

# Cristal Cremor

## TARTARIC STABILIZER

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.  
Allergen free.

Adjunct in the cold stabilization of tartrates.

The use of Cristal Cremor allows the rapid formation and subsequent precipitation of potassium bitartrate crystals.

With wine, it is important to achieve tartaric stability before bottling in order to prevent the danger of precipitation during the marketing phase. The use of refrigeration alone is not enough to guarantee the precipitation of all the bitartrate present, as numerous factors can come into play to prevent the formation and growth of bitartrate crystals. Furthermore, it is important to remember that the time required is also long and difficult to predict.

### The perfect synergy of ingredients for rapid and incisive action.

The carefully balanced formula of Cristal Cremor makes it possible to overcome the difficulties associated with tartaric stabilization by:

- 1) providing the wine with a high concentration of crystallization seeds;
- 2) triggering a chain reaction that guarantees the ongoing formation of new microcrystals.

The combination of these two actions causes the precipitation of all the bitartrate present in an extremely rapid time frame.

The use of Cristal Cremor is therefore an effective means for optimizing the refrigeration procedure, guaranteeing both the achievement of tartaric stability and the speed of the process.

### Composition

Antioxidant preservatives: potassium tartrates (E336) associated with complementary action with very fine diatoms.

### Characteristics

Appearance: crystals and powder  
Colour: ivory-pink

### Dosage

30-60 g/hl depending on the total acidity of the wine to be treated.

### How to use

Disperse Cristal Cremor in approximately 5 parts wine and mix with the wine when the stabilization temperature is reached. The effectiveness of Cristal Cremor is enhanced if it is added while stirring the wine.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Pack sizes

code 110405 - 8 kg bags



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