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.

Certified in conformity Geneva, 19th July 2019
The Director General of the OIV
Secretary of the General Assembly
Pau Roca

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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 106 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'.

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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.

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