



Tartric acid

Acidification of musts, fermenting musts and wines.
It is also usable for the treatment of cement tanks.



PRODUCT CHARACTERISTICS

- ♦ **Formulation:** L(+) tartaric acid of viti-vinicultural origin.
- ♦ **Enological benefits:** Acidification of musts, fermenting wines, and finished wines. Can also be used to cover cement tanks. Increases **titratable acidity and real acidity** (decreases pH). Helps to produce **balanced wines**, promote biological stability, improve wine maturation, and remedy a lack of natural acidity. Product subject to declaration and authorisation.



DIRECTIONS FOR USE

- ♦ **For acidification of musts and wines:** dissolve in 10 times its weight in must or wine and incorporate it while homogenising. Use before the last filtration.
- ♦ **To treat tanks:** dilute in 5 times its weight of water and apply in 2 layers on perfectly descaled cement tanks.
- ♦ **Recommended dosage:** to be determined with his oenologist according to pH, total acidity and objective.
- ♦ **Maximum legal dosage (according to RE 2019/934) :** *Must and wine in fermentation:* 150 g/hL. *Finished wines:* 250 g/hL (4g/L cumulative tartaric acid = 54 meq/L= 2.61 g/L H₂SO₄)
- ♦ **EU regulation:** product subject to regulation. Please refer to the relevant legislation and keep a holding and handling record.



SPECIFICATIONS

PHYSICAL

- ♦ **Appearance & colour:** White crystals

CHEMICAL

- ♦ **Purity:** > 99,7 %
- ♦ **Citric acid:** Absent
- ♦ **Oxalic acid:** < 100 ppm
- ♦ **Chlorides:** < 1 g/kg
- ♦ **Sulphates:** < 0,1 mg/kg

LIMITS

- ♦ **Iron:** < 10 mg/kg
- ♦ **Lead:** < 2 mg/kg
- ♦ **Mercury:** < 1 mg/kg
- ♦ **Arsenic:** < 3 mg/kg
- ♦ **Heavy metals:** < 10 mg/kg
- ♦ **Sulfuric ashes:** < 0,2 %



PACKAGING & CONSERVATION

- ♦ Bags of 1 kg, 5 kg and 25 kg.
- ♦ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.