II.3.4.7 Treatment with ascorbic acid

Classification:

- Ascorbic acid: additive
- Erythorbic acid: additive

Definition:

Addition of ascorbic acid[1] to wine.

Objective:

Protect the wine through the antioxidant properties of the product, against the influence of oxygen in the air, which modifies its colour and flavour.

Prescriptions:

a) It is recommended to add ascorbic acid during bottling, otherwise it oxidises in the presence of air and the oxidation product causes far more significant oxidative alterations in the wine than those resulting from oxygen in the air in the absence of ascorbic acid.

b) The dose used shall not exceed 250 mg/l.

c) When the ascorbic acid has also been used on grape or must, the final concentration, in terms of ascorbic plus dehydroascorbic acid, shall not exceed 300 mg/l.

d) The ascorbic acid shall comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted

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[1] *Isoascorbic acid, or D-ascorbic acid or erythorbic acid has the same antioxidant power as ascorbic acid and can be used for the same oenological purpose.*

This acid exhibits the same appearance and the same solubility properties as ascorbic acid.

With the exception of rotatory power, this acid should exhibit the same properties as ascorbic acid, respond in the same way to the identifying reactions, pass the same tests and responds to the same quantitative analysis. (Cf Codex sheet COEI-1-ASCACI : 2007)