

ACIDE MALIQUE D,L

CORRECTORS

Maximum legal dose and acidification declaration: Refer to local regulation in law (Ex : in Champagne : 150 g/hL).

↘ OENOLOGICAL APPLICATIONS

Strong diacid **ACIDE MALIQUE D,L** is a natural component of must and wine.

It increases acidity of must coming from over ripen grapes.

It increases the titration acidity and actual acidity of wine.

↘ INSTRUCTIONS FOR USE

Dilute the **ACIDE MALIQUE D,L** in 10 times its weight in must or wine, then incorporate it into the total volume to be treated.

↘ DOSE RATE

The dose addition will be determined by laboratory trials according to total acidity and pH of must or wine.

↘ PACKAGING AND STORAGE

- 5 kg et 25 kg

The recommended use by date of **ACIDE MALIQUE D, L** is marked on the label.

Store in a dry, odourless room, at a temperature between 5 and 25 °C.

ACIDE MALIQUE D, L in solution will preserve well at + 10 °C during a maximum of 24 hours.