

### **II.6.1.6 Chemical acidification**

**Definition:**

Increasing titration acidity and real acidity (pH lowering) of aromatised wines, beverages based on vitivinicultural products and wine-based beverages by means of organic acids addition.

**Objectives:**

Giving the desired tasting properties to the product.

**Prescription:**

- a) Only L and D lactic, L-malic, L-tartaric and citric acid are admitted to be used,
- b) Acid addition must not be used to hide a fraud,
- c) Mineral acid addition it is forbidden,
- d) The acid(s) used must satisfy the prescriptions of the International oenological Codex.

**Recommendation of the OIV:**

Admitted for aromatised wines, beverages based on vitivinicultural products and wine-based beverages.