

II.1.15 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