

## RESOLUTION OENO 2/93

### INTERNATIONAL CODE OF ENOLOGICAL PRACTICES (CHAPTER WINE GRAPES)

THE GENERAL ASSEMBLY,

BASED ON THE PROPOSAL of Commission II, “ Enology ”, taking into account the conclusions of the common session of the Commissions,

DECIDES to introduce into the said, “ International Code ”, the following definitions:

#### Controlling the level of sugar in grapes (Chapter Wine Grapes)

##### 1. Définition:

Increasing the natural sugar level of grape berries bp viticultural techniques.

##### 2. Objective:

To obtain optimal fruit composition by means of a reasonable yield and controlled vigor.

##### 3. Rules:

The objective may be achieved bp the choice of different factors such as:

- a. soil and climate,
- b. varieties, clones, rootstock;
- c. optimum density of planting and vine management, and by use of cultural practices:
  - moderated bud load by pruning,
  - soil conservation and reasonable fertilization of the soil,
  - summer operations at appropriate times, without excessive trimming, — supplementary irrigation in dry areas,
  - occasional thinning of the grape clusters,

- rational phytosanitary treatments,
- harvesting at optimal maturity,
- natural raisining, late harvests.

## **Controlling the level of sugar of harvested grapes (Chapter Wine Grapes)**

### **1. Definition:**

Increasing the sugar level of harvested grapes.

### **2. Objective:**

To improve the sugar level of the primary fermenting material.

### **3. Rules:**

The objective may be achieved by the use of one or several of the following practices:

#### **1. Natural raisining:**

Operation consisting of exposing the grape clusters on the cane, screens and other supports or to suspend them for the time necessary to attain the desired level of sugar:

- a. in the sun,
- b. in a naturally ventilated site or enclosure.

#### **2. Raisining by physical treatment:**

Operation consisting of creating a forced, artificial ventilation of the grapes at 35-40 °C for the time necessary to attain the desired level of sugar.

#### **3. Selective sorting of the grapes:**

Opération consistant de sélectionner les grappes de raisin les plus mûres, parties de grappes ou grappes entières pour la collection :

- Tri manuel pendant ou après la récolte.

#### 4. Cryoextraction :

Procédure consistant à congeler les grappes dans une chambre froide ou avec de l'azote liquide pour collecter, exclusivement par pression, le jus le plus concentré.