II.2.2.2 Preservation with alcohol before or during fermentation

Definition:

Addition of rectified alcohol of viticultural origin, wine spirit, alcohol of viticultural origin or rectified food alcohol to the must before or during alcoholic fermentation.

Objectives:

a) To prevent alcoholic fermentation of a must with a view to producing either a mistelle (see Part I, chap. 5 Mistelles), or a must preserved with alcohol

b) To stop alcoholic fermentation with a view to obtaining a fortified wine (see Part I, chap. 4.3 Fortified wines).

Prescriptions:

a) Spirits of viticultural origin shall comply with the prescriptions of the International Oenological Codex and shall conform to the production conditions for these products specified in the present Code.

b) The nature of the alcohols and spirits added depends on the final product to be produced (see the sections corresponding to the different products).

Recommendation of OIV:

Admitted