



Tartaric Acid in Wine

Instrumentation

Denver Instrument Model 350 titrator

25 ml burette with 0.1 M NaOH

Method

1) Add 5 grams of white wine to titration vessel.

2) Add sufficient DI H₂O (which does not affect the results) to immerse the pH electrode and temperature probe.

3) Use Denver Instrument Balance PI214 (a class A volumetric pipette will also work).

Temperature: 22.9 °C
NaOH mls -> EP 8.2: 4.480 ml
(4.480 ml)
OK
Tartaric Acid: 6.613 g/L
OK

Results

Sample 1 = 6.613000 g/L

Sample 2 = 6.577000 g/L

Sample 3 = 6.599000 g/L

Sample 4 = 6.560000 g/L

Mean (average) = 6.587250 g/L

STD Deviation = 0.020302

% rSTD Deviation = 0.308208

Average analysis time = 2 minutes

Sample Printout

Sample ID: White
Burette serial no : K0567
Reagent: NaOH
Batch no.: 125897
Titre: 0.10000 mol/l
Entered the: 27 Apr 2005
Certificate no.:
Electrode: 300731.1
Serial number: C0434058691
Last calibration: 27 Apr 2005
pH(25): 6.940 pH
Sensitivity: 99.0 %
Temperature: T201-a
Serial number: ATC69876

Test no. 1: 5.0845 g
EP1: 4.480 ml 8.200 pH
Result accepted
Time : 21h34
Duration : 1min28s
Initial measure: 3.501 pH