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

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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.

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