

II.3.5.13 Correction of the alcohol content in wines

Definition:

Process to reduce excessive ethanol content in wine.

Objective:

To improve the taste balance of wine.

Prescription:

- a) The objective 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 other organoleptic defects.
- c) The elimination of alcohol in wine must not be done in conjunction with a modification in the sugar content in the corresponding musts.
- d) The alcohol content may be reduced by a maximum of 20%.
- e) The minimum alcoholic strength by volume must comply with the definition of wine in accordance with sheet 3.1.
- f) The process shall be placed under the responsibility of an oenologist or specialised technician.

Recommendation of the OIV:

Admitted.

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