

## **RESOLUTION OENO 12/2004**

### **USE OF ENZYMES FOR THE CLARIFICATION OF 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 works of the expert group “Wine technology”, on the use of enzymes in oenology,

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

## **PART II**

### **Chapter 3: Wines**

#### **Use of enzymes for the clarification of wines**

##### **Definition:**

The addition to wine of enzymatic preparations with in particular, polygalacturonase, pectin lyase, pectinmethylesterase and/or  $\alpha$ -glucanase activities that catalyse the degradation of pectic polysaccharides and/or fungal  $\alpha$ -glucans.

##### **Objective:**

To facilitate the clarification of wines.

##### **Prescription:**

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

##### **Recommendation of the OIV:**

Admitted.