

### **3. WINES**

#### **3.4.5 TREATMENT WITH SORBIC ACID (5/88)**

*Definition :*

Addition to wine of sorbic acid or potassium sorbate.

*Objectives :*

- a) See 3.4.2 .
- b) To prevent the re-fermentation of wines containing fermentable sugars.
- c) To prevent the development of undesirable yeasts.

*Prescriptions :*

- a) The addition should take place only a shortly before bottling.
- b) The dose used shall not exceed 200 mg/l expressed as sorbic acid.
- c) The sorbic acid and potassium sorbate shall comply with the prescriptions of the International Oenological Codex

*Recommendation of the OIV:*

Accepted.

