RESOLUTION OENO 1/2008

WINE – TREATMENT WITH COPPER CITRATE

THE GENERAL ASSEMBLY,

IN VIEW of article 2, paragraph 2 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,

CONSIDERING the opinion of the "Food Safety" expert group during its 14th session

DECIDES:

On the proposal of Commission II « Oenology » to introduce in part III of the said "International Code of Oenological practices" the following oenological practices:

PART III

Chapter 3: Wine

3.5. Preparation and packaging

TREATMENT OF COPPER CITRATE

Definition:

Addition of hydrated copper citrate alone or mixed with clarifying agents (for example bentonite)

Objective:

Remove bad taste and odour due to hydrogen sulfide and possibly its derivatives.

Prescriptions :

a. The dose of hydrated copper citrate necessary for fulfilling the objective must be determined by a prior trial test. This dose must not exceed 1 g/hl.

b. Copper colloidal precipitate formed must be eliminated from wine by filtration

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c. Following all treatments, the copper content of wine must be monitored and returned to levels equal to or under the residual level of wine set by the OIV in accordance with the specifications of Annex C of the International Compendium of Methods of Analysis of Wines and Musts.

d. The copper citrate used must be in accordance with the provisions of the International oenological Codex.

Recommendation of the O.I.V:

Admitted.

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