

TARTARIC ACID

CORRECTORS

Maximum legal dose and acidification declaration: Refer to local regulation in law (Ex : in Champagne : 150 g/hL).

↓ OENOLOGICAL APPLICATIONS

TARTARIC ACID, found naturally in must or wine is used in the following cases for :

- Increase acidity of must coming from over ripen grapes with a lack of natural acidity.
- Increase the total acidity of wines after MLF and increase their potential for ageing.

Adjust the total acidity of wines prior the cold stabilisation (the potassium bitartrate precipitation does generate a loss of acidity).

↓ INSTRUCTIONS FOR USE

Dissolve **TARTARIC ACID** in 10 times its weight of must or wine prior use.

Homogenize properly to ensure a good repartition of the acid.

↓ DOSE RATE

The dose addition will be determined by laboratory trials according to total acidity and pH of must or wine.

↓ PACKAGING AND STORAGE

- 100 g, 1 kg, 5 kg, 25 kg bags.

The recommended use by date of **TARTARIC ACID** is marked on the label.

Store in a dry, odourless room, at a temperature between 5 and 25 °C.