II.3.4.13 Treatment with dimethyl dicarbonate (DMDC)

Definition:

Addition of dimethyl dicarbonate to wine.

Objectives:

a) Obtain microbiological stability of bottled wine containing fermentable sugars;

b) Prevent the development of unwanted yeast and lactic bacteria.

c) Block fermentation of sweet, medium sweet, and medium dry wines

Prescriptions:

a) For objective a), should only be added shortly before bottling;

b) The dosage should be no more than 200 mg/l expressed as dimethyl dicarbonate;

c) The addition of dimethyl dicarbonate must not lead to surpassing the maximum content level for methanol in wine, as recommended by the OIV.

d) The wine should not be placed on the market as long as dimethyl dicarbonate is detectable.

e) The dimethyl dicarbonate used, must comply with the provisions of the International Oenological Codex.

Recommendation of the OIV:

Admitted