

### **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

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