

RESOLUTION OENO 11/2005

PREFERMENTATIVE COLD MACERATION FOR MAKING WHITE WINES

THE GENERAL ASSEMBLY

IN VIEW of Article 2 paragraph iv of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine

CONSIDERING the opinion of the « Wine Technology » experts group,

DECIDES on the proposal of the Commission II "Oenology", to introduce in the following practices and treatments in the International Code of Oenological Practices:

PREFERMENTATIVE COLD MACERATION FOR MAKING WHITE WINES

DEFINITION

Procedure involving the cold maturation of white grapes, destemmed or crushed and whole clusters. The mixture is held at a temperature for a period of time adapted to the sought after objective prior to pressing and fermentation.

Objective

To promote the release of skin compounds, notably aroma precursors using a diffusional and enzymatic procedure in order to increase the aromatic and gustatory complexity of wine

Prescriptions

- a. Evaluate the health condition and maturity of grapes in order to determine the technique or diffusional, enzymatic or biochemical procedure sought after,
- b. Manage oxidative phenomena through appropriate means
- c. Prevent a significant extraction of phenolic compounds from excessive sulphiting at too high of a temperature or for a too lengthy maceration period,
- d. Prevent microbial activity through appropriate hygiene and at an adapted controlled temperature,
- e. Determine length of maceration time based on grape characteristics and the sought after wine type.



Recommendation of the oiv:

Admitted