

### **II.2.3.9 Warm post fermentation maceration of red grapes called warm final maceration**

**Definition:**

Procedure involving the prolonging of fermentative maceration using a warm post-fermentation maceration.

**Objectives**

- a) Complete the release of skin compounds carried out by pre-fermentative and fermentative maceration.
- b) Improve the polyphenolic structure of wine and colour characteristics.

**Prescriptions**

- a) Advise against using this technique during harvests with deficiencies in health status,
- b) Ensure that alcoholic fermentation is completely finished
- c) Protect oxidative phenomenon, notably during the wine heating phase by carbon dioxide,
- d) Bring the temperature of blends of wine to 40 to 45°C
- e) Determine length of warm maceration according to grape characteristics and sought after wine type
- f) Cool blends of wine prior to devatting and pressing

**Recommendation of the OIV**

Admitted