



PRODUCT

Metatartaric Acid

CHARACTERISTICS

Metatartaric acid a polyester from the tartaric acid, its anticrystallizing ability depends on its esterification index. Derivados Vínicos S.A ensures an esterification index over 38 and guarantees a long lasting protection effect. The hydrolysis process of the product in the wine increases its speed, the faster the speed, the higher the wine conservation will be.

APPLICATIONS

Stabilizer against tartaric precipitation of finished wines.

Precautions for use:

- Before usage ensure a complete deproteination of the wine, as well as its low content of calcium; metatartaric acid can cause reversible or irreversible cloudiness. In case of irreversible cloudiness, filter the wine before any other treatment.
- Applied on extremely cold wines may produce cloudiness due to the formation of anomalous crystals.
- Metatartaric acid is not recommended for wines very rich in calcium, because it can cause a little haziness.
- Metatartaric acid precipitates with residual lysozyme ensure there is no lysozyme in the wine before treatment.
- The highest legal doses of metatartaric acid is 10 g /hl.



DERVINSA
DERIVADOS VINICOS S.A.

BROCHURE

INSTRUCTIONS

Dissolve 1 kilogram of metatartaric acid every 10 liters of water or wine. Add the preparation before filtering using a dosing pump.

Do not use hot water during the preparation.

DOSE

Máximum legal dose: 10 g/hL (wine).

STORE AND PACKAGING

- Store in a cool and airy place. Once opened, consume quickly.
- Bags: 15 kg.