SUMMARY OF RESOLUTIONS ADOPTED IN 2026 BY THE 24TH GENERAL ASSEMBLY OF THE OIV – YINCHUAN, (PEOPLE'S REPUBLIC OF CHINA)

THE 24TH GENERAL ASSEMBLY OF THE INTERNATIONAL ORGANISATION OF VINE AND WINE (OIV), WHICH MET ON 16 OCTOBER 2026 IN YINCHUAN, (PEOPLE'S REPUBLIC OF CHINA), ADOPTED A TOTAL OF **16 RESOLUTIONS**.

Decisions on Viticulture and the Environment

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

- Strategies for the conservation of the grapevine intra-varietal variability **(Resolution OIV-VITI 757-2026)**. The objective is to preserve the genetic diversity accumulated over centuries in old vineyards, which is eroding, in order to support the adaptation of viticulture to climate change and to future selection programmes. The strategies include prospecting old vineyards and conserving the accessions ex situ (or in situ), confirming varietal identity and testing for viruses before conservation, prioritising rare varieties.

Decisions on Oenological Practices

The OIV International Code of Oenological Practices was supplemented or updated with the following practices:

- The treatment with dimethyl polysiloxane (PDMS, INS 900a) **(Resolution OIV-OENO 544-2026)**. This resolution allows the addition, as anti foaming agent, of PDMS up to 10 mg/L, taking into account the acceptable daily intake of 17 mg/kg bw per day established by EFSA. The treatment must be carried out during alcoholic fermentation and is not permitted for wine intended for sparkling wine production.
- The treatment of musts with functionalised mesoporous silica (FMS) **(Resolution OIV-OENO 672A-2026)**. The objective of this practice is to selectively adsorb and eliminate unstable proteins from must. FMS is classified as a processing aid. It is added discontinuously in the tank at a dose set by preliminary trials (20–200 g/hL), and the resulting wine must be filtered at a porosity not exceeding 0.45 µm. Update of the treatment of wines with yeast mannoproteins **(Resolution OIV-OENO 706-2026)**. The objective of this resolution is to expand the field of application of Yeasts mannoproteins. The objectives is to improve stability with regard to potassium bitartrate precipitation, to improve protein stability in white and rosé wines, and to improve the stability of colouring matter in red wines. The dose must not exceed 400 mg/L.

- A new treatment of white must **(Resolution OIV-OENO 734-2026)** and of white wine with adsorbent styrene-divinylbenzene beads **(Resolution OIV-OENO 735-2026)**. These two new files describe a physical process in which the must or wine percolates at a controlled flow rate through a column of adsorbent beads. The objective is to reduce the risk of browning by partially eliminating polyphenolic compounds, mainly hydroxycinnamic acids and oxidised polyphenols. The product must first be clarified to a turbidity of 10 NTU or less.
- Update of the file on malolactic fermentation activators **(Resolution OIV-OENO 761-2026)**. Powdered cellulose is added to the activators already admitted (microcrystalline cellulose and products derived from yeast degradation).
- The microbiological stabilisation of musts **(Resolution OIV-OENO 669A-2026)** and of wines **(Resolution OIV-OENO 669B-2026)** by pulsed electric fields (PEF). PEF treatment irreversibly electroporates the membranes of microorganisms in order to inactivate them. In must, the objectives are to eliminate or reduce spoilage microorganisms and to stop alcoholic fermentation instantaneously in the production of wines with residual sugar, with lower SO_2 doses. In wine, the objectives are to eliminate or reduce spoilage microorganisms, to postpone the start of malolactic fermentation without SO_2 or to block it.

Decisions on Specifications of Oenological Products

The following monographs have been added to or updated in the International Oenological Codex:

- A monograph on chelating resins of styrene-divinylbenzene with iminodiacetic functional group **(Resolution OIV-OENO 695-2026)**. These resins reduce the content of metals in aged wine vinegars by complexation with the iminodiacetic group. The monograph sets purity and safety requirements. No detectable migration of styrene, divinylbenzene or iminodiacetic acid into a vinegar simulant is specified and a maximum of five regenerations.
- The update of the monograph on citric acid **(Resolution OIV-OENO 727-2026)**. The monograph now covers both the monohydrate citric acid and the anhydrous citric acid forms (INS 330). Citric acid is used to acidify wines or to limit the risk of iron haze. The identification tests and limits are updated.

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:

- The determination of ethanol in grape juice, reconstituted and concentrated grape juice and grape nectar by an enzymatic method (**Resolution OIV-OENO 662B-2026**). The objective of the method is to measure low ethanol contents (0.150–3.00 % v/v) in grape juice, reconstituted and concentrated grape juice and grape nectar. The alcohol dehydrogenase oxidises ethanol to acetaldehyde with NAD^+; in alkaline conditions the reaction is completed by trapping acetaldehyde, and the NADH formed is measured at 340 nm.
- The determination of the strontium isotopic ratio ($^{87}Sr/^{86}Sr$) in wines by Q-ICP-MS **(Resolution OIV-OENO 754-2026)**. The objective of the method is to determine the $^{87}Sr/^{86}Sr$ ratio of wines, an isotopic marker linked to geological origin. The principle is based on high-pressure microwave digestion and a chromatographic separation of Sr and Rb to avoid $^{87}Rb/^{87}Sr$ overlap and a measurement by Q-ICP-MS.
- A maximum acceptable limit for sorbic acid in wine **(Resolution OIV-OENO 730-2026)**. A new limit for sorbic acid in finished wines is defined at 200 mg/L and 250 mg/L for Vitis labrusca, hybrid thereof.

Decisions on Economy and Law

- The withdrawal of obsolete, out-of-date and redundant OIV resolutions, phase 3 **(Resolution OIV-ECO 764-2026)**. The objective of this resolution is to improve the coherence of the corpus of OIV resolutions (1445 adopted between 1928 and 2025) and to facilitate their application by Member States, in line with the 2025-2029 Strategic Plan. After 376 resolutions withdrawn in 2023 and 184 in 2024, 43 further resolutions listed in an annex are withdrawn on the basis of the criteria proposed by the Codification Advisory Committee.

Decisions on Safety and Health

- The update of the classification of oenological tannins as additive or processing aid **(Resolution OIV-SECSAN 722-2026)**. The objective of the resolution is to provide a classification as additive or processing aids of tannins. Tannins are classified according to their use and classified as processing aids when used on must, as they have no technological function in

the finished wine. They are classified as additives when used on wine for any other objective.

* The full texts of the resolutions adopted by the 24th OIV General Assembly will shortly be available on the OIV website.