

II.3.0.1 Application of membrane techniques^[1]

Definition:

Treatment of wine using membrane techniques enabling the selective holding back or passing of some compounds in wine.

Objectives:

- a) To elaborate more balanced wine in terms of organoleptic characteristics,
- b) To compensate effects of adverse weather conditions and climate change, and to resolve certain organoleptic issues
- c) To expand the techniques available for development of products more adapted to consumer expectations.

Prescriptions:

- a) See the general sheet on treatments of musts and wines with separative techniques used for the treatment of wines and musts
- b) The above-mentioned objectives can be reached by applying these techniques, for example, for:
 - 1. the tartaric stabilisation
 - 2. the partial dehydration
 - 3. the partial dealcoholisation of wine,
 - 4. the adjustment of acidity and pH,
 - 5. the reduction of the concentration of certain organic acids
 - 6. the reduction of the volatile acidity of wines qualified to be released on the market.
 - 7. Management of dissolved gas
- c) There are different types of membrane techniques alone or in combination depending on the sought after objectives, including:
 - 1. microfiltration,
 - 2. ultrafiltration^{**[2]},
 - 3. nanofiltration^{**[3]},
 - 4. membrane contactor^{**[4]}

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Application of membrane techniques

- 5. reverse osmosis,
 - 6. electromembranes processes,
 - 7. other membrane techniques**^[5].
 - d) The use of membranes to obtain opposite features are not allowed
 - e) This practice shall be carried out by an oenologist or a qualified technician.
 - f) The membranes and material, in addition to techniques used in complementary procedures, shall be consistent with the provisions of the International Code of Oenological Practices and the *International Oenological Codex*.
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^[1] This file is general and the techniques will be described in detail into specific files

^[2] ** indicate that the production conditions are being studied

^[3] ** indicate that the production conditions are being studied

^[4] ** indicate that the production conditions are being studied

^[5] ** indicate that the production conditions are being studied