

RESOLUTION OIV-ECO 501-2017

APPLICATION OF SUSTAINABLE PRODUCTION PRINCIPLES AS DEFINED BY THE RESOLUTION CST 518-2016 IN THE PRODUCTION OF DISTILLATES, SPIRITS AND SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN

THE GENERAL ASSEMBLY,

CONSIDERING the resolution CST 518-2016 "OIV General Principles of Sustainable Vitiviniculture – Environmental – Social – Economic and Cultural Aspects",

CONSIDERING ISO standards ISO 14000 and ISO 14001

DECIDES to adopt the following recommendations for implementing the principles of sustainable production, as defined by the resolution CST 518-2016 in the production of distillates, spirits and spirituous beverages of vitivinicultural origin,

RECOMMENDS that Member States make reference to these recommendations, as appropriate, as a basis for the development, updating and/or review of national or regional procedures for environmentally, socially and economically sustainable production of distillates, spirits and spirituous beverages of vitivinicultural origin,

RECOMMENDS that periodically, in line with the revision of resolutions CST1/2008 and CST 518-2016, the OIV reviews and revises, as necessary, these recommendations, taking into consideration the operational experience and feedback from Member Countries.

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Application of sustainable production principles as defined by the resolution CST 518-2016 in the production of distillates, spirits and spirituous beverages of vitivinicultural origin

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Scope of the document

This document provides recommendations for the implementation of the general principles of sustainable production in vitiviniculture as they are defined by the resolution CST 518-2016 in the production of distillates, spirits and spirituous beverages of vitivinicultural origin.

This document covers the production process of distillates, spirits and spirituous beverages of vitivinicultural origin as they are defined in the Part 1, Chapter 7 of the International Code of Oenological Practices.

The production process covered by these recommendations includes the following stages:

- Transport of the raw materials (grapes, wine, wine yeasts, distillates etc...) to the place of processing)
- Fermentation of fresh or dried grapes or musts,
- Distillation

- Ageing
- Packaging, including bottling
- Transport to the place where the products are sold to the final consumer.

Typical operations in the spirituous beverages production process (the list is not intended to be exhaustive and may not apply to all beverages)

- Fermentation of raw materials specific to the field (grapes, musts, etc...),
- Distillation (single or multiple),
- Ageing,
- Production of flavouring substances (crushing and grinding of plant sources, maceration, decoction, infusion, distillation, pressing and filtration),
- Addition of flavouring substances, sweetening matter, colouring matter and any permitted additives,
- Mixing and resting,
- Stabilisation and filtration,
- Preparation,
- Bottling,
- Primary and secondary packaging.

General Principles of Sustainability applied to production of distillates, spirits and spirituous beverages of vitivinicultural origin

1. Principle 1: Sustainable approach integrates environmental, social and economic aspects

The activities of the industry of spirituous beverages of vitivinicultural origin largely depend on natural resources such as solar energy, climate, water, soils and the successful integration of these elements with ecological processes. Consequently, the

protection and preservation of this natural capital using sustainable development practices are imperative for the long-term viability of these activities.

2. Principle 2: Sustainable vitiviniculture respects the environment

Production of spirituous beverages allows the transformation of grape products of little commercial interest into added-value products. While this production plays a positive role, it may produce by-products (such as lees, marc and vinasses) with potential environmental impact.

The raw materials for the production of spirituous beverages must come from production processes based on sustainability principles, as they are described by the resolution CST 518-2016.

Selection of the facility site

Selection of the production and development facility site should address specific requirements related to the risks associated with high alcohol content in the products developed. In particular, the facility should comply with regulations regarding flammability and explosion risks:

- Location of the production facility site should be chosen, taking into account the following risks:
 - Related to the population density of the surrounding areas,
 - Proximity to other industrial sites such as mining and heavy industry,
 - Seismic activity ,
 - Flood,

A study should be conducted on the site location and the logistics required for the activity that will be carried out

The following aspects should be considered for the construction of the site

- The space necessary for temporary storage of waste for disposal or recycling,
- Sufficient green space to preserve pleasant surroundings around the buildings,
- Space to be set aside for treatment of effluent before it is disposed of, in

accordance with the law.

