

### **II.2.1.3.2.1 Physical de-acidification**

**Definition :**

Reduction of the total acidity by the application of physical procedures.

**Objectives :**

To produce wines:

- a) *See II.2.1.3.2 'De-acidification'*
- b) Stable with regard to precipitation of excess potassium bitartrate and calcium tartrate.

**Prescriptions :**

The potassium bitartrate and calcium tartrate precipitation occurs:

- a) Either spontaneously during storage of the must at low temperature, or
- b) As the result of chilling the must (see Cold treatment(\*\*)<sup>[1]</sup>)

**Recommendation of the OIV :**

Admitted

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<sup>[1]</sup> \*\* indicate that the production conditions are being studied