RESOLUTION ŒNO 1/93

International Code of Enological Practices (Chapters Musts and Wines)

THE GENERAL ASSEMBLY,

BASED ON THE PROPOSAL of Commission II, " Œnology ", taking into account the work of the Group of Experts, " International Code of Enological Practices"

DECIDES:

To introduce into the said, " International Code ", the following définitions

Concentration bp reverse osmosis (Chapter Musts) (*)

1. Définition:

Procédure consisting of concentrating the must bp élimination of a part of the water through spécifie membranes under the action of a pressure greater than the osmotic pressure of the must.

2. Objective:

To obtain enriched must, particularlp with respect to sugar.

3. Rules:

a. Ail of the must map be concentrated, or only part of it.

b. Concentration map neither reduce the initial volume by more than 20 % nor increase the initial potential alcohol content of the must by more than 2 % (bY volume).

c. Since the treatment involves the concentration of ail constituants, its application must be limited to the musts which justify its use and must not modify the type of wine produced.

d. The treatment should be done under the responsibility of an enologist or a technical specialist.

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Secretary of the General Assembly
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e. The membranes used must comply with the rules of the “International Enological Codex ”.

O IV Recommendations:

Admitted treatment.

(*) This treatment map be admitted only after the Rules have been defined in the “ International Enological Codex ” and the new Rules have been adopted by the General Assembly.

Procédures to avoid the formation of foam (Chapter Musts) (*)

1. Définition:

Preventing the formation of foam during alcoholic fermentation.

2. Objective:

To control excessive foaming of must during alcoholic fermentation in order to avoid loss by overflow and to permit better use of the capacity of the fermenting vat.

3. Rules:

A. Preventive procedures:

   a. Use of peast strains selected for their low foam formation.

   b. Conducting fermentation in accordance with physical procedures (apparatus, temperature..) capable of minimizing foaming.

   c. Treating must with the object of reducing its capacity to foam, by using one of the products permitted for fining - notably Silicon dioxide and bentonite (see Part II, Chap. C “ Fining ”).

B. Curative Procedure:

- Addition of a tensioactive agent: mixture of mono- and di-glycerides of oleic acid.

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The substances used must correspond to the rules of the “International Enological Codex ”.

OIV Recommendations:

Admitted procedures.

(*) This treatment may be admitted only after the Rules have been defined in the “ International Enological Codex ” and the new Rules have been adopted bp the General Assembly.

Tartrate stabilization by electrodialysis (Chapter Wines) (*)

1. Definition:

Physical method of extracting ions from supersaturated wine by the action of an electric field with the aid of membranes permeable only to anions on the one hand, and of membranes permeable only to cations on the other hand.

2. Objectif:

To obtain tartrate stability in the wine:

- Relative to potassium bitartrate,
- relative to calcium tartrate (and other calcium salts).

3. Rules:

a. The membranes are fiat and arranged alternately in a filter-press type System which détermines the treatment compartments (wine) and the concentration compartments (water of rejection).

b. The cation exchange membranes must be adapted to the extraction of cations only, particularly K+, Ca++.

c. The anion exchange membranes must be adapted to the extraction of anions only, particularly tartrate anions.

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d. The membranes must correspond to the rules of the “International Enological Codex ” and must not lead to excesssive modifications of the physico-chemical com position or sensorial characteristics of the wine.

e. The material used will be guided by a command control System which takes into account the specific instability of each wine in a manner to eliminate only the supersaturated potassium bitartrate and calcium salts.

f. The undertaking of the procédure will be placed under the responsiblity of an enologist or technical specialist.

OIV Recommendations:

Admitted treatment.

(*) This treatment may be admitted only after the Rules haue been defined in the “ International Enological Codex ” and the new Rules have been adopted by the General Assembly.

Tartrate stabilization by treatment with cation exchange (Chapter Wines) (*)

1. Definition:

Opération consisting of passing the wine through a column of polymerized resin which reacts as an insoluble polyelectrolyte whose cations are capable of being exchanged with cations of the enuironmental medium.

2. Objective:

To obtain tartrate stability in the wine:

- Relative to potassium bitartrate,
- Relative to calcium tartrate (and other calcium salts).

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3. Rules:

a. Treatment must be limited to the élimination of excess cations.

1. The wine will first be subjected to cold treatment.
2. Only the minimum fraction of wine necessary to obtain stability will be treated with cation exchange.
   b. The treatment will be done on acid-regenerated cation exchange resins
   c. The entire opération will be placed under the responsibility of an enologist or technical specialist.
   d. The résines must correspond to the rules of the “International Enological Codex ” and must not lead to excessive modifications of the physico-chemical composition or sensorial characteristics of the wine.

OIV Recommendations:

Admitted treatment.

(*) This treatment may be admitted only after the Rules have been defined in the “ International Enological Codex ” and the new Rules have been adopted by the General Assembly.

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