

### **II.3.4.13 Treatment with dimethyl dicarbonate (DMDC)**

**Definition:**

Addition of dimethyl dicarbonate to wine.

**Objectives:**

- a) Obtain microbiological stability of bottled wine containing fermentable sugars;
- b) Prevent the development of unwanted yeast and lactic bacteria.
- c) Block fermentation of sweet, medium sweet, and medium dry wines

**Prescriptions:**

- a) For objective a), should only be added shortly before bottling;
- b) The dosage should be no more than 200 mg/l expressed as dimethyl dicarbonate;
- c) The addition of dimethyl dicarbonate must not lead to surpassing the maximum content level for methanol in wine, as recommended by the OIV.
- d) The wine should not be placed on the market as long as dimethyl dicarbonate is detectable.
- e) The dimethyl dicarbonate used, must comply with the provisions of the International Oenological Codex.

**Recommendation of the OIV:**

Admitted