WINE ACIDS

Desirable Acidity in Wines

Wine Type	Titratable Acidity	pH
Dry White Table	6.5 – 7.5%	3.2 – 3.6
Dry Red Table	6.0 – 7.0	3.2 – 3.6
Sweet White Table	7.0 – 8.5	3.0 – 3.5
Semi-Sweet Red Table	6.5 – 8.0	3.0 – 3.6
Sherries	5.0 – 6.0	3.4 – 3.9
Sparkling	generally the same as table wine of The same type, colour and sweetness	

*An Outline of Acidity Adjustment Methods**

Increasing Acids	Decreasing Acids
Add Acids	Amelioration (Water)
Blending	Blending
Freezing	Cold Stabilization
	Add Calcium Carbonate
	Malolactic Fermentation
	Acidex

* See Acid Adjustment by Bill Collins for general data on most of the above

Use of Acidex

Acidex is a double salt precipitation process that, when properly used decreases both Malic and Tartaric acids on a comparable basis. In the final mixture, excess calcium of the Acidex with the remaining tartaric acid. It is probably the simplest and safest method of making significant acid reductions in grape wines.

A portion of wine is treated with Acidex which removes all the acid of that portion which is then added back to the bulk thereby reducing the overall acidity of the wine.

It is therefore essential to carefully determine the correct amount of the portion of wine and the amount of Acidex needed to reduce that portion to zero. *

* See Acidex Chart for adjusting 10 L of Must or Wine

Chart example

If the initial acidity is 12.0 and you wish to reduce the wine to 8.0, merely cross reference the columns and you will see that for reach 10 liters of wine you require 27 grams of Acidex and 3.1 liters of wine. Bearing in mind that there will be some bubbling up as the wine is added to the Acidex, one needs a large enough container and it must permit room for some stirring to completely dissolve the powder. A small amount of wine portion is first added to the powder and dissolved prior to the balance being added. Stirring must be continuous to assure completion of the acid reduction.

This mixture is permitted to settle for approximately 24 hours before it is racked off the sediment, and added back into the bulk wine to complete the reduction anticipated.

The chart is a linear progression so it is relatively easy to determine other “Desired

Acidity" levels should they be required.

Generally speaking, it is easier to use the CHART for adjusting 10 L of WINE rather than MUST as the amounts are so much easier to determine.