STUDY ON THE REQUIREMENTS OF EXOGENOUS TECHNOLOGICAL WATER FOR THE DISSOLUTION OF ENOLOGICAL PRODUCTS AND WINEMAKING PRACTICES

General Wine Act No. 14878 from the Argentine Republic and its regulations prohibit any addition of exogenous water in wines and musts.

On the other hand, said Act in its Sections 19 and 21 empowers the National Institute of Vitiviniculture (INV) to authorize the use of oenological products, oenological practices and to set the limits for wine components.

Oenological Products are mostly in a solid state (powder, crystals) and must be dissolved in water, must, wine or a mixture of water/must or water/wine, in order to achieve total dissolution and thus obtain the optimum performance of the product in the processes of winemaking, conservation and bottling.

The water used for these purposes is called Technological Exogenous Water or Technological Water.

The general and specific description of these products can be found in an extensive bibliography, as well as in the technical sheets supplied by the manufacturers for their use.

Considering that the use of technological water is a necessity in the winery, the INV has formalized its maximum content for the internal control of national wines.

With the aim of providing transparency, clarity and truth to the subject, as other countries have done (the United States, Australia, Chile, etc.), the INV has carried out a technical study on "Products that have been authorized for Oenological use", especially those that require previous dissolution before being added to the must or wine, and it has also contemplated a tolerance on the other Oenological Practices. This study has been carried out for local wines in Argentina and does not have any implications on imported wines, regarding the WWTG agreements of mutual recognition of oenological practices.

In Table No.1, it is shown the minimum and maximum quantities in grams per hectoliter of the Oenological Products used in the wine industry of Argentina, established by the recommendations provided by the manufacturers.

Table No. 2 was made upon consulting and discussion with the Wineries Associations, Vinegrowers Organizations and Associations of Professionals in Oenology, on different vinification methods, storage and bottling systems for generic wine, varietal wine and sparkling wine. In this Table the Oenological Products used in their concentrations, in general maximum, can be observed.

The percentage of water (2.4%) needed to dissolve the Oenological Products of the different wine categories emerged from the table.

We considered appropriate to include a tolerance percentage that takes into account the other Oenological Practices that might incorporate small amounts of water as part of the technological processes such as: emptying of hoses, pumps, pre-layering formation in the filtration process, traces of water that remain during washing of winepresses, concrete containers, stainless steel tanks, machinery and other practices carried out in the winery. It has been estimated between 15-20% on the percentage of the value obtained for the dissolution of the Oenological Products, establishing a 0.4%.

In relation with the previous statements, theº RESOL-2019-5-APN-INV-MPYT established for Argentine wines a maximum limit of 2.8% of technological exogenous water, coming from the dissolution of Oenological Products and other Oenological Practices carried out in the winery.

Based on this study, Act No. 14878 allows differentiating this legal limit of water in wines that comes exclusively from technological use to dissolve the previously approved oenological products and from authorized oenological practices, from water added to wines that has not derived from such practices. According to section 20 of Act No. 14878, such wine will be considered as manipulated wine, and its only destination will be distillation or what the INV determines appropriate.

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