INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Application of membrane techniques

II.3.0.1 Application of membrane techniques^[1]

Definition:

Treatment of wine using membrane techniques enabling the selective holding back or passing of some compounds in wine.

Objectives:

- a) To elaborate more balanced wine in terms of organoleptic characteristics,
- b) To compensate effects of adverse weather conditions and climate change, and to resolve certain organoleptic issues
- c) To expand the techniques available for development of products more adapted to consumer expectations.

Prescriptions:

- a) See the general sheet on treatments of musts and wines with separative techniques used for the treatment of wines and musts
- b) The above-mentioned objectives can be reached by applying these techniques, for example, for:
- 1. the tartaric stabilisation
- 2. the partial dehydratation
- 3. the partial dealcoholisation of wine,
- 4. the adjustment of acidity and pH,
- 5. the reduction of the concentration of certain organic acids
- 6. the reduction of the volatile acidity of wines qualified to be released o the market.
- 7. Management of dissolved gas
 - c) There are different types of membrane techniques alone or in combination depending on the sought after objectives, including:
- 1. microfiltration,
- 2. ultrafiltration**^[2],
- 3. nanofiltration**^[3],
- 4. membrane contactor**^[4]

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- 5. reverse osmosis,
- 6. electromembranes processes,
- 7. other membrane techniques $**^{[5]}$.
 - d) The use of membranes to obtain opposite features are not allowed
 - e) This practice shall be carried out by an oenologist or a qualified technician.
 - f) The membranes and material, in addition to techniques used in complementary procedures, shall be consistent with the provisions of the International Code of Oenological Practices and the *International Oenological Codex*.

- ^[2] ****** indicate that the production conditions are being studied
- ^[3] ****** indicate that the production conditions are being studied
- ^[4] ****** indicate that the production conditions are being studied
- ^[5] ****** indicate that the production conditions are being studied

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