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 [2]

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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.