

# TARTARIC ACID

## CORRECTORS

Authorised dose limit and acidification declaration.  
Product subject to regulation: comply with the regulations in vigor.

### ↘ OENOLOGICAL APPLICATIONS

**TARTARIC ACID**, found naturally in must or wine is used in the following cases for:

- Increase acidity of must coming from over ripen grapes with a lack of natural acidity.
- Increase the total acidity of wines after MLF and increase their potential for ageing.
- Adjust the total acidity of wines prior the cold stabilisation (the potassium bitartrate precipitation does generate a loss of acidity).

### ↘ INSTRUCTIONS FOR USE

Dissolve **TARTARIC ACID** in 10 times its weight of must or wine prior use.  
Homogenize properly to ensure a good repartition of the acid.

### ↘ DOSE RATE

The dose addition will be determined by laboratory trials according to total acidity and pH of must or wine.

### ↘ PACKAGING AND STORAGE

- 100 g, 1 kg, 5 kg, 25 kg bags.
- Store in a dry, odourless room, at a temperature between 5 and 25°C.  
Once dissolved, the preparation should be used within one day.