

RESOLUTION OIV/OENO 373A/2010

APPLICATION OF MEMBRANE TECHNIQUES

THE GENERAL ASSEMBLY,

In view of article 2, paragraph 2 of the Agreement of 3 April 2001, establishing the International Organisation of Vine and Wine,

Taking note of the works of the « Technology » expert group,

DECIDES:

On the proposal of Commission II « Oenology » to introduce in the chapter 2 of part II of the "International Code of Oenological practices" the following oenological practices:

Chapter 2: MUSTS

APPLICATION OF MEMBRANE TECHNIQUES^[1]

Definition:

Treatment of musts using membrane techniques enabling the selective holding back or passing of some compounds in musts.

Objectives:

- a. Enabling the development of more balanced wine or other vitivinicultural products in terms of organoleptic or technological characteristics
- b. To compensate effects of adverse weather conditions and climate change, and to resolve certain organoleptic issues,
- c. To expand the techniques available for development of products more adapted to consumer expectations

Prescriptions:

- a. See the general sheet on treatments of musts and wines with separative techniques

used in the treatment of wine and must

b. The above-mentioned objectives can be reached by applying these techniques, for example, for:

1. the partial deshydration of must
2. the reduction of sugar concentration,
3. the adjustment of acidity or pH of musts
4. the reduction of the concentration of certain organic acids.

c. There are different types of membrane techniques, alone or in combination, depending on the sought after objectives including:

1. microfiltration,
2. ultrafiltration,**
3. nanofiltration,**
4. membrane contactor**
5. reverse osmosis,
6. electromembranes
7. other membrane techniques.**

d. The use of membrane techniques to obtain opposite features is not allowed.

e. This practice must be carried out by an oenologist or a qualified technician.

f. The membranes and material, in addition to techniques used in complementary procedures, as stated in point C, shall be consistent with the provisions of the International Code of Oenological Practices and the International Oenological Codex.

^[1] This file is general and the techniques will be described in detail into specific files