II.3.1.1 Acidification

Classification:

- Malic acid (D,L-, L-): additive
- Lactic acid: additive
- Tartaric acid: additive
- Citric acid, monohydrate: additive

Definition :

Increase of the titratable acidity and the actual acidity (decrease of the pH).

Objectives :

a) Production of wines with good sensory balance

b) To promote good biological characteristics and good keeping quality of the wine.

Prescriptions :

The objectives can be achieved :

a) By blending with wines of elevated acidity;

b) With the help of strong cation exchangers in the free form (**)[1]

c) By the use of chemical procedures (*see II.2.1.3.1.1 'Chemical acidification')*

d) By electromembrane treatment, (*see II.2.1.3.1.3 'Acidification by Electromembrane treatment (bipolar membrane electrodialysis')*

Recommendation of OIV:

Refer to the practices and procedures mentioned above.

[1] ** indicate that the production conditions are being studied