

# CREAM OF TARTAR

## STABILISATION

Purified potassium bitartrate

### ➤ ŒNOLOGICAL APPLICATIONS

**CREAM OF TARTAR** is vital in achieving maximum tartaric stabilisation in wines.

**CREAM OF TARTAR** triggers the formation of potassium bitartrate crystals and accelerates the sedimentation of endogenous crystals ("vin pierre").

Selected for its grain size (45 to 55 % of crystals under 75  $\mu\text{m}$ ), **CREAM OF TARTAR** optimises the move to cold conditions, whatever process you use (continuous or by contact).

### ➤ INSTRUCTIONS FOR USE

Add the **CREAM OF TARTAR** to the cold wine at a negative temperature.

The wine should be stirred regularly to ensure that the **CREAM OF TARTAR** is spread evenly throughout.

If the wine has been fined previously, the treatment should be carried out after it has been drawn off.

### ➤ DOSE RATE

- 100 to 400 g/hL of **CREAM OF TARTAR**

Depending on the composition of the wine (have a test carried out in the laboratory).

### ➤ PACKAGING AND STORAGE

- In 1 kg, 5 kg and 25 kg bags

Keep away from damp conditions, in its hermetically sealed bag.

**CREAM OF TARTAR** is a hygroscopic product and will not keep for long once the bag has been opened. Store in a dry place.