II.2.1.12.2 Partial evaporation

Definition:

Prescriptions to concentrate musts at a moderate temperature by evaporation of a portion of the water in the thermal exchanger under a high vacuum.

Objective:

See the sheet on II.2.1.12 "Partial dehydration of musts".

Prescriptions:

a) Select a continuous, rather than a re-circulating, unit;

b) The prescription concentrates all ingredients and should thus be limited to must justifying this technique and should not modify the type of wine produced;

c) This prescription is not recommended for musts from grape varieties with significant free varieties of odour;

d) A volume counter will measure the amount of water eliminated.

Recommendation of OIV:

Admitted