

## **II.1.4 Draining**

**Definition:**

Operation consisting of leaving the juice of the crushed, harvested grapes to flow, before pressing.

**Objective:**

To obtain a must including little of the substances contained in the stalks, skins, seeds, etc.

**Prescriptions:**

There are two distinct draining techniques: static and dynamic:

- The first should be as rapid as possible,
- The second should avoid abrasion which produces musts with a high solids content.

**Recommendation of OIV:**

Admitted