II.3.1.2.2 Chemical de-acidification

Classification :

- Potassium L(+) tartrate: processing aid
- Potassium hydrogen tartrate: processing aid
- Calcium carbonate: processing aid
- Potassium hydrogen carbonate: processing aid

Definition :

Reduction of the acidity and the actual acidity (increase of the pH) by addition of neutral potassium tartrate, potassium hydrogen carbonate or calcium carbonate possibly containing a small quantity of the calcium double salt of L(+) tartaric and L(-) malic acids

Objectives :

a) See II.3.1.2 'De-acidification'

b) To favour biological de-acidification.

Prescriptions :

a) The de-acidified wine shall contain at least 1 g/l tartaric acid.

b) The process of the formation of double salt (neutral calcium salt of tartaric and malic acids) is intended to produce a greater reduction in titratable acidity, when the wine has a high malic acid content and the precipitation of tartaric acid alone does not prove sufficient.

c) Chemical de-acidification should be performed in such a way that the wines obtained do not lack acidity, taking account of a possible subsequent malolactic fermentation.

d) The aim of chemical de-acidification shall not be to conceal fraud.

e) The elimination of excess carbon dioxide can be achieved, if necessary, by flushing with nitrogen.

f) Chemical acidification and chemical de-acidification are mutually exclusive

g) The products used shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV :

Admitted