

# ACIDE METATARTRIQUE

## STABILISATION

**Maximum legal dose: 10 g/hL**

### ↓ ŒNOLOGICAL APPLICATIONS

Added to wine prior bottling, or to sparkling wine prior disgorging, **METATARTARIC ACID** will prevent the risk of tartaric precipitation.

### ↓ INSTRUCTIONS FOR USE

- For still wines:  
24 hours prior use, prepare a solution of **METATARTARIC ACID** at 375 g/L. Filter the solution before use.
  - For sparkling wines:  
Dissolution in hot water would generate the immediate hydrolysis of **METATARTARIC ACID**. As a result, efficiency would be lost, and could moreover increase the risk of tartaric precipitation.
- WARNING: DISSOLUTION TO BE MADE EXCLUSIVELY IN COLD WATER.
- It is essential to ensure that the wine is protein-stable before treating with **METATARTARIC ACID**.

### ↓ DOSE RATE

- In still wines: 10 g/hL
- In disgorging liqueur (sparkling wines): 7,5 g for 100 bottles equal 2 cL of solution prepared following the instructions into the liqueur required for the disgorging of 100 bottles.

### ↓ PACKAGING AND STORAGE

- 1 kg, 20 kg, 25kg bags
- Solution formats: 250ml, 500ml, 1 litre.
- The recommended use by date of **METATARTARIC ACID** is marked on the label.
- Store the original unopened packs in a dry and odourless room at a temperature between 5 and 25°C.
- METATARTARIC ACID** in solution will preserve well at + 4°C during a maximum of 15 days.