RESOLUTION OENO 8/2004

WINE - FINING USING PROTEINS OF PLANT ORIGIN

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 works of the experts group “Wine technology”,

DECIDES:

Upon the proposal by Commission II “Oenology” to introduce in part II of the International Code of Oenological Practices the following oenological practices and treatments:

PART II

Chapter 3: Wines

FINING USING PROTEINS OF PLANT ORIGIN

Objectives

Use of protein matter of plant origin for the fining of wines in order to improve their clarity, stability and gustatory properties.

Prescriptions:

a. The doses to be used are determined after a preliminary test trial. The maximum usage dose should be less than 50 g/hl. After racking, the wines are analysed (turbidity, colour, absorbance at 280nm) and tasted. The dose retained corresponds to the sample which clarifies the wine without excess and gives a better result for tasting.

b. Proteins of plant origin can be used with other admitted products such as tannins, bentonite, silica gel

c. Proteins of plant origin must comply with the prescriptions of the International Oenological Codex.

Certified in conformity Vienna, 30th July 2004
The Director General of the OIV
Secretary of the General Assembly
Frederico CASTELLUCCI

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Recommendations of the OIV:

Admitted.

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