

Tartaric 2.0

Acidifier of musts and wines.

FEATURES

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

Its liquid presentation facilitates use and guarantees the full use of the dose used.

APPLICATION

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

COMPOSITION

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

DOSAGE

Wort: 100 – 300 ml/hl

Wine: 100 – 500 ml/hl

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.

TABLE OF EQUIVALENCES

Desired total acidity increase expressed in g/l tartaric acid	(ml/hl) to be dissolved
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

HOW TO USE

Application on grapes: add the total amount corresponding to the volume of harvest by incorporation into the receiving hopper, after crushing and destemming or during filling of the press or macerator.

Application on must-wine: add the total amount corresponding to the entire must-wine to be treated, ensuring its total homogenization. The addition of the dosing pump preparation ensures the uniform distribution of the product.

Work Precautions

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

ORGANOLEPTIC QUALITIES

Tartaric acid provides sensations of freshness, contributing to the taste balance of the wine.

PHYSICAL APPEARANCE

Crystalline, white or slightly yellowish, odorless liquid. Acidic taste.

PRESENTATION

Packaging of 24 and 1200 kg.

PHYSICO-CHEMICAL PROPERTIES

EP 008 (rev.0)

Wealth [%]	490 - 510
Desnsity [g/ml]	1.18 - 1.22
Heavy metals [mg/kg]	< 10
Fe [mg/kg]	< 10

As [mg/kg]	< 2
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1

HOW TO STORE

Avoid temperature conditions < 2°C and > 38°C and environments with the presence of strong odors.

Store in the original container. Do not expose directly to sunlight.

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.