



## *Tartaric Acid in Wine*

### Instrumentation

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Denver Instrument Model 350 titrator

25 ml burette with 0.1 M NaOH

### Method

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

2) Add sufficient DI H<sub>2</sub>O (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).

### Results

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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

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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

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