Wine Definitions

Fixed Acidity:
A wine's total acidity is composed of fixed acidity and volatile acidity. Fixed acidity is the set of the wine's natural acids that we have already seen before (tartaric, malic, citric, succinic and lactic).
The most important of these is tartaric acid, hence the measurement of fixed acidity is done in grams of tartaric acid per litre. Agrovin Techniques for Correcting Wine Acidity

Volatile Acidity:
Volatile acidity (VA) is a measure of the wine's volatile (or gaseous) acids. The primary volatile acid in wine is acetic acid, which is also the primary acid associated with the smell and taste of vinegar. Penn State Extension Volatile Acidity in Wine

Citric Acid:
Citric acid is often added to wines to increase acidity, complement a specific flavor or prevent ferric hazes. It can be added to finished wines to increase acidity and give a "fresh" flavor. The disadvantage of adding citric acid is its microbial instability. UC Davis Viticulture and Enology Citric Acid

Residual Sugar:
Residual sugar (or RS) refers to the sugars left unfermented in a finished wine. It is measured by grams of sugar per litre (g/l). What is residual sugar in wine? Decanter

Chloride:
In wines, the concentration of chloride ions is generally indicative of the presence of sodium chloride5. Sodium chloride adds to the saltiness of a wine, which can contribute to or detract from the overall taste and quality of the wine. Determination of chloride in wines is therefore necessary to ensure that concerns over wine taste and quality as well as legal restrictions are addressed. The concentration of chloride varies widely from one wine to another, but rarely exceeds 500 mg/L6. Mantech Inc. Application Note #105 – Chloride in Wine by Titration

Free Sulfur Dioxide:
Sulfur dioxide that is free in the wine. Protects wine from oxidation and spoilage, too much can mask aromas and alter flavors. Iowa State University Extension and Outreach Midwest Grape and Wine Industry Institute Total Sulfur Dioxide - Why It Matters, Too!

Total Sulfur Dioxide:
Free Sulfur Dioxide plus what is bound to other chemicals in the wine. Iowa State University Extension and Outreach Midwest Grape and Wine Industry Institute Total Sulfur Dioxide - Why It Matters, Too!

Density: slightly less than water

pH: acidic or basic

Sulfites:
Sulphites in wine are used to stop fermentation at a specific point in the winemaking process. Besides, they function as preservatives to prevent spoiling and oxidation and as protection from bacteria. All in all, sulphites help to maintain the freshness and flavour of wine and prolong its shelf life. What are sulphites in wine and are they bad for you? | Eufic

Many experts believe that higher sulfurous content causes a duller taste in wine, and that high potency of sulfite ions presents a health risk and speeds up the wine's fermentation process. This suggests that higher sulphate contents tend to correspond with lower wine quality. Quantifying Quality of Red Wine: The Predictive Powers of pH and Sulphate Content (rstudio-pubs-static.s3.amazonaws.com)

Alcohol: concentration of alcohol