RESOLUTION OENO 16/2004

MUSTS - USE OF ENZYMES FOR THE RELEASE OF FLAVOURING SUBSTANCES

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”, 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 2: Musts

Use of enzymes for the release of flavouring substances

Definition:

The addition to must of enzymatic preparations with, in particular, glycosidase activities.

Objective:

To enhance the aromatic potential of grapes from glycosylated precursor substances which they contain.

Prescription:

The enzymes used 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
Frederico CASTELLUCCI

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