

RESOLUTION OENO 4/2002

ACIDIFICATION BY SACCHAROMYCES

THE GENERAL ASSEMBLY,

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

DECIDES:

BASED ON THE PROPOSAL by Commission II “Oenology”, to introduce into “International Code of Oenological Practices” the following practices and oenological treatments:

PART II

Chapter 2: Musts

Acidification by Saccharomyces

Definition:

Increase of titration acidity and real acidity (decrease in pH) during alcoholic fermentation with *Saccharomyces* Sp. strain type.

Objectives:

- a. To make balanced wine from a sensory point of view;
- b. To obtain a production of D or L-malic acid and/or D or L-lactic and/or succinic acid during alcoholic fermentation.

Prescriptions:

Acidification by musts can operate:

- a. on musts (see file 2.1.3.1);
- b. with pure strains or successive fermentations using yeast strains capable of



producing D or L-malic acid and/or D or L-lactic and/or succinic;

- c. the yeast must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV.:

Admitted.