RESOLUTION OENO 3/2003

MICROBIOLOGICAL DEACIDIFICATION

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group “Wine Microbiology” and “International Code of Oenological Practices”,

HAVING ALSO CONSIDERED the resolution Oeno 5/2002 on Deacidification by Saccharomyces adopted at the 82nd General Assembly in Bratislava (Slovakia),

DECIDES:

BASED UPON the proposal by Commission II “Oenology”, to modify in the “International Code of Oenological Practices” the following practices and oenological treatments (sheet Code 2.1.3.2.3):

PART II

Chapter 2: Musts

2.1.3.2.3. - MICROBIOLOGICAL DEACIDIFICATION

Definition:

Lowering of titratable acidity and real acidity (increase in pH) by using yeasts.

Objective:

a. see sheet “deacidification” 2.1.3.2

Prescriptions:

In order to achieve this objective, microbiological deacidification by yeasts may be carried out either spontaneously or by inoculation of selected strains.

Recommendation of the OIV.:

See sheets:

Deacidification by Saccharomyces

Certified in conformity Paris, 19th June 2003
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

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Deacidification by Schizosaccharomyces

Certified in conformity Paris, 19th June 2003
The Director General of the OIV
Secretary of the General Assembly
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