3. WINES

3.3.8 TREATMENT WITH CITRIC ACID (16/70)

Definition:

Addition of citric acid to wine.

Objective:

To bind ferric ions in a soluble complex anion and thus to lessen the tendency to form iron hazes.

Prescriptions:

- a) The maximum citric acid content of the wine at the point of consumption shall be $1\ g/l$.
- b) The citric acid used shall comply with the prescriptions of the *International Oenological Codex*.

Recommendation of the OIV:

Accepted.