II.3.4.23 Treatment with fumaric acid to inhibit malolactic fermentation

Classification:

- Fumaric acid : Additive

Definition:

Addition of fumaric acid to wine.

Objective:

a) Control of the growth and activity of the lactic acid bacteria responsible of the malolactic fermentation of wine;

b) reduction of the dose of sulphur dioxide;

c) preserve malic acidity.

Prescriptions:

a) Doses of 300-600 mg/L to control malolactic fermentation, even in the presence of high quantities of inoculum and during tumultuous fermentation;

b) fumaric acid must comply with the prescriptions of the International Enological Codex.

Recommendation of the OIV:

Admitted