

CRISTALLGEN DC

For rapid and complete cream of tartar precipitation in cold stabilisation

APPLICATIONS

In a rational winemaking process, the main problem is the stabilisation. This is reached through some operations among which the tartrate stability by refrigeration has a leading position.

Nevertheless, chilling and holding the wine at some degrees below zero is not enough in order to obtain a complete precipitation of the low-soluble potassium and calcium tartrates. In fact, to achieve a complete and rapid stability it is necessary to force the precipitation seeding the wine with microscopic crystals using **Cristallgen DC** during cold stabilisation.

It is sufficient to hold the chilled and treated wine in tank for three/five days to assure a complete salt precipitation.

This application is very important both under the technical and the practical-economic point of view. As a matter of fact, the production capacity of the cooling plant is usually doubled.

DOSES AND INSTRUCTIONS FOR USE

200-400 ppm (20-40 g/hl); higher rates are suggested for young wines or for wines difficult to stabilise.

Dissolve **Cristallgen DC** into water stirring well. Then, add it to the wine to be treated (stirring well) when the wine itself has already reached some degrees below zero.

PACKAGING

1 and 25 kg special bags



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