

CREAM OF TARTAR

STABILISATION

Purified potassium bitartrate

➤ ŒNOLOGICAL APPLICATIONS

CREAM OF TARTAR is vital in achieving maximum tartaric stabilisation in wines.

CREAM OF TARTAR triggers the formation of potassium bitartrate crystals and accelerates the sedimentation of endogenous crystals ("vin pierre").

Selected for its grain size (45 to 55 % of crystals under 75 μm), **CREAM OF TARTAR** optimises the move to cold conditions, whatever process you use (continuous or by contact).

➤ INSTRUCTIONS FOR USE

Add the **CREAM OF TARTAR** to the cold wine at a negative temperature.

The wine should be stirred regularly to ensure that the **CREAM OF TARTAR** is spread evenly throughout.

If the wine has been fined previously, the treatment should be carried out after it has been drawn off.

➤ DOSE RATE

- 100 to 400 g/hL of **CREAM OF TARTAR**

Depending on the composition of the wine (have a test carried out in the laboratory).

➤ PACKAGING AND STORAGE

- In 1 kg, 5 kg and 25 kg bags

Keep away from damp conditions, in its hermetically sealed bag.

CREAM OF TARTAR is a hygroscopic product and will not keep for long once the bag has been opened. Store in a dry place.