Acido Lattico 90%

ACIDIFIER

Authorised dosage limit and acidification declaration.

Composition

90% lactic acid solution

Characteristics

Appearance: liquid Colour: colourless light-yellow

Instruction for use

Dilute the ACIDO LATTICO in 10 times its weight in must or wine, then incorporate it into the total volume to be treated.

Dosage

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

- 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.

Storage

ACIDO LATTICO must be stored in a dry, well-ventilated and odourless environment at a temperature between 5 and 25°C

Pack sizes

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



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