

RESOLUTION OENO 3/98

PARTIAL EVAPORATION UNDER ATMOSPHERIC PRESSURE

THE GENERAL ASSEMBLY,

HAVING READ the works of the Group of Experts, «International Code of Enological Practices,»

DECIDES:

ON PROPOSAL of Commission II, «Enology,» to introduce into Part II of the «International Code of Enological Practices,» the following definition:

PART II

Chapter 2: Musts

Partial evaporation under atmospheric pressure

Definition:

Process consisting in eliminating a certain quantity of water from grape must in an evaporational system under atmospheric pressure.

Objectives:

See 2.6. b, c, and d.

Stipulations:

a. evaporation may be done in open cauldrons, with or without stirring, heated:

- by direct fire, or
- by steam sleeves or in another calorific fluid

b. These processes must be conducted in such a way as to obtain the desired degree of concentration and caramelization of sugar without obtaining undesirable changes in taste.



Recommendation of the OIV:

Accepted.