

## II.1.10 Control of the sugar content of the harvested grapes

### Definition:

Increase of the sugar content in the grape crop, that is to say in the harvested grapes.

### Objective:

To increase the sugar content of the raw materials used.

### Prescriptions:

The objective can be achieved by the use of one or more of the following practices:

- a) Natural raisining: Operation consisting of exposing grape bunches on straw, racks and other supports or suspending them for the appropriate time to reach the desired sugar content:
  - In the sun
  - In the open or a naturally ventilated enclosure.
- b) Raisining by physical treatment (\*\*)<sup>[1]</sup>: Operation involving a forced artificial ventilation of grapes at 35°-40°C for the appropriate time to reach the desired sugar content.
- c) Selective sorting of grapes: Operation consisting of selecting the most ripe bunches, parts of bunches and grape berries to obtain the must from them: manual sorting during or after the harvest.
- d) Cryoselection in the vineyard without recourse to physical procedures: Prescription consisting of letting grapes partially freeze on the vine, then pressing them at low temperatures to produce a must with a higher sugar content.
- e) Cryoselection by physical procedures Prescription consisting of partially freezing grapes in a cold room, then pressing at a low temperature in order to produce a must with a higher sugar content

### Recommendation of OIV:

Admitted

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied