

## Application Memo

# Acidity of Red Wine

Industry	Food & beverage
Instrument	Automatic potentiometric titrator
Measurement method	Acid-base titration
Standards	Official Analysis Method of National Tax Agency JAPAN

## 1. Overview

Wine acidity is measured by neutralization titration with sodium hydroxide according to the above standard. The diluted red wine sample is titrated with 0.1mol/L sodium hydroxide up to pH8.2 and the titration volume is converted to the tartaric acid concentration as acidity. If a sample wine contains carbon dioxide gas, first boil to degas.

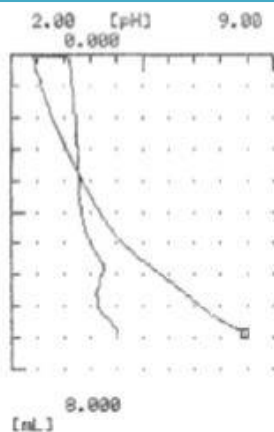
## 2. Apparatus

Main unit	Automatic potentiometric titrator (preamplifier STD)
Electrode	Combined glass electrode Temperature compensation electrode

## 3. Reagents

Titrant	0.1mol/L sodium hydroxide
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## 4. Example



—Titration curve—

—Measurement results—

	Sample (mL)	Titer (mL)	Acidity (g/100mL)
1	10.00	7.0950	0.5400
2	10.00	7.0950	0.5400
3	10.00	7.0861	0.5393
Average			0.5398
SD			0.0004
RSD(%)			0.07

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