

### **II.2.1.3.1.1 Chemical acidification**

**Classification:**

- Malic acid (D,L-, L-): additive
- Lactic acid: additive
- Tartaric acid: additive

**Definition:**

Increasing the titration acidity and the actual acidity (decreasing pH) by adding organic acids.

**Objectives :**

- Produce balanced wines from the gustatory point of view;
- Favor a good biological evolution and good maturation of wine;
- Remedy insufficient natural acidity caused by:
  - climatic conditions in the viticultural region, or
  - oenological practices which lead to a decrease in natural acidity

**Prescriptions:**

- Lactic acid, L(-) or DL malic acid and L(+) tartaric acid are the only acids that can be used;
- The addition of acids should not be done to conceal fraud;
- The addition of mineral acids is forbidden;
- Chemical acidification and chemical de-acidification are mutually exclusive;
- The acids used must conform to the International Oenological Codex standards
- Acids can be only be added to musts under condition that the initial acidity content is not raised by more than 54 meq/l (i.e. 4 g/l expressed in tartaric acid),  
When must and wine are acidified, the net cumulative increase must not exceed 54 meq/l (or 4 g/l expressed in tartaric acid),

**Recommendation of the OIV:**

Admitted