

Malic acid

Acidifier of musts and wines.

FEATURES

Malic acid (E-296) is an acidifier to correct acidity in musts and wines. It is D,L-malic acid.

APPLICATION

- In harvest, as an acidifier of the must.
- In white, rosé and red wines for the correction of acidity during the production processes.

ORGANOLEPTIC QUALITIES

Malic acid provides sensations of freshness, contributing to the taste balance of the wine. In addition, it extols the fruity aromatic characteristics.

COMPOSITION

D,L-malic acid (E-296).

DOSAGE

Wort: 0.5-1 g/l.

Wine: 0.5-2 g/l

Maximum acidification limit:

- Fresh grapes, grape must, partially fermented grape must and new wine in the process of fermentation: 1.5 g/l expressed as tartaric acid.

- Wine: 2.5 g/l expressed in tartaric acid

HOW TO USE

Dissolve previously in a part of the wine to be treated and add to the total volume, ensuring its homogeneity.

PHYSICAL APPEARANCE

Odorless white crystalline powder, monoclinic crystals.

Slightly acidic taste.

PRESENTATION

25 kg container.

PHYSICO-CHEMICAL PROPERTIES

EP 058 (rev.6)

Wealth [%]	> 99
Sulphated ash [g/kg]	< 1
Chlorides [mg/kg]	< 1
Sulfates [g/kg]	< 1
Cyanides [mg/kg]	< 1
As [mg/kg]	< 3
Pb [mg/kg]	< 2
Fe [mg/kg]	< 10
Hg [mg/kg]	< 1
Sugar	Pass test
Fumaric acid [%]	< 1
Maleic acid [%]	< 0.05

HOW TO STORE

Store in the original container, in a cool and dry place.

Once opened, it should be used as soon as possible.

Optimal consumption date: 2 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.