

Pure Vin®

Acidifier of musts and wines.

FEATURES

Purac Vin is 88% lactic acid that is used as an acidifier to correct acidity in musts and wines. It is an alternative to tartaric acid to acidify musts and wines. The characteristics are as follows:

- It performs more effectively in increasing total acidity, due to the greater solubility of its salts with potassium.
- Its addition causes a slight drop in pH, although less than through the use of tartaric acid and always predictable.
- It gives the wines chemical and microbiological stability, as well as an improvement in their organoleptic qualities.
- As a result of the absence of precipitates, the wines have a greater buffer capacity.
- The lactic acid added to musts and wines is maintained after cold stabilization, and can even be added moments before bottling, without causing problems of precipitation in the bottle.

APPLICATION

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

COMPOSITION

Lactic acid (E-270) of natural origin obtained by lactic fermentation of sugars.

DOSAGE

Wort: 0.5-1.5 ml/l

Wine: 0.5-2 ml/l

1.13 ml/l of PuracVin increases the acidity of a wine by 1 g/l expressed in tartaric acid.

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.

ORGANOLEPTIC QUALITIES

Lactic acid provides sensations of roundness and smoothness, contributing to the taste balance of the wine. In addition, it favors the formation of lactic esters such as ethyl lactate and isoamyl that are important contributors to the bouquet of wine.

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

White crystalline powder.

PRESENTATION

25 kg container.

PHYSICO-CHEMICAL PROPERTIES

EP 752 (rev.3)

Wealth [%]	87.5 – 88.5
Density [g/ml]	1.20 – 1.22
Sulphated ash [%]	< 0.05
Chlorides [g/kg]	< 1
Sulfates [g/kg]	< 0.1
Heavy metals [mg/kg]	< 5
Cd [mg/kg]	< 1
Fe [mg/kg]	< 10
As [mg/kg]	< 0.5
Pb [mg/kg]	< 1
Hg [mg/kg]	< 1
Cyanides [mg/kg]	< 1
Citric, oxalic, tartaric, phosphoric acid	Pass test
Sugar	Pass test
Citric acid	Pass test

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: 5 years.

RGSEAA: 31.00391/CR

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