

RESOLUTION OENO 7/2002

SPECIAL WINES - TRANSVASAGE

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the « International Code of Oenological Practices » Experts group,

DECIDES:

BASED ON THE PROPOSAL by Commission II « Oenology » to introduce in the « International Code of Oenological Practices », by the following oenological practices and treatments:

PART II

Chapter 4: Special Wines: sparkling wines

TRANSVASAGE

Definition

Operation involving the the isobarometric transfer of sparkling wine from one wine container to another .

Objectives:

- a. Enable the separation of wine from the lees, and/or deposits coming from the addition of clarifying agents, deposited at the bottom of the container
- b. Enable the blending and mixing of wines of different origin
- c. Enable physical clarification by filtration, centrifuge, etc.
- d. Enable the separation of crystals, tartric stabilization by cooling and separation of tartrate crystals (potassium bitartrate and calcium tartrate)
- e. Proceed with isobarometric bottling

Prescriptions:

Racking can occur:

- a. In the absence of air to avoid any oxidation
- b. At room temperature, or preferably after cooling to avoid any possible loss of carbonic gas
- c. Using the law of interconnected vessels or with pumps
- d. The end container must be rendered inert by carbon dioxide, nitrogen or argon.
These gases must comply with International Oenological Codex prescriptions.

OIV recommendation:

Admitted.