

Fig. 10-9. Amounts of free SO<sub>2</sub> needed to obtain 0.5 or 0.8 mg/L (molecular) at various

WANT TO BE IN BETWEEN LINES

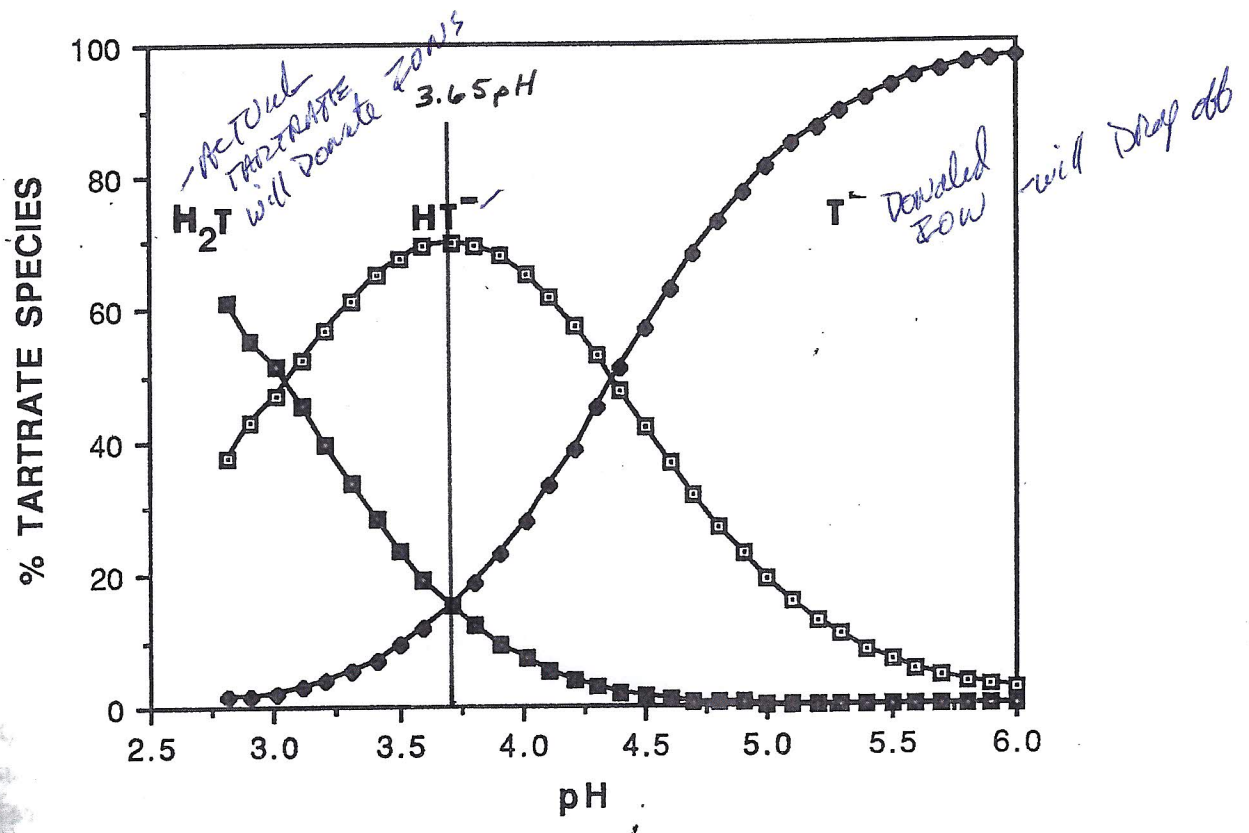
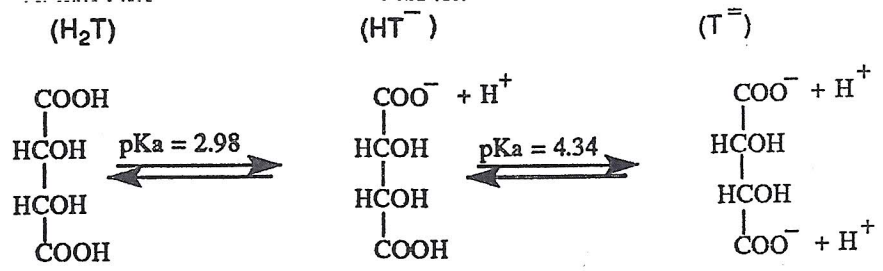


Fig. 15-1. Relative concentration of tartaric acid species in aqueous solution at different pH values.

**Bitartrate Stabilization and Changes in Titratable Acidity and pH**

Wines with initial pH values below 3.65 show reductions in pH and titratable acidity (TA) during cold stabilization because of the generation of one free proton per molecule of KHT precipitated. The pH may drop by as much as 0.2 pH units with a corresponding decrease in TA of up to 2 g/L. By comparison, KHT precipitation in wines with pH values above 3.65 results in higher pH levels and corresponding decreases in TA. This is the result of removal of one proton per tartrate anion precipitated. The above values represent ranges seen in practice and may vary.