059)

§ 24.193 Conversion into still wine.
Sparkling wine or artificially carbon-
ated wine may be dumped for use as still wine. The dumping process will allow the loss of carbon dioxide re-
main ing in the wine. (Sec. 201, Pub. L. 85–859, 72 Stat. 1331, as amended (26 U.S.C. 5041, 5361))

Subpart H—Production of Special Natural Wine

§ 24.195 General.
Special natural wine is a flavored wine made on bonded wine premises from a base of natural wine. The fla-
voring added may include natural herbs, spices, fruit juices, natural aromatics, natural essences or other natural flavoring, in quantities or propor-
tions such that the resulting product derives character and flavor distinctive from the base wine and distinguishable from other natural wine. Fruit juices may not be used to give to one natural wine the flavor of another but may be used with herbs or spices to produce a wine having a distinctive flavor. Car-
amel and sugar may be used in a spe-
cial natural wine. However, the min-
umum 60 degrees Brix limitations pre-
scribed in the definition of “Liquid pure sugar” and “Invert sugar syrup” in §24.10 do not apply to materials used in the manufacture of vermouth. Fin-
ished vermouth will contain a min-
umum of 80 percent by volume natural wine. Heavy bodied blending wine and juice or concentrated fruit juice to which wine spirits have been added may be used in the production of spec-
cial natural wine pursuant to formula approval. (Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as amended (26 U.S.C. 5386))
(Approved by the Office of Management and Budget under control number 1512–0059)

§ 24.196 Formula required.
Before producing any special natural wine, the proprietor shall receive ap-
proval of the formula by which it is to be made as provided by §24.80. Any change in a formula will be approved in advance as provided by §24.81. (Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as amended (26 U.S.C. 5386))
(Approved by the Office of Management and Budget under control number 1512–0059)

§ 24.197 Production by fermentation.
In producing special natural wine by fermentation, flavoring materials may be added before or during fermentation. Special natural wine produced by fer-
mentation may be ameliorated in the same manner and to the same extent as natural wine made from the same fruit. Spirits may not be added to special natural wine with the exception of spirits contained in the natural wine used as a base or in authorized essences made on bonded wine premises as pro-
vided in §24.86 or in approved essences made elsewhere. Upon removal of the wine from fermenters, the volume of liquid will be determined accurately and recorded as wine produced. The quantity of liquid in fermenters at the close of each reporting period will be reported on the TTB F 5120.17, Report of Bonded Wine Premises Operations. (Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as amended (26 U.S.C. 5386))
(Approved by the Office of Management and Budget under control numbers 1512–0216 and 1512–0298)


§ 24.198 Blending.
Special natural wine may be blended with other special natural wine of the same class and kind, and with heavy bodied blending wine, or natural wine of the same kind of fruit, in the further production of special natural wine. The blending of special natural wines pro-
duced under different formulas requires the filing and approval of a formula au-
thorizing a blending; however, where two or more formulas have been ap-
proved for the production of special natural wine of the same type, e.g.,