



PRODUCT

Cream of Tartar

CHARACTERISTICS

Potassium bitartrate, known as crémor tartar is a product of the salification of tartaric acid, in its purest state.

Derivados Vínicos S.A. ensures a degree of purity greater than 99.75% with an impalpable powder granulometry, which will ensure greater contact surface when forming the crystallization nuclei.

Using Cream of Tartar can reduce to more than half the hours of cold below zero (°C) you need to stabilize the wine.

This saves energy and reuses stabilization deposits more frequently.

APPLICATIONS

Cream of Tartar acts as crystallization nuclei of the unstable potassium bitartrate present in wine. This product stabilizes wine before bottling.

INSTRUCTIONS

Previously dissolved in warm water, it is added to the wine in reassembly in the final phase of cooling, when the wine is at the lowest temperature.

Maintain permanent agitation in order to optimize crystallization.



DERVINSA
DERIVADOS VINICOS S.A.

BROCHURE

DOSAGE

- 20-40 g/hL (depending on the desired precipitation speed).
- Máximo legal dose: 4 g/hL.

STORAGE AND PACKAGING

- Store in a cool and airy place.
- Bags: 25 kg.