

Calcium tartrate

STABILISATION

Purified calcium tartrate, tetrahydrated

CALCIUM TARTRATE (micronised calcium tartrate) is vital in achieving maximum tartaric stabilisation in wines. In cold conditions, this salt is able to stabilise in one step both tartaric salts: potassium bitartrate and calcium tartrate.

CALCIUM TARTRATE was selected for its grain size (95% < 100 µm).

Composition

100% calcium tartrate

Characteristics

Appearance: cristalline powder

Colour: white.

Dosage

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

How to 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.

Storage

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.

Pack sizes

5 kg bags



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