RESOLUTION OENO 13/2004

USE OF ENZYMES FOR THE MACERATION OF GRAPES

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 1: Grapes

Use of enzymes for the maceration of grapes

Definition:

The addition to crushed grapes of enzymatic preparations with in particular, polygalacturonase, pectin lyase, pectinmethylesterase, cellulase and hemicellulase activities that catalyse the degradation of polysaccharides of the cellular walls of the grape berry.

Objectives:

a. To facilitate operations for obtaining musts such as draining and pressing.

b. To facilitate racking operations.

c. To facilitate the extraction of colouring matter and polyphenols.

d. To facilitate the extraction of aromas and aromatic precursors from grape berry skin.

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

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Prescription:

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

Recommendation of the OIV:

Admitted.

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