

RESOLUTION OIV-CST 668-2022

OPINION OF THE OIV ON TOTAL DRY EXTRACT

(Total dry extract, total dry extract without sugars, residual extracts)

THE GENERAL ASSEMBLY,

CONSIDERING Article 2 paragraph 2) iv) of the Agreement of 3rd April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING the decision of the Steering Committee of the OIV in its session of 17 October 2019,

CONSIDERING the decision of the Executive Committee to do not apply the accelerated procedure under Rule 21 of the Rules of Procedure,

CONSIDERING that historically, the dry extract has been used from time to time as indicator of certain not permitted practices,

CONSIDERING that the dry extract can be used together with other parameters to evaluate the quality of wines and possible fraud,

CONSIDERING the opinion of the experts of the Subcommittee on Methods of Analysis of the OIV, in their session of April 2019, who indicated that the analysis of the dry extract of wines is still considered for the detection of frauds in some countries, being understood that the minimal limit of total dry extract, if considered in isolation, is an obsolete parameter in this context.

ON THE PROPOSAL of the Sub-Commission on Methods of Analysis,

DECIDES to complete Annex D of the International Analysis of Wine and Musts the following opinion:

Dry extract (total dry extract also called total dry matter, sugar free dry extract also called non-reducing extract, residual extract

The dry extract of musts and wines includes all matter that is non-volatile when measured under specified physical conditions. These physical conditions must be such that the matter forming the dry extract undergoes as little alteration as possible while the analyse is being carried out.

The total dry extract, sugar free dry extract and residual extract are defined and

measured as described in the OIV COMPENDIUM OF INTERNATIONAL METHODS OF ANALYSIS in Method OIV-MA-AS2-03A and Method OIV-MA-AS2-03B.

The value obtained for the dry extract depends solely on a physical measurement of non-volatile compounds of musts and wines (sugars, acids, minerals ...) that vary from one harvest to another, from one harvesting location to another, could be impacted by seasonal and regional weather conditions and irrigation practices, and is also influenced by the wine making process including the use of permitted additives.

It is therefore not possible to establish fixed reference values which allow detection of wine frauds solely through measurement of total dry extract or, sugar free dry extract or residual extract, while it can be used in conjunction with other parameters to evaluate a possible fraud.

The OIV declares that the sole measurement of the total dry extract, total dry matter, sugar free dry extract or residual extract, if considered in isolation, it's not sufficient for the detection of possible frauds.