II.2.3.10 Maceration of raisined grapes or their pomace in wine

Definition:

Procedure which involves the maceration in wine of raisined grapes or grapes affected by noble rot or their pomace following fermentation.

Objectives:

a) To increase content of:

- sugar in wine,
- phenolic compounds in wine,
- aromatic compounds in wine.

Prescriptions:

a) The length of maceration depends on the characteristics of the wine, the grape variety and the style of wine desired.

b) Avoid excessive extraction of phenolic compounds brought on by a too lengthy maceration.

c) The wine, raisined grapes and pomace obtained following fermentation must all be from the same vintage.

Recommendation of the OIV

Admitted