

### II.3.0.1 Application of membrane techniques<sup>[1]</sup>

**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 dehydration
  - 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 on 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<sup>\*\*[2]</sup>,
  - 3. nanofiltration<sup>\*\*[3]</sup>,
  - 4. membrane contactor<sup>\*\*[4]</sup>

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5. reverse osmosis,
  6. electromembranes processes,
  7. other membrane techniques\*\*<sup>[5]</sup>.
    - 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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<sup>[1]</sup> This file is general and the techniques will be described in detail into specific files

<sup>[2]</sup> \*\* indicate that the production conditions are being studied

<sup>[3]</sup> \*\* indicate that the production conditions are being studied

<sup>[4]</sup> \*\* indicate that the production conditions are being studied

<sup>[5]</sup> \*\* indicate that the production conditions are being studied