



## **RESOLUTION OENO 13/2005**

### **WARM POST-FERMENTATION MACERATION OF RED GRAPES CALLED WARM FINAL MACERATION**

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:

### **WARM POST-FERMENTATION MACERATION OF RED GRAPES CALLED WARM FINAL MACERATION**

#### **Definition**

Procedure involving the prolonging of fermentative maceration using a warm post-fermentation maceration.

#### **Objectives**

- a. Complete the release of skin compounds carried out by pre-fermentative and fermentative maceration.
- b. Improve the polyphenolic structure of wine and colour characteristics.

#### **Prescriptions**

- a. Advise against using this technique during harvests with deficiencies in health status,
- b. Ensure that alcoholic fermentation is completely finished,
- c. Protect optical phenomenon, notably during the wine heating phase by carbon dioxide,
- d. Bring the temperature of blends of wine to 40 to 45 °C



- e. Determine length of warm maceration according to grape characteristics and sought after wine type
- f. Cool blends of wine prior to devatting and pressing

**Recommendation of the OIV:**

ADMITTED