

### **II.3.5.13 Correction of the alcohol content in wines**

**Definition:**

Process to reduce excessive ethanol content in wine.

**Objective:**

To improve the taste balance of wine.

**Prescription:**

- a) The objective can be achieved by methods separation techniques or a combination of techniques.
  - Partial vacuum evaporation
  - Membrane techniques
  - Distillation\*\*<sup>[1]</sup>
- b) This process must not be used on wines with any other organoleptic defects.
- c) The elimination of alcohol in wine must not be done in conjunction with a modification in the sugar content in the corresponding musts.
- d) The alcohol content may be reduced by a maximum of 20%.
- e) The minimum alcoholic strength by volume must comply with the definition of wine in accordance with sheet 3.1.
- f) The process shall be placed under the responsibility of an oenologist or specialised technician.

**Recommendation of the OIV:**

Admitted.

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied