II.3.0 Separative techniques used in the treatments of musts and wines[1]

Definition:

Physical processes consisting in separating must or wine into several fractions having different chemical composition.

Objectives:

a) Optimise the organoleptic characteristics of wine subject to the treatment

b) Increase effectiveness of other practices regarding must or wine that undergoes the treatment

c) Complete or partial separation of the fraction

d) Complete or partial recombination of the separated and possibly treated fractions

Prescriptions:

a) The objectives can be achieved by different techniques alone or in combination

- Membrane techniques
- Evaporative techniques (such as distillation and vacuum distillation)
- Other separative techniques

b) The wine or must to be treated must comply with OIV's definitions and limits.

c) These techniques cannot be used to cover fraudulent acts

d) Fractions, untreated or treated by oenological practices approved by the OIV must be blended exclusively with must or wine fractions, obtained by separative techniques, derived from the same original product. Fractions used as wine based products as defined in the International Code of Oenological Practices are the only exception.

e) Recombination must occur within the shortest possible time and in the same place when it is possible.

f) The techniques, membranes and equipment used, and the practices implemented in the additional procedures must comply with the provisions stated in the OIV International Code of oenological practices

g) Treatments of the fractions must comply with the OIV International Code of oenological practices

[1] This file is general and the techniques will be described in detail into specific files