

ACIDE LACTIQUE OENO

CORRECTORS

88% lactic acid solution

Authorised dosage limit and acidification declaration.

↘ OENOLOGICAL APPLICATIONS

ACIDE LACTIQUE OENO is of natural origin, obtained by lactic sugar fermentation.

It is used to acidify musts derived from extremely ripe and insufficiently acidic grapes, or in wines.

ACIDE LACTIQUE OENO can be considered for usage before or after malolactic fermentation and in this case, it adds to the lactic acid content produced by the bacteria during malolactic fermentation.

↘ INSTRUCTIONS FOR USE

Dilute the **ACIDE LACTIQUE OENO** in 10 times its weight in must or wine, then incorporate it into the total volume to be treated.

↘ DOSE RATE

Dosage must be determined in the laboratory depending on total acidity, pH and tasting.

- 1 g of TARTARIC ACID is equivalent to 1,1 mL of **ACIDE LACTIQUE OENO**
- 1 g of H₂SO₄ is equivalent to 1,7 mL of **ACIDE LACTIQUE OENO**
- The addition of 17 cL/hL of **ACIDE LACTIQUE OENO** increases the total acidity (in H₂SO₄ equivalent) by approximately 1 g/L.
- On white and rosé: 3 to 15 cL/hL: for freshness and delicacy.
- On red: 10 to 20 cL/hL: for freshness on the finish. Softens potential bitterness.

↘ LEGAL MAXIMUM DOSES

- On fresh grapes, partially fermented grape must and new wine still in fermentation: 1.5 g/L expressed as tartaric acid, i.e. 16.5 cL/hL of lactic acid.
- Finished wines: 2.5 g/L expressed as tartaric acid, i.e. 27.5 cL/hL of lactic acid.

↘ PACKAGING AND STORAGE

- 1 L flask
- In 10 L drums and 25 kg bags

ACIDE LACTIQUE OENO must be stored in a dry, well-ventilated and odourless environment at a temperature between 5 and 25°C. Once opened, this product should be used quickly.