

## **II.1.16 Maceration (general sheet)**

### **Définition:**

Process consisting of leaving the solid and liquid parts of harvested grapes in contact for a more or less extended period of time. Maceration takes place before, simultaneously with or after fermentation.

### **Objective**

Dissolution of substances contained within grapes, notably phenolic compounds, aromas and their precursors.

### **Prescriptions**

The objective may be achieved by:

- a) Maceration according to the traditional technique of fermentation on skins (II.1.6)
- b) Carbonic maceration (II.1.7)
- c) Maceration after heating the harvested grapes (II.1.8)
- d) Prefermentative cold maceration for making white wine (II.1.14)
- e) Prefermentative cold maceration for making red wine (II.1.15)
- f) Warm post-fermentation of red grapes, known as warm final maceration (II.2.3.9)
- g) Maceration of raisined grapes or their pomace in wine (II.2.3.10)

### **Recommendation of OIV**

Refer to the practices and treatments indicated above