RESOLUTION ŒNO 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 pield and controlled vigor.

3. Rules:

The objective may be achieved bp the choice of différent 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,

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- rational phptosanitarp 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:

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

3. Selective sorting of the grapes:

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Opération consisting o f selecting the ripest grape clusters, parts of clustersorgrape berries for must collection:

- Manual sorting during or after the harvest.

4. Cryoextraction:

Procédure consisting of freezing the grapes in a cold room or with liquid nitrogen to collect, exclusively by pressure, the most concentrated must.

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