

### 3. WINES

#### 3.1.2.2 CHEMICAL DE-ACIDIFICATION (6/79)

*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 3.1.2.
- 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 :*

Accepted.