

CALCIUM CARBONATE

CORRECTORS

Deacidify wines

Maximum legal authorised dose: Product subject to authorisation. You should comply with the legislation in force in your wine region.

Ex: in Champagne, maximum dose = 65 g/hL.

↘ OENOLOGICAL APPLICATIONS

CALCIUM CARBONATE is used to deacidify wines in the following cases:

- Preparing a malolactic fermenting starter,
- Reducing the acidity of a wine.

↘ INSTRUCTIONS FOR USE

CALCIUM CARBONATE is added directly to the wine. This causes considerable effervescence; you are therefore strongly advised to add it gradually and ensure that there is sufficient empty space in the vat (at least 10 to 15%).

↘ DOSE RATE

To be decided by your laboratory after analysis and tasting.

↘ PACKAGING AND STORAGE

- In 1 kg, 5 kg and 25 kg bags

Keep in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25°C.

The optimum date for using **CALCIUM CARBONATE** in its original packaging is shown on the label.