II.1.6 Maceration according to the traditional technique of fermentation on skins

Definition:

Process consisting, after crushing and possible de-stemming of the harvested grapes, of leaving the solid and liquids parts in contact for a more or less prolonged period of time.

Maceration and fermentation are accomplished simultaneously.

Objective:

Extraction of substances contained in the skin of grapes, notably polyphenolic and flavour substances, etc.

Prescriptions:

To achieve the objectives of the process more rapidly, various mechanical processes can be used : pumping over, irrigation of the cap, use of tanks with automatic irrigation, or of devices to re-circulate the wine through the marc.

Recommendation of OIV:

Admitted