



SUMMARY OF RESOLUTIONS ADOPTED IN 2020 BY THE 18TH GENERAL ASSEMBLY OF THE OIV– PARIS (FRANCE)

THE 18TH GENERAL ASSEMBLY OF THE INTERNATIONAL ORGANISATION OF VINE AND WINE (OIV), WHICH MET ON 26 NOVEMBER 2020 IN PARIS (FRANCE), ADOPTED A TOTAL OF **18 RESOLUTIONS**.

Decisions on Viticulture and the Environment

- In the field of viticulture, the OIV adopted general principles for conducting and communicating the results of a life-cycle assessment (LCA) in the vitivincultural sector (**Resolution OIV-VITI 640-2020**). The OIV Member States, on the one hand, recognised the importance of evaluating the overall environmental footprint of vitivincultural production for developing appropriate action plans and, on the other hand, recommended promoting the life-cycle analysis (LCA) methodology as the most comprehensive overall multi-criteria evaluation tool regarding the environmental impacts of product systems.
- The OIV Guide for the implementation of principles of sustainable vitivinculture (**Resolution OIV-VITI 641-2020**). This guide complements and updates all OIV recommendations in the area of sustainability. The resolution provides recommendations on how an organisation in the vitivincultural sector can translate and adopt the “General principles of sustainable vitivinculture” (Resolution OIV-CST 518-2016) in its activities.

Decisions on Oenological Practices

Several resolutions relating to new oenological practices will be added to the *International Code of Oenological Practices* of the OIV, in particular:

- Treatment of musts using adsorbent styrene-divinylbenzene beads (**Resolution OIV-OENO 614A-2020**) and the same treatment for wines (**Resolution OIV-OENO 614B-2020**). The objective of this treatment is to eliminate the perception of earthy-musty flavours (EMF) by the reduction in concentration or elimination of one of the main molecules responsible, geosmine.



- Treatment of grapes by high voltage electric pulses (PEF) (**Resolution OIV-OENO 634-2020**). This practice consists of the application of sufficiently high pulsed electric fields (PEF) to destemmed and crushed grapes to cause the permeabilisation of the cell membranes, especially of the grape skins. The objective of the treatment is to facilitate and increase the extraction of valuable substances such as polyphenols, yeast assimilable nitrogen (YAN), aroma compounds including precursors, and other substances.
- Treatment of musts by continuous high pressure processes (UHPH) (**Resolution OIV-OENO 594B-2020**). This UHPH practice consists of the continuous application of pressure of between 200 to 400 MPa (2000-4000 bar) by pumping at high pressure. The UHPH eliminates microorganisms (including spores), mainly through total destruction by the impact. In UHPH, the effect of the forces of impact and shear is decisive.
- Update to the oenological practice regarding treatment with cellulose gums (carboxymethylcellulose), by widening its scope of application to rosé wines (**Resolution OIV-OENO 659-2020**).
- OIV Guide to identify hazards, critical control points and their management in the wine industry (**Resolution OIV-OENO 630-2020**). This guide is intended to harmonise the analysis of hazards, and to suggest, by way of example, risk levels and critical control points that might be encountered during the stages of wine production. The vitivincultural sector of each country should apply it according to its own specific production characteristics.
- Guidelines for the reduction of SO₂ doses used in winemaking (**Resolution OIV-OENO 631-2020**). These guidelines contain recommendations for the proper management of all of the phases of the winemaking process – from the vine to the bottle – to reduce the use of SO₂ without compromising wine quality in terms of organoleptic characteristics and microbiological stability.

Decisions on Specifications of Oenological Products

The following monographs were added to the *International Oenological Codex*, in particular:

- A monograph on adsorbent styrene-divinylbenzene beads, which was also added to the corresponding oenological practices (**Resolution OIV-OENO 643-2020**). Detailed specifications accompany this monograph, including the particle size of between 600 and 750 µm and the specific migration limits.



- A monograph on calcium sulphate, which is used for must acidification in the production of liqueur wines (**Resolution OIV-OENO 644-2020**). Detailed specifications accompany this monograph.
- An update to the monograph on potassium polyaspartate, with regard to the method of determination of the mean molecular mass (**Resolution OIV-OENO 645-2020**).

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, in particular:

- The quantification of glucose, malic acid, acetic acid, fumaric acid, shikimic acid and sorbic acid in wine using quantitative nuclear magnetic resonance spectroscopy (¹H NMR) (**Resolution OIV-OENO 618-2020**). The method principle consists of diluting the sample, then measuring it by ¹H NMR. The method is considered as a type IV method.
- A method for the determination of alkylphenols in wines by gas chromatography-mass spectrometry (GC-MS or GC-MS/MS) (**Resolution OIV-OENO 620-2020**). The method describes the analysis, on the one hand, by gas chromatography coupled with mass spectrometry (GC-MS), and on the other, by gas chromatography coupled with tandem mass spectrometry (GC-MS/MS). The sample is extracted in the headspace using the solid-phase microextraction (SPME) technique.

Decisions on Economy and Law

- The OIV adopted the definition of white wine with maceration (**Resolution OIV-ECO 647-2020**). This is a white wine derived from alcoholic fermentation of a must with prolonged contact with grape pomace, including skins, pulp, seeds and potentially stems. The minimum duration of the maceration phase is one month and “white wine with maceration” can be characterised by an orange-amber colour and a tannic taste. This new definition will make it possible to differentiate and highlight wines produced by ancestral methods, such as for example Georgian wines made in Qvevris.
- The update to the International Standard for Wine Labelling regarding, on the one hand, labelling potentially allergenic additives and residues (**Resolution OIV-ECO 648-2020**), and on the other hand, the presentation of alcoholic strength and the simplification of



the modalities for control of nominal volume (**Resolution OIV-ECO 649-2020**). With regard to the labelling of potentially allergenic additives and residues, the substances concerned are as follows:

- fining agent proteins in wine (milk, milk-based proteins, egg and egg-based products, wheat proteins), if their presence can be detected in the final product using the analysis method that meets the criteria set by Method OIV-MA-AS315-23,
- sulphites at a concentration of 10 mg/L or more.

The recommendations relating to the presentation of ABV and the modalities for control of nominal volume consist of:

- defining the format for the indication of the ABV, in particular the number of decimal places that may be used,
- simplifying the text of the International Standard for Wine Labelling by removing the modalities for control and sampling, and instead making reference to the recommendations of the OIML.

Decisions on Safety and Health

- Finally, the OIV has adopted guidelines for the evaluation of physical treatments of grapes and their derived products (**Resolution OIV-SECSAN 664-2020**). The OIV “Food Safety” Expert Group therefore has a procedure to evaluate the physical processes proposed as new oenological practices.

* The full texts of the resolutions adopted by the 18th OIV General Assembly will shortly be available on the OIV website.

International Organisation of Vine and Wine
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Created on 29 November 1924 • Restructured on 3 April 2001
35, rue de Monceau • 75008 Paris +33 1 44 94 80 80
contact@oiv.int
www.oiv.int