



## Titrateable Acidity

Titrateable acidity (TA) is an analysis that is useful in different winemaking situations. In juice, titrateable acidity is a quick snapshot of the major acids present. In wine, titrateable acidity can be used as an indicator of sensory properties. Knowing the TA of a wine can help a winemaker determine if a wine is in balance or is stylistically correct.

### Components

Titrateable acidity is the total amount of hydrogen ions present in the wine sample with the exception of those bound to alkaline ions. The hydrogen ions can be either attached to acids or in the form of free ions or anions. Titrateable acidity is different than total acidity, although at times both terms are used to mean the same thing. Total acidity is the total amount of organic acids in the wine. This includes all wine acids (i.e. tartaric, malic, citric).

### When to Test for TA

It is recommended to test for titrateable acidity throughout the winemaking process. Following are some practical guidelines for when to test for TA:

- As juice or must
- Upon completion of primary and/or malolactic fermentation
- At intervals during ageing
- Upon blending
- At bottling
- Before or after cold stabilization

### Analysis

Titrateable acidity analysis utilizes the pH endpoint of titration to determine the result. The titration begins with a known volume of wine sample and a known concentration of sodium hydroxide. The sodium hydroxide is titrated into the sample. A pH meter measures the equivalence point or the point at which all of the available hydrogen ions in the sample have reacted with the sodium hydroxide. The endpoint established in the wine industry is pH 8.2. The volume of sodium hydroxide used to titrate to the pH endpoint is needed to determine the titrateable acidity.

TA results are reported in g/100mL expressed as tartaric acid. Vinquiry uses an autotitrator to perform this analysis with a high degree of accuracy and repeatability.

### Sampling

Vinquiry requires 200mL of wine to test for TA. Minimal headspace is essential. Complimentary plastic sample bottles are available from all three Vinquiry locations. Please call the phone number below to have sample bottles shipped to you.

For further information on TA testing, please call 707-838-6312.