INTERNATIONAL CODE OF OENOLOGICAL PRACTICES Concentrated grape must

I.2.3 Concentrated grape must

Product neither fermented nor caramelised, obtained by the partial dehydration(*)^[1] of grape must or of preserved grape must according to procedures accepted by the OIV, such that its density at 20° C is not less than 1.24 g/ml.

1.2.3

^{[1] *} indicates that the practice or the treatment is described in part II of the Code (see II.2.1.12 Partial dehydratation of musts)