

### Fruit acids of red wine

**Sample:** red wine

**Inj. solvent:** mobile phase

**Inj. volume:** 10 µL

**SP:** 150x4.6 Reprosil-Pur C18-AQ (3 µm)

**MP:** 0.5% aq. H<sub>3</sub>PO<sub>4</sub>

**Flow:** 2 mL/min

**Detection:**

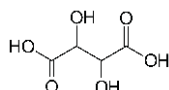
— 205 nm

— 260 nm

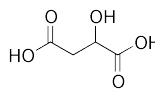
**Detector cell volume:** 10 µL

**Temperature:** 25 °C

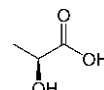
**Pressure:** 190 bar



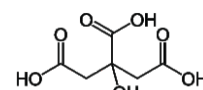
Tartaric, T



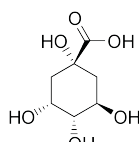
Malic, M



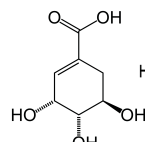
Lactic, L



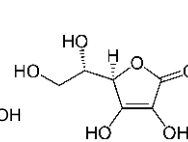
Citric, C



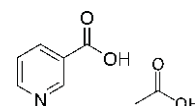
Quinic, Q



Shikimic, Sh



Ascorbic, A



Nicotinic, N Acetic, Ac

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