PRELIMINARY DRAFT RESOLUTION

OENO-TECHNO 14-540A Et5

SPECIFIC OENOLOGICAL PRACTICES FOR DE-ALCOHOLISED WINE

THE GENERAL ASSEMBLY

TAKING INTO ACCOUNT the resolution OIV-ECO 432-2012 that defines de-alcoholised wine[[1]](#footnote-2),

CONSIDERING the extensive work of the group of experts “Technology” in particular on specific oenological practices for de-alcoholised wine,

CONSIDERING the work of the group of experts “Law and Consumer Information”,

CONSIDERING the consumer demand for reduced alcohol and de-alcoholised beverages,

CONSIDERING the OIV Information Report on Water in Oenology which outlines the usage of water for technological requirements,

DECIDES on the proposal of Commission Oenology to include in Part II chapter 6 of the OIV Code of oenological practices the following treatments:

**Part II**

**Chapter 6.2 SPECIFIC OENOLOGICAL PRACTICES FOR DE-ALCOHOLISED WINE**

Following oenological treatments are allowed for de-alcoholised wine:

**6.2.1 OENOLOGICAL PRACTICES ALLOWED FOR WINE**

1. For de-alcoholised wine, oenological practices defined in the *International Code of Oenological Practices* admitted for wines are admitted,
2. Oenological products when applied both in wine and de-alcoholised wine, the usage doses and maximum limits in the final product should comply with those indicated in the *International Code of Oenological Practices* for wines.

**6.2.2 SWEETENING**

*Definition:*

Addition of sweeteners to de-alcoholised wine.

*Objectives:*

Balancing taste properties of the product.

*Prescription:*

For sweetening, the following substances may be used alone or in combination:

* grape must,
* concentrated grape must,
* rectified concentrated grape must, and
* solid rectified concentrated grape must,

*Recommendation of the OIV:*

Admitted.

**6.2.3 BLENDING**

*Definition:*

Blending a de-alcoholised wine with other de-alcoholised wines to produce de-alcoholised wine.

*Objectives:*

Producing a dealcoholised wine, which will consist of more than one de-alcoholised wine to achieve organoleptic quality of the final product.

*Prescription:*

Blending a de-alcoholised wine with other de-alcoholised wines.

*Recommendation of the OIV:*

Admitted.

**6.2.4 ADDITION OF GLYCEROL**

*Definition:*

Addition of glycerol to dealcoholised wine.

*Objectives:*

Balancing mouthfeel properties of the product.

*Prescription:*

a) The addition should be made in dealcoholised wine.

b) The dose used shall not exceed the maximum amount required to achieve the technological objectives [10 g/l].

c) Glycerol must comply with the prescriptions of the International Oenological Codex.

*Recommendation of the OIV:*

Admitted.

**6.2.5 REINCORPORATION OF AROMATIC COMPOUNDS**

*Definition:*

Reincorporation of the initial aromatic compounds present in wine into de-alcoholised wine that was removed by the specific technology applied.

*Objectives:*

To improve sensory attributes of the de-alcoholised wine.

*Prescription:*

The techniques consist in recovering of aromatic compounds from the initial wine, which were removed during the de-alcoholisation process and reincorporating them into de-alcoholised wine.

*Recommendation of the OIV:*

Admitted.

**6.2.6 REINCORPORATION OF WATER**

*Definition:*

Reincorporation of the endogenous water present in wine into de-alcoholised wine.

*Objectives:*

To restore the volume of de-alcoholised wine to the initial volume minus the alcohol removed and taking into account any addition by admitted oenological practices, including the treatments listed on 6.2.2.

*Prescription:*

The techniques consist in recovering of the endogenous water contained in the initial wine removed during the de-alcoholisation process and its reincorporating into the dealcoholised wine.

*Recommendation of the OIV:*

Admitted.

**6.2.7 CARBON DIOXIDE USE**

*Definition:*

Addition of carbon dioxide to de-alcoholised wine.

*Objectives:*

a) Produce carbonated de-alcoholised wine, or

b) Adjust sensory properties of still de-alcoholised wine.

*Prescription:*

Carbon dioxide must meet the prescriptions of the International Oenological Codex.

*Recommendation of the OIV:*

Admitted.

**ANNEX**

The following treatments have been omitted from this resolution for the moment, due to the need for further information or research before a consensus can be reached regarding their inclusion. Once the necessary research and work is done and consensus among experts is achieved, these treatments will be incorporated into the resolution accordingly.

**6.2.2 SWEETENING**

*Prescription:*

For sweetening, the following substances may be used alone or in combination:

* sucrose which may be added after the de-alcoholisation.

**6.2.3 REINCORPORATION OF AROMATIC COMPOUNDS**

- Permitting back-addition of any aroma from wine, and do not limit to back addition of only aromas recovered from the same wine pre-dealcoholisation.

**6.2.4 REINCORPORATION OF WATER**

- Permitting water from any food-grade source, and strictly limit the volume used.

**6.2.8 PRESERVATIVES**

1. The draft resolution to update the concerned resolution by amending the title is currently at step 5 in DROCON. [↑](#footnote-ref-2)