



NO-LOW

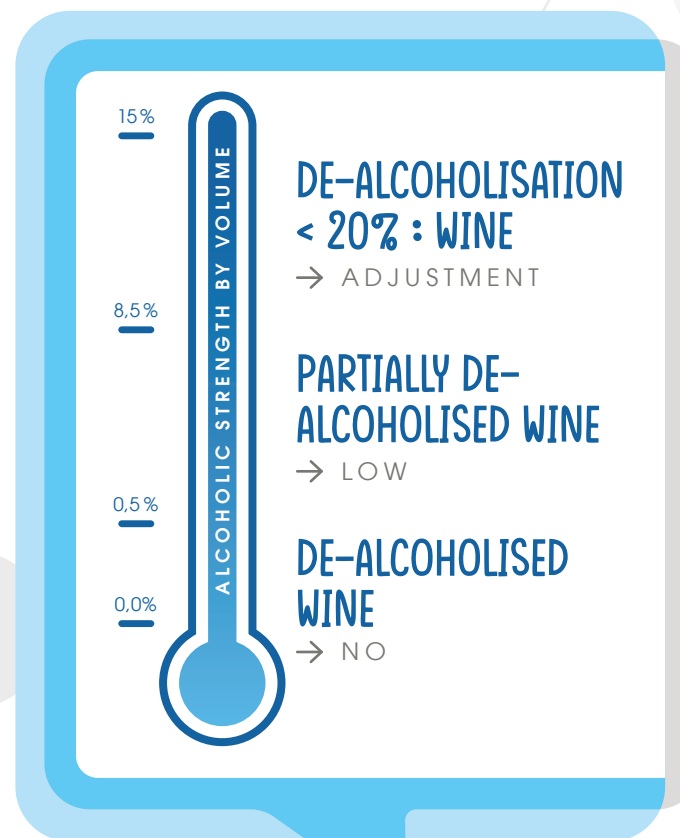
HOW ABOUT A LITTLE BALANCE?

The market for (partially or fully) de-alcoholised wines is growing fast, enabling the wine industry to diversify its range of products and outlets. However, working with these matrices creates new challenges from the moment the grapes are harvested and throughout the vinification process, in order to obtain a quality product.

IOC has been working on NO-LOW for several years to understand the interactions between its oenological products and these new matrices. Discover our selection of the most suitable rebalancing solutions to help you achieve optimum quality in your NO-LOW profiles.

WHAT DO THE OIV (INTERNATIONAL ORGANISATION OF VINE AND WINE) REGULATIONS PROVIDE?

WHICH IS WHAT?



WHICH OENOLOGICAL practices are authorised?

→ In the European Union, the only oenological practices currently authorised for partially and fully de-alcoholised wines are those for "classic" wines, as notified in EU regulation 2019/934. A change in the regulations could extend these practices in the coming years. Outside the European Union, refer to local regulations in each country.

De-alcoholised wine-based beverages that do not fall within these categories also exist and are subject to more permissive regulations. They cannot be called "de-alcoholised wines" or "partially de-alcoholised wines".

HOW TO PRODUCE DE-ALCOHOLISED WINE?



SOLUTIONS FOR BALANCE RESTORATION

TANNINS



ESSENTIAL OAK SWEET™ • Oak tannins • 5 to 10 g/hL	Roundness and balance	
ESSENTIAL OAK BARREL™ • Oak tannins • 3 to 10 g/hL	Volume and length on the palate	
ESSENTIAL FRESH™ • Eucalyptus and walnut tannins • 3 to 10 g/hL	Freshness and maintenance of aromatic complexity	
INFINITY LEMON™ • Lemon and chestnut tannins • 2 to 10 g/hL	Finesse and structure	
INFINITY GREEN T™ • Tea and gall tannins • 2 to 10 g/hL	Freshness and elegance	
PRIVILÈGE BLEU™ • Oak tannins • 2 to 5 g/hL	Finesse and complexity	
PRIVILÈGE NOIR™ • Oak tannins • 2 to 5 g/hL	Structure and balance	

MANNOPROTEINS



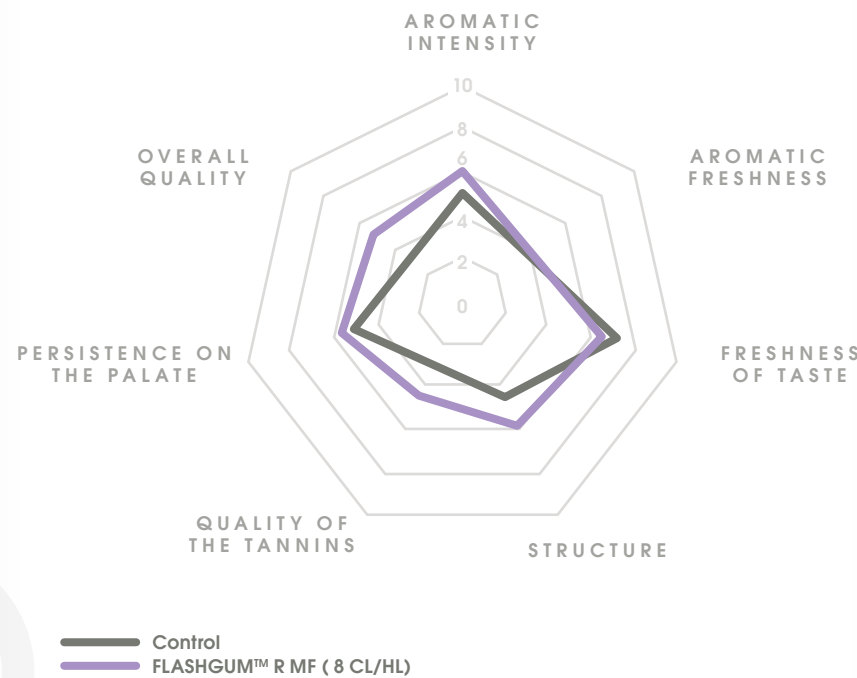
ULTIMA FRESH™ • Mannoproteins • 10 to 25 g/hL	Balance and length on the palate	
ULTIMA SOFT™ • Mannoproteins • 10 to 25 g/hL	Fat and acidity coating	

GUM ARABIC



FLASHGUM™ R MF • Seyal gum arabic • 5 to 12 cL/hL	Roundness and sweetness	
----------------------------------------------------------------	-------------------------	--

DE-ALCOHOLISED WINE RESTORATION OF SENSORY BALANCE



LET'S GIVE IT A GO!

Very often, it is the combination of different oenological solutions that enables the desired sensory balance to be obtained in fully or partially de-alcoholised wines.

IOC has developed ready-to-use sample sets to test the best combinations for each of your products.



Contact your IOC representative
to explore the exciting, meticulous and delicate universe of this balancing act!

Contact us:
 ✉ ioc@iocwine.com
www.ioc.eu.com