

1. GRAPES

1.11. TREATMENT WITH ASCORBIC ACID (OENO 10/01)

Definition:

Addition of ascorbic acid to grapes.

Objective:

Protect the aromatic substances of the grape, through the antioxidant properties of the product, against the influence of oxygen in the air.

Prescriptions:

- a) It is recommended to add ascorbic acid before the grape's crushing,
- b) The dose used must not exceed 250 mg/kg,
- c) It is advisable to use ascorbic acid with sulfur dioxide.
- d) The ascorbic acid must comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Accepted.

