

### **I.2.3 Concentrated grape must**

Product neither fermented nor caramelised, obtained by the partial dehydration(\*)<sup>[1]</sup> of grape must or of preserved grape must according to procedures accepted by the OIV, such that its density at 20°C is not less than 1.24 g/ml.

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<sup>[1]</sup> \* indicates that the practice or the treatment is described in part II of the Code (see II.2.1.12 Partial dehydration of musts)