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

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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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.

Certified in conformity Bratislava, 28th June 2002
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