



RESOLUTION OENO 12/2005

PREFERMENTATIVE COLD MACERATION FOR MAKING RED WINES

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 opinion of the « Wine Technology » Experts group,

DECIDES on the proposal of the Commission II "Oenology", to introduce in the following practices and treatments in the International Code of Oenological Practices:

PREFERMENTATIVE COLD MACERATION FOR MAKING RED WINES

DEFINITION

Procedure involving the cold maturation of red grapes, destemmed and/or crushed whole clusters at a temperature for a period of time adapted to the sought after objective prior to onset of fermentation.

OBJECTIVES

Promote the release of skin compounds using a diffusional and enzymatic procedure in order to increase the aromatic and gustatory complexity of wine and to improve the colour characteristics.

PRESCRIPTIONS:

- a) Evaluate the health condition and maturity of grapes in order to determine the interest of the technique,
- b) Manage oxidative phenomena through adapted dispositions,
- c) Prevent microbial activity through appropriate hygiene and controlled temperature, and an adapted maceration time,
- d) Determine length of maceration based on grape characteristics and sought after wine type.

RECOMMENDATION OF THE OIV:

ADMITTED

*Certified in conformity
Paris, 20th July 2005
The General Director of the OIV
Secretary of the General Assembly*

Federico CASTELLUCCI