# II.3.5.17 Management of dissolved gas in wine using membrane contractors

**Definition:**

Physical method for the management of dissolved gas concentrations in wine using membrane contactors (hydrophobic membranes) and gases applied in oenology.

**Objective:**

a) Reduction of the dissolved oxygen level in wine

b) Increase of the dissolved oxygen level in wine;

c) Reduction of the dissolved carbon dioxide level in wine;

d) Adjustment of the dissolved carbon dioxide level in still or semi-sparkling wines according to the definition in the International Code of Oenological Practices;

e) Increase of the dissolved carbon dioxide level in order to obtain carbonated wines according to the definition in the International Code of Oenological Practices.

**Prescription:**

a) See the general sheet on separative techniques used in the treatment of musts and wines as well as the sheet on the application of membrane techniques in wine.

b) This technique can be used from the end of alcoholic fermentation to packaging to replace the use of bubbling device or venturi type systems.

c) This practice shall be carried out by an oenologist or a qualified technician.

d) For objective b) see the prescriptions of the resolution related to oxygenation of wine.

e) The wine treated or to be treated must comply with the definitions and limits of the OIV.

f) The membranes used must comply with the provisions of the International Oenological Codex.

g) The gases used must comply with those allowed and defined in the International Oenological Codex.

**Recommendation of OIV:**

Admitted