Special attention should be paid to the:

- Management and continuous monitoring of surface waters,
- Surface and underground drainage,

Composition and structure of the production facility

When designing buildings and choosing equipment, the alcohol content of the products to be developed should be taken into account.

Consideration should be given to insulation of buildings and production facilities, with a view to optimum energy management.

Different spaces should be foreseen in the production facility:

- Entrance,
- Weighbridges,
- Storage rooms for raw materials, intermediate products and finished products,
- Storerooms for packaging materials,
- Winemaking zone,
- Distillery,
- Cellars for ageing product
- Separate spaces for the various production, processing and packaging stages,
- Quality control laboratories for all production stages and prior evaluation of sale-ready samples of products,
- Offices.

Optimisation of transport operations

All transport operations required for the production of spirituous beverages and for the movement of the product from distillery to the place where the products are sold to the final consumer should be optimized, taking into account, among others, the

following criteria:

- Reduction of greenhouse gas (GHG) emissions
- Optimization of the load (i.e. full loads are preferred)
- Reduction of empty vehicles in circulation
- Use of eco-fuels
- Use of electric vehicles when appropriate
- Use of multimodal systems for the more efficient transportation of goods inland, once they have arrived at a country of destination (road-rail-inland navigation)

Inputs management

Optimisation of energy use

Consideration should be given to insulation, with a view to optimum energy management.

Temperature of all processes and re-assembly times (removing the liquid from the bottom and reintroducing it from the top as used in maceration or in mixing), should be established, taking energy efficiency and product quality into account.

The temperature of refrigerating units for storing perishable goods and proper management of raw materials such as vegetal material (eg. herbs and spices) prior to use should be chosen taking the expected storage period, microbiological inspections, product quality and energy requirements into account.

Optimisation of water use

Cleaning and sterilising equipment coming into contact with the product during the production and filling processes should preferably be carried out using physical treatments such as hot water and/or steam, whilst taking energy consumption and water availability into account.

Optimising the use of technical inputs during the production and processing phases

The use of inputs during production should be optimised.

Chemical and microbiological reagents used in laboratories should be stored in specially designed premises so as to prevent the risk of any contamination or incident and to be in compliance with existing regulations

Resting or ageing are carried out in inert containers and wooden vessels.

Consideration should be given to the durability, integrity and recyclability of the materials in contact with the products

Output management

Rationalisation of waste management

- Special waste considered to be hazardous should be stored separately to make it easier to eliminate, so as to prevent the risk of any contamination in compliance with applicable regulations,
- Areas should be created for washing material or machinery, by installing water treatment systems,
- Recyclability of packaging materials should be made a priority,
- Packaging materials used must always be kept to the minimum required for optimum storage and presentation of the product,
- Special attention should be given to the waste treatment by mutualised waste management facilities available in the area

Atmospheric (dust, vapour, etc...) and acoustic (machinery, equipment, etc...) pollutants should be managed to reduce their environmental impact in compliance with regulations, also considering plants that use refrigerants along with their possible impact on the ozone layer,

3. Principle 3: Sustainable vitiviniculture is sensitive to social aspects

As described in the CST 518-2016

4. Principle 4: Sustainable vitiviniculture seeks to maintain economic viability

As described in the CST 518-2016

5. Principle 5. Sustainable initiatives requires planning and assessment.

Planning

As described in the CST 518-2016

Assessment / Self-assessment

Assessment of the most significant elements of the environmental impact

Depending on the product, one or more areas may be identified as having a significantly greater environmental impact, such as water, land, climate, air, etc.

Monitoring and development of knowledge

Updating the data

A periodical review of the data that are gathered and monitored should be considered, for the purposes of changing or adding to procedures to be monitored: change of supplier, new ingredients, changes in the production units, different packaging, etc.

Communication

As described in the CST 518-2016