

2. MUSTS

2.1.3.1.1 CHEMICAL (OENO 3/99, OENO 13/01) ⓘ	ACIDIFICATION
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Definition:

Increasing the titration acidity and the actual acidity (decreasing pH) by adding organic acids.

Objectives:

- a) Produce balanced wines from the gustatory point of view;
- b) Favor a good biological evolution and good maturation of wine;
- c) Remedy insufficient natural acidity caused by:
 - climatic conditions in the viticulture region, or
 - oenological practices which lead to a decrease in natural acidity

Prescriptions:

- a) Lactic acids, L(-) or DL malic acid and L(+) tartaric acid are the only acids that can be used;
- b) The addition of acids should not be done to conceal fraud;
- c) The addition of mineral acids is forbidden;
- d) Chemical acidification and chemical de-acidification are mutually exclusive;
- e) The acids used must conform to the *International Oenological Codex* standards
- f) Acids can be only be added to musts under condition that the initial acidity content is not raised by more than 54 meq/l (i.e. 4 g/l expressed in tartaric acid),

When must and wine are acidified, the net cumulative increase must not exceed 54 meq/l (or 4 g/l expressed in tartaric acid),

Recommendation of the OIV:

Accepted.

