

PRESQUE ISLE WINE CELLARS

"Serving the Winemaker Since 1964"

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Acid Reduction by Water Amelioration

The cutting of high acid must with a sugar and water solution.

Formula Step 1:

$$\frac{(\text{Gal(s) of must or juice}) \times (\text{Starting Acid})}{(\text{Desired Acid})} = \frac{\text{Total Gallons}}{\text{Must or Juice}}$$

Step 2:

$$(\text{Total Gal.}) - (\text{Starting Gal.}) = \text{Total Gal. H}_2\text{O Addition}$$

Step 3:

$$(\text{Total Gal. H}_2\text{O Addition}) \times (1.7) = \text{lbs. of sugar to add to H}_2\text{O (Result=20.8 Brix Sugar Water)}$$

1. Desired Acid must not be greater than 0.35% without greatly diluting your wine.
2. Sugar and water solution will become a larger volume than previously calculated for total Gal. H₂O Addition. The sugar will increase the volume by .075 gal per lb. of sugar