II.2.3.9 Warm post fermentation maceration of red grapes called warm final maceration

Definition:

Procedure involving the prolonging of fermentative maceration using a warm post-fermentation maceration.

Objectives

a) Complete the release of skin compounds carried out by pre-fermentative and fermentative maceration.

b) Improve the polyphenolic structure of wine and colour characteristics.

Prescriptions

a) Advise against using this technique during harvests with deficiencies in health status,

b) Ensure that alcoholic fermentation is completely finished

c) Protect oxidative phenomenon, notably during the wine heating phase by carbon dioxide,

d) Bring the temperature of blends of wine to 40 to 45°C

e) Determine length of warm maceration according to grape characteristics and sought after wine type

f) Cool blends of wine prior to devatting and pressing

Recommendation of the OIV

Admitted