

Acidity

Wines contain between 0.3 % to 1.1 % acid in the form of tartaric, malic, citric, and a host of others in smaller amounts. Tartaric is usually at least 50% of the total while malic is less than one third, depending on the variety of the ripened fruit. Acids give a wine its distinctive characteristic taste. The taste should be clean, crisp and well balanced with the other components such as alcohol, sugars, and minerals. Ideally, wine acidity should be between 0.6% and 0.85% depending on sweetness. A wine with insufficient acid will taste flat, lack character and be very dull.



For more information, please contact us at 877.812.1137 or email support@juicegrape.com. Thank you.