

## **RESOLUTION OENO 12/2001**

### **TREATMENT WITH ASCORBIC ACID (Wines)**

THE GENERAL ASSEMBLY,

HAVING CONSIDERED the work of the expert group “International Code on Oenological Practices”,

DECIDES

BASED ON THE PROPOSAL by Commission II “Oenology”, to introduce in the aforementioned “International Code” the following oenological practices and treatments:

## **PART II**

### **Chapter 3: Wines**

#### **Treatment with ascorbic acid**

##### **Definition:**

Addition of ascorbic acid to wine.

##### **Objective:**

Protect the wine through the antioxidant properties of the product, against the influence of oxygen in the air, which modifies its colour and flavour.

##### **Prescriptions:**

- a. It is recommended to add ascorbic acid during bottling, otherwise it oxidises in the presence of air and the oxidation product causes far more significant oxidative alterations in the wine than those resulting from oxygen in the air in the absence of ascorbic acid.
- b. The dose used shall not exceed 250 mg/l.
- c. When the ascorbic acid has also been used on grape or must, the final concentration, in terms of ascorbic plus dehydroascorbic acid, shall not exceed 300

mg/l.

- d. The ascorbic acid shall comply with the prescriptions of the International Oenological Codex.

### **Recommendation of OIV:**

Accepted.

#### **Declaration of Australia, South Africa and New Zealand**

*“In agreeing not to oppose the draft resolutions, Australia, South Africa and New Zealand wish to reaffirm their view that there are no current scientific, technical, health or safety reasons for establishing the proposed limits on the addition of organic acids to wine or grape must.*

*Consistent with the production of balanced wines, minimising unnecessary regulation, including the additional costs of administering such regulation and ensuring such limits do not become effective barriers to trade, Australia, South Africa and New Zealand believe limits based on good manufacturing practice are the most appropriate”.*