

SUPER 40™ SPECIAL

Specific metatartaric acid against the risk of haze

CHARACTERISTICS

Super 40 Special is a metatartaric acid, with a high esterification index, obtained exclusively from L-tartaric acid of agricultural origin. The esterification process, punctually controlled at every stage, makes it possible to obtain a clear colored product, perfectly soluble, free of impurities and odors and therefore suitable for treating all types of wine.

APPLICATIONS

Super 40 Special, thanks to its molecular structure, obtained by means of special technological expedients in the production phase, is particularly suitable for wines with a greater tendency to develop haze when chilled due to the combination of metatartaric acid with the colloids present. The stabilizing action is however guaranteed thanks to the optimal esterification index.

INSTRUCTION FOR USE

Dissolve the product in a little 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.

Possible opalescence from treatment with metatartaric acids.
Average test values on white wines Riesling - Trebbiano - Malvasia

