II.1.4 Draining

Definition:

Operation consisting of leaving the juice of the crushed, harvested grapes to flow, before pressing.

Objective:

To obtain a must including little of the substances contained in the stalks, skins, seeds, etc.

Prescriptions:

There are two distinct draining techniques: static and dynamic:

- The first should be as rapid as possible,
- The second should avoid abrasion which produces musts with a high solids content.

Recommendation of OIV:

Admitted