

CALDEVIN

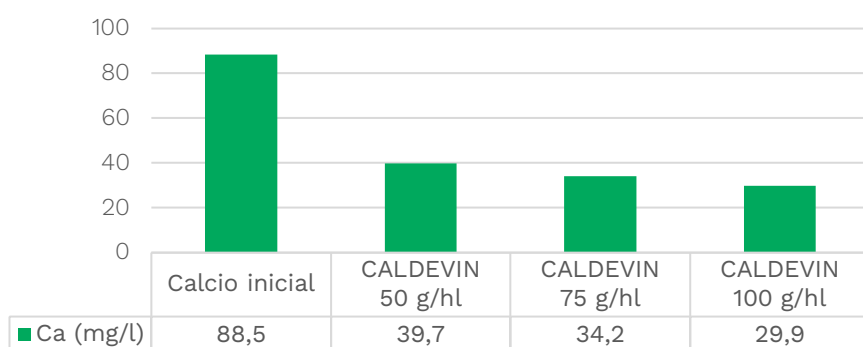
Neutral calcium tartrate micronized

CHARACTERISTICS

Caldevin is an enological adjuvant that promotes the elimination of unstable calcium. It causes the formation of calcium tartrate crystals, thus reducing the risk of tartaric precipitations. Micronized neutral calcium tartrate is very selective in the elimination of calcium.

APPLICATION

Caldevin is used on wine with potential precipitation problems due to calcium tartrate salts. Its use reduces the concentration of unstable calcium.



Test carried out at Agrovin's laboratory on Rosé wine (2023)

COMPOSITION

Micronized calcium neutral tartrate (E354).

DOSAGE

Recommended dosage: 50-100 g/hl

Maximum legal dosage: 200g/hl

INSTRUCTIONS FOR USE

Suspend Caldevin in 5 times its weight in wine and add to the total volume of wine. Shake for 60 min.

Leave to act for 10 days at a controlled temperature between 8-14°C.

After treatment, the wine should be filtered to facilitate the elimination of calcium tartrate crystals.

Work precautions

The effectiveness of Caldevin treatment depends on factors such as wine limpidity, calcium concentration, temperature, treatment time, etc. To know the effective dosage of Caldevin it is recommended to perform previous laboratory tests.

PHYSICAL APPEARANCE

White crystalline powder.

PRESENTATION

Package of 25 kg.

PHYSICO-CHEMICAL PROPERTIES

EP 1014 (REV.0)

Wealth [%]	> 98
Humidity [%]	< 2,5
Rotary power [°]	7,0 – 7,4
Sulfates [mg/kg]	< 1000
Heavy metals [mg/kg]	< 10
As [mg/kg]	< 3
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1

PRESERVATION METHOD

Store in the original container in a cool, dry place. Once opened, it should be used as soon as possible.

Best before: within 5 years after bottling.

RGSEAA: 31.00391/CR

Product complies with the International Oenological Codex and Regulation (EU) 2022/68.