II.2.1.3.2.3.2 De-acidification by lactic acid bacteria

Definition:

Reduction of the total acidity and real acidity (increase in pH) through the use of lactic acid bacteria of the Lactobacillus, Leuconostoc, Pediococcus and Oenococcus genera.

Objectives:

a) To develop balanced wines in terms of taste sensations;

b) to obtain the total or partial degradation of malic acid by biological means.

Prescriptions:

a) To achieve the objective, de-acidification by lactic acid bacteria is conducted by addition of at least 10^6 CFU/mL of selected strains of lactic acid bacteria to must, which may or may not be in the process of alcoholic fermentation.

b) the selected strains must comply with the prescriptions of the International Oenological Codex.

OIV recommendation:

Admitted