II.3.4.5 Treatment with sorbic acid

Classification:

- Sorbic acid: Additive

Definition :

Addition to wine of sorbic acid or potassium sorbate.

Objectives :

a) See II.3.4.2 'Biological stabilisation'

b) To prevent the re-fermentation of wines containing fermentable sugars.

c) To prevent the development of undesirable yeasts.

Prescriptions :

a) The addition should take place only a shortly before bottling.

b) The dose used shall not exceed 200 mg/l expressed as sorbic acid.

c) The sorbic acid and potassium sorbate shall comply with the prescriptions of the International Oenological Codex

Recommendation of the OIV:

Admitted