II.6.1.7 Chemical deacidification

Definition:

Lowering of titration acidity and real acidity (pH increasing) of aromatised wines, beverages based on vitivinicultural products and wine-based beverages by means of potassium tartrate, potassium hydrogen carbonate, calcium carbonate containing, if necessary, small amounts of double calcium L-tartaric and L-malic acid salt.

Objectives:

Developing aromatised wines, beverages based on vitivinicultural products and wine-based beverages with balanced taste properties.

Prescription:

a) The process of double salt formation (neutral double calcium salt of tartaric and malic acids) aims at a further decrease of titration acidity, since wine is very rich in malic acid content and precipitating of tartaric acid alone is not efficient enough,

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

c) The products used must satisfy the prescriptions of International oenological Codex.

Recommendation of the OIV:

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