RESOLUTION OIV-OENO 499-2013

MANAGEMENT OF DISSOLVED GAS IN WINE USING MEMBRANE CONTACTORS

THE GENERAL ASSEMBLY,

CONSIDERING Article 2 paragraph 2 ii of the Agreement of 3rd April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING resolution 373B/2010 related to the application of membrane techniques in wine adopted by the OIV in 2010,

CONSIDERING resolution 18/73 related to the complementary definitions relating to carbon dioxide content (OENO 1/02) adopted by the OIV in 1973,

CONSIDERING resolution 18/73 related to carbonated wines adopted by the OIV in 1973,

CONSIDERING resolution 12/72 related to the oxygenation of wine adopted by the OIV in 1972,

CONSIDERING the research and development work published on dissolved gas management and the use of membrane contactors in oenology and in food production, presented to the "Technology" Expert group in 2010 and 2011,

CONSIDERING the commercial availability of devices for dissolved gas management and the use of membrane contactors in oenology,

CONSIDERING the efforts to reduce the use of sulphur dioxide as an antioxidant for the preservation of wine,

DECIDES, at the proposal of Commission II "Oenology", to insert the following oenological practices and treatments into part II of the International Code of Oenological Practices,

DECIDES to modify sheet 3.0.1 concerning the application of membrane techniques in wine by adding a point 7, Management of dissolved gas, to prescription b).

Part 3: WINES

3.5.17 MANAGEMENT OF DISSOLVED GAS IN WINE USING MEMBRANE CONTACTORS

Definition:

Certified in conformity Bucharest, 7th June 2013
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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Physical method for the management of dissolved gas concentrations in wine using membrane contactors (hydrophobic membranes) and gases applied in oenology.

Objectives:

a. Reduction of the dissolved oxygen level in wine;

b. Increase of the dissolved oxygen level in wine;

c. Reduction of the dissolved carbon dioxide level in wine;

d. Adjustment of the dissolved carbon dioxide level in still or semi-sparkling wines according to the definition in the International Code of Oenological Practices;

e. Increase of the dissolved carbon dioxide level in order to obtain carbonated wines according to the definition in the International Code of Oenological Practices.

Prescriptions:

a. See the general sheet on separative techniques used in the treatment of musts and wines as well as the sheet on the application of membrane techniques in wine.

b. This technique can be used from the end of alcoholic fermentation to packaging to replace the use of bubbling device or venturi type systems.

c. This practice shall be carried out by an oenologist or a qualified technician.

d. For objective b) see the prescriptions of the resolution related to oxygenation of wine.

e. The wine treated or to be treated must comply with the definitions and limits of the OIV.

f. The membranes used must comply with the provisions of the International Oenological Codex.

g. The gases used must comply with those allowed and defined in the International Oenological Codex.

Certified in conformity Bucharest, 7th June 2013
The Director General of the OIV
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OIV Recommendation:

Accepted

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Secretary of the General Assembly
Frederico CASTELLUCCI

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