



# Cremorvin

Potassium bitartrate

## Characteristics

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**Cremorvin** is a potassium bitartrate used in winemaking to accelerate bitartrate crystallization and precipitation.

## APPLICATIONS

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**Cremorvin** is applied to wine during cooling. It acts as a crystallization nucleus for unstable potassium bitartrate, shortening cooling times in cold tartaric stabilization .

## COMPOSITION

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Potassium bitartrate (E336).

## DOSAGE

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Semi-contact stabilization <i>7-10 days</i>	20-40 g/hl
Contact stabilization <i>4-6 hours</i>	4 g/l
Continuous stabilization	2-5 g/l

## INSTRUCTIONS FOR USE

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Apply **Cremorvin** to clarified wines.

Dissolve the **Cremorvin** in 5 times its weight of cold water (200 g of **Cremorvin** per litre of water) and add to the total volume of wine to be treated, stirring gently.

### Precautions for use

Keep the **Cremorvin** in suspension in the wine for at least 4-6 hours.

## PHYSICAL APPEARANCE

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White crystalline powder.  
Particle size < 150 µm: > 99 %.

## PACKAGING

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25-kg packs.

## PHYSICO-CHEMICAL PROPERTIES

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Concentration [%]	> 99,5
Moisture [%]	< 0,5
pH [1%]	3.3-3.5
Na [%]	< 1
Oxalates [mg/kg]	< 100
Fe [mg/kg]	< 10
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3

## STORAGE

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Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.

### **RGSEAA: 31.00391/CR**

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*