II.3.1.2.4 De-acidification using an electromembrane process

Definition:

Physical method of ionic extraction from the wine under the action of an electric field using permeable membranes with anions on the one part and bipolar membranes on the other. The combination of permeable membranes with anions and biopolar membranes is used to manage a reduction in titratable acidity and the actual acidity (increase in the pH)

Objectives:

a) Correct excess natural acidity caused by climate conditions in the wine region by reducing titratable acidity and actual acidity (increase in the pH)

b) Develop balanced wines in terms of taste

Prescriptions:

a) Refer to the general file on separative techniques used in the processing of musts and wines and the file on the application of membrane techniques to wines.

b) De-acidification using an electromembrane process should not be intended to hide a fault.

c) The anionic membranes must be placed in such a way that they only allow the extraction of anions and in particular the organic acids from the wine.

d) The bipolar membranes are impermeable to anions and cations in the wine.

e) The wine from a de-acidified wine should contain at least 1g/L of tartaric acid.

f) De-acidification by membrane process and acidification are mutually exclusive;

g) An oenologist or qualified technician will be responsible for implementing the process.

h) The membranes used must comply with the prescriptions contained in the “International Oenological Codex”

Recommendation of the OIV

Admitted