

RESOLUTION OIV-CST 356-2011

PRESENTATION FILE OF A PRELIMINARY DRAFT RESOLUTION FOR A NEW OENOLOGICAL PRACTICE, THE MODIFICATION, AND/OR ABROGATION OF AN OENOLOGICAL PRACTICE

THE GENERAL ASSEMBLY,

In view of Article 2 paragraph 2 iv of the Agreement establishing the International Organisation of Wine and Vine,

On the proposal of the "Technology" expert group,

Taking note of the works of the "Technology" expert group, and of the opinion of Scientific and Technical Committee to decide the collecting and the study of necessary information to present an accompanying dossier for each draft resolution concerning adoption, modification, abrogation of an oenological practice,

Taking into account strategic plan 2005-2008 of the OIV and in particular actions from C. 5.1 to C. 5.4 linked to oenological practices and their result indicators

Taking into account strategic plan 2009-2012 of the OIV and in particular actions from I. 1 to I. 9 linked to oenological practices and their result indicators,

DECIDES that, for the presentation of draft resolution for the adoption, modification and/or abrogation of an oenological practice, the Secretariat of OIV would ask to the applicants to accompany the preliminary draft resolution with a dossier drawn up in accordance with the elements in annex A and completed with the relevant information;

DECIDES to apply a period of probation of [1] year after the adoption of this resolution, and not to apply it retroactively, in order to permit homogeneous application by the applicants.

Preliminary scientific procedure for the review of a preliminary draft of a new oenological procedure and/or its modification

1. Type of practice:

- ☐ new oenological practice
- ☐ modification of an already existing practice
- ☐ integration of an already existing practice

- ☐ extension of an existing practice to a category of different vitivinicultural practices
- ☐ removal of a practice in process

2. Products for which a practice is requested

- ☐ grapes ☐ musts ☐ wine ☐ special wine ☐ others:.....

3. Precise description/definition/name of oenological practice:

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4. Objective(s) of the oenological practice:

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5. Other practices currently underway or adopted by the OIV with the same objectives (note the sheet number of the Code of Oenological Practice of the OIV):

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6. Advantages compared to already existing practices:

- ☐ economic:.....
- ☐ technical:.....
- ☐ health:.....
- ☐ improved quality.....
- ☐ environmental impact and/or sustainability.....
- ☐ other (please specify):.....

7. Action procedure of the practice:

- ☐ Use of physical factors (heat, cold, high or low pressure, centrifugation, filtration, etc. ...)
- ☐ Use of oenological products naturally occurring or synthetic molecules
- ☐ Use of combined techniques (physical and/or chemical and/or microbiology)

techniques)

- ☐ Use of micro-organisms or biotechnologies
- ☐ other (please specify):.....

8. Action on must, wine and other products:

- ☐ Techniques which enable direct or indirect modification (example: maceration techniques, microbiology techniques) the naturally present molecule or micro-organism content in wine (in wine or in grapes?);
- ☐ Additive techniques which contribute not naturally occurring substances to wine

- Substances
- possible substances which are derived from the decomposition of substances provided

☐ Subtractive techniques

- eliminated or partially eliminated molecules (specify the molecules, for example alcohol, sugars, organic acids, acetic acid, volatile substances, polyphenols, anthocyanins, etc.)

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- Specify the value of the by-products:.....
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☐ Techniques (Biotechnologies) which induce the modification or the transformation of chemical substances in wine.

9. Specific prescriptions related to the implementation of the oenological practice:

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10. In the case of chemical products, provide clear and precise details of the identification and description of product (SIN number, CAS number,

physical state, colour, etc. ...) and of the step of the development process in question (wine making, clarification....)

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11. In the case of physical procedures, provide clear and precise details of the procedure principle proposed

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12. Experimental information and bibliography

(Scientific dossier)

13. Health and safety information (ad hoc procedure) to be attached

14. Independence of the person drafting the file with regards the risk of a conflict of interest