



RESOLUTION OENO 2/93

INTERNATIONAL CODE OF ENOLOGICAL PRACTICES (CHAPTER WINE GRAPES)

THE GENERAL ASSEMBLY,

BASED ON THE PROPOSAL of Commission II, “ Enology ”, taking into account the conclusions of the common session of the Commissions,

DECIDES to introduce into the said, “ International Code ”, the following definitions:

Controlling the level of sugar in grapes (Chapter Wine Grapes)

1. Définition:

Increasing the natural sugar level of grape berries by viticultural techniques.

2. Objective:

To obtain optimal fruit composition by means of a reasonable yield and controlled vigor.

3. Rules:

The objective may be achieved by the choice of different factors such as:

- a. soil and climate,
- b. varieties, clones, rootstock;
- c. optimum density of planting and vine management, and by use of cultural practices:
 - moderated bud load by pruning,
 - soil conservation and reasonable fertilization of the soil,
 - summer operations at appropriate times, without excessive trimming, — supplementary irrigation in dry areas,
 - occasional thinning of the grape clusters,



- rational phytosanitary treatments,
- harvesting at optimal maturity,
- natural raisining, late harvests.

Controlling the level of sugar of harvested grapes (Chapter Wine Grapes)

1. Definition:

Increasing the sugar level of harvested grapes.

2. Objective:

To improve the sugar level of the primary fermenting material.

3. Rules:

The objective may be achieved by the use of one or several of the following practices:

1. Natural raisining:

Operation consisting of exposing the grape clusters on the cane, screens and other supports or to suspend them for the time necessary to attain the desired level of sugar:

- a. in the sun,
- b. in a naturally ventilated site or enclosure.

2. Raisining by physical treatment:

Opération consistant de créer une ventilation artificielle forcée des grappes à 35-40 °C pour le temps nécessaire pour atteindre le niveau de sucre souhaité.

3. Selective sorting of the grapes:



Opération consistant de sélectionner les grappes les plus mûres, les parties de grappes ou les baies pour la collection de moût :

- Tri manuel pendant ou après la récolte.

4. Cryoextraction :

Procédure consistant de congeler les grappes dans une chambre froide ou avec de l'azote liquide pour collecter, exclusivement par pression, le moût le plus concentré.