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.

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The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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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

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