INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Physical de-acidification

II.2.1.3.2.1 Physical de-acidification

Definition:

Reduction of the total acidity by the application of physical procedures.

Objectives:

To produce wines:

- a) See II.2.1.3.2 'De-acidification'
- b) Stable with regard to precipitation of excess potassium bitartrate and calcium tartrate.

Prescriptions:

The potassium bitartrate and calcium tartrate precipitation occurs:

- a) Either spontaneously during storage of the must at low temperature, or
- b) As the result of chilling the must (see Cold treatment(**)^[1])

Recommendation of the OIV:

Admitted

1.21.3.2.1

^{[1] **} indicate that the production conditions are being studied