WINE ADJUSTMENT SERIES

DEACIDIFICATION

Deacidification Trial using Potassium Carbonate

To decrease TA by 0.1g/100mL:

If pH ≥ 3.45, use 0.92 g/L

If pH ≤ 3.45, use 0.46 g/L

Note: Some simply use 0.62 g/L regardless of pH.

Lab solution: 2.3% Potassium carbonate (2.3g/100mL)

2mL of 2.3% per 100mL = 0.46 g K_2CO_3/L

pH ≤ 3.45	TA	pH ≥ 3.45
.25 mL/100mL	.012 g/100mL	.5 mL/100mL
.50	.025	1.0
1.0	.050	2.0
1.5	.075	3.0
2.0 (0.46g/L)	.100	4.0 (0.92g/L)

If using 4.6% solution, 1mL/100mL = .46 g/L K_2CO_3

Method

1. Measure TA and pH of wine
2. Measure 100mL to several 4oz bottles. (Alternatively, can do 50mL samples in 2oz bottles)
3. Label each bottle and lab sheet with wine type and potential acid correction.
4. Mark one bottle as a "Control" and pipet appropriate K_2CO_3 additions to each of the remaining bottles.
5. If wine is to be cold stabilized, refrigerate at least 24 hours, then bring to room temperature, check pH/TA, and taste.
6. Report selected TA and pH with the g/L (or #/1000 gals) K_2CO_3 necessary.

Note: When doing a pH adjustment for ML cultures, a titration using one of these K_2CO_3, potassium carbonate solutions, while monitoring the pH would be a good way to estimate the necessary addition. Alternatively, you can just "decrease the TA" with weighed out material and check pH as you go.

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