

### **§ 24.302 Effervescent wine record.**

A proprietor who produces or receives sparkling wine or artificially carbonated wine in bond shall maintain records showing the transaction date and details of production, receipt, storage, removal, and any loss incurred. Records will be maintained for each specific process used (bulk or bottle fermented, artificially carbonated) and by the specific kind of wine, e.g., grape, pear, cherry. The record will contain the following:

- (a) The volume of still wine filled into bottles or pressurized tanks prior to secondary fermentation or prior to the addition of carbon dioxide;
- (b) The quantity of any first dosage used;
- (c) Any in-process bottling losses, e.g., refilling, spillage, breakage;
- (d) The volume of bottle fermented sparkling wine in process, transferred and received;
- (e) The volume returned to still wine;
- (f) The quantity of any finishing dosage used (See §24.192);
- (g) The volume of finished sparkling wine or artificially carbonated wine bottled or packed (amount produced);
- (h) The quantity of each item used in the production of dosages, e.g., wine, sugar, spirits; and
- (i) An explanation of any unusual transaction. (Sec. 201, Pub. L. 85-859, 72 Stat. 1381, as amended (26 U.S.C. 5367))

(Approved by the Office of Management and Budget under control number 1512-0298)

[T.D. ATF-299, 55 FR 24989, June 19, 1990, as amended by T.D. ATF-312, 56 FR 31082, July 9, 1991]