II.2.1.12.3 Partial evaporation under atmospheric pressure

Definition:

Process consisting in eliminating a certain quantity of water from grape must in an evaporational system under atmospheric pressure.

Objectives:

See II.2.1.12. b, c, and d 'Partial dehydratation of musts'

Prescriptions:

a) Evaporation may be done in open cauldrons, with or without stirring, heated:

- by direct fire, or
- by steam sleeves or in another calorific fluid

b) These processes must be conducted in such a way as to obtain the desired degree of concentration and caramelization of sugar without obtaining undesirable changes in taste.

Recommendation of the OIV:

Admitted