

### **II.3.4.5 Treatment with sorbic acid**

**Classification:**

- Sorbic acid: Additive

**Definition :**

Addition to wine of sorbic acid or potassium sorbate.

**Objectives :**

- See II.3.4.2 'Biological stabilisation'*
- To prevent the re-fermentation of wines containing fermentable sugars.
- To prevent the development of undesirable yeasts.

**Prescriptions :**

- The addition should take place only a shortly before bottling.
- The dose used shall not exceed 200 mg/l expressed as sorbic acid.
- The sorbic acid and potassium sorbate shall comply with the prescriptions of the International Oenological Codex

**Recommendation of the OIV:**

Admitted