

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

**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