Tetracomplex

DE-ACIDIFICATION POLYCOMPOUND

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

De-acidification polycompound for the treatment of white, red and rosé wines.

Improving the wine's acidity balance

TETRACOMPLEX is a valuable aid especially in presence of wine with high total acidity and a low pH. TETRACOMPLEX's ingredients react in preference with tartaric acid neutralizing its acid functions and turning it in its soluble salts: potassium bitartrate and calcium tartrate. In this way the use of TETRACOMPLEX reduces the excess of acidity and obtain a clear improvement of the organoleptic balance of the treated wine. Furthermore the reduction of acidity especially in red wines, considerably facilitate the start of malolactic fermentation.

Respecting the organoleptic characteristics

The careful selection of raw material and the perfect formulation of the different active principals of TETRACOMPLEX assure its efficiency as a de-acidification agent as well as the respect of the organoleptic structure of the treated wine.

In fact it will not develop any bitter taste or loss of color by precipitation nor any foam reduction in sparkling wines.

Composition

E336 potassium tartrate (20%), E501 Potassium bicarbonate (32,5%), calcium carbonate (47,5%)

Characteristics

Appearance: powder

Color: white

Dosage

According to the need considering that 1 g/l (8.34 lb/1000 gal) will decrease the total acidity of 1‰.

Instructions for use

Dissolve Tetracomplex in water and add it to the wine to be treated while keeping the mass stirred.

Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry place.

Packing

Code 125402 - 1 kg pack

Code 125600 - 25 kg bag