

# Tartaric 2.0

Acidifier of musts and wines

## CHARACTERISTICS

**Tartaric acid solution.** Tartaric acid (E-334) is an acidifier used to correct the acidity of musts and wines. This naturally occurring tartaric acid is dextrotartaric acid, also known as L(+) tartaric acid.

Its liquid form makes it easy to use and ensures the entire dose is employed.

## APPLICATIONS

- During grape harvest, to acidify the must.
- In red, white and rosé wines to correct acidity during the winemaking process.

## ORGANOLEPTIC QUALITIES

**Tartaric acid** adds freshness, improving the wine's gustatory balance.

## COMPOSITION

L(+) tartaric acid (E-334) in a 500g/l aqueous solution without preservatives.

## DOSAGE

- Mosto 100-300 ml/hl
- Vino 100-500 ml/hl

*Maximum acidification limit:*

*- Fresh grapes, must, partially fermented must and new wines in fermentation: 1.5 g/l expressed in tartaric acid.*

*- Wine: 2.5 g/l expressed in tartaric acid.*

## CONVERSION TABLE:

Total desired increase in acidity expressed as g/l of tartaric acid	(ml/hl) of solution to be added
0.5 g/l	100 ml/hl
1 g/l	200 ml/hl
1.5 g/l	300 ml/hl
2 g/l	400 ml/hl
2.5 g/l	500 ml/hl
3 g/l	600 ml/hl
4 g/l	800 ml/hl

## INSTRUCTIONS FOR USE

**When used on grapes:**

Add the total amount corresponding to the harvest volume by adding it to the reception hopper, following crushing and destemming, or when dumping the grapes for maceration or pressing.

**When used in must-wine:**

Add the total amount corresponding to the must-wine total volume ensuring it is homogeneously mixed in.

Adding the mixture with a dosing pump ensures the product is uniformly distributed.

### Caveats

Acidification prior to bottling is detrimental since it causes an imbalance in the wine, which can lead to precipitation in the bottle.

## PHYSICAL APPEARANCE

Odourless crystalline liquid, white or yellowish in colour, with an acidic taste.

## PACKAGING

24 kg or 1200 kg packages.

## PHYSICO-CHEMICAL PROPERTIES

EP 008 (REV.0)

Richness [g/l]	490-510
Density [g/ml]	1.18-1.22
Heavy metals [mg/Kg]	<10
Fe [mg/kg]	<10
Pb [mg/kg]	<2
Hg [mg/kg]	<1
As [mg/kg]	<3

## STORAGE

Avoid temperatures < 2 °C and > 38 °C and environments with strong odours. Store in its original packaging. Avoid direct exposure to sunlight.

Once open, it must be used as soon as possible.

Best before: 2 years from packaging.

**RGSEAA: 31.00391/CR**

*Producto conforme con el Codex Enológico Internacional y el Reglamento (UE) 2019/934.*

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