RESOLUTION OENO 3/2004

SULFITING (GRAPE CHAPTER)

THE GENERAL ASSEMBLY,

CONSIDERING Article 2 paragraph 2 ii of the agreement establishing the International organisation of vine and wine

HAVING CONSIDERED the work of the International Code of Oenological Practices experts group,

DECIDES:

On the proposal of Commission II “Oenology” to introduce in the aforementioned “International Code”, the following oenological practices and treatments

PART II

Chapter 1: Grapes

Sulfiting

Definition:

Addition of, solution of sulfur dioxide, or potassium hydrogen sulfite, potassium anhydrous sulfite, ammonium sulfite or ammonium hydrogen sulfite to grapes.

Objectives:

a. Obtain microbiological control of grapes by limiting and/or preventing the propagation of yeasts and bacteria and technologically undesirable microorganisms.

b. Implement an antioxidant.

Prescriptions:

a. The addition of sulfur dioxide prior to alcoholic fermentation should be limited as much as possible because the combining with acetaldehyde will render the solution

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with no antiseptic or antioxidant effects in resulting wine.

b. The total sulfur dioxide contents when marketed must at least comply with the limits set by Annex C of the Compendium of International Methods of Analysis of wine and musts.

c. The products used must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV:

Admitted.

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