

RESOLUTION OENO 2/98

PARTIAL DEHYDRATION OF MUSTS

THE GENERAL ASSEMBLY,

HAVING READ the works of the Group of Experts, «International Code of Enological Practices,»

DECIDES:

ON PROPOSAL of Commission II, «Enology,» introduced in Part II of the «International Code of Enological Practices,» the following definition:

PART II

Chapter 2: Musts

Partial dehydration of musts

Definition:

Process consisting in the elimination of a certain quantity of water in grape must.

Objectives:

- a. To increase the sugar level of a must intended to be fermented;
- b. To produce caramelized musts;
- c. To produce concentrated musts;
- d. To prepare grape sugar.

Stipulations:

- a. The objectives can be reached by various techniques called subtractive richness techniques:

- cold concentration;
- Inverse osmosis
- Partial evaporation by vacuum;
- Partial evaporation by atmospheric pressure;
 - b. For objective under a), concentration cannot lead to a reduction of more than 20% of initial volume nor increase more than 2% of the initial, potential alcoholic strength of the must.
 - c. The elimination of water in the must cannot be cumulated with the elimination of water in the corresponding wine (only for objective a).

Recommendations of the O.I.V.:

To refer to the « fiches » concerning the abovementioned practices and treatments.