# II.6.1.8 Filtration

**Definition:**

Physical process in which aromatised wines or wine-based beverages flow through filters that trap suspended particles or substances in solution or materials in colloid state.

**Objectives:**

a) Obtain transparency of aromatised wines, beverages based on vitivinicultural products or wine-based beverages, if necessary by means of sequential steps

b) Obtain biological stability of aromatised wines, beverages based on vitivinicultural products or wine-based beverages by micro-organism elimination,

c) Obtain physic-chemical stability.

**Prescription:**

Filtration can be performed:

a) by alluviation, with appropriated aids like diatomaceous earths, perlite, cellulose...,

b) on plates made of cellulose or other suitable materials,

c) on organic or mineral membranes, including semi-permeable membranes.

Filtering materials must meet the prescriptions of the International oenological Codex. If materials not included in the International oenological Code are used, they must not, in any case, contaminate aromatised wines, beverages based on vitivinicultural products or wine-based beverages, so to cause a risk to human health.

**Recommendation of the OIV:**

Admitted for aromatised wines, beverages based on vitivinicultural products and wine-based beverages.