RESOLUTION OENO 12/2005

PREFERMENTATIVE COLD MACERATION FOR MAKING RED 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 RED WINES

Definition

Procedure involving the cold maturation of red grapes, destemmed and/or crushed whole clusters at a temperature for a period of time adapted to the sought after objective prior to onset of fermentation.

Objectives

Promote the release of skin compounds using a diffusional and enzymatic procedure in order to increase the aromatic and gustatory complexity of wine and to improve the colour characteristics.

Prescriptions:

a. Evaluate the health condition and maturity of grapes in order to determine the interest of the technique,

b. Manage oxidative phenomena through adapted dispositions,

c. Prevent microbial activity through appropriate hygiene and controlled temperature, and an adapted maceration time,

d. Determine length of maceration based on grape characteristics and sought after wine type.

Certified in conformity Paris, 20th July 2005
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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Recommendation of the oiv:

ADMITTED

Certified in conformity Paris, 20th July 2005
The Director General of the OIV
Secretary of the General Assembly
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