



## **RESOLUTION OIV-OENO 614B-2020**

### **TREATMENT OF WINES USING ADSORBENT STYRENE-DIVINYLBENZENE BEADS**

THE GENERAL ASSEMBLY,

IN VIEW OF THE ARTICLE 2, paragraph 2 b) ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING the work of the “Technology” Expert Group,

DECIDES, following a proposal made by Commission II “Oenology”, to introduce the following oenological practices and treatments into part II, Chapter 3 of the International Code of Oenological Practices:

#### **Treatment of wines using adsorbent styrene-divinylbenzene beads**

#### **Part II**

#### **Chapter 3: Wines**

##### **Definition:**

Physical process of reduction or elimination of organoleptic deviations characterised as “earthy-musty” by the appropriate and controlled percolation of wines at a high flow rate through adsorbent styrene-divinylbenzene beads.

##### **Objectives:**

- a. To eliminate the perception of organoleptic deviations characterised as “earthy-musty” by the reduction in concentration or elimination of one of the main molecules responsible, geosmine.

## Prescriptions:

- a. Treatment should be carried out on clarified wines with turbidities of less than 30 NTU (nephelometric turbidity units);
- b. the quantity of adsorbent beads to be used in the column and the wine flow rate are to be determined based on the initial geosmine content;
- c. the adsorbent beads are placed in a column that is compliant with standards for food contact materials
- d. the adsorbent beads implanted and the conditions of their use should comply with the prescriptions of the International Oenological Codex.

## OIV recommendation:

Admitted.