

# DUOSTAB

## STABILISATION

**DUOSTAB** is unique. It has been designed especially for difficult cases of tartrate stabilisation involving both forms of the tartrate salts: potassium bitartrate (KHT) and calcium tartrate (CaT).

### ➤ OENOLOGICAL APPLICATIONS

**DUOSTAB** is a 'technological auxiliary' consisting of potassium bitartrate and calcium tartrate in which the ratio has been optimised for maximum effectiveness.

In a single process, **DUOSTAB** cold-stabilises both the tartrate salts, KHT and CaT.

### ➤ INSTRUCTIONS FOR USE

Add the **DUOSTAB** when the wine is at a temperature of between 0 and 5°C.

Add the product in one go whilst stirring gently and continuously in order to maximise the contact between the crystals and the wine.

At the end of the process, stop the refrigeration and stirring in order to allow the crystals to settle out and the wine to separate from its sediments.

Important: CaT crystallises more slowly than KHT; when using this mixture, use double the contact time than that recommended when using CREME DE TARTRE alone. Likewise, between each refrigeration process, add at least 100 g/hL of **DUOSTAB** (do not exceed three chilling processes).

### ➤ DOSE RATE

- 200 à 300 g/hL for white wines
- 200 à 400 g/hL for red or rosé wines

Laboratory testing can help find the right quantity to use.

### ➤ PACKAGING AND STORAGE

- sac 25 kg

Store in a dry, well-ventilated place, free of odours, at temperatures of between 5 and 25°C.

Once opened, the product must be used quickly.

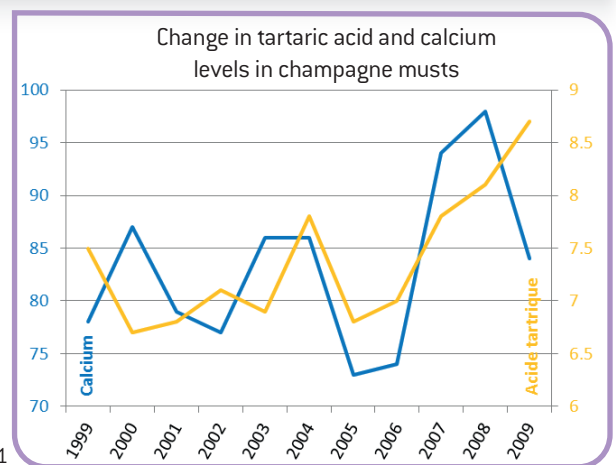
# DUOSTAB

## Ensures effective stabilisation of tartrate salts

Wines must definitely be stabilised with respect to tartrate salts (KHT and CaT) or risk an **image problem** due to the salts' presence. Consumers may see them as a potential flaw like 'sur-chaptalisation' (unusual amounts of sugar) or as a health risk, suspecting pieces of broken glass. With sparkling wines, these two salts are the most likely cause of **problems during riddling or of excess frothing (gushing)**.

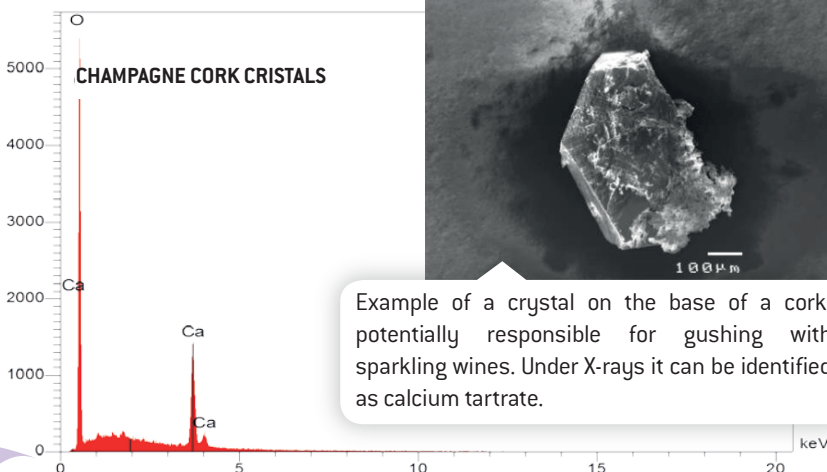
For the last ten years **tartaric acid and calcium levels in musts have been rising**. CaT crystallisation is a widespread phenomenon related to the Vintage (and thus to levels), particularly affecting certain terroirs, which explains why we see more crystallisation in some regions than in others. We have, however, also seen a strong reappearance everywhere in the precipitation of this type of salt. **We know that, the higher the levels, the greater the risk of precipitation**. Since we don't have many predictive tests for such crystallisation risks, the best solution is therefore to reduce calcium levels.

Source : Vigneron Champenois - September 2011



Stabilising wines for potassium bitartrate is often quite straightforward, but less so for calcium tartrate. Using **DUOSTAB** under conventional cold conditions helps overcome this difficulty. We recommend this solution in cases of recurrent problems with calcium tartrate crystallisation or whenever other techniques, such carboxymethyl cellulose (CMC), fail to cope.

		TH <sub>2</sub> g/L	pH	K mg/L	Ca mg/L	
<b>Control</b>	Before refrigeration	4,2	3,18	750	96	← Unstable wine
<b>KHT 200 g/hL</b>	After 3 days at -3°C with pre-filtration	2,9	3,12	355	91	← Wine stable for KHT
<b>DUOSTAB 200 g/hL</b>	After 4 days at -3°C with pre-filtration	2,8	3,10	380	65	← Wine stable for KHT and CaT



Calcium tartrate obtained by filtration of a Vintage champagne base wine that gushed during disgorgement. CaT is often seen on base wines that have been in a cellar for a long time.

