

## **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;

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

## **Recommendation of the OIV.:**

Admitted.