

CALCIUM TARTRATE

STABILISATION

Purified calcium tartrate, tetrahydrated

↓ OENOLOGICAL APPLICATIONS

CALCIUM TARTRATE is vital in achieving maximum tartaric stabilisation in wines. This salt is able to stabilise in one step both tartaric salts : potassium bitartrate and calcium tartrate.

CALCIUM TARTRATE triggers the formation of potassium bitartrate and calcium tartrate and accelerates the sedimentation of endogenous crystals ("vin pierre").

Selected **CALCIUM TARTRATE** grain size (95 % < 100 μm), **CALCIUM TARTRATE** to cold conditions. Continuous process is not recommended for stabilisation of both salts.

↓ INSTRUCTIONS FOR USE

Add the **CALCIUM TARTRATE** at a temperature ranges from -3 to + 4°C.

The wine should be stirred regularly to ensure that the **CALCIUM TARTRATE** is spread evenly throughout.

If the wine has been fined previously, the treatment should be carried out after it has been drawn off.

↓ DOSE RATE

- 100 to 200 g/hL of **CALCIUM TARTRATE** depending on the composition of the wine (have a test carried out in the laboratory).

↓ PACKAGING AND STORAGE

- In 5 kg and 25 kg bags

Keep away from damp conditions, in its hermetically sealed bag.

CALCIUM TARTRATE will not keep for long once the bag has been opened. Store in a dry place.