

**ENRICHMENT CONVERSION TABLE A**

This table may be used in conjunction with a suitably calibrated hydrometer or refractometer when carrying out enrichment operations to calculate the natural strength of wine before enrichment and the actual alcoholic strength after enrichment. The figure in the left hand column indicates the approximate amount of sugar in the must or fermenting wine in degrees °Oechsle. The figure in the right hand column indicates the approximate natural alcoholic strength. The table is not definitive and should be used together with the EU approved method of analysis for alcoholic strength laid down by Commission Regulation (EEC) No 2676/90.

°Oechsle	% Alcohol	°Oechsle	% Alcohol	°Oechsle	% Alcohol
40	4.4	78	10.5	116	16.3
41	4.5	79	10.6	117	16.4
42	4.7	80	10.8	118	16.6
43	4.8	81	10.9	119	16.7
44	5.1	82	11.1	120	16.9
45	5.3	83	11.3	121	17.0
46	5.5	84	11.4	122	17.2
47	5.6	85	11.6	123	17.3
48	5.8	86	11.7	124	17.5
49	5.9	87	11.9	125	17.5
50	6.0	88	12.0	126	17.8
51	6.2	89	12.2	127	18.0
52	6.4	90	12.4	128	18.1
53	6.6	91	12.5	129	18.3
54	6.7	92	12.7	130	18.4
55	6.9	93	12.8	131	18.6
56	7.0	94	13.0	132	18.8
57	7.2	95	13.0	133	18.9
58	7.3	96	13.1	134	19.1
59	7.5	97	13.3	135	19.2
60	7.7	98	13.4	136	19.4
61	7.8	99	13.6	137	19.5
62	8.0	100	13.8	138	19.7
63	8.1	101	13.9	139	19.8
64	8.3	102	14.1	140	20.0
65	8.4	103	14.2	141	20.2
66	8.6	104	14.4	142	20.3
67	8.7	105	14.5	143	20.5
68	8.9	106	14.7	144	20.6
69	9.1	107	14.8	145	20.8
70	9.2	108	15.0	146	20.9
71	9.4	109	15.2	147	21.1
72	9.5	110	15.3	148	21.3
73	9.7	111	15.5	149	21.4
74	9.8	112	15.6	150	21.5
75	10.0	113	15.8		
76	10.2	114	15.9		
77	10.3	115	16.1		