II.6.1.6 Chemical acidification

Definition:

Increasing titration acidity and real acidity (pH lowering) of aromatised wines, beverages based on vitivinicultural products and wine-based beverages by means of organic acids addiction.

Objectives:

Giving the desired tasting properties to the product.

Prescription:

a) Only L and D lactic, L-malic, L-tartaric and citric acid are admitted to be used,

b) Acid addition must not be used to hide a fraud,

c) Mineral acid addiction it is forbidden,

d) The acid(s) used must satisfy the prescriptions of the International oenological Codex.

Recommendation of the OIV:

Admitted for aromatised wines, beverages based on vitivinicultural products and wine-based beverages.