

## RESOLUTION OENO 7/95

### BOTTLE FERMENTATION FACILITATING THE MULTIPLICATION OF YEASTS

THE GENERAL ASSEMBLY

HAVING TAKEN ACCOUNT of the work of the "International Code of Oenological Practices" Group of Experts

DECIDES:

ON THE PROPOSAL of Commission II "Oenology" to introduce the following definition into the "International Code":

## PART 2

### Chapter C : Wines

#### Use of Nutritive salts and growth factors for yeasts facilitating bottle fermentation

##### Definition:

Addition of ammonium salts and thiamine to base wines destined for bottle fermentation.

##### Objective:

To facilitate the growth of yeasts, during the fermentation in bottles or in tanks, of the wines containing more grape sugars or added from a "tirage" liqueur.

##### Specifications:

Nutritive salts and other growth factors used must be:

- a. for nutritive salts, diammonium phosphate or ammonium sulphate in a maximum quantity of 0.3 g/l (expressed as the salt).
- b. for growth factors, thiamine in the form of hydrochloride of thiamine (\*) in a maximum quantity of 0.6 mg/l (expressed as thiamine)

- c. these substances must comply with the specifications of the "International Oenological Codex".

(\*) This treatment will only be admitted when the specification has been defined in the International Oenological Codex.