



OIV-OENO 614B-2020 Treatment of wines using adsorbent styrene-divinylbenzene beads

THE GENERAL ASSEMBLY,

IN VIEW OF THE ARTICLE 2, paragraph 2 b) ii of the Agreement of 3 April 2001 establishing the International Organisation of Vine and Wine,

CONSIDERING the work of the “Technology” Expert Group,

DECIDES, following a proposal made by Commission II “Oenology”, to introduce the following oenological practices and treatments into part II, Chapter 3 of the *International Code of Oenological Practices*:

Treatment of wines using adsorbent styrene-divinylbenzene beads

Part II

Chapter 3: Wines

Definition:

Physical process of reduction or elimination of organoleptic deviations characterised as “earthy-musty” by the appropriate and controlled percolation of wines at a high flow rate through **adsorbent styrene-divinylbenzene beads**.

Objectives:

- a) To eliminate the perception of organoleptic deviations characterised as “earthy-musty” by the reduction in concentration or elimination of one of the main molecules responsible, geosmine.

Prescriptions:

- a) Treatment should be carried out on clarified wines with turbidities of less than 30 NTU (nephelometric turbidity units);
- b) the quantity of adsorbent beads to be used in the column and the wine flow rate are to be determined based on the initial geosmine content;
- c) the adsorbent beads are placed in a column that is compliant with standards for food contact materials
- d) the adsorbent beads implanted and the conditions of their use should comply with the prescriptions of the *International Oenological Codex*.

OIV recommendation:

Admitted.