

3. WINES

3.1.1.1 CHEMICAL (OENO 4/99, OENO 14/01) ⓘ	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 and citric acids are the only acids that can be used;
- b) Citric acid content in wine after this procedure should not exceed the limit established in Annex C of the *International Collection of Methods for Wine and Must Analysis*
- c) The addition of acids should not be done to conceal fraud;
- d) The addition of mineral acids is forbidden;
- e) Chemical acidification and chemical de-acidification are mutually exclusive;
- f) The acids used must conform to the *International Oenological Codex* standards
- g) Acids can be only be added to wine under condition that the initial acidity is not increased by more than 54 meq/l (i.e. 4 g/l expressed as tartaric acid),

When musts and wine are acidified, the cumulated dose must not exceed a net cumulative increase of 54 meq/l (or 4 g/l expressed as tartaric acid),

Recommendation of the OIV:

Accepted.