



## **RESOLUTION OIV/OENO 278/2009**

### **MACERATION OF RAISINED GRAPES OR THEIR POMACE IN WINE**

THE GENERAL ASSEMBLY

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

Taking note of the works of the «Technology» expert group,

DECIDES, on the proposal of Commission II « Oenology », to introduce in part II of the "International Code of Oenological Practices" the following oenological practices:

## **PART II**

### **Chapter 3**

#### **Maceration of raisined grapes or their pomace in wine.**

##### **Definition:**

Procedure which involves the maceration in wine of raisined grapes or grapes affected by noble rot or their pomace following fermentation.

##### **Objectives:**

- a. To increase content of:
  - sugar in wine
  - phenolic compounds in wine,
  - aromatic compounds in wine.

##### **Prescriptions:**

- a. The length of maceration depends on the characteristics of the wine, the grape variety and the style of wine desired.



- b. Avoid excessive extraction of phenolic compounds brought on by a too lengthy maceration.
- c. The wine, raisined grapes and pomace obtained following fermentation must all be from the same vintage.

## **Recommendation of the OIV**

Admitted