

## **II.1.8 Maceration after heating the harvested grapes**

### **Definition:**

Process of heating whole, crushed or de-stemmed grapes, before the start of fermentation, to temperatures chosen according to the desired goal, and maintaining them at these temperatures for a certain period of time.

### **Objectives:**

- a) More rapid and more complete extraction of colour and other substances contained in skins.
- b) Prevention of enzymatic processes.

### **Prescription:**

- a) The must may ferment either in contact with or in the absence of solids.
- b) The process must not lead either to a concentration, or to a dilution.

Consequently:

- Excess heating is to be avoided,
- Heating by injection of steam is forbidden.

### **Recommendation of OIV:**

Admitted