

# CITRIC ACID

## CORRECTORS

The total **CITRIC ACID** content in wine should not exceed 1 g/L.

### ↘ **OENOLOGICAL APPLICATIONS**

Monohydrated **CITRIC ACID** is used to re-acidify wines and prevent ferric disruption.

**CITRIC ACID** is capable of forming complexes with iron. Added to a wine containing a few milligrams of iron per litre, it will form a soluble complex with the latter.

**CITRIC ACID** has a strong acid flavour and may be used to make slight corrections to the acidity of a wine.

It is recommended for use before bottling or drawing, when it is too late to re-acidify with **TARTARIC ACID**, due to the risk of precipitation in the bottles.

### ↘ **INSTRUCTIONS FOR USE**

Dissolve the required quantity of **CITRIC ACID** in some wine. Add directly to the wine and ensure that it is spread evenly.

### ↘ **DOSE RATE**

The concentration will be determined by the laboratory and depends on the wine's acidity, pH and iron content.

### ↘ **PACKAGING AND STORAGE**

- In 1 kg, 5 kg and 25 kg bags.

Store in dry premises free from odours, at a temperature between 5 and 25°C.

The product must be used rapidly once opened.