

## **RESOLUTION OENO 18/2004**

### **USE OF ENZYMES FOR IMPROVING THE SOLUBILISATION OF YEAST COMPOUNDS DURING WINEMAKING ON LEES**

THE GENERAL ASSEMBLY,

IN VIEW of Article 2 paragraph iv of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine

CONSIDERING the works of the experts group “Wine Technology” on the use of enzymes in oenology,

DECIDES upon the proposal by Commission II “Oenology” to introduce in the International Code of Oenological Practices the following oenological practices and treatments:

## **PART II**

### **Chapter 3: Wines**

#### **Use of enzymes for improving the solubilisation of yeast compounds during winemaking on lees**

##### **Definition:**

The addition to wine during winemaking on lees of enzymatic preparations notably with  $\beta$ -glucanase activities that catalyse the degradation of yeast cell walls.

##### **Objectives:**

- a. To facilitate the release of yeast-soluble constituents into wine.
- b. To improve the colloidal stability of wines.

##### **Prescription:**

The enzymatic preparations used must comply with the prescriptions of the International Oenological Codex.



## **Recommendation of the OIV:**

Admitted.