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PROPOSAL

From:	Secretary-General of the European Commission, signed by Ms Martine DEPREZ, Director
date of receipt:	29 July 2025
To:	Ms Thérèse BLANCHET, Secretary-General of the Council of the European Union
No. Cion doc.:	COM(2026) 407 annex
Subject:	ANNEX to the Proposal for a COUNCIL DECISION on the position to be taken on behalf of the European Union in the International Organisation for Vine and Wine (OIV)

Delegations will find attached document COM(2026) 407 annex.

Encl.: COM(2026) 407 annex



EUROPEAN
COMMISSION

Brussels, 29.7.2026
COM(2026) 407 final

ANNEX

ANNEX
to the
Proposal for a
COUNCIL DECISION
on the position to be taken on behalf of the European Union in the International
Organisation for Vine and Wine (OIV)

ANNEX

The Member States of the Union that are Members of the International Organisation for Vine and Wine (OIV) acting jointly on behalf of the Union, and subject to any future review on the basis of new developments, shall support the following draft resolutions at step 7 during the OIV General Assembly scheduled for 16 October 2026:

- OENO-MICRO 20-669A: Microbiological stabilization of must by pulsed electric fields (PEF);
- OENO-MICRO 20-669B: Microbiological stabilization of wines by pulsed electric fields (PEF);
- OENO-TECHNO 14-540B: Specific oenological practices for partially de-alcoholised wine, subject to the understanding that the section on ‘Sweetening’ and in particular the Definition ‘Addition of sweeteners to de-alcoholised wine’ should be interpreted as limited to the products listed in ‘Prescription’;
- OENO-TECHNO 14-544: Treatment with polydimethylsiloxane - update of the international code of oenological practices;
- OENO-TECHNO 20-672A: Treatment with a functionalised mesoporous silica (FMS) for the protein stabilisation of musts;
- OENO-TECHNO 21-706: Update to file 3.3.13 “Treatment of wines with yeast mannoproteins”;
- OENO-TECHNO 23-730: Limit of sorbic acid in wine;
- OENO-TECHNO 23-734: Treatment of white must with adsorbent styrene-divinylbenzene beads to eliminate polyphenolic compounds responsible for browning;
- OENO-TECHNO 23-735: Treatment of white wine with adsorbent styrene-divinylbenzene beads to eliminate polyphenolic compounds responsible for browning;
- OENO-TECHNO 25-761: Update to file 3.4.21 “Malolactic fermentation activators”;
- OENO-SPECIF 21-695: Monograph on chelating resins of styrene-divinylbenzene with iminodiacetic functional group;
- OENO-SPECIF 23-727: Update of monograph of citric acid;
- OENO-SCMA 24-754: Analytical method for the determination of strontium isotopic ratio ($^{87}\text{Sr}/^{86}\text{Sr}$) in wines (Method type IV);
- SECSAN-SECUAL 23-722: Update of the classification of oenological tannins as additive or processing aid.

The Member States of the Union that are Members of the International Organisation for Vine and Wine (OIV) acting jointly on behalf of the Union, and subject to any future review on the basis of new developments, shall support the following draft resolution at step 7 during the OIV General Assembly scheduled for 16 October 2026 only if the expressed condition is met:

- OENO-TECHNO 14-540A: the specific treatment “6.34 Addition of glycerol” is removed from the text of the resolution.