

SUPER 40™

Metatartaric acid with a high esterification index

CHARACTERISTICS

Super 40 is among the longest-lasting Dal Cin innovations in oenological history. It is a metatartaric acid with a high esterification index, obtained from L-tartaric acid of agricultural origin. The unique thin-layer esterification process and the precise control of each stage guarantee a clear-colored, perfectly soluble product, free of impurities and abnormal odors and therefore suitable for treating all types of wine.

APPLICATIONS

Thanks to an optimal esterification index (37-41), Super 40 acts as a protective colloid against the precipitation of potassium bitartrate and calcium tartrate in the bottle, thus enabling wines to be stabilized without resorting to costly refrigeration. Super 40 is most effective in wines with a medium to short period of bottle storage.

INSTRUCTION FOR USE

Dissolve the product in a little amount of water or wine at room temperature, then add to the mass whilst stirring. The wine to be treated must be ready for bottling and protein-stable.

DOSAGE

100 ppm (10 g/hl), maximum dosage.

PACKAGING

1 kg vacuum-sealed bags.