RESOLUTION OENO 18/2004

USE OF ENZYMES FOR IMPROVING THE SOLUBILISATION OF YEAST COMPOUNDS DURING WINEMAKING ON LEES

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 3: Wines

Use of enzymes for improving the solubilisation of yeast compounds during winemaking on lees

Definition:

The addition to wine during winemaking on lees of enzymatic preparations notably with β-glucanase activities that catalyse the degradation of yeast cell walls.

Objectives:

a. To facilitate the release of yeast-soluble constituents into wine.

b. To improve the colloidal stability of wines.

Prescription:

The enzymatic preparations used 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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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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