# II.3.0.1 Application of membrane techniques[1]

**Definition*:***

Treatment of wine using membrane techniques enabling the selective holding back or passing of some compounds in wine.

**Objectives*:***

a) To elaborate more balanced wine in terms of organoleptic characteristics,

b) To compensate effects of adverse weather conditions and climate change, and to resolve certain organoleptic issues

c) To expand the techniques available for development of products more adapted to consumer expectations.

**Prescriptions*:***

a) See the general sheet on treatments of musts and wines with separative techniques used for the treatment of wines and musts

b) The above-mentioned objectives can be reached by applying these techniques, for example, for:

1. the tartaric stabilisation
2. the partial dehydratation
3. the partial dealcoholisation of wine,
4. the adjustment of acidity and pH,
5. the reduction of the concentration of certain organic acids
6. the reduction of the volatile acidity of wines qualified to be released o the market.
7. Management of dissolved gas

c) There are different types of membrane techniques alone or in combination depending on the sought after objectives, including:

1. microfiltration,
2. ultrafiltration**[2],
3. nanofiltration**[3],
4. membrane contactor**[4]

5. reverse osmosis,
6. electromembranes processes,
7. other membrane techniques**[5].

d) The use of membranes to obtain opposite features are not allowed

e) This practice shall be carried out by an oenologist or a qualified technician.

f) The membranes and material, in addition to techniques used in complementary procedures, shall be consistent with the provisions of the International Code of Oenological Practices and the *International Oenological Codex*.

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[1] This file is general and the techniques will be described in detail into specific files

[2] ** indicate that the production conditions are being studied

[3] ** indicate that the production conditions are being studied

[4] ** indicate that the production conditions are being studied

[5] ** indicate that the production conditions are being studied