



OIV-ECO 647-2020 White wine with maceration

THE GENERAL ASSEMBLY,

IN VIEW OF THE ARTICLE 2, paragraph 2 b) iii of the Agreement of 3 April establishing the International Organisation of Vine and Wine,

AT THE PROPOSAL of the “Law and Consumer Information” Expert Group,

CONSIDERING the ancient Georgian method of winemaking in traditional Qvevris, inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity in 2013,

CONSIDERING the organoleptic characteristics that this method of winemaking may impart to wines, as well as their particular colour,

CONSIDERING the need to inform consumers of the specific characteristics of this category of wines, as well as the need to indicate these specific characteristics to jury members at vitivinicultural product competitions so that they can evaluate them accordingly,

CONSIDERING the need to promote the diversity of vitivinicultural products and in particular to demonstrate the richness of heritage and traditional methods,

CONSIDERING that a sufficiently long period of maceration with grape pomace results in wine with certain specific organoleptic characteristics easily identifiable by the consumer,

DECIDES to insert the following definition into the *International Code of Oenological Practices*:

PART I

Chapter 4: Special wines

Definition 4.9: White wine with maceration

Definition:

White wine derived from alcoholic fermentation of a must with prolonged contact with grape pomace^[1], including skins, pulp, seeds and eventually stems.

Prescriptions:

- a) Winemaking is conducted exclusively using white grapes varieties;
- b) the maceration is carried out in contact with grape pomace;
- c) the minimum duration of the maceration phase is 1 month;
- d) “White wine with maceration” can be characterised by an orange-amber colour and a tannic taste.



^[1] The term grape pomace includes skins and also seeds