

Tartaric acid

Acidifier and stabilizer.

FEATURES

Tartaric Acid (E-334) is an acidifier to correct acidity in musts and wines. This is right-handed tartaric acid, L(+)-tartaric acid or natural tartaric 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

Tartaric **Acid** provides sensations of freshness, contributing to the taste balance of the wine. In addition, it extols the fruity aromatic characteristics.

COMPOSITION

L(+) tartaric acid (E-334).

DOSAGE

Wort: 0.5-1.5 g/l

Wine: 0.5-2.5 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 water and add to the total volume of must or wine, ensuring its homogeneity.

Work Precautions

Acidification before bottling is harmful because it creates an imbalance in the wine, which can cause precipitates in the bottle.

PHYSICAL APPEARANCE

Odorless white crystalline powder, monoclinic crystals. Slightly acidic taste.

PRESENTATION

Containers of 1 and 25 kg.

PHYSICO-CHEMICAL PROPERTIES

EP 038 (rev.8)

Specific rotation (20°C)	+12.0 to 12.8
Wealth [%]	99.5 – 101.0
Humidity [%]	< 0.2
Sulphated ash [g/kg]	< 1
Sulfates [mg/kg]	< 150
Chlorides [mg/kg]	< 100
Oxalic acid (mg/kg)	< 100
Ca (mg/kg)	< 200
Heavy metals (Pb) [mg/kg]	< 10
Fe [mg/kg]	< 10
Pb [mg/kg]	< 2
As [mg/kg]	< 3
Hg [mg/kg]	< 1

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors. Do not expose directly to sunlight.

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

Optimal consumption date: 4 years.

RGSEAA: 31.00391/CR

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