

### **II.3.5.16 Dealcoholisation of wines**

**Definition:**

Process to reduce part or almost all the ethanol content of wines.

**Objective:**

To obtain vitivinicultural products with a reduced or low alcohol content]

**Prescription:**

- a) The objectives can be achieved by methods separation techniques or a combination of techniques.
  - Partial vacuum evaporation
  - Membrane techniques
  - Distillation\*\*[1]
- b) This process must not be used on wines with any organoleptic defects.
- c) The elimination of alcohol in wine must not be done in conjunction with the increase of the sugar content in the corresponding musts.
- d) The percentage of alcohol may be reduced according to product definitions which prescribe also the levels of alcoholic strength by volume.
- e) The process shall be placed under the responsibility of an oenologist or specialised technician.

**Recommendation of the OIV:**

Admitted <sup>[2]</sup>

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*[1] \*\* indicate that the production conditions are being studied*

*[2] Note: this practice shall not result in wines of Chapter 3 of Part I of the International Code of Oenological Practices and shall enter into force only following the adoption of product definitions.*