

### **II.3.1.1.1 Chemical acidification**

**Classification:**

- Lactic acids, L(-): Additive
- D,L malic acid: Additive
- L(+) tartaric acid: Additive
- citric acid: Additive

**Definition:**

Increasing the titration acidity and the actual acidity (decreasing pH) by adding organic acids.

**Objectives:**

- a) Produce balanced wines from the gustatory point of view;
- b) Favor a good biological evolution and good maturation of wine
- c) Remedy insufficient natural acidity caused by:
  - climatic conditions in the viticulture region, or
  - oenological practices which lead to a decrease in natural acidity

**Prescriptions:**

- a) Lactic acids, L(-) or DL malic acid and L(+) tartaric and citric acids are the only acids that can be used;
- b) Citric acid content in wine after this procedure should not exceed the limit established in Annex C of the International Collection of Methods for Wine and Must Analysis
- c) The addition of acids should not be done to conceal fraud;
- d) The addition of mineral acids is forbidden;
- e) Chemical acidification and chemical de-acidification are mutually exclusive;
- f) The acids used must conform to the International Oenological Codex standards
- g) Acids can be only be added to wine under condition that the initial acidity is not increased by more than 54 meq/l (i.e. 4 g/l expressed as tartaric acid),

When musts and wine are acidified, the cumulated dose must not exceed a net cumulative increase of 54 meq/l (or 4 g/l expressed as tartaric acid),

**Recommendation of the OIV:**

Admitted