

# FUMARIC ACID (E297)

## CORRECTORS

Treating wines to inhibit or retard malolactic fermentation

### ↓ ŒNOLOGICAL APPLICATIONS

**FUMARIC ACID** acts as a powerful inhibitor of malolactic fermentation. It has a bactericidal effect on lactic bacteria. In this way, it preserves the acidity of wines and reduces the need for adding sulphur dioxide.

Take care when using **FUMARIC ACID** as it may have a residual effect in the case of later pitching with lactic bacteria, making it difficult to trigger malolactic fermentation.

At high dosage levels, it may result in heightened perception of acidity in wine.

The product is compliant with the International Œnological Codex (**resolution OIV-OENO 581A-2021**).

### ↓ IMPLEMENTATION

Dissolve in 20 times its weight in wine. Introduce the preparation in the wine during mixing by pumping over and check for good homogenisation.

It is recommended to dissolve **FUMARIC ACID** in the wine as its solubility increases with ethanol.

### ↓ DOSAGE

30 to 60 g/hL, application solely on wines.

### ↓ PACKAGING AND STORAGE

- 1 kg

To be stored in a dry, well-ventilated, odour-free place, at a temperature of between 5° and 25°C.

Once placed in solution, the product must be used within the day.