

### **II.2.1.12.1 Concentration**

**Definition :**

Process consisting of concentrating must by elimination of part of the water through specific membranes under the action of a pressure greater than the osmotic pressure of the must.

**Objective :**

To obtain an enrichment of the must, especially in sugars.

***Prescriptions :***

- a) The concentration can be performed on all or part of the must.
- b) The concentration shall not be undertaken to reduce the initial volume of the must by more than 20% nor to increase the initial potential alcohol content of the must by more than 2% (vol.).
- c) Since this procedure entails a concentration of all must constituents, its application shall be limited to musts where its use is justified. It should not be used to modify the type of wine produced.
- d) The procedure shall be conducted under the responsibility of an oenologist or a specialist technician.
- e) The membranes used shall comply with the prescriptions of the *International Oenological Codex*.

**Recommendation of OIV**

Admitted