

## **RESOLUTION OIV/OENO 196/2009**

### **MACERATION (General sheet)**

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,

and having learned of the work carried out by the "Technology" group of experts,

HAS HEREBY DECIDED, following a proposal made by Commission II "Oenology", to introduce into Part II of the "International Code of Oenological Practices" the following oenological practices and treatments:

## **PART II**

### **Section**

### **MACERATION**

#### **Definition**

Process consisting of leaving the solid and liquid parts of harvested grapes in contact for a more or less extended period of time. Maceration takes place before, simultaneously with or after fermentation.

#### **Objective**

Dissolution of substances contained within grapes, notably phenolic compounds, aromas and their precursors.

#### **Prescriptions**

The objective may be achieved by:

- a. Maceration according to the traditional technique of fermentation on skins (II 1.6)
- b. Carbonic maceration (II 1.7)
- c. Maceration after heating the harvested grapes (II 1.8)

- d. Prefermentative cold maceration for making white wine (II 1.14)
- e. Prefermentative cold maceration for making red wine (II 1.15)
- f. Warm post-fermentation of red grapes, known as warm final maceration (II 2.3.9)
- g. Maceration of raisined grapes or their pomace in wine (II 2.3.10)

**OIV recommendation:**

Refer to the practices and treatments indicated above.