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

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Secretary of the General Assembly
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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

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