INTERNATIONAL CODE OF OENOLOGICAL PRACTICES

Physical de-acidification

II.3.1.2.1 Physical de-acidification

Definition:

Reduction of the titratable acidity by use of physical procedures.

Objective:

To produce wines:

- a) See 3.1.2 'De-acidification'
- b) Stable with regard to precipitation of excess potassium bitartrate and calcium tartrate.

Prescriptions:

The precipitation of potassium bitartrate and calcium tartrate occurs:

- a) Either spontaneously during storage of the wine at low temperature, or
- b) As the result of chilling the wine (see Cold Treatment) [AF1]

Recommendation of the OIV:

Admitted		

[AF1]Cold treatment est une fiche ou est une pratique à étudier ultérieurement (**)

1.3.1.2.1