



## RESOLUTION OIV-OENO 611-2019

### DE-ACIDIFICATION BY LACTIC ACID BACTERIA

*WARNING: this resolution amends the following resolutions:*

*-OENO 3/2003*

*- OIV-OENO 546-2016*

THE GENERAL ASSEMBLY,

IN VIEW of article 2, paragraph 2 ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

FOLLOWING a proposal made by the "Microbiology" expert group,

CONSIDERING the proposal to complete sheet 2.1.3.2.3.2 of the International Code of Oenological Practices on de-acidification by lactic acid bacteria as follows,

CONSIDERING the need to adapt the title, the prescriptions and the recommendation of sheet 2.1.3.2.3 'Microbiological de-acidification' to respect the scope of application of sheet 2.1.3.2.3.2 'De-acidification by lactic acid bacteria',

CONSIDERING the proposal to replace the term 'titratable acidity' with 'total acidity' in sheets 2.1.3.2, 2.1.3.2.1, 2.1.3.2.3 and 2.1.3.2.3.1

**A. DECIDES, on the proposal of Commission II "Oenology", to complete sheet 2.1.3.2.3.2 'De-acidification by lactic acid bacteria' in Chapter 2 of part II of the International Code of Oenological Practices as follows:**

#### **2.1.3.2.3.2 De-acidification by lactic acid bacteria**

##### **Definition:**

Reduction of the total acidity and real acidity (increase in pH) through the use of lactic acid bacteria of the *Lactobacillus*, *Leuconostoc*, *Pediococcus* and *Oenococcus* genera.

## **Objectives:**

To develop balanced wines in terms of taste sensations;  
to obtain the total or partial degradation of malic acid by biological means.

## **Prescriptions:**

- a. To achieve the objective, de-acidification by lactic acid bacteria is conducted by addition of at least 10<sup>6</sup> CFU/mL of selected strains of lactic acid bacteria to must, which may or may not be in the process of alcoholic fermentation;
- b. the selected strains must comply with the prescriptions of the International Oenological Codex.

## **OIV recommendation:**

Accepted.

## **B. DECIDES to modify sheet 2.1.3.2.3 of the International Code of Oenological Practices as follows:**

**The title ‘Microbiological de-acidification by addition of yeasts (Saccharomyces and non-Saccharomyces) (Oeno 3/03) (Oeno 546/2016)’ is replaced with ‘Microbiological de-acidification’.**

## **Definition:**

Lowering of total acidity and real acidity (increase in pH) by using yeasts or lactic acid bacteria.

## **Objective:**

See sheet 2.1.3.2 ‘De-acidification’.



## **Prescription:**

In order to achieve this objective, microbiological de-acidification by microorganisms is carried out by inoculation of selected strains.

## **Recommendation of the OIV:**

See sheets:

2.1.3.2.3.1 'De-acidification by yeasts (*Saccharomyces* and non-*Saccharomyces*)' and /  
or

2.1.3.2.3.2 'De-acidification by lactic acid bacteria'.

**C. DECIDES to replace the term 'titratable acidity' with 'total acidity' in sheets 2.1.3.2, 2.1.3.2.1, 2.1.3.2.3 and 2.1.3.2.3.1 of the International Code of Oenological Practices.**