

II.1.14 Prefermentative cold maceration for making white wines

Definition:

Procedure involving the cold maturation of white grapes, destemmed or crushed and whole clusters. The mixture is held at a temperature for a period of time adapted to the sought after objective prior to pressing and fermentation.

Objective

To promote the release of skin compounds, notably aroma precursors using a diffusional and enzymatic procedure in order to increase the aromatic and gustatory complexity of wine

Prescriptions

- a) Evaluate the health condition and maturity of grapes in order to determine the technique or diffusional, enzymatic or biochemical procedure sought after,
- b) Manage oxidative phenomena through appropriate means,
- c) Prevent a significant extraction of phenolic compounds from excessive sulphiting at too high of a temperature or for a too lengthy maceration period,
- d) Prevent microbial activity through appropriate hygiene and at an adapted controlled temperature,
- e) Determine length of maceration time based on grape characteristics and the sought after wine type.

Recommendation of the OIV

Admitted