

# ACIDE LACTIQUE OENO

## CORRECTORS

88% lactic acid solution  
Authorised dosage limit and acidification declaration.

### ↘ OENOLOGICAL APPLICATIONS

**ACIDE LACTIQUE OENO** is of natural origin, obtained by lactic sugar fermentation.

It is used to acidify musts derived from extremely ripe and insufficiently acidic grapes, or in wines.

**ACIDE LACTIQUE OENO** can be considered for usage before or after malolactic fermentation and in this case, it adds to the lactic acid content produced by the bacteria during malolactic fermentation.

### ↘ INSTRUCTIONS FOR USE

Dilute the **ACIDE LACTIQUE OENO** in 10 times its weight in must or wine, then incorporate it into the total volume to be treated.

### ↘ DOSE RATE

Dosage must be determined in the laboratory depending on total acidity, pH and tasting.

-1 g of TARTARIC ACID is equivalent to 1,1 mL of **ACIDE LACTIQUE OENO**

-1 g of H<sub>2</sub>SO<sub>4</sub> is equivalent to 1,7 mL of **ACIDE LACTIQUE OENO**

- On white and rosé: 3 to 15 g/hL: for freshness and delicacy.
- On red: 10 to 20 g/hL: for freshness on the finish. Softens potential bitterness.

### ↘ PACKAGING AND STORAGE

- 1 L flask
- 10 L and 25 kg drum
- 1200 kg container

**ACIDE LACTIQUE OENO** must be stored in a dry, well-ventilated and odourless environment at a temperature between 5 and 25°C