



## **SUMMARY OF RESOLUTIONS ADOPTED IN 2021 BY THE 19<sup>TH</sup> GENERAL ASSEMBLY OF THE OIV– PARIS (FRANCE)**

THE 19<sup>TH</sup> GENERAL ASSEMBLY OF THE INTERNATIONAL ORGANISATION OF VINE AND WINE (OIV), WHICH MET ON 12 JULY 2021 IN PARIS (FRANCE), ADOPTED A TOTAL OF **19 RESOLUTIONS**.

### **Decisions on Viticulture and the Environment**

In the field of viticulture, the OIV adopted the following resolutions:

- OIV recommendations about valuation and importance of microbial biodiversity in a sustainable vitiviniculture context ([Resolution OIV-VITI 655-2021](#)). The OIV Member States, on the one hand, recognised that microorganisms are potentially early indicators of the influence of external factors on the overall biodiversity of the vineyard. On the other hand, they recommended promoting and encouraging the development of policies for quantitative and qualitative valuation of microbial abundance and microbial biodiversity in the vineyard.
- OIV recommendations concerning the selection and breeding of grapevine varieties for adaptation to the effects of climate change ([Resolution OIV-VITI 652-2021](#)). The OIV Member States, on the one hand, recognised that, in general, not all varieties have the same tolerance capacities and not all are specifically adapted to all types of climatic and environmental constraints. On the other hand, they recommended improving knowledge on the adaptation of the existing varietal assortment and promoting, initiating and coordinating pre-breeding, selection and breeding programmes.
- OIV definition of grapevine decline and recommendations for its mitigation ([Resolution OIV-VITI 653-2021](#)). The OIV Member States recommended establishing a monitoring procedure with regular updates about the situation of vine decline, and assessing the economic impact of vine decline using appropriate indicators. The exchange and use of technical and scientific skills and knowledge as part of a collaborative work programme were also encouraged.



- OIV guidelines for the sustainable production and processing of grape juice and concentrated juice ([Resolution OIV-VITI 654-2021](#)). These guidelines define actions to ensure sustainability in the production of grapes for juice and concentrated juice, also taking into account the processing units. The objective of the document is to define and suggest actions for grape juice, concentrated juice and processing methods within the framework of the OIV, to serve as guidelines for the application of the principles of sustainability so that Member Countries may adapt their internal standards, and to promote understanding of the concepts of sustainability involved in vitivinicultural production.

### **Decisions on Oenological Practices**

Several resolutions relating to new oenological practices will be added to the *International Code of Oenological Practices* of the OIV, in particular:

- Use of proteases such as Aspergillopepsin I in grape must ([Resolution OIV-OENO 541A-2021](#)) and wine ([Resolution OIV-OENO 541B-2021](#)) for the production of still and sparkling white and rosé wines. The objective of this treatment is to remove haze-forming proteins. A short heating phase and a filtration phase should be performed to eliminate the residual proteins.
- Treatment with fumaric acid in wine ([Resolution OIV-OENO 581A-2021](#)). This practice consists of treating wines with fumaric acid to inhibit malolactic fermentation by controlling the growth and activity of lactic acid bacteria. Doses of 300-600 mg/L are recommended.
- Given the removal of the monograph relating to the determination of galactanase activity in enzymatic preparations, an adjustment to the texts in the *International Code of Oenological Practices* ([Resolution OIV-OENO 682-2021](#)) is needed.

### **Decisions on Specifications of Oenological Products**

The following monographs were added to the *International Oenological Codex*, in particular:

- The monograph on the comparative evaluation of protease activity (Aspergillopepsin I) in enzyme preparations ([Resolution OIV-OENO 625-2021](#)), which complements the corresponding oenological practices. To verify that the treatment has led to the elimination of aspergillopepsin I and the reduction of the native protein content,



the proteins can be assayed in the finished wines using the SDS-PAGE method described in the monograph.

- Monograph on depth filter sheets ([Resolution OIV-OENO 629-2021](#)). Depth filter sheets are porous filter materials combined with different filtration aids (diatomaceous earth, perlite, zeolites, etc.) that are permitted according to detailed specifications accompanying this monograph, in particular regarding the chloropropanol limits.
- Update to the monograph on potassium caseinate ([Resolution OIV-OENO 673-2021](#)), with regard to the pH value and the ash content.
- Update to the monograph on analytical and microbiological control techniques: analyses common to all monographs ([Resolution OIV-OENO 632-2021](#)). The modifications essentially concern the methods for the rehydration of yeasts and bacteria, and the enumeration methods.
- Removal of the monograph relating to the determination of galactanase activity in enzymatic preparations ([Resolution OIV-OENO 682-2021](#)).

### Decisions on Methods of Analysis

During this same session, it was decided that new methods of analysis will be added to the OIV analytical corpus. These include, in particular:

- The method of qualitative determination of sweeteners in wine by liquid chromatography coupled with mass spectrometry (LC-MS) ([Resolution OIV-OENO 636-2021](#)). The principle of this Type IV method is based on separation by liquid chromatography and detection by mass spectrometry. The mass spectrometry data is used in combination with the retention time to identify and quantify sweeteners.
- The method of simultaneous analysis of iron, copper, potassium, calcium and manganese in wines, using microwave-induced plasma atomic emission spectrometry ([Resolution OIV-OENO 637-2021](#)). This Type IV method is a method of elemental spectroscopic analysis working on the principle of atomic emission, with optical detection. The sample is atomised and ionised, resulting in excitation of the atoms and ions, which are then transferred into the monochromator optical system.
- Revision of the method OIV-MA-AS2-01A 'Density and specific gravity at 20 °C' ([Resolution OIV-OENO 601A-2021](#)). This mainly



consists of restructuring the Type I and IV methods already present in the *Compendium of International Methods of Analysis of Wines and Musts*.

- Revision of the method OIV-MA-AS312-01A 'Alcoholic strength by volume at 20 °C' ([Resolution OIV-OENO 601B-2021](#)). This mainly consists of restructuring the Type I and IV methods already present in the *Compendium of International Methods of Analysis of Wines and Musts*.
- Updates to the methods for the determination of free sulphur dioxide and total sulphur dioxide in the *Compendium of International Methods of Analysis of Wines and Musts* by the addition of the results of the collaborative study ([Resolution OIV-OENO 661-2021](#)). This collaborative study was carried out according to international protocols in force, with the participation of 14 laboratories.

### **Decisions on Economy and Law**

- Update to the definitions of geographical indication and appellation of origin ([Resolution OIV-ECO 656-2021](#)). These definitions replace those previously adopted by the OIV, for the purposes of updating the *International Standard for Wine Labelling*, and in particular in view of the international agreements in the field of intellectual property and trade.

### **Decisions on Safety and Health**

- Finally, the OIV adopted guidelines for prevention of the risks and the development of a standardised methodology of voluntary breathalyser tests and best practices at consumer wine events ([Resolution OIV-SECSAN 663-2021](#)). The objective of these guidelines is to standardise the methodology for offering voluntary breathalyser testing and information to consumers attending wine events as part of an educational process to encourage moderation and responsibility when drinking wine at these events. OIV endorsement of this process encourages organisers of the consumer wine fairs to routinely include this activity as part of their social responsibility.

\* The full texts of the resolutions adopted by the 19<sup>th</sup> OIV General Assembly will shortly be available on the OIV website.

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