II.2.1.3.1.2.1 Acidification by yeasts

Definition:

Increase of titration acidity and real acidity (decrease in pH) during alcoholic fermentation with yeasts (Saccharomyces and non-Saccharomyces)".

Objectives:

a) To make balanced wine from a sensory point of view;

b) To obtain a production of D or L-malic acid and/or D or L-lactic and/or succinic acid during alcoholic fermentation.

Prescriptions:

Acidification by musts can operate:

a) on musts (**see file II.2.1.3.1**);

b) with pure strains or successive fermentations using yeast strains capable of producing D or L-malic acid and/or D or L-lactic and/or succinic;

c) the yeast must comply with the prescriptions of the International Oenological Codex.

Recommendation of the OIV:

Admitted.