RESOLUTION OENO 5/98

RAISINING BY PHYSICAL TREATMENT

THE GENERAL ASSEMBLY,

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

DECIDES:

ON PROPOSAL of Commission II, «Enology,» to introduce into Part II of the «International Code of Enological Practices,» the following definition:

PART II

Chapter 1: Grapes

Raisining by physical treatment

Definition:

Process consisting in prolonging the ripening of grapes in a climatic chamber regulated by dehydrated air which may be heated.

Objectives:

To complete grape ripening when climatic conditions are unfavorable and to obtain an enrichment of sugar and all elements aside from malic acid.

Stipulations:

a. The harvest must be done by hand and the grapes transported in small, perforated crates;

b. The distribution of air within the climatic chamber must be as homogeneous as possible;

c. The internal temperature of the berry should not exceed 30°C;

d. The concentration cannot lead to a reduction of more than 20% of initial volume nor

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increase more than 2% of the initial potential alcoholic strength, with an exception being made for certain special wines;

Recommendation of the O.I.V.

Accepted.

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The Director General of the OIV
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