

### **II.2.1.12 Partial dehydration of musts**

**Definition:**

Process consisting in the elimination of a certain quantity of water in grape must.

**Objectives:**

- a) To increase the sugar level of a must intended to be fermented;
- b) To produce caramelized musts;
- c) To produce concentrated musts;
- d) To prepare grape sugar.

**Prescriptions:**

- a) The objectives can be reached by various techniques called subtractive richness techniques:
  - cold concentration;
  - Inverse osmosis
  - Partial evaporation by vacuum;
  - Partial evaporation by atmospheric pressure;
- b) For objective under a), concentration cannot lead to a reduction of more than 20% of initial volume nor increase more than 2% of the initial, potential alcoholic strength of the must.
- c) The elimination of water in the must cannot be cumulated with the elimination of water in the corresponding wine (only for objective a).

**Recommendations of the OIV:**

To refer to the sheets concerning the above-mentioned practices and treatments.