

### **II.6.1.7 Chemical deacidification**

**Definition:**

Lowering of titration acidity and real acidity (pH increasing) of aromatised wines, beverages based on vitivincultural products and wine-based beverages by means of potassium tartrate, potassium hydrogen carbonate, calcium carbonate containing, if necessary, small amounts of double calcium L-tartaric and L-malic acid salt.

**Objectives:**

Developing aromatised wines, beverages based on vitivincultural products and wine-based beverages with balanced taste properties.

**Prescription:**

- a) The process of double salt formation (neutral double calcium salt of tartaric and malic acids) aims at a further decrease of titration acidity, since wine is very rich in malic acid content and precipitating of tartaric acid alone is not efficient enough,
- b) Acid addition must not be used to hide a fraud,
- c) The products used must satisfy the prescriptions of International oenological Codex.

**Recommendation of the OIV:**

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