II.1.10.2 Raisining by physical treatment

Definition:

Process consisting in prolonging the ripening of grapes in a climatic chamber regulated by dehydrated air which may be heated.

Objectives:

To complete grape ripening when climatic conditions are unfavorable and to obtain an enrichment of sugar and all elements aside from malic acid.

Prescriptions:

a) The harvest must be done by hand and the grapes transported in small, perforated crates;

b) The distribution of air within the climatic chamber must be as homogeneous as possible;

c) The internal temperature of the berry should not exceed 30°C;

d) The concentration cannot lead to a reduction of more than 20% of initial volume nor increase more than 2% of the initial potential alcoholic strength, with an exception being made for certain special wines;

Recommendation of the OIV:

Admitted