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)

Certified in conformity Zagreb, 3rd July 2009
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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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.

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