

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

24 hours prior use, prepare a solution of **METATARTARIC ACID** at 375 g/L. Filter the solution before use.

WARNING: DISSOLUTION TO BE MADE EXCLUSIVELY IN COLD WATER.

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.

In solution: Add the necessary quantity of metatartaric acid solution to your wines or finishing liqueur. Thorough blending is essential.

↘ DOSE RATE

- In still wines: 10 g/hL of wine, equal 2,6 cL of solution prepared following the instructions per hL wine to treat.
- 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.