

II.2.1.12 Partial dehydration of musts

Definition:

Process consisting in the elimination of a certain quantity of water in grape must.

Objectives:

- a) To increase the sugar level of a must intended to be fermented;
- b) To produce caramelized musts;
- c) To produce concentrated musts;
- d) To prepare grape sugar.

Prescriptions:

- a) The objectives can be reached by various techniques called subtractive richness techniques:
 - cold concentration;
 - Inverse osmosis
 - Partial evaporation by vacuum;
 - Partial evaporation by atmospheric pressure;
- b) For objective under a), concentration cannot lead to a reduction of more than 20% of initial volume nor increase more than 2% of the initial, potential alcoholic strength of the must.
- c) The elimination of water in the must cannot be cumulated with the elimination of water in the corresponding wine (only for objective a).

Recommendations of the OIV:

To refer to the sheets concerning the above-mentioned practices and treatments.