

TARTARIC ACID

Acidifier for musts and wines

CHARACTERISTICS

Tartaric acid (E-334) is an acidifier used to correct acidity in musts and wines. It comes in the forms of dextro-tartaric acid, L(+)-tartaric acid and natural tartaric acid.

APPLICATIONS

- In musts, as an acidifier.
- In white, rosé and red wines to correct acidity during production.

ORGANOLEPTIC QUALITIES

Tartaric acid enhances wine's freshness, helping to balance its taste profile. It also intensifies fruitiness in wine's aromatic profile.

COMPOSITION

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

DOSAGE

Must or wine **0,5 - 2,5 g/l**

INSTRUCTIONS FOR USE

Dissolve in water. Add the solution to the total volume of must or wine and mix thoroughly.

Precautions for use

Acidification before bottling is detrimental to wine, as it creates an imbalance which may result in precipitation in the bottle.

PHYSICO-CHEMICAL PROPERTIES

Molecular formula	C ₄ H ₆ O ₆
Specific rotation	+11,5 a +13,5
Concentration [%]	> 99,5
Moisture [%]	< 0,5
Sulfated ash [g/kg]	< 1
Sulphates [g/kg]	< 1
Chlorides [g/kg]	< 1
Oxalates [mg/kg]	< 100
Fe [mg/kg]	< 10
Pb [mg/kg]	< 2
As [mg/kg]	< 3
Hg [mg/kg]	< 1

PHYSICAL APPEARANCE

Odourless white crystalline powder (monoclinic crystal system). Slightly acidic taste.

PACKAGING

1 and 25 kg packs.

STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.