II.1.5 Pressing

Definition:

Operation consisting of pressing the harvested grapes or the marc so as to extract the liquid part.

Objectives:

a) To extract must either for the preparation of grape juice or for fermentation in the absence of grape solids (fermentation off skins).

To separate the press wine from the marc after fermentation in the presence of grape solids (fermentation on skins).

Prescriptions:

a) Pressing should be undertaken as soon as possible after harvest for freshly harvested grapes, or after crushing for crushed grapes.

b) Pressing should be slow and progressive and the equipment used should compress the marc without breaking or crushing tissues in the solid parts of the harvested grapes.

c) Pressing should be performed with caution and not to excess

Recommendation of OIV:

Admitted