RESOLUTION OENO 5/2002

DEACIDIFICATION by SACCHAROMYCES

THE GENERAL ASSEMBLY,

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

DECIDES:

BASED ON THE PROPOSAL by Commission II “Oenology”, to introduce in the “International Code of Oenological Practices” the following practices and oenological treatments (sheet Code 1.3.2.3.1.):,

PART II

Chapter 2: Musts

2.1.3.2.3.1. Deacidification by Saccharomyces

Definition:

Lowering of titrable acidity and real acidity (increase in pH) by using Saccharomyces-type yeast

Objectives:

a. To make balanced wine from a gustatory sensation point of view;.

b. To obtain a partial breakdown by malic acid by a biological pathway.

Prescriptions:

Biological decrease of malic acid by yeasts can operate :

a. On musts (see file 2.1.3.2.3.);

b. The objective under b) can be achieved during alcoholic fermentation using yeasts doted with alcohol forming power in pure culture or in succession;

Certified in conformity Bratislava, 28th June 2002
The Director General of the OIV
Secretary of the General Assembly
Georges DUTRUC-ROSSET

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c. Yeasts must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV.:

Admitted.

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The Director General of the OIV
Secretary of the General Assembly
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