

